

How Can I Cook Dinner?

Focus Lesson: Different ways to cook

Materials:

Class computers/computer lab
 Cooking worksheets
 Instructions for poster sheet
 Poster paper
 Scrap paper
 Pencils/pens
 Glue
 Scissors
 Markers
 Crayons
 Colored pencils
 Sharpies
 Highlighters
 Rulers

Grade: 5

Time: 50 minutes-1 hour

***Common Core Standards:**

CCSS.ELA-LITERACY.RI.5.4

Determine the meaning of general academic and domain-specific words and phrases in a text relevant to a *grade 5 topic or subject area*.

CCSS.ELA-LITERACY.RI.5.7

Draw on information from multiple print or digital sources, demonstrating the ability to locate an answer to a question quickly or to solve a problem efficiently.

CCSS.ELA-LITERACY.RI.5.9

Integrate information from several texts on the same topic in order to write or speak about the subject knowledgeably.

CCSS.ELA-LITERACY.W.5.2

Write informative/explanatory texts to examine a topic and convey ideas and information clearly.

Thinking Skill:

Research organization
 Informational texts

Objective:

Students will be able to research a topic using a search engine on a computer.
 Students will be able to select unknown words and find their definitions in a dictionary.
 Students will be able to explain their findings in writing and in an oral presentation.
 Students will learn some varieties of cooking.

Connection:

There are many different ways to cook food- I'm sure we've all baked something or seen someone bake before. Who can think of another way that we can cook? (guide students to discussing what they might know already-boiling and grilling). What do you do to make French fries (baking)? How do your parents usually cook burgers (grilling)? What did we learn about cooking pasta (boiling)?

Boiling, grilling, and baking are a few ways to cook that you have probably seen before. Today we're going to explore those familiar ways, along with some other ways that might be unfamiliar to you- poaching, blanching, sautéing, steaming, and broiling.

Brainstorm the list of ways to cook food on the board.

Explicit Instruction:

We are going to split into 8 groups for this project. Each group will research one of these ways of cooking. What do you think I mean by research? (invite responses).

Researching something means looking up information on a topic in a book or on the Internet. Even if you have a good idea of what your cooking technique is, I am sure you will find some things you didn't know before.

These 8 ways of cooking will give you ideas on what you could make for snacks, desserts, or dinner. After we finish researching, each group will create a poster of their findings so the rest of the class can learn about it too!

Guided Practice:

Demonstrate how the students are expected to research- preferably on computer through Smart Board. Look up how to boil something, show students what the search engine does and how to find reliable sources.

In this demonstration, basically guide students through what they are going to do. Find a definition of boiling, describe it in your own words, include any necessary steps (i.e. fill pot with cold water, put on stove, turn temperature to high, etc.) and find foods that you can make through this (pasta).

Demonstrate how to use Google or other search engine to find pictures to print/draw.

In your groups you will be completing research the same way I just showed you!

Assign partners/groups and topics (based on teacher discretion or randomly by choosing slips of paper). Provide magazines so that students can use pictures of food as examples.

Independent Practice:

Monitor students as they complete their research and posters. Redirect as needed.

Support students in designing the layout of the poster-how big should they write, how big should the pictures be, where should they put information, etc.

Reflection – Group Share:

Groups will share their posters with the class. Help direct students to take turns giving the information.

While students are sharing, the other groups will complete the *Cooking Worksheet* table and fill in information. By the end of all the presentations each student will have a completed table with definitions

and cooking ideas of each cooking technique!

Reading list:

Various websites

Teacher Note: Please alter/scaffold as needed based on your class!

Instructions for Poster: What You Need to Include

1. Definition (give source)
2. Explanation and/or Directions (how would you explain this to a friend in your own words?)
3. Ideas for cooking (what foods could you make using this process?)
4. Pictures (drawn or printed)

Cooking Worksheet

Name _____ Group Name _____

What is it?	What Can I Make With It?
Poaching:	
Blanching:	
Baking:	
Sautéing:	

Steaming:	
Broiling:	
Boiling:	
Grilling:	