



Making Dips

Topic: Food

Curriculum link: Health, Physical Education

Text type: Recount

Reading level: 21

Word count: 393

Vocabulary: cucumber, food processor, herbs, ingredients, method, parsley, yoghurt

Possible literacy focus

Understanding the structure and features of a recount.

Learning technical words associated with cooking: ingredients, method.

Summary

This book is a recount about children making dips at school for their class party.

Task Card

Make your own dip!

You will need:

paper, pencils

1. Re-read the dip recipes on page 7 of *Making Dips*.
2. Think about a dip recipe that you would like to create.
3. Write down your recipe. Make sure that you have the ingredients listed and the procedure clearly set out.
4. Draw a picture of your dip and share it with the class.
5. If you have time, ask an adult to help you to make the dip and see what it tastes like!





Name _____

Dip recipes

The following recipes for the three dips are all mixed up! Cut out the recipes and paste them back in the right order. Then check the book to see if you are right.

1 cup of yoghurt	Eggplant Dip	2 cloves of garlic
Ingredients:	1 tsp of lemon juice	Method:
$\frac{1}{2}$ tsp of pepper	2. Take off the skin.	3 tsps of olive oil
2 eggplants	1. Boil the beetroots until they are soft.	Ingredients:
Cucumber Dip	Ingredients:	1 cup of yoghurt
4 beetroots	$\frac{1}{2}$ cup of dill	$\frac{1}{2}$ cup of parsley
2 tsps of lemon juice	2. Chop the dill.	Method:
2 cucumbers	Beetroot Dip	Method:
1. Cut the eggplants into slices and bake in the oven until they are soft.	3. Put the beetroot, yoghurt, lemon juice and pepper in the food processor and mix well.	3. Put the eggplant, garlic, lemon juice, olive oil and parsley into a food processor and mix well.
3. Mix the cucumber and dill with the yoghurt.	1. Chop the cucumbers into small pieces.	2. Cut the beetroots into small pieces.

