

LET'S COOK

Performance Standard 30A.H

Demonstrate understanding of metrics by translating an English-language recipe into the target language accordingly:

- *Knowledge*: Know structures of recipes, metric measurements and metric conversions in the target language.
- *Comprehension*: Understand differences between U.S. measurements and metric equivalents.
- *Communication*: Use appropriate strategies to convey differences in measurements.

Procedures

1. *In order to in order to use the target language to reinforce and further knowledge of other disciplines (30A)*, students should experience sufficient learning opportunities to develop the following:
 - Use the target language to gather and organize data (e.g., report, survey, graph, conversion of recipe to the metric system) to solve math problems in a more complex format.
2. Provide each student with a copy of the conversion chart. Have students review and discuss the assessment task and how the rubric will be used to evaluate their work.
3. Familiarize students with cooking terms and practice metric conversions.
4. Have students find an English version of a recipe common to the target language society.
5. Instruct students to translate the recipe into the target language, converting measurements into metric measurements.
6. Evaluate each student's performance using the Foreign Language Rubric as follows and add each student's scores to determine the performance level:
 - *Knowledge*: Understood vocabulary and correct sentence structures.
 - *Comprehension*: Understood differences between metrics and U.S. measurements.
 - *Communication*: Effectively communicated recipe in the target language.

Examples of Student Work follow

Time Requirements

- One class period and one evening at home to complete the conversion

Resources

- 3x5 note cards for the final translation of the recipe.
- Metric conversion chart
- Foreign Language Rubric

METRIC CONVERSION TABLES

VOLUME		
Conventional Measure	Exact Metric Conversion (mL)	Standard Metric Conversion (mL)
¼ teaspoon	1.2 mL	1 mL
½ teaspoon	2.4 mL	2 mL
1 teaspoon	4.7 mL	5 mL
2 teaspoons	9.4 mL	10 mL
1 tablespoon	14.2 mL	15 mL
2 tablespoons	28.4 mL	30 mL
3 tablespoons	42.6 mL	45 mL
¼ cup (4 tablespoons)	56.8 mL	50 mL
¹ / ₃ cup (5 ¹ / ₃ tablespoons)	75.6 mL	75 mL
½ cup (8 tablespoons)	113.7 mL	125 mL
² / ₃ cup (10 ² / ₃ tablespoons)	151.2 mL	150 mL
³ / ₄ cup (12 tablespoons)	170.5 mL	175 mL
1 cup (16 tablespoons)	227.3 mL	250 mL
4 ½ cup	1022.9 mL	1000 mL (1 L)

WEIGHT		
Ounces (oz.)	Exact Metric Conversion (g)	Standard Metric Conversion (g)
1 Ounce	28.3 g	30 g
2 Ounces	56.7 g	55 g
3 Ounces	85.0 g	85 g
4 Ounces	113.4 g	125 g
5 Ounces	141.7 g	140 g
6 Ounces	170.1 g	170 g
7 Ounces	198.4 g	200 g
8 Ounces	226.8 g	250 g
16 Ounces	453.6 g	500 g
3 Ounces	907.2 g	1000 g (1 kg)

"Meets"

1- $\frac{3}{4}$ tasse tarte intensions fleur $\frac{1}{2}$ tasse blanche sucre
 $\frac{3}{4}$ cuillerée bicarbonate de soude 1 cuillerée vanille extract
 $\frac{1}{2}$ cuillerée sel 1 oeuf
 $\frac{3}{4}$ tasse beurre, 2 tasse les éclats de chocolat
 $\frac{1}{4}$ tasse marron sucre

Directions:

- 1) Préchauffer le four à 375 degrés F. Tamiser ensemble le fleur, faire cuire au four, poudre et sel; établi a parté.
- 2) Dans un moyen bol, écrémée ensemble le beurre, marron sucre et blanche sucre jusqu'à ce que unii. Battre le oeuf et la vanille. Graduellement remouvement l'amiser ingredients alors Remouvement dans les éclats de chocolat. Goutte près Rond UNE cuillerée à soupe
- 3) FAIRE CUIRE au four pour 8 à 10 min. Dans un préchauffé four. Remettez les biscuits frais sur un faire cuire au four drap pour Smia, avant enlever a un TÉLÉGRAMME ÉTAGÈRE complètement.

30A-HM

Schokolade Pommes Frites Plätzchen

"Exceeds"

Zutaten

- 400 ml Mehl
- 3 ml Backpulver
- 2 ml Salz
- 175 ml Butter (weich)
- 175 ml brauner Zucker
- 75 ml weiß Zucker
- 5 ml Vanille Extrakt
- 1 Ei
- 500 ml Milkschokolade Pommes-frites

Zubereitung

- 1) Die Backofen zu 191°C Grad erhitzen. Mehl, Backpulver, und Salz zusammen sieben wegnehmen.
- 2) In einem mittleren Napf, Butter, Braunzucker, und weiß Zucker unterrühren, Ei und Vanille schlagen. Diebeutelne Zutat und Milkschokolade Pommes frites unterrühren. Auf Blech

Zubereitung

- 2) Löffelvoll eintraufeln.
- 3) Für acht zu zehn Minuten in den erhitzt Backofen backen. Plätzchen zu kühl auf ein Blech für fünf Minuten bevor besitzigen zu einen Draht ständer zu kühl ganzer kuben.

30A-HE