Teacher notes and answers

Food and cooking

1 Set up the lesson

Aim. Learners name ingredients and tools, then give a clear sequence of cooking instructions and ask a follow-up question.

Give everyone pages 1–6. Hand out recipe cards privately. Pair A–B, C–D and E–F. In one-to-one lessons, the teacher takes the other card. No cooking or recording is needed.

Ask listeners to read back one step and check a detail. For the final choice, fruit salad and chickpea salad both work with pre-cooked chickpeas and the three listed tools. Accept other choices if students explain their changes.

2 Answer key

Starter. Banana oat pancakes. A frying pan, bowl and fork are possible tools. Picture hunt: spatula, slice, and any named herb (for example, basil).

A Fruit salad • wash, slice, add, squeeze, stir, serve

B Pancakes • mash, whisk, stir, pour, flip, serve

C Carrot soup • peel, chop, fry, pour, simmer, blend

D Chickpea salad • chop, slice, add, whisk, pour, sprinkle

E Steamed broccoli • chop, pour, boil, put, steam, squeeze

F Courgette wraps • slice, brush, grill, spread, add, roll

3 Optional homework

1. slice, pour, stir, steam.

2. Sample: yoghurt, strawberries and oats. Use a bowl and a knife. First, wash the strawberries. Then slice them. Next, add yoghurt to a bowl. Finally, sprinkle oats on top.

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