

FUMC ESL Low Intermediate Lesson That's Life Lesson 4-A Secret Recipe

1. Look at the OPD page 16-17. Review the vocabulary. Look at these abbreviations:

ounces	oz.
pounds	lbs.
tablespoons	tbs.
teaspoons	tsp.
cups	c.
feet	ft.
yards	yd.

2. Count to 100 by tens starting with 20.

3. Practice pronouncing the number pairs in the table below:

15-50	13-30	17-70	14-40
1,000 - 10,000	10,000 - 100,000	8 — 8th	10th - 1/10th
16-60	7th - 11th	19 - 19th	12th - 20th
3rd - 1/3	2nd - 22nd	first - last	3rd - 30th

4. Turn to page 22, Lesson 4-A Secret Recipe

5. Read the story with your group. Work on pronunciation of difficult words. Ask the teacher about any words you don't understand.

6. Answer the questions on page 23.

7. "Ingredients" are the items that go in a dish. For example, in a cake, you put eggs, flour, sugar, oil and other ingredients. Think about a recipe you make at home. Write down a few of the ingredients.

\_\_\_\_\_

8. If you "convert" measurements, you change them from one type to another. For example, you can convert fluid ounces to pints or quarts. Sophie says 1 1/2 quarts of chicken stock equals \_\_\_\_\_ ounces. Look at the bottom of page 25. There is a list of liquid measurements. The chart shows 1 cup equals \_\_\_ fluid ounces which equals \_\_\_ pint or \_\_\_ milliliters.

9. Answer the questions at the bottom of page 25.

10. Mark T for true or F for false beside these statements. Work with a partner.

\_\_\_\_\_ 8 ounces = 1 cup

\_\_\_\_\_ 2 cups = 1 pint

\_\_\_\_\_ 4 cups = 1 gallon

- \_\_\_\_\_ 2 cups = 1 quart
- \_\_\_\_\_ 4 quarts = 1 gallon
- \_\_\_\_\_ 4 cups = 16 ounces
- \_\_\_\_\_ 2 pints = 1 quart
- \_\_\_\_\_ 16 cups = 1 gallon

11. These words are all verbs. Match the verb to the definition.

convert	to find out the size, amount or weight of something
smell	to go over the top of the container
pour	to move a spoon through liquid
measure	to change one measuring unit to another
stir	to use your nose to find an odor
overflow	to let liquid flow from a container

12. Look at OPD pg 17. Look for the little green box of “equivalencies” at the bottom of the page. Fill in the blanks below.

- 1 foot = \_\_\_\_\_ inches
- 1 yard = \_\_\_\_\_ feet
- 1 mile = \_\_\_\_\_ yards
- 1 yard = \_\_\_\_\_ inches
- 1 meter = 39.37 inches
- 1 meter = 10 centimeters

13. Percentages: There are 10 students in the class.

After lunch, 50% buy ice cream for dessert. That means (one half / one third) of the students buy ice cream.

Two of the students own a calculator. That means \_\_\_\_\_ percent of the students own a calculator.

The whole class passes the math test. That means \_\_\_\_\_ percent passed the test.

14. What is your height in feet and inches? \_\_\_\_\_ Do you feel you are too short or too tall? Would you rather be a different height? Who is the tallest person in class? Who is the shortest person in class? Who has the longest hair?

15. Practice the conversations below with a partner.

**Jan:** My grandmother gave me a recipe for peach pie. I tried the recipe today, but it didn't turn out well.

**Lin:** What happened?

**Jan:** Grandmother wrote 2 tsp. of sugar, but I think she meant 2 cups of sugar. The pie was not sweet at all.

**Lin:** That's too bad. You should try it again with the correct amount of sugar.

**Sue:** I made Tina's recipe for cinnamon cookies, but they were very hard.

**Jill:** Really? When Tina made them they were delicious.

**Sue;** Yes, but her recipe used metric measurements. I had to convert the measurements. I think I made a mistake. I'm not good at math.

**Jill:** I can help you convert them. I used metric measurements growing up in France. But now I am used to American measurements.

**Questions:**

Both Jan and Sue had trouble with the recipe. What was the problem for each of them?

Do you have trouble following other student's recipes?

**Discuss:**

- Do you like to try new recipes?
- Do you have any family recipes passed down from your mother or grandmother? Talk about them.
- Do you have any secret recipes that you don't share?
- Do you use metric measurements when you cook?