

GRADE 3 HOME LANGUAGE

# Fun in the kitchen



ENGLISH

Level:

1

Book

3



# Group-guided reading

## Before reading

- Page through the story the learners will read. Talk about the illustrations.
- Ask them to predict what the story will be about; based on the title and the pictures.
- Introduce new or difficult words prior to the learners reading the story.
- Make word cards to introduce new vocabulary. (See the list of new vocabulary in the back inner cover.)

## First reading

- Learners should read the text individually.
- Learners should read silently or they can 'whisper-read' the text.
- Move from one learner to the next, requesting each learner to read a section of the text aloud.

## Discussion

- Ask comprehension questions based on the text.
- Focus on phonics, sight words and vocabulary.
- You will find the activities in the back of this book useful to guide the discussion. (Select appropriate activities for the level of the learners.)

## Second reading

- On later days, let learners reread the book, either in pairs or alone.
- Focus on fluency, grammar and vocabulary.
- Let learners complete the group-guided activities which are included in the back of this book. (Select appropriate activities for the level of the learners.)

*Let learners do a role play if the text lends itself to it.*



*Learners should do the group-reading activities after reading the story.*

*Let learners work in groups to complete the appropriate group-reading activities included in the back of the book. They should not write in this book. Written activities should be done in their exercise books.*

# Fun in the kitchen

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# Tips for Kiddie Cooks



- Never cook unless you are assisted by an adult.
- Read through the recipe carefully and make sure you have all the ingredients and the utensils ready.
- Put on an apron and wash your hands before you start.
- If you have long hair, tie it back.
- Take care when handling sharp knives.
- Wear oven-gloves when handling hot items or when placing or removing items from the oven.
- Make sure that pot handles are turned sideways so that you don't knock them off the stove.
- When you are finished, clean up and switch off the stove and the oven.

## Handy Measures



1 teaspoon = 5 ml

1 tablespoon = 15 ml

1 cup = 250 ml



# Cook's utensils



measuring spoons

measuring cup



oven gloves



wooden spoon



mixing bowl



fork



baking tray



spoons



sieve



whisk



jug



chopping board



knife



cupcake pan



juicer



cooling rack



frying pan



# Funny faces

Make some Funny Faces for a special treat.

## Utensils

- 3 bowls
- teaspoon
- knife
- tablespoon
- tray
- wooden spoon



12 Marie Biscuits



1 cup icing sugar



2 tablespoons  
water



$\frac{1}{2}$  teaspoon of blue food  
colouring, and  $\frac{1}{2}$  teaspoon of  
yellow food colouring



Smarties and Jelly Tots



liquorice shoe-laces

## Method

1

Sift the icing sugar  
into a bowl.  
Add the water.  
Mix until smooth.



2

Divide the icing mixture into 2 bowls. Add the blue  
colouring to one bowl and the yellow to the other.





3



Place the biscuits on a tray.



Use a blunt knife to spread the icing mixture onto the biscuits.





5

Decorate the biscuits to look like faces using the Smarties, Jelly Tots and the shoe-laces. Leave to set.



6



Enjoy your treat.

7



# Fruit salad

Make a summer fruit salad packed with vitamins.



## Utensils

knife

chopping board

bowl

juicer



## Ingredients

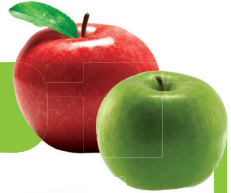
1 orange

1 pawpaw

1 pineapple

2 apples

2 bananas



## Method



1  
Peel the apples  
and cut into cubes.

2

Peel and slice  
the bananas.



3

Peel the pawpaw  
and cut into cubes.



4

Peel the  
pineapple  
and cut  
into cubes.

Mix the fruit 5  
in a bowl.



6

Squeeze the  
orange.

7

Pour the juice  
over the salad.



# Colourful cupcakes



These colourful cupcakes are great for birthday parties, Mother's Day or for when you have friends coming over for tea.

## Utensils

Sieve

Mixing bowl

Small bowl

Cup

Tablespoon

Teaspoon

Wooden spoon

Fork

Cupcake pan

Cooling rack

Oven gloves

paper cups



## Ingredients

### Cake batter

2 cups flour

1 cup sugar

2 teaspoons baking powder

4 tablespoons butter or

margarine

1 cup milk

2 eggs

vanilla essence



### Icing

1 cup icing

1 tablespoon water

$\frac{1}{2}$  teaspoon food colouring





## Method

Cream the butter and sugar together using a wooden spoon.  
Beat the eggs until fluffy and then add the eggs, milk and vanilla essence to the butter mixture.

Mix until smooth.

Sieve the flour and baking powder into the mixture and mix well.

Spoon the mixture into the paper cups and place the cups onto a tray.

Bake at 180 ° C for 20 – 30 minutes until golden brown.

Allow the cakes to cool.





Follow the recipe on page 5 to make the icing. Use a blunt knife to spread the icing onto the cupcakes.



Decorate with Smarties and sprinkles.





Place the decorated cupcakes  
on a serving plate.





Enjoy eating a delicious cupcake!

# Ice-cream delight

Cool yourself down on a hot day with a delicious ice-cream treat.

## Ingredients

- ice-cream
- 1 banana
- sprinkles
- nuts
- cherries

## Method

1 Take a scoop of ice-cream.

2 Put the scoop of ice-cream into a small bowl.



3 Now add some sprinkles  
to decorate your ice-cream.



4 Then sprinkle  
some nuts.





5 Next, peel  
and slice  
the banana.



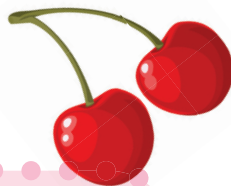
6 Place  
the  
slices of  
banana  
around  
the ice-  
cream.







7 Lastly, add a cherry on top.



8 And now taste your delicious ice-cream.





# Crumpets



Enjoy hot crumpets  
on a cold day.

## Utensils

- Mixing bowl
- Small bowl
- Measuring cup
- Tablespoon
- Teaspoon
- Whisk
- Frying pan
- Wooden spoon
- Sieve

## Ingredients

- 4 tablespoons of butter
- 1 cup of flour
- 3 tablespoons of sugar
- a pinch of salt
- 2 teaspoons of baking powder
- 2 eggs
- 1 cup of milk
- $\frac{1}{2}$  teaspoon of vanilla essence



## Method

1. Sift the flour, sugar, salt, and baking powder, into a large mixing bowl.
2. Melt the butter in a pan on the stove and remove the pan from heat once melted.
3. Whisk the eggs in the small bowl.
4. Add the milk and vanilla essence to the whisked eggs and mix together.
5. Mix the wet and dry ingredients together and stir for 1 minute.
6. Drop spoonfuls or pour a small amount of batter into a hot pan.
7. When bubbles appear, flip the crumpets.
8. Remove the crumpets from the pan when both sides are golden brown.
9. Serve with butter or honey.



# Smoothie

Cool down on a hot day with a delicious fruit smoothie.

## Utensils

- Knife
- Chopping board
- Measuring cup
- Glasses
- Jug

## Ingredients

- 2 peaches or  $\frac{1}{4}$  pineapple
- 1 banana
- 1 cup of yogurt (strawberry, mango or plum flavoured)
- 1 cup milk



## Method

1. Peel the fruit.
2. Cut the fruit into very small pieces.

3. Put all the ingredients into a jug.
4. Mix them together until smooth.



5. Pour the smoothie mixture into glasses and chill in the fridge before drinking.



# Group reading activities



1

Talk to your friend about the recipe book.

- What is the title of the book?
- How does a recipe book differ from a storybook?
- Which recipe would you like to make? Why?
- Why do recipes tell us how much of each ingredient we should use?
- What do you cook at home? Tell your friend how you make the dish/drink.
- What rules should we follow when we cook?



2

Use the content page to answer the following questions.

- How many recipes are there in the book?
- On which page is the recipe for cupcakes?
- What recipe will you find on page twenty?
- What information will you find on page two?



3 Look at the Smoothie recipe.

- Tell your friend what you must do before you cut the fruit into small pieces.
- Tell your friend what you must do after you have cut the fruit into small pieces.



4

Mime the following to show you understand their meanings:

- mix
- chop
- peel
- sprinkle
- squeeze
- scoop
- pour
- sift
- cut
- stir
- flip
- taste



5

Match these words with their meanings:

Utensils	The steps we must follow when we make a dish.
Method	The food we need for making a dish.
Ingredients	The tools we need for cooking.

# GRADE 3 HOME LANGUAGE



## Book 3

<i>Title:</i>	Fun in the kitchen
<i>Language:</i>	English
<i>Level:</i>	Grade 3 Home Language Reader Level 1 Book 3
<i>Text type:</i>	Non-fiction instructional text - recipe book
<i>Sight words:</i>	add, enjoy, into, large, like, onto, other, some, using, your
<i>Vocabulary:</i>	measuring, utensils, ingredients, method, liquorice, mixture, decorate, delight, delicious, decant
<i>Phonics:</i>	<ul style="list-style-type: none"><li>• Silent e: eg. make, like, some</li><li>• Silent letters: eg. knife</li><li>• Sound the same but are spelt differently: eg. peel/peach, flour/powder, around/brown, cool/blue/fruit/shoe</li></ul>
<i>Content, concepts and skills:</i>	<ul style="list-style-type: none"><li>• Read and answer questions based on recipes.</li><li>• Read and answer questions based on the content page.</li><li>• Match informal and formal measurements with each other.</li><li>• Copy a recipe from the book into an exercise book.</li></ul>

The CAPS requires teachers to allocate some time each day for focused group-guided reading.

In group-guided reading, teachers guide learners of a similar reading level, to read the same book, in a group.

The reading session should include a range of word attack skills and comprehension strategies that children require when reading.

Reading effectively also requires "text talk" between the teacher and learners, and amongst the children in the group. These books include a number of "text talk", comprehension and other related activities to help teachers direct group reading in their classes.

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BE SOLD.**



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## Other books in the Grade 3 Home Language Bookshelf:

Level:

**1**

*Robby Rabbit  
tricks Freddie Fox*

*A sea adventure*

*Fun in the kitchen*

*Grumpy Kid's diary*

Level:

**2**

*The great escape*

*Thandi has a bad day*

*A weekend to remember*

Level:

**3**

*There's a monster  
in my cupboard*

*The case of the missing  
cup-cakes*

*Strange but true*