

Somos cocineros : Demonstrating how to prepare our favorite dishes in Spanish Class

Likely due date: Tues, Nov. 13 or Thurs, Nov. 15

Objective: To effectively use the informal commands and direct object pronouns in the real-life setting of preparing a meal.

Materials:

- *Notes, handouts, and textbook resources on Unit 6 content and concepts**
- *Ingredients and tools to prepare a simple dish**
- *A video camera if you choose to record**
- *A computer to write your script**
- *Your memory to memorize your part**
- *Enough samples for the class to try what you make (if you choose to do this!)**

Empezemos:

Días 1-2

- 1. Piensa en lo que quiere preparar. Ejemplos son huevos revueltos (scrambled eggs), un batido (a milkshake), las galletas (cookies), un sandwích, o alguna comida que es fácil a preparar.**
- 2. En clase - escribe las etapas (Steps) de la receta. No olvides (Don't forget) los ingredientes, los herramientos (tools) o las medidas (measurements). Escribe las etapas en un documental de PAGES y ahorra (Save) en E-BackPack en su clase.**

3. Ten cuidado - Sé muy detallado y no olvides etapas importantes. (It is a good idea to have another person from another group read over your instructions to make sure you have included everything).
4. Cuando has escrito las etapas, verifícalas con Sra. Lang. (Check them with Sra. Lang).

Día 2-3:

1. Empieza a escribir tus líneas y sé muy simple con líneas muy cortas porque es más fácil a recordarlas. (Keep it simple when writing your script!)
2. Practica tus líneas y decide cuando necesitas proveer (provide) énfasis y humor. Marca estas líneas con un bolígrafo rojo.
3. PRACTICA, PRACTICA, PRACTICA!!!
4. Compra o coge los ingredientes, los herramientas, y todo lo que necesitas.
5. Preséntalas (o puedes grabar la presentación en tu casa y tráela)

La notación: Un rubric para usar cuando preparas tus proyectos:

Score	Content	Organization	Language
Excellent to Very Good(13-15)	Knowledgeable; substantive; uses vocabulary correctly; relevant to assigned topic	Ideas clearly stated; fluent expression; order makes sense; supported	Effective, complex constructions; few errors in commands; agreement, tense, number, or word order
Good to average (10-12)	Some knowledge of subject; adequate range of content; limited development; lacks detail	Choppy; loosely organized; limited support; logical but incomplete sequencing	Effective but simple constructions; several errors in commands; agreement; tense, number, or word order
Fair to Poor (8-10)	Limited knowledge of subject; little substance; inadequate development of topic	Non-fluent; ideas disconnected; lacks logical sequencing and development	Major problems in simple/complex constructions; frequent errors of commands, agreement, tense, number of word order
Very Poor (> 8)	Does not show knowledge of topic; non-substantive; not enough to evaluate	Does not communicate well; no organization; not enough to evaluate	Virtually no mastery of sentence construction rules; dominated by errors; or not enough to evaluate

Additional Categories that will be Judged:

Presentation Effectiveness ____/5

Turning in items on time; following guidelines ____/5

Ability to collaborate with partner ____/5

This project is worth a total of 60 points. It is due on Wednesday, Jan. 17.

Tips to make this easier on you: (en inglés)

- ☐ Keep the recipe simple and use words you already know so your audience will understand and appreciate your presentation.
- ☐ Gather your materials prior to completing the project and tell you parents/guardians immediately that you will need these items for class.
- ☐ Practice the pronunciation of your words many times before presenting.
- ☐ Memorize your lines and say them to someone else or to the mirror to judge your performance.
- ☐ Have fun with this. Do not see it as a task you have to complete. Look at it as a way for you to use your Spanish in an interesting and relevant way!

Please be sure to tell me if you need any tools (blender, panini maker, etc... and I will make sure I bring them in) Also, if you bring in your ingredients and they need to be refrigerated, let me know ASAP!