

**LESSON PLAN**

**3**

**LITERACY: BREAD RECIPES**

**Learning objectives/intentions**

- Research recipes including bread.
- Create a recipe where bread is a key ingredient.

**Prior Knowledge**

- Pupils need to know the language and structural features of instructional writing (recipes).

**Resources**

- 'Using Waste Bread Recipes' activity sheet
- 'Instructional writing: Recipes' PowerPoint presentation
- 'Key Features' checklist (Self-check and Peer assessment)
- Dough it Yourself Recipe Template

**Equipment**

- iPads/tablets/laptops

**Getting Started** (5 minutes)

- Share learning intentions for the lesson using PowerPoint slide 2.
- Watch Jamie Oliver- [Bread Waste](#) (Slide 3)



**Main Activity**

**Research recipes that include bread**  
(15 mins)

- Slide 5- Using the internet, pupils will find recipes where bread is a main ingredient. Pupils are challenged to find three recipes that interest them most. Record the website and recipe title on 'Using Waste Bread Recipes' activity sheet.



**Whole class teaching/discussion**

(10 minutes)

- Using PowerPoint slides 6-11, discuss 'what is instructional writing?' and the key features. Look at a sample recipe to identify key features of instructional writing as a whole class.



**Individual/Paired writing activity**

(20 minutes)

- Slide 12 - Using the 'Key Features' checklist, pupils will write a recipe that includes bread. They can use a recipe that they found on the internet or create their very own recipe.
- Complete the '**Dough it Yourself Recipe Template**' activity sheet. This activity sheet can be completed in class or at home as a homework activity! Please note you can complete this activity as part of Lesson Plan 3 or 4.





## Before the lesson

Pupils will have completed **Lesson 1 'The Story of Bread'** and **Lesson 2 'Problem-solving Waste Bread'**. They will have a sound knowledge on how much bread is currently being wasted and why this is an issue.

## Additional support

- Pupils could work in mixed-ability pairs.
- Less confident pupils could use a writing template.

## Plenary (10 minutes)

### Peer assessment

- Swap recipes and assess recipe writing. Using the 'Key Features' checklist, pupils will 'tick off' the key features that have been used, identify one thing they really like about their peer's recipe and one thing they could do to make it even better.



## Take it further

### Opportunities for independent learning

#### Pupils could:

- Look at the nutritional make up of their recipe (Eatwell Plate).
- Research other bread related recipes.
- Look into the history of where bread came from.

## Assessment for Learning Opportunity

- Pupils can identify and name the key features of instructional writing. Pupils can talk about the layout of different recipes and why they like/dislike the internet recipes.

## Submit your recipe

- You can now submit your recipe to the Brennan's Dough it Yourself Competition.
- Remember, you do not necessarily need to cook your recipe in order to submit it. [Just submit your written recipe online here.](#)