



Task Title: Follow Recipe Instructions

OALCF Cover Sheet – Practitioner Copy

Learner Name: _____

Date Started: _____

Date Completed: _____

Successful Completion: Yes ☐ No ☐

Goal Path: Employment ☐ Apprenticeship ☐

Secondary School ☐ Post Secondary ☐ Independence ☐

Task Description: The learner will follow recipe instructions.

Main Competency/Task Group/Level Indicator:

- Find and Use Information/Read continuous text/A1.2

Materials Required:

- Pen/pencil and paper and/or digital device

Task Title: FollowRecipeInstructions_I_A1.2

Learner Information

Recipes are often used when cooking or baking.

Scan the “Hidden Berry Cupcakes” recipe.

Hidden Berry Cupcakes



Servings: Makes 16 Cupcakes

Prep Time: 15 minutes

Cooking Time: 18 minutes

INGREDIENTS:

- 1 3/4 Cup(s) all-purpose flour
- 1 1/3 Cup(s) granulated sugar
- 1 Tablespoon(s) Baking Powder
- 1/2 Teaspoon(s) Salt
- 1/3 Cup(s) (5-1/3 tablespoons) butter, softened
- 2/3 Cup(s) milk
- 1 Tablespoon(s) vanilla
- 1 Cup(s) Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 Cup(s) seedless strawberry or raspberry fruit spread
- 3 Egg(s)

PREPARATION:

Heat oven to 350°F. Line 16 medium muffin cups with paper or foil baking cups; set aside. In large bowl, combine flour, sugar, baking powder and salt. Add butter and beat with electric mixer on low speed until crumbly, about 1 minute. In medium bowl, combine eggs, milk and vanilla; add to flour-butter mixture. Beat on low speed until incorporated, then on medium speed 2 minutes. Gently fold in oats. Divide batter evenly between muffin cups, filling each about 3/4 full. Bake 18 minutes or until a wooden pick inserted in center comes out clean. Remove from pan; cool completely on wire rack. Using small sharp knife, cut out a cone-shaped piece from the center of each cupcake, leaving a 3/4-inch border around edge of cupcake. Carefully remove and reserve cake pieces. Fill each depression with a generous teaspoon of fruit spread. Top with reserved cake pieces; sift confectioners' sugar over tops of cupcakes.

Work Sheet

Task 1: How many bowls do you need for this recipe?

Answer:

Task 2: One dry ingredient is flour. Highlight, circle or underline three more dry ingredients. If you are doing this task online, write the dry ingredients below.

Answer:

Task 3: When do you fold in the oats?

Answer:

Task 4: How long should the cupcakes bake and how will you know when they are done?

Answer:

Task 5: How do you add the fruit spread to the cupcakes?

Answer:

Answers

Task 1: How many bowls do you need for this recipe?

Answer: Two bowls – one large and one medium

Task 2: One dry ingredient is flour. Highlight, circle or underline three more dry ingredients.

Answer: sugar, baking powder, salt

Task 3: When do you fold in the oats?

Answer: After the dry and wet ingredients have been beaten on medium speed for 2 minutes.

Task 4: How long should the cupcakes bake and how will you know when they are done?

Answer: The cupcakes bake for 18 minutes or until a wooden pick inserted in the center comes out clean.

Task 5: How do you add the fruit spread to the cupcakes?

Answer: Using a small sharp knife, cut out a cone-shaped piece from the center of each cupcake, leaving a $\frac{3}{4}$ inch border around edge of cupcake. Carefully remove and reserve cake pieces. Fill each depression with a generous teaspoon of fruit spread. Note: The learner's response does not have to be exact but should still follow the above process.

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Performance Descriptors

Levels	Performance Descriptors	Needs Work	Completes task with support from practitioner	Completes task independently
A1.2	scans text to locate information			
	locates multiple pieces of information in simple texts			
	makes low-level inferences			
	reads more complex texts to locate a single piece of information			
	follows the main events of descriptive, narrative and informational texts			
	obtains information from detailed reading			

This task: Was successfully completed ☐ Needs to be tried again ☐

Learner Comments:

Instructor (print):

Learner (print):
