



Task Title: Read a Recipe for Spaghetti Sauce

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 read a recipe and answer questions about ingredients, quantities, and cooking time.

Main Competency/Task Group/Level Indicator:

- Find and Use Information/Read continuous text/A1.1
- Communicate Ideas and Information/Interact with others/B1.1
- Understand and Use Numbers/Manage time/C2.1
- Understand and Use Numbers/Use measures/C3.1

Materials Required:

- Pen/pencil and paper and/or digital device
- Measuring cups and measuring spoons (for both wet and dry ingredients)

Learner Information

When you are cooking, you need to know how to properly measure each ingredient so the recipe will work.

Read the "Spaghetti Sauce Recipe".

Spaghetti Sauce Recipe

1/3 cup chopped onion
2 cloves garlic, mashed
1/2 tablespoons salad or olive oil
1 can (540 ml) tomatoes
1 can (341ml) tomato paste
2 cups water
1/2 teaspoon sugar
3/4 teaspoon salt
3/4 teaspoon oregano leaves
1/4 teaspoon pepper
1 bay leaf

In a heavy pan, cook onion and garlic in oil until soft. Put tomatoes through a blender. Add tomatoes and everything else to onion and garlic. Simmer without a lid for 1 hour. Stir occasionally. Remove bay leaf.

Makes about 3 cups, or 2 to 4 servings.

Work Sheet

Task 1: Show and tell your instructor which measuring cup or spoon you would use to measure the salad or olive oil.

Answer: No written response required here.

Task completed: Yes: ☐

Task 2: Show and tell your instructor which measuring cup or spoon you would use to measure sugar.

Answer: No written response required here.

Task completed: Yes: ☐

Task 3: What do you do to the onion before you cook it?

Answer:

Task 4: Which two things do you cook first?

Answer:

Task 5: What should you do while the sauce simmers?

Answer:

Task 6: If you start simmering your sauce at 5:30pm, what time should it be ready?

Answer:

Answers

Task 1: Show and tell your instructor which measuring cup or spoon you would use to measure the salad or olive oil.

Answer: The learner should identify a wet ingredient tablespoon.

Task 2: Show and tell your instructor which measuring cup or spoon you would use to measure sugar.

Answer: The learner should identify a dry ingredient teaspoon.

Task 3: What do you do to the onion before you cook it?

Answer: chop the onion.

Task 4: Which two things do you cook first?

Answer: onion and garlic (in oil)

Task 5: What should you do while the sauce simmers?

Answer: stir occasionally.

Task 6: If you start simmering your sauce at 5:30pm, what time should it be ready?

Answer: 6:30pm.

Performance Descriptors

Levels	Performance Descriptors	Needs Work	Completes task with support from practitioner	Completes task independently
A1.1	reads short texts to locate a single piece of information			
	follows simple, straightforward instructional texts			
B1.1	conveys information on a familiar topic			
	gives short, straightforward instructions or directions			
	speaks or signs clearly in a focused and organized way			
C2.1	understands chronological order			
	represents dates and times using standard conventions			
	chooses appropriate units of measurement (e.g. hours, minutes, seconds)			
C3.1	uses common measuring tools			
	interprets measures using whole numbers and simple common fractions			
	chooses appropriate units of measurement			

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

Task Title: RecipeForSpaghettiSauce_I_A1.1_B1.1_C2.1_C3.1

Learner Comments:

Instructor (print):

Learner (print):