

Bon Appétit (Enjoy your meal)

6. Pancake time

Prior Knowledge: It is helpful if children already know the layout of a recipe.

<p><u>Objectives</u></p> <p>Develop accurate pronunciation and intonation so that others understand when they are reading aloud or using familiar words and phrases.</p> <p>Present ideas and information orally to a range of audiences.</p> <p>Read carefully and show understanding of words, phrases and simple writing.</p> <p>Write phrases from memory, and adapt these to create new sentences, to express ideas clearly.</p>	<p><u>Support</u></p> <p>When writing their recipe, give children needing extra support a writing frame in which they change only the nouns.</p> <p>Provide word and picture cards as additional support.</p> <p><u>Extension</u></p> <p>Children produce an adaptable recipe with several filling options</p>	<p><u>Main</u></p> <p>Display the recipe from the previous session and demonstrate how to make <i>crêpes</i>. Invite some children to help. During the demonstration read aloud the instructions and the class repeat.</p> <p>Display steps from the recipe in the wrong order. Children rearrange them into the right order to make the <i>crêpe</i>.</p> <p>Ask children to suggest fillings for a <i>crêpe</i>, e.g. <i>une crêpe au sucre / au Nutella / au fromage / à la confiture / aux fruits</i>. If possible, show them some authentic menus from French cafés online (see Teaching Tips).</p> <p>Adapt the recipe in order to create a new <i>crêpe</i> with filling. As a class, create an additional instruction showing how the filling is added, e.g. <i>Saupoudrez de sucre</i> (sprinkle with sugar). Challenge the class to suggest unusual filling combinations using other food words they know, e.g. <i>chocolat et fromage</i> (chocolate and cheese).</p> <p>As a class, create a role play, incorporating the recipe, where the children take on the role of a TV chef making the pancake. Encourage them to include familiar language from previous units such as <i>Bonjour, je m'appelle... Miam! Miam! J'aime, je n'aime pas, j'adore, je déteste, c'est super!</i> etc. If children find recalling the recipe language difficult, you may like to have some children reading the recipe aloud while another is the chef, acting out the recipe and incorporating other language as above.</p> <p>In preparation for the end of unit activity, children work in pairs to write their own role play.</p>
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<p><u>Grammar</u></p> <p><u>For teachers:</u></p> <p>When talking about fillings for <i>crêpes</i>, the preposition <i>à</i> is used:</p> <p><i>une crêpe au sucre (à + le = au)</i></p> <p><i>une crêpe à la confiture (à + la = à la)</i></p> <p><i>une crêpe aux fruits (à + les = aux)</i></p>	<p><u>Grammar</u></p> <p><u>For children:</u></p> <p>Irregular ending of <i>faire</i> in imperative = <i>faites</i></p>	<p><u>Phonics focus</u></p> <p><u>For teachers:</u></p> <p>No specific focus.</p>	<p><u>Phonics focus</u></p> <p><u>For children:</u></p> <p>No specific focus.</p>
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<p><u>Learning Outcomes</u></p> <p>Children can:</p> <ul style="list-style-type: none"> Understand the main points of spoken language that includes unfamiliar language Read a non-fiction text Choose words, phrases and sentences and write them into a gapped text Use a bilingual dictionary or word list 	<p><u>New National Curriculum Links</u></p> <p>English</p> <p><u>Writing</u> - Years 3 - 4</p> <p>Pupils should be taught to evaluate and edit by reading aloud their own writing, to a group or the whole class, using appropriate intonation and controlling the tone and volume so that the meaning is clear.</p>
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<p><u>Throughout the week</u></p> <p>Practise the instructions every day by saying one and the children miming the action.</p>	<p><u>Resources</u></p> <ul style="list-style-type: none"> • Equipment and utensils for making a <i>crêpe</i> • Writing frame for <i>crêpe</i> recipe • Word and picture cards for support when writing the recipe • Bilingual dictionaries • Digital video camera
<p><u>Teaching Tips</u></p> <ul style="list-style-type: none"> • You can find authentic menus from <i>crêperies</i> online. You may like to show children some menus including <i>galettes bretonnes</i>, which are buckwheat crêpes with savoury fillings from Brittany. N.B. <i>galettes bretonnes</i> is also the name given to the traditional Breton biscuits made with butter. • For making the crêpe, it may be safer to have another adult in the room with you to help supervise the children. • Have both the English and French versions of the recipe in front of you when making the crêpe. • Measure the ingredients in front of the children to show them roughly how much they need when they come to make their own. Show children how to measure into a different container, so any over can go back. 	

<i>Le langage du prof</i>	Teacher Language	<i>Le langage des enfants</i>	Children's Language
<i>Les Ingrédients</i> <i>de la farine</i> <i>un œuf</i> <i>du lait</i> <i>du beurre</i> <i>de l'huile</i>	The Ingredients some flour an egg some milk some butter some oil	<i>Les Ingrédients</i> <i>de la farine</i> <i>un œuf</i> <i>du lait</i> <i>du beurre</i> <i>de l'huile</i>	The Ingredients some flour an egg some milk some butter some oil
<i>Les Instructions</i> <i>Mettez</i> <i>Faites</i> <i>Ajoutez</i> <i>Mélangez</i> <i>Versez</i> <i>Laissez cuire</i> <i>Faites sauter</i> <i>Saupoudrez</i>	The Instructions Put Add Pour Mix Make Leave to cook Flip Sprinkle	<i>Les Instructions</i> <i>Mettez</i> <i>Faites</i> <i>Ajoutez</i> <i>Mélangez</i> <i>Versez</i> <i>Laissez cuire</i> <i>Faites sauter</i> <i>Saupoudrez</i>	The Instructions Put Add Pour Mix Make Leave to cook Flip Sprinkle

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<p><i>prêt(e)</i></p> <p><i>des garnitures (f)</i></p> <p><i>une crêpe :</i></p> <p><i>à la sauce caramel</i></p> <p><i>au chocolat</i></p> <p><i>au sucre</i></p> <p><i>ex. bonjour</i></p> <p><i>Je m'appelle...</i></p> <p><i>Miam ! Miam !</i></p> <p><i>J'aime/je n'aime pas</i></p> <p><i>J'adore</i></p> <p><i>Je déteste</i></p> <p><i>C'est super!</i></p>	<p>(see recipe at end of unit)</p> <p>ready</p> <p>fillings</p> <p>a pancake with:</p> <p>toffee sauce</p> <p>chocolate</p> <p>sugar</p> <p>Familiar language from previous units:</p> <p>e.g. hello</p> <p>My name is...</p> <p>Yum! Yum!</p> <p>I like/ I don't like</p> <p>I love</p> <p>I hate</p> <p>It's super!</p>	<p><i>ex. bonjour</i></p> <p><i>Je m'appelle...</i></p> <p><i>Miam ! Miam !</i></p> <p><i>J'aime/je n'aime pas</i></p> <p><i>J'adore</i></p> <p><i>Je déteste</i></p> <p><i>C'est super!</i></p>	<p>Familiar language from previous units:</p> <p>e.g. hello</p> <p>My name is...</p> <p>Yum! Yum!</p> <p>I like/ I don't like</p> <p>I love</p> <p>I hate</p> <p>It's super!</p>
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End of Unit Activities

Learning Objectives	Teaching Activities	Learning Outcomes	Points to note
<ul style="list-style-type: none"> To apply the knowledge, skills and understanding from this unit. 	<ul style="list-style-type: none"> Children work in pairs to make their <i>crêpe</i>. They video record each other to make a TV cookery programme and add the instructions as a commentary. Some children will be able to edit the video using suitable software. Extension: Children use ICT to produce their recipe as a magazine article with a photograph of the finished <i>crêpe</i>. They take pictures of the ingredients and method, they can put them into a word-processed document and print them out as a booklet. Children create an oral or electronic presentation in pairs to show what they have eaten during the week. Encourage children to express opinions of one another's food choices, e.g. <i>Miam, j'aime les pommes</i>. 	<ul style="list-style-type: none"> Use French for real purposes to give instructions for making a <i>crêpe</i> 	<ul style="list-style-type: none"> Follow-up: If the school has a partner school in a French-speaking country, exchange recipes by email and send them the video of the TV cookery programme.

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Une recette de crêpe	A pancake recipe
<p>Pour 4 personnes</p> <p>Ingrédients</p> <p>100g de farine</p> <p>1 œuf</p> <p>300ml de lait</p> <p>un peu de beurre ou d'huile</p> <p>(du sucre)</p> <p>Méthode</p> <p>Mettez la farine dans un bol.</p> <p>Faites un puits au centre.</p> <p>Ajoutez l'œuf et 150ml du lait.</p> <p>Mélangez bien.</p> <p>Ajoutez le reste du lait.</p> <p>Mélangez encore la pâte.</p> <p>Mettez le beurre ou l'huile dans la poêle et faites chauffer.</p> <p>Versez une cuillère à soupe de pâte dans la poêle.</p> <p>Laissez cuire (la pâte)</p> <p>Faites sauter la crêpe et laissez cuire de l'autre côté.</p> <p>La crêpe est prête.</p> <p>(Saupoudrez de sucre.)</p> <p>Bon appétit !</p>	<p>For four people</p> <p>Ingredients</p> <p>100g of flour</p> <p>1 egg</p> <p>300ml of milk</p> <p>a little butter or oil</p> <p>(some sugar)</p> <p>Instructions</p> <p>Put the flour in a bowl.</p> <p>Make a well in the centre.</p> <p>Add the egg and 150ml of the milk.</p> <p>Mix well.</p> <p>Add the rest of the milk.</p> <p>Mix the batter again.</p> <p>Put the butter or oil in a frying pan and heat up.</p> <p>Pour a tablespoon of batter in to the frying pan.</p> <p>Allow (the batter) to cook.</p> <p>Flip the pancake and allow it to cook on the other side.</p> <p>The pancake is ready.</p> <p>(Sprinkle with sugar.)</p> <p>Enjoy your meal!</p>