

Yo-Yee Integrated Flashcard User Guide

Teaching food preparation – How to make fried eggs?



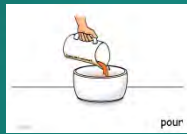
3 eggs.



the eggs.



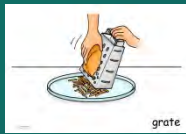
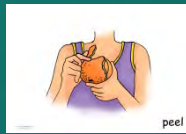
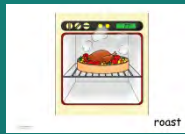
some seasoning.



the mixture into a pan.



the eggs.



Target Group: Pre-Intermediate Level

Material: Food preparation flashcards

Vocabulary: add, bake, barbecue, mix, boil, break, chop, steam, cut, fry, roast, beat, peel, grate, sauté, slice, simmer, pour, combine, stir

Process: Introduce food preparation vocabulary to students and ask random questions: Who cooks your food? Can you cook? Have you ever cooked before? How to make baked potatoes? e.g.. Think about any food students know how to prepare, for example baked potatoes. Asked students what are the steps to prepare baked potatoes and create a short story at the board, following the correct orders.

For more advanced levels, students have to create their own short story making food and demonstrating their recipes later to the class

Skills: Food preparation vocabulary; spelling; word-picture association; word-picture recognition; sentence structure; grammar; reading; conjunctions; adverbs of frequency; create recipes

Game Idea: **Fly Swats**

Much like the traditional whiteboard game, fly swats, several flashcards are stuck against the whiteboard. Divide students into 2 or 3 teams, giving one player from each team a "fly swatter" (very fun with real fly swatter, but rolled paper will work). Then Teacher then calls out a word and the first student to "swat" the card wins a point for their team. Then they get to call out the word. –Advanced classes can listen for the word used in a sentence and make up sentences with the new word.