

Nombre: _____ Bloque: _____ Fecha: _____

Unidad 5 Proyecto - La Comida

Actividad:

In groups or individually find a recipe in Spanish & English from one of the approved books. Then choose one of the following options for presenting your information. If you choose to work with a group, you are responsible as a group to get the project done inside and outside of school. All group members must split *all* the work up equally. Group members may receive a deduction if work is not equal and/or cannot prove it is equal. All group members must speak equally for the audio portion!

Your project must include a written component in Spanish, a visual component (either video or Google Slide Show), an audio/speaking component, and the topics listed on the assignment sheet. Remember, you need to be creative and show effort!

Originality and Resources:

Do not use an online translator for any portion of your project. Your recipe will be taken from one of the approved books – look for one in English and Spanish. Your writing must be ALL ORIGINAL. The only resources allowed are your vocabulary lists and your notes. Any additional words/grammar used must be approved by your teacher. **Any use of Google Translate or outside resources will result in a zero. Only use vocabulary and grammar from Unit 0 – Unit 5, your approved recipe, or Spanish 1. Non-original work will receive a ZERO and disciplinary action.**

Choose 1 of the two options.

Project Presentation Options:

1. Cooking Show Video with script:

- Make a cooking show video in Spanish using props and/or food.
- The video, script, and a typed version of the recipe needs to be attached to the Google Classroom assignment.
- You can cook with real food or you may use fake food/props.

2. Google Slideshow with cultural research & voice recorded presentation:

- Google Slideshow illustrating all the requirements to describe making your dish.
- Slides must include images, be in Spanish and include your *research*.
- Your Google Slide show, audio recordings, and typed version of the recipe must be attached to the Google Classroom assignment.

Due Dates:

- Recipe chosen & recipe slip submitted: _____ (take a photo of the page!)
- Recipe re-typed in Spanish & English & submitted on Classroom: _____
- Rough draft of visual aid/Content sheet (checked in class): _____
- Final Project Due Date: _____
(Includes final copy of typed recipe, video or slideshow with audio and script/text, and your rubric sheet with your content rough draft)

Missing due dates could result in receiving a ZERO for the entire project as these are at the end of the year. BE RESPONSIBLE for you and your partner!

**Due to school rules regarding food during the school day, no real food or samples may be brought to class.

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Project Rubric

*Must turn in this rubric and your rough draft/content sheet in class and the rest of your assignment on Google Classroom.

Criterios:

Categoría	Puntos	De	School Rubric: Exemplary Score	**Requisitos**
Medio Visual & Presentación (Oral Presentation)		25	<input type="checkbox"/> You used accurate pronunciation. <input type="checkbox"/> Your rate of practiced speech was consistent, with few hesitations. ✂ Dept. <i>Rubric Score</i> :	<ul style="list-style-type: none"> ◆ Presentation is clear, in Spanish, and contains all required information (see individual project sheet & content outline). All partners must present equally.
Contenido y organización (Content & organization)		30	<input type="checkbox"/> You exceeded the communicative goal with elaborate and relevant content. <input type="checkbox"/> You used authentic resource(s) and/or details consistently to support and expand on the response. <input type="checkbox"/> Your discussion/argument was thoroughly articulated. ✂ Dept. <i>Rubric Score</i> :	<ul style="list-style-type: none"> ◆ Your content should be organized so that it is logical. The content must address the assignment. ◆ Recipe and written content must follow MLA format – Include name, title, etc. ◆ Content is in your own words and not run through an online translator. ◆ Typed version of recipe in English and in Spanish (separate paper). ◆ Visual aid is neat, creative, colorful, and clear. ◆ Content follows both the Content Outline and the Presentation Assignment sheet.
Gramática, verbos y vocabulario (Conventions of language)		30	<input type="checkbox"/> You had few errors when using practiced structures, time frames and word order. <input type="checkbox"/> You used accurate spelling, punctuation, capitalization, accents or tone marks, and abbreviations as appropriate to the task. <input type="checkbox"/> You used a strong range of rich and varied vocabulary. ✂ Dept. <i>Rubric Score</i> :	<ul style="list-style-type: none"> ◆ Only Spanish used. ◆ Spelling, correct use of words, correct word order and agreement. Use of complex/complete sentences. ◆ Correct choice and use of verb tenses for content from the content outline.
Producto final, esfuerzo, trabajo en clase (Collaboration & classwork)		15	<input type="checkbox"/> consistently stay on task. <input type="checkbox"/> always meet deadlines. <input type="checkbox"/> extensively contribute knowledge, opinions, & skills. <input type="checkbox"/> Your writing was well-organized or sequenced, with strong cohesion and transitions. ✂ School <i>Rubric Score</i> :	<ul style="list-style-type: none"> ◆ Final product is neat, colorful, and clearly shows effort and creativity. Equal distribution of work. ◆ Used class time wisely. ◆ Met due dates.

Checklist:

- Typed recipes (Spanish/English) in correct format
 Visual Aid
 Audio in Spanish
 Met due dates
 Content included
 Correct tenses

Presentación:

- Good pronunciation
 Bad pronunciation
 Grammar problems
 Good grammar
 Self-Correct
 Flows well
 Halting
 Quiet
 Unprepared
 Varied/Rich vocab.
 Many errors
 English use

Nota Final: _____

Comentarios:

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Content Outline – Rough Draft

Instrucciones: Complete the following to outline your content for your project. You must include this content as part of your visual aid (Slideshow or Video), no matter which presentation option you choose.

****Pay attention to which tense you must use! Check your notes for conjugations!****

1. Intro: Introduce yourself and say what dish you are making/talking about today. (Present tense)
[Bienvenidos = welcome]
•
2. State the ingredients and materials that you bought for your recipe in complete sentences. (Preterite)
•
•
•
3. Tell the audience where you bought your ingredients and when you bought them (yesterday, last week, etc.) (Preterite) Describe what the ingredients were like (ser/estar in the past) when you bought them. (Imperfect)
•
•
4. Describe what equipment (bowls, plates, tablespoons, etc) you need to make this recipe. (Present)
•
•
5. Give directions (commands) to the audience describing how to make your recipe. Use the formal commands (Ud. or Uds. form). (You must give at least 6 commands)
•
•
•
•
•
•
•
6. Describe the final dish. (Taste & appearance. Estar for tastes! Think of vocab like tasty, sweet, spicy, salty, etc.). (Present)
•
7. Tell the audience to make and eat this dish and conclude/say goodbye. (Commands)
•

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Unidad 5 – Video Presentation

Option 1

Actividad:

Create, write, and film your own cooking show. The show must be in Spanish & must be on a shared electronically via Google Classroom. You may shoot your video outside of school time. If I cannot play your video because you did not provide it in an acceptable format, you will receive a zero. You also need to turn in a typed script and a typed recipe.

Receta/Recipe:

1. A recipe from a Spanish-speaking country. (Must be from approved books)
2. Typed copy of recipe in Spanish
3. Typed copy of recipe in English
4. Final typed copy of recipe with all corrections made.
5. Recipe must be TYPED and SEPARATE from visual (not a photocopy). It should be exactly what was found in the book. Accents, spelling, formatting counts. Please follow the formatting sheet! Include a works cited.

Video Presentation:

1. Introduce yourself and say what dish you are making.
2. Tell and show the viewers what ingredients you will be using.
3. Show the audience how to make your recipe following the content outline (you must include everything from content outline). This must be in your own words, not copied from the recipe. You may refer to notes during your video, but do not just read it (look up at the camera).
4. Include correct uses of each tense and content as shown on the outline.
5. Your video must be entirely in Spanish and should include props (real or fake/paper).
6. Submit your video digitally via the Google Classroom assignment.
7. Copy of the video script and the recipe must be turned in separately via the Google Classroom assignment and both should be typed.

Recipe:

- All recipes must be approved first!
 1. NO alcohol products can be part of the ingredients.
 2. It must be from one of the approved books.

DUE ON/BY PROJECT DUE DATE:

1. Final copy of typed Spanish and English recipe with all corrections (rough draft submitted ahead of time and final copy on due date and attached to Google Classroom assignment)
2. Video in digital format attached to Google Classroom assignment.
3. Typed script of video (script should follow content outline) attached to Google Classroom assignment.
4. Grade sheet/rubric & your rough draft content outline turned in on due date during class.

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Unidad 5 – Slide Show & Research

Option 2

Actividad:

Research about your food and create a Google Slide Show illustrating how your food is made, include the cultural information required below, and record your presentation of the information.

Receta/Recipe:

1. A recipe from a Spanish-speaking country. (Must be from approved books)
2. Typed copy of recipe in Spanish
3. Typed copy of recipe in English
4. Final typed copy of recipe with all corrections made.
5. Recipe must be TYPED and SEPARATE from visual (not a photocopy). It should be exactly what was found in the book. Accents, spelling, formatting counts. Please follow the formatting sheet! Include a works cited.

Slide Show & Presentation:

1. List the ingredients in Spanish along with pictures of each ingredient.
2. Explain how to make your dish in simple words, following the content outline (you must include everything from content outline). This must be in your own words, not from the recipe. You should include some images to illustrate the cooking steps.
3. Correct uses of each tense and content as shown on the outline.
4. Your Slide Show must be entirely in SPANISH no English and in your own words. Include images and make it colorful, neat, and organized. Submit your Slide by attaching it to the Google Classroom assignment.
5. Include the following cultural information in Spanish:
 - a. What country is the food from?
 - b. What country/region does each main ingredient come from originally?
 - c. When is this food eaten (time of day, breakfast, dessert, drink, etc)?
 - d. Is this food eaten every day or is it for a special event?
 - e. Include a works cited page (using MLA format) in your Slideshow
6. Audio recording of you presenting/reading the information from your Slideshow. Make sure it is all in Spanish – including any numbers (You can Google Vocaroo to make an audio file, use the app Screencastify on your Chromebook, or just use your cell phone to record a video of your audio).

Recipe:

- All recipes must be approved first!
 1. NO alcohol products can be part of the ingredients.
 2. It must be from one of the approved books.

DUE ON/BY PROJECT DUE DATE:

1. Final copy of typed Spanish and English recipe with all corrections (rough draft submitted ahead of time and final copy on due date and attached to Google Classroom assignment)
2. Slide Show, audio recording, and recipe attached to the Google Classroom assignment.
3. Grade sheet/rubric & your rough draft content outline turned in on due date during class.

Unidad 5 - Las recetas

Formatting, Notes, & How to Turn in

1. Recipe notes and vocabulary:

Please write out abbreviations on your recipes in full words as follows:

English:

- c. = cup
- t. = teaspoon
- T. = tablespoon
- ea. = each

Spanish:

- tz = taza
- c. = cucharadita
- C. = cucharada
- c/u = cada uno

2. Additional useful vocabulary:

Bienvenidos: Welcome
Programa de cocina: Cooking show
Calentar (e->ie): To heat up
Precalentar (e->ie): To preheat
Mezclar: to mix
Revolver: to stir
Bajar el fuego: to lower the heat
Subir el fuego: to increase the heat
Voltear: turn or flip
La mezcla: the mix

$\frac{1}{2}$ = Un medio
 $\frac{1}{2}$ Cup = Una media taza
 $\frac{1}{4}$ = Un cuarto
 $\frac{1}{4}$ cup = Una cuarta taza
 $\frac{3}{4}$ = Tres cuartos
 $\frac{1}{3}$ = Un tercio
 $\frac{1}{3}$ cup = Un tercio de taza

3. Problems with work:

Sra. Cross' Email: Kristen_cross@wrsd.net

Please try to turn in electronic documents via attaching to the Google Classroom assignment. If you have issues or can't get it to work, then email me. Don't wait until the due date!

4. Layout of typed copy of recipes:

Full name(s)
Class
Block
Date in Spanish

Title – Center Bold

Receta española:

Ingredientes:

Blah blah blah
Blah blah blah

Instrucciones:

Blah Blah Blah
Blah Blah Blah

English Recipe:

Ingredients:

Blah blah blah
Blah blah

Directions:

Blah blah
Blah Blah

Works Cited:

1. Rexach, Nilda Luz. *The Hispanic Cookbook: Traditional and Modern Recipes in English and Spanish*. Secaucus, NJ: Carol Pub. Group, 1995. Print.
2. Soliz-Martese, Diane. *Mexican Cooking Made Easy = Comida Mexicana Fácil De Preparar*. Monterey Park, CA: Wei-Chuan, 1998. Print.
3. Marcos, Rafael. *Old Havana Cookbook: Cuban Recipes in Spanish and English = Libro De Cocina De Habana La Vieja: Recetas Cubanas En Español e Inglés*. New York: Hippocrene, 2002. Print.
4. Alvarado, Pat. *Recetas de mi suegra = Recipes From My Mother-in-Law*. North Haven, CT: Piggy Press Books, 2006. Print.
5. Minaya, Jay. *A Journey of Flavors Perú & Spain. Bilingual Edition*. San Bernardino, CA, 2019.

Recipe Request

(Please take a photo of recipe for yourself!)

Name(s): _____

Block: _____

Book Title/Number: _____

Recipe Name: _____

Page Numbers: _____

Recipe Request

(Please take a photo of recipe for yourself!)

Name(s): _____

Block: _____

Book Title/Number: _____

Recipe Name: _____

Page Numbers: _____

Recipe Request

(Please take a photo of recipe for yourself!)

Name(s): _____

Block: _____

Book Title/Number: _____

Recipe Name: _____

Page Numbers: _____

Recipe Request

(Please take a photo of recipe for yourself!)

Name(s): _____

Block: _____

Book Title/Number: _____

Recipe Name: _____

Page Numbers: _____

Recipe Request

(Please take a photo of recipe for yourself!)

Name(s): _____

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Book Title/Number: _____

Recipe Name: _____

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Name(s): _____

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Book Title/Number: _____

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Page Numbers: _____