

## Wednesday 20<sup>th</sup> January English Task


### Features of Instructions (Recap)

Today we will take a short break from our story to recap previous learning on instructions. I know it has been a little while since we looked at this.

**Task 1: Look at the INPUT PDF recapping the features of instructions and work along with the tasks.**

**Task 2: Look at the recipe below. You could look at recipes you can find around the house or online to spot these features as well.**

**Can you label the features that are important when writing recipes? Remember to explain why they are used.** In school we highlight then label with a ruler. You can use this worksheet, or you could write examples of what you have found on a piece of paper and then label. E.g. Slowly – Adverb – Tells us more information about how to complete the task.



## Pizza Base

Ingredients	Method
350g flour	1. Heat the oven to 200°C/180°C fan/gas mark 6.
2 $\frac{3}{4}$ tsp baking powder	2. In a small bowl, mix the dry ingredients together.
1 tsp salt	3. Slowly, add the oil and 170ml water.
1 tbsp oil	4. Gradually stir until it forms a ball (you may need to use your hands). It should be soft but not sticky. If your dough isn't the required consistency, what could you add?
170 ml water	5. Knead on a floured surface for 3-4 mins.
Additional toppings to make your pizza awesome!	6. Carefully roll into 2 balls, then flatten out. Why don't you get creative and mould your dough into a shape which makes it totally unique?
	7. Add your toppings and then bake on a baking sheet for around 15 minutes.