

Pancake Day 2: Making pancakes

by Julian L'Enfant

Main aims: Listening for gist. Following instructions.

Level: A1 Breakthrough (Council of Europe); Starters/Movers (Cambridge YL tests); Beginner/Elementary

Target age: 8-10 years

Time needed: 1 hour+

Key vocabulary: Verbs – *put, make, break, beat, add, mix, leave*; verb-noun collocations with pancake ingredients.

Materials: A set of picture cards of the ingredients or, preferably, the ingredients themselves; sets of procedure cards (enough sets for pupils to work in pairs/groups of 3); one copy of Worksheet 1 for each student.

Making the pancake mix

1. Review the ingredients vocabulary by showing the picture cards to the students and eliciting the words.
2. Introduce the new verbs - *put, make, break, beat, add, mix, leave*. Create a mime or action for each verb.
3. Model the procedure for making the pancake mix using the ingredients. If you do not have the ingredients, or are unable to make the pancakes, act out the procedure using TPR (Total Physical Response).
4. After the model, hand out the sets of procedure cards. Ask the students to put the cards into the correct order.
5. If possible, students use their completed procedure cards to make the pancake mix.
6. Hand out Worksheet 1 and ask students to fill in the gaps. Encourage them to fill the gaps from memory if they can. Then have them look at their completed procedures to check their answers.
7. Follow-up: Matching verbs and nouns; pupils make their own flashcards by writing the verb on one side and the noun on the back of the card.

Key

1. *Put the flour into the bowl.*
2. *Make a well in the centre of the flour.*
3. *Break the egg into the well.*
4. *Beat the egg using the back of the wooden spoon.*
5. *Add some milk into the well.*
6. *Mix in the milk and flour.*
7. *Add more milk.*
8. *Mix in the flour.*
9. *Leave to stand for one hour.*



Pancake making at IH Bydgoszcz
Photo by Julian L'Enfant

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Materials: A hot plate / stove, lemon, sugar, jam, plates, syrup, etc... knives and forks, paper plates, aprons for the students.

Tossing the pancakes

(This activity would depend on your situation and requires very close supervision.)

1. Heat up the frying pan on the stove or hot plate.
2. Ask a student to add the butter and wait for it to melt.
3. The pupil pours the pancake mix in to the middle of the frying pan.
4. The teacher cooks the pancake.
5. The teacher flips the pancake.
6. When cooked the pupil can toss the pancake with the teacher's help. Always toss the pancake away from the heat!



Pancake making at IH Bydgoszcz
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