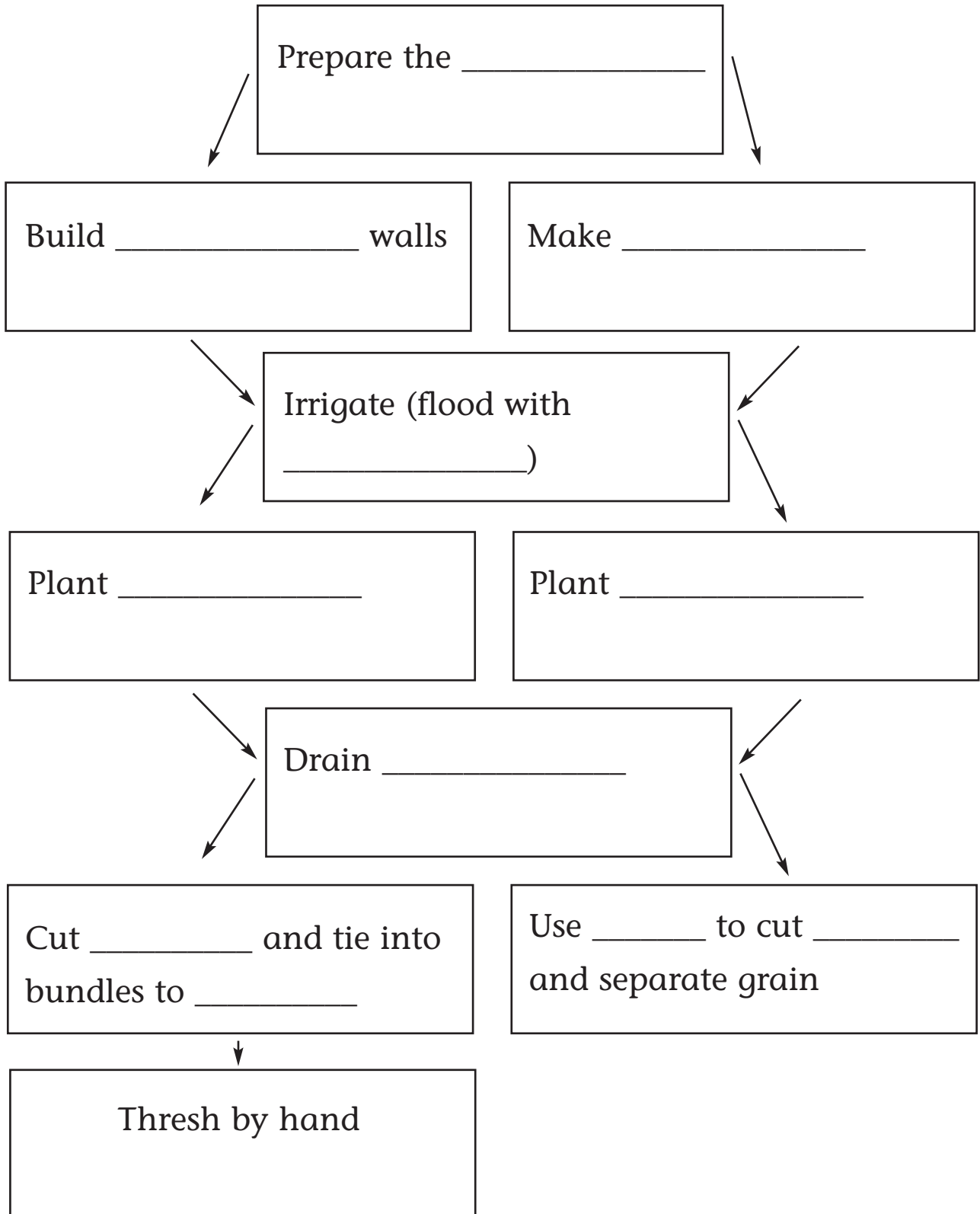


25d Rice – From Paddy Field to Plate

Name _____

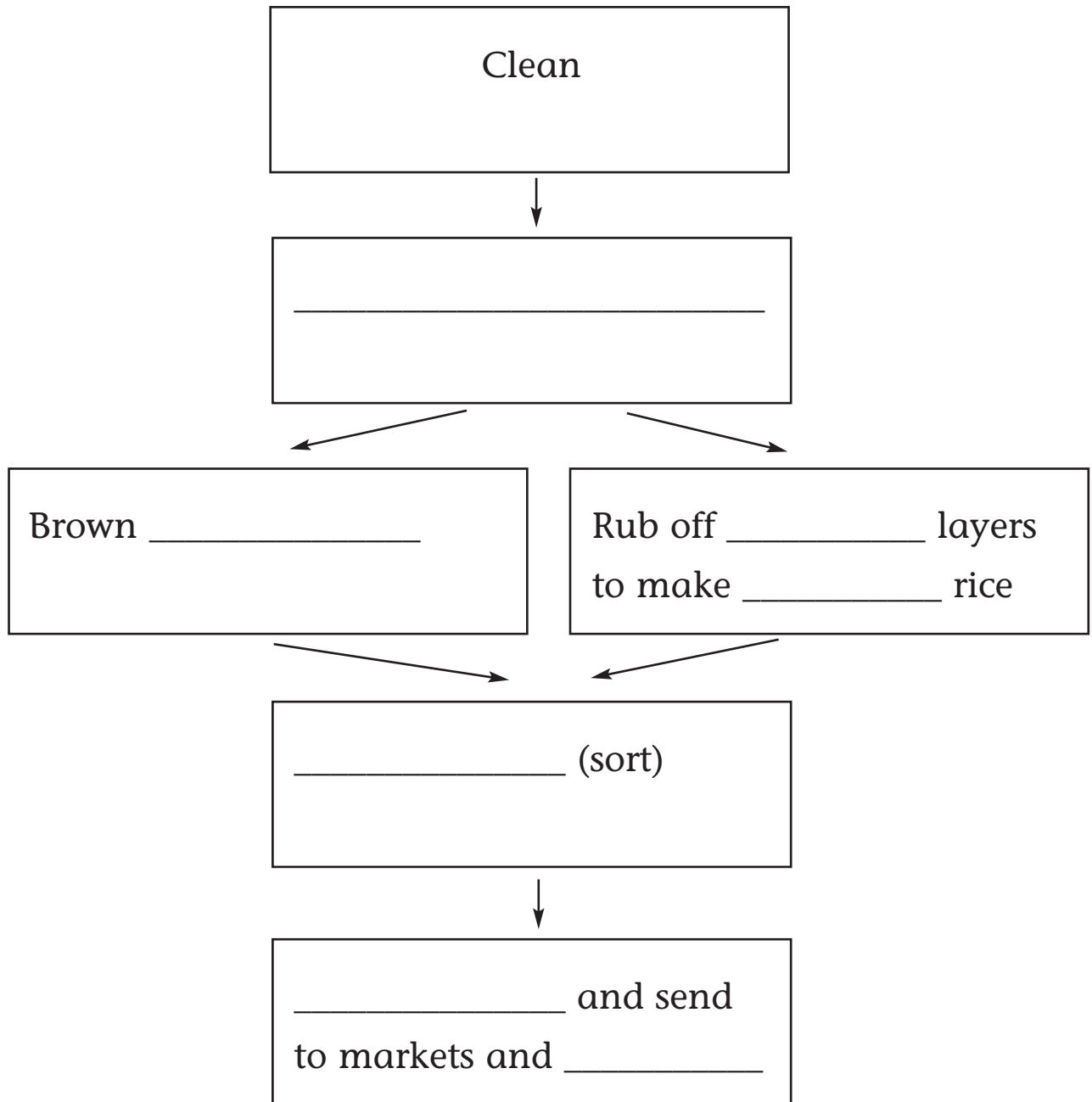
Flow Chart – The Stages in Growing Rice



25d Rice – From Paddy Field to Plate

Name _____

Flow Chart – The Steps in Processing Rice



25d Rice – From Paddy Field to Plate

Name _____

The recipe for Chicken Fried Rice is an instructional text. It tells you the things you must do in order to make the food. It contains many verbs – action words or *doing* words. Underline all the verbs in the recipe. Step 1 has been done for you.

Method

1. Put the water and rice into a pot and bring it to a boil.
2. When it boils, turn the heat down. Cook until the rice is almost soft.
3. Drain the rice and leave it to stand.
4. Heat a little cooking oil in a wok or pan, then put in the chicken pieces.
5. Stir and fry until the chicken is cooked.
6. Remove it from the pan. Add the vegetables and stir.
7. When the vegetables are cooked, remove them from the pan.
8. Put in the spring onions and cook on low heat for a few minutes. Return the rice to the pan and stir.
9. Add the cooked meat, vegetables, and soy sauce to the pan.
10. Mix and heat through on low heat so the rice does not burn.
11. Spoon into bowls and enjoy!

Check your work with your partner to see if you agree. Discuss the words you do not agree on and ask one other person for their opinion. Decide together which words are the verbs.

On a separate sheet of paper, make a list of some of the foods your family cooks at home. Are there any *staple foods* on your list?