

Making Tacos

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Photographs by
Lindsay Edwards



Making Tacos

Level 19

Running Words 356 **Text Type** Procedure

Curriculum Areas English (Literacy, Literature, Language); Technologies (Design and Technologies); Health and Physical Education

Retelling to Encourage Critical Thinking About the Content

Ask each student to retell the steps in the correct order to achieve the goal.

Record the retelling for further discussion and reflection.

Questions to Reinforce Meaning and Stimulate Discussion

Literal

- 1 What are the spoons used for in this recipe?
- 2 How many tacos does this recipe make?
- 3 What is the last ingredient to be put into the taco shell?

Inferential

- 4 Why do you need to use a strainer when rinsing the black beans and corn?
- 5 Why do you need to peel the skin off the avocado?
- 6 Why do the ingredients that go into the tacos need to be in small pieces?
- 7 Why would using tongs make it easy to put the lettuce into the taco shells?
- 8 What could happen if you are not careful when putting the ingredients into the taco shells?

Applied Knowledge

- 9 Why is it important to wash your hands before preparing food?
- 10 Why do you need the help of an adult when cutting foods into smaller pieces?

Links with Other PM Guided Reading Books

- | | | |
|----------|-----------|--------------------------------------|
| Level 19 | Procedure | <i>Making a Clown Piñata</i> |
| Level 19 | Procedure | <i>Making a Model Sports Stadium</i> |
| Level 20 | Narrative | <i>Amber's Special Trip</i> |



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Goal

To make some tacos to eat for lunch or dinner

Foods

You will need:

- a can of black beans



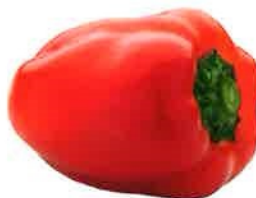
- a can of corn



- two tomatoes



- a red capsicum



- a lettuce



- an avocado



- a tub of sour cream



- a block of cheese



- six large **taco shells**.



Kitchen Tools

You will need:

- a strainer



- seven bowls



- spoons and tongs



- a tea towel



- a chopping board and knife



- a cheese **grater**



- an **oven**



- an oven tray



- oven gloves



- a big plate.



Steps

Wash your hands before you begin.

Getting All the Food Ready

1. Open the cans of black beans and corn.
Ask an adult to help you.

2. Put the beans and corn into the strainer together.
Rinse them with clean water over the sink.



3. Now, put the beans and corn into a bowl and mix them together with a spoon.



4. Wash the tomatoes and capsicum.
Use the tea towel to dry them.



5. Pull the lettuce apart and wash each of the leaves.
Dry them with the tea towel, too.

