

Communication and Language: Celebrations – Applying Learning

Composition

Making Spring Rolls

Leanne



Lesson Structure



Welcome!



Get your resources



Model



Activity



For this lesson, you will need:

- Paper
- Pencil or pen
- Ruler
- Ingredients and equipment
(these will come later)



Making Spring Rolls

Create a recipe writing frame using your pencil and ruler.

Draw the boxes, but leave them empty. We will fill them later.

Recipe to make
Ingredients
Equipment
How to make it... 1. 2. 3.



Making Spring Rolls

- Write 'Spring Rolls' at the top of your writing frame.
- Add the **ingredients** into the correct space. You can write, draw or stick the symbols if you have them at home.
- Try to find what you need independently.



Now it's time to complete the activity

Making Spring Rolls

- **Prepare the writing frame and add the ingredients.**
- **Try to find what you need independently by matching the symbols with the product.**



Making Spring Rolls

- Add the **equipment** you will need into the correct space. You can write, draw or stick the symbols if you have them at home.
- Try to find what you need independently.
- **Note:** When using the knife, make sure an adult is present to support you.
- **Note:** Adult support is required when using a hot oven and always wear oven gloves.



Now it's time to complete the activity

Making Spring Rolls

- Add the equipment to your writing frame.
- Try to find what you need independently by matching the symbols with the resource.



Making Spring Rolls

- Now that you have all of your ingredients and equipment ready, we can start ordering the recipe.
- After you have read every step, record this on your writing frame.
- There are 7 steps in this recipe.

Recipe to make
Ingredients
Equipment
<div>How to make it...</div> <div>1. 2. 3.</div>



Making Spring Rolls

Step 1

Turn the oven on to 190°C or gas mark 5

Note: Remember that the oven is hot and adult support is needed



Making Spring Rolls

Step 2

Thinly slice the red pepper, courgette and spring onion into long thin strips.

Note: Remember to be careful with the sharp knife and that an adult should be present for support.



Making Spring Rolls

Step 3

Add a splash of oil to the frying pan.
Add the peppers and courgette
Cook for about 2 minutes, or until
they are soft.

Note: Remember that an adult
should be present for support.



Making Spring Rolls

Step 4

Add the beansprouts, spring onions and a splash of soy sauce to the pan.

Cook for another minute.

Note: Remember that an adult should be present for support.



Making Spring Rolls

Step 5

Layout a sheet of filo pastry and spoon on some of the stir fry mix onto the shorter end of the sheet.

Leave about 2cm above and below the vegetables.



Making Spring Rolls

Step 6

Roll in the top and bottom where you have left 2cm.

Then start rolling the whole pastry like a sausage.

You can add a touch of water to help the filo pastry stick together when you have finished rolling.



Making Spring Rolls

Step 7

Lightly oil the baking tray and place the rolls onto the tray. Brush them with a little oil.

Bake for 15 minutes.

Remove from the oven, wait for them to cool slightly, then enjoy!

Note: Remember that the oven is hot and adult support is needed.



Now it's time to complete the activity

Making Spring Rolls

- **Add the recipe to your writing frame.**
- **Follow your instructions and make your spring rolls.**
- **Share them with your family.**



Make it easier

Use symbols to support the learner.

Adult leads the making and the learner copies. Demonstrate by saying 'my turn, your turn'.

Make it harder

See if the learner can remember what comes next in the recipe.

Ask the learner what equipment they need at different times.

More ideas

Find a recipe for samosas. Use a writing frame to create your recipe then work with your family to make samosas.

