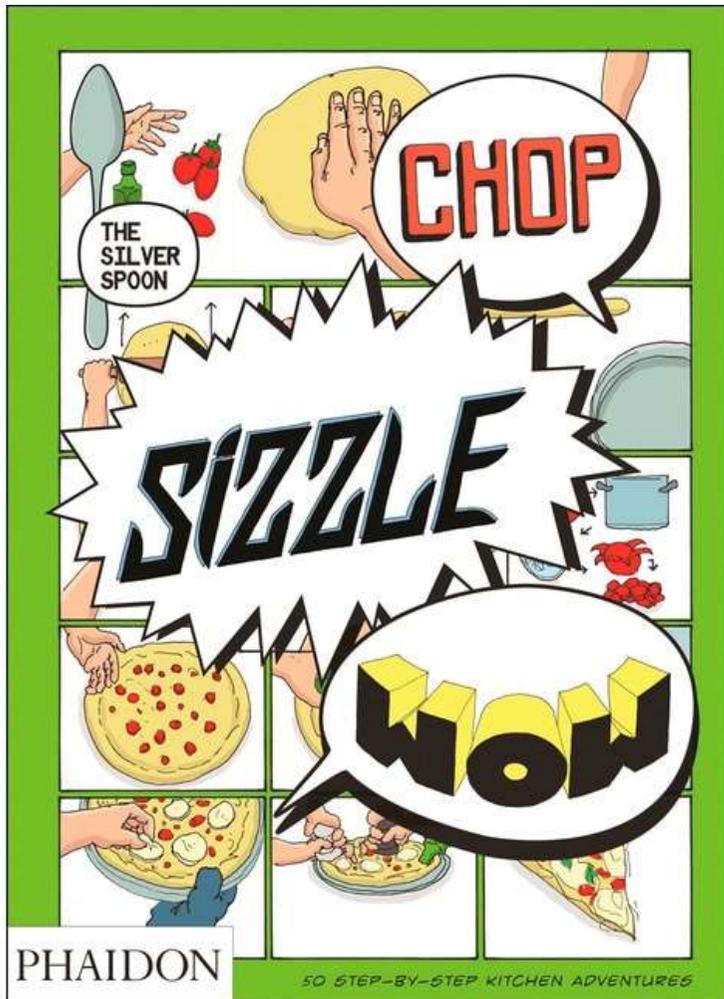


## Unit 9 (9B)

## How to cook, how to eat

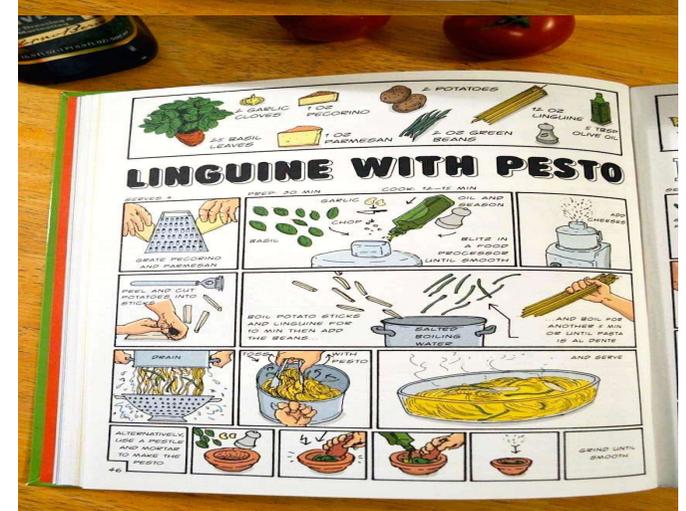
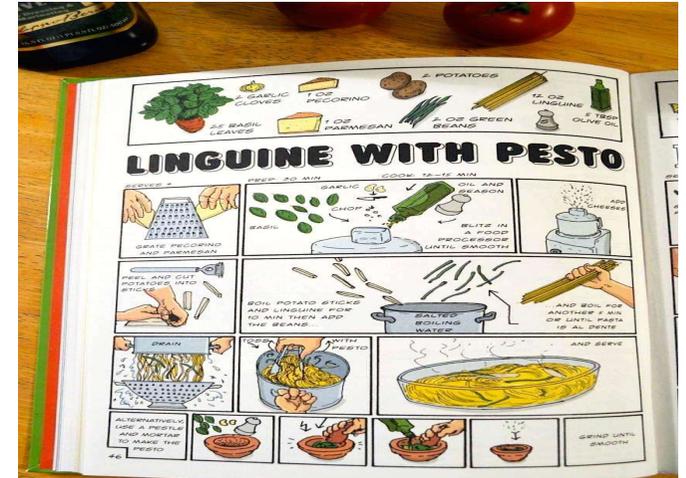
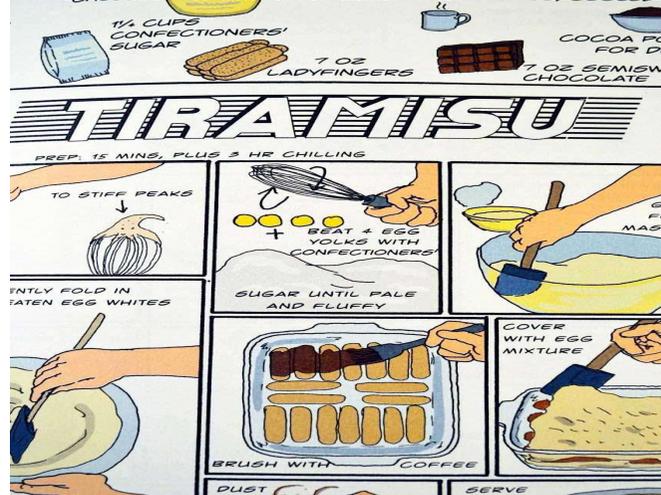
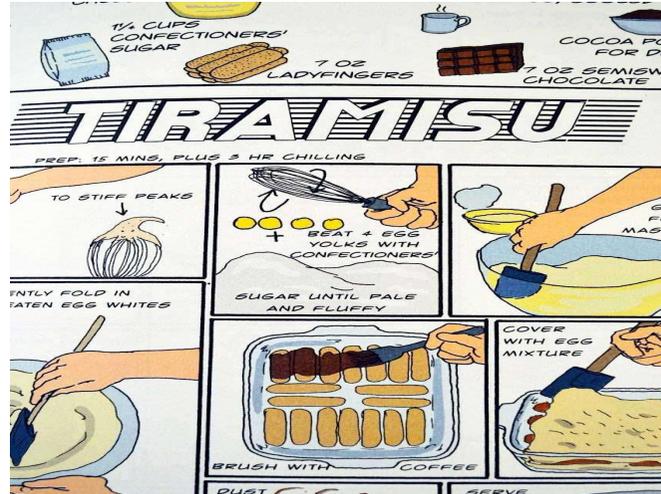
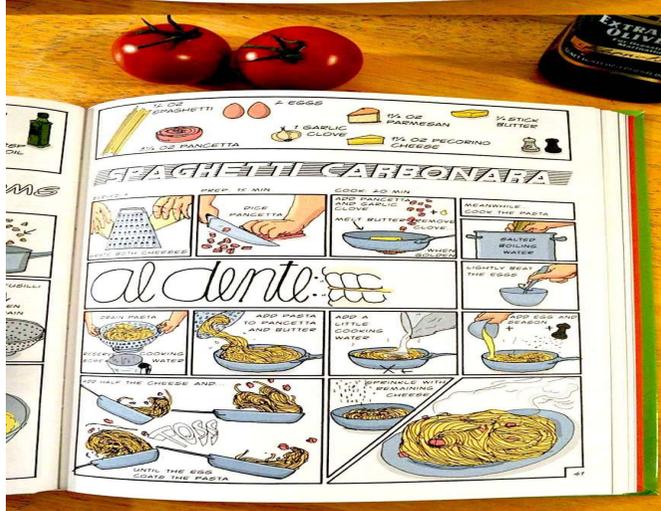
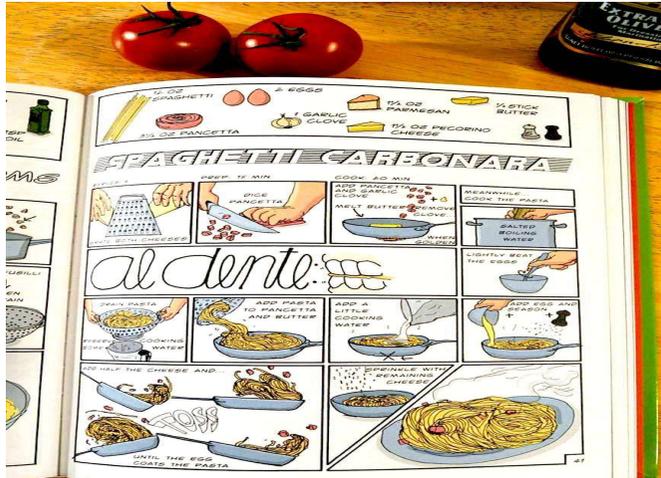


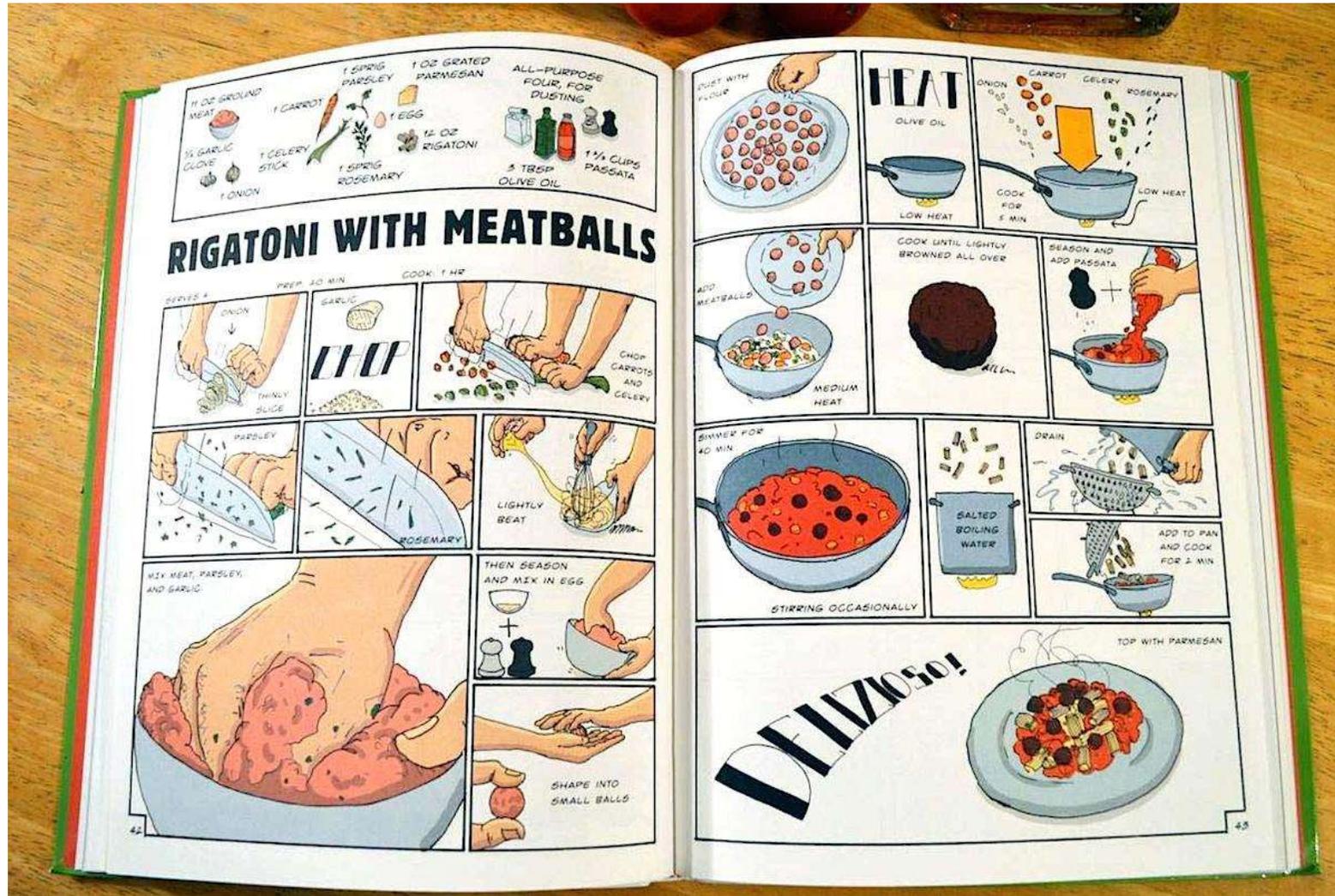
The name *Chop Sizzle Wow* sounds vaguely like a Japanese cooking show, so I was surprised to discover that this delightful cookery and comix mash-up is actually derived from a classic 1950 Italian cookbook called *Il Cucchiaino d'Argento*, or *The Silver Spoon*. That grand work had 2,000 recipes, boiled down here to a svelte “50 step-by-step kitchen adventures.”

This large-format cookbook is categorized into the usual suspects: appetizers, pasta, main courses, and desserts & baking. But the main difference from most cookbooks is that each recipe is presented in a page or two of sequential art.

# Unit 9 (9B)

# How to cook, how to eat





**12 OZ FARFALLE**  
**12 UNCOOKED SHRIMP**  
**1/2 CUP DRY WHITE WINE OR LEMON JUICE**  
**2 TBSP PARSLEY (WHEN CHOPPED)**  
**2 TBSP OLIVE OIL**

# FARFALLE WITH SHRIMP

SERVES 4  
PREP: 20 MIN  
COOK: 30 MIN

**STEP 1: SHELL PEAS**  
Illustration: Hands shelling green peas into a small bowl.

**STEP 2: CHOP SHALLOT**  
Illustration: A hand chopping a shallot on a cutting board.

**STEP 3: CHOP PARSLEY**  
Illustration: A hand chopping fresh parsley on a cutting board.

**STEP 4: MAKE A SURFACE INCISION**  
Illustration: Hands making a diagonal cut on the back of a shrimp.

**STEP 5: PEEL SHRIMP**  
Illustration: Hands peeling the shell off a shrimp.

**STEP 6: AND REMOVE VEIN**  
Illustration: A hand using a knife to remove the dark vein from the back of a shrimp.

**STEP 7: BLANCH PEAS FOR 5 MIN IN SALTED BOILING WATER THEN DRAIN**  
Illustration: A pot of boiling water with green peas being added.

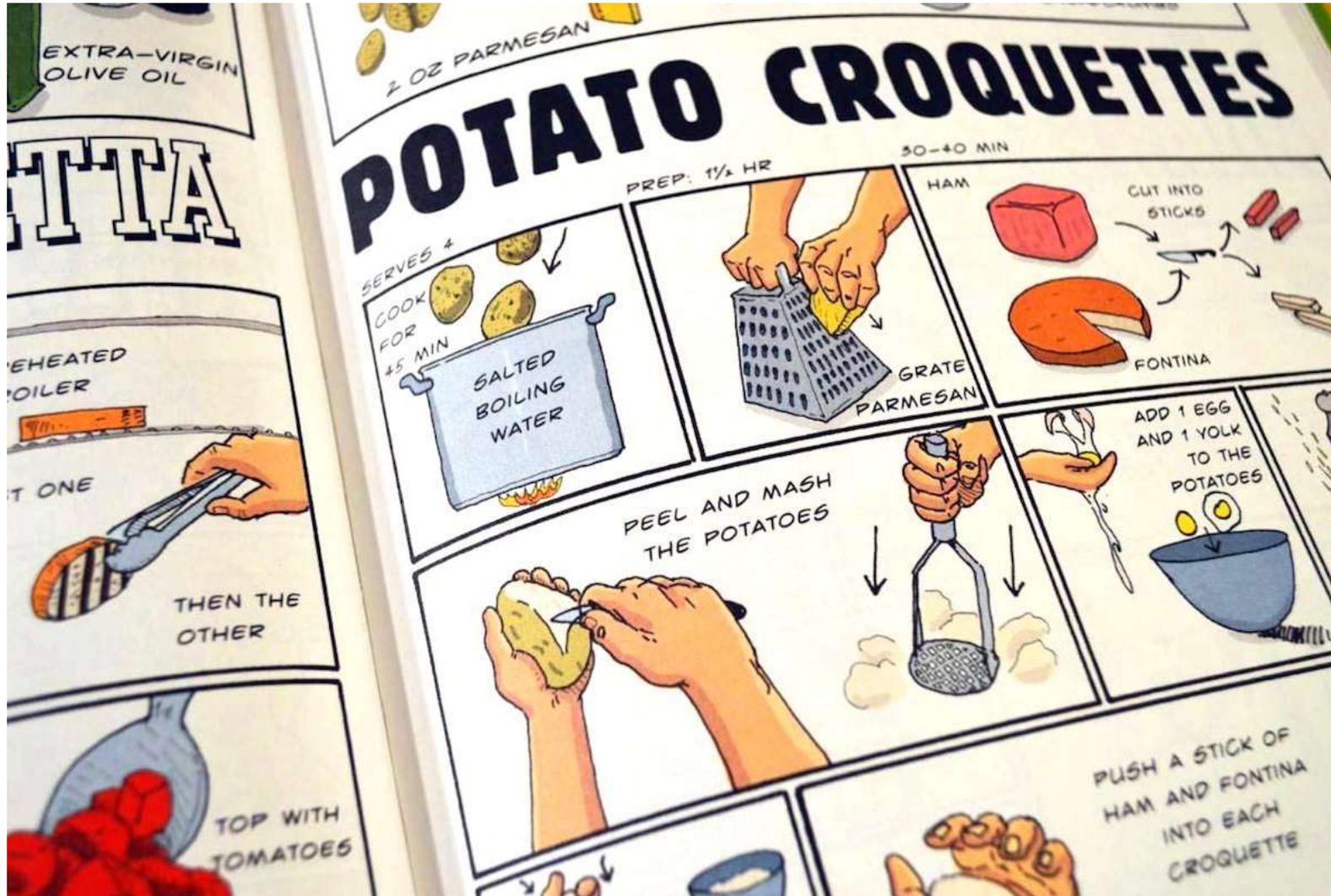
**STEP 8: HEAT OLIVE OIL**  
Illustration: A pan with olive oil being heated, and shallots being added.

**STEP 9: SHALLOT**  
Illustration: A pan with shallots cooking in oil.

**STEP 10: ADD SHRIMP**  
Illustration: A hand adding shrimp to the pan.

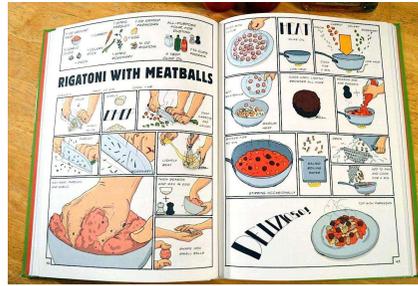
**STEP 11: PEAS AND...**  
Illustration: A colander containing green peas.

**STEP 12: ADD CHEESES**  
Illustration: A hand adding cheese to a dish.

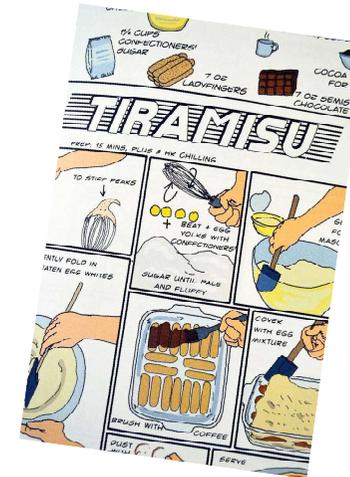
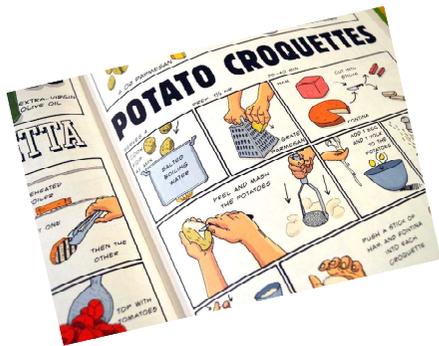


Unit 9 (9B)

How to cook, how to eat



Can you **guess** the right verbs in the recipes?



**Final project: Culinary Skills Practice**

**Objectives:**

- Apply the learned cooking verbs in preparing a recipe.
- Develop culinary and teamwork skills.
- Produce a final comic from pictures of the steps of a recipe using cooking verbs.

**Activities:**

1. **Final Project:** Plan ahead and take pictures of the steps of the recipe selected. Use at least 5 verbs/actions for cooking. Divide the tasks/steps if necessary. Use any of the apps recommended in the next slide to convert the pictures to comic strips and then upload all of it to a Canva or Genialy (other) to present to the class.
2. **Comic recipe presentation (20 minutes):** Present the result comic to the group in the next class.
3. **(Optional) Tasting and evaluation:** Bring the prepared dishes and discuss the culinary experience.
4. **Assessment:** provide written assessment on the comic strips as well as the oral presentation using a rubric made for the project.

# Unit 9 (9B)

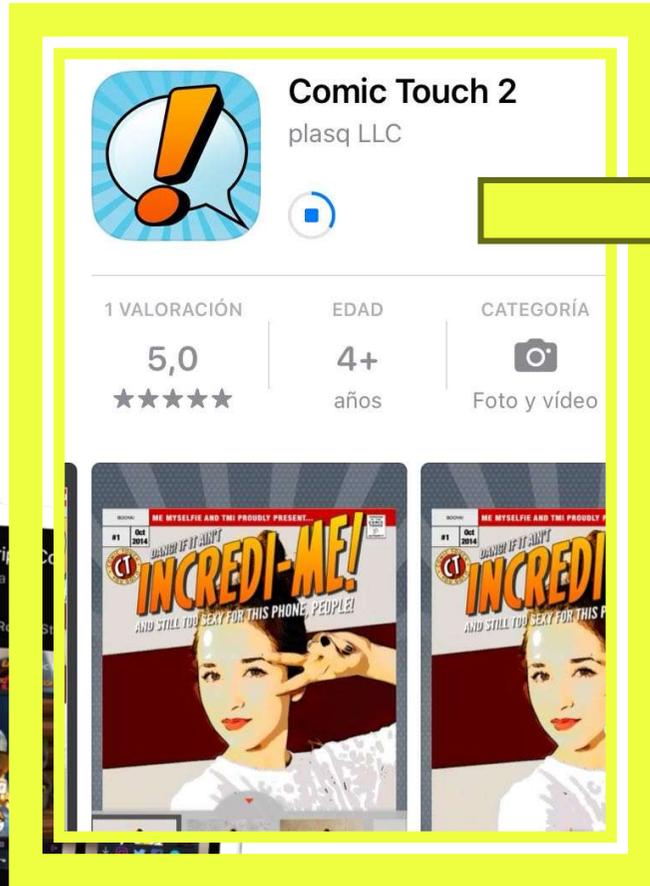
How to cook, how to eat

## Apps to convert your pictures into comics in your phone

### Comic Touch 2

Comic Strip It!

Comic Strip Maker

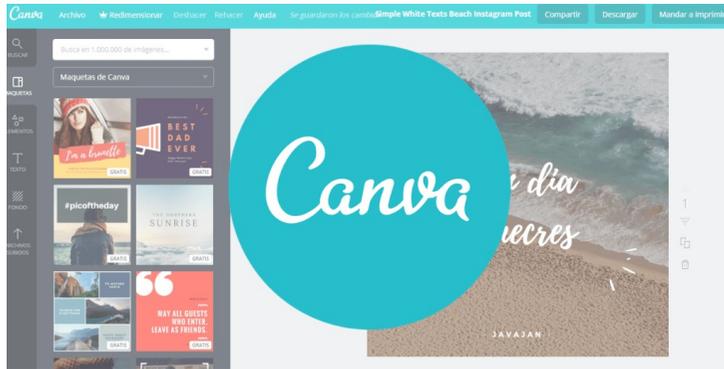


[Titorial 01 app más escueta](#)

[Titorial 02 app más completa e recomendada](#)

## Unit 9 (9B)

*How to cook, how to eat*



### **Apps to add the pictures to a presentation**

*Microsoft PowerPoint*

*Google Slides*

*Keynote*

*Canva*

*Genially*



→ Each app has its unique features and strengths, so you can choose the one that best fits your preferences. Make sure that you send the link to the virtual classroom in the right place.

## Unit 9 (9B)

## How to cook, how to eat

Comic Strip Project Rubric

Criteria	Excellent (4)	Good (3)	Fair (2)	Poor (1)
Use of Cooking Verbs	Utilizes a wide variety of cooking verbs effectively, clearly demonstrating their understanding and integration into the storyline.	Uses several cooking verbs appropriately, contributing to the storyline.	Uses some cooking verbs, but they may not be fully integrated into the storyline.	Few or no cooking verbs are used, or their use is unclear or incorrect.
Clarity of Pictures	Images are clear, detailed, and easy to understand, enhancing the overall comprehension of the storyline.	Pictures are mostly clear and detailed, contributing to the comprehension of the storyline.	Some images are unclear or lack detail, affecting the comprehension of the storyline.	Images are difficult to understand or completely unclear, hindering the comprehension of the storyline.
Final Aesthetic and Visual Coherence	Comic strip demonstrates a high level of aesthetic appeal and visual coherence, with consistent style, layout, and presentation throughout.	Comic strip has a good level of aesthetic appeal and visual coherence, with mostly consistent style, layout, and presentation.	Some aspects of the comic strip's aesthetic and visual coherence could be improved, with inconsistencies in style, layout, or presentation.	Comic strip lacks aesthetic appeal and visual coherence, with significant inconsistencies in style, layout, or presentation.