

## Imperatives – Worksheet for Lesson 1 (Secondary)

Jiang, Zhengxin Janet; Lee, Fung King Jackie  
The Education University of Hong Kong

A group of foreign visitors is visiting the school for cultural exchange and you are a student representative. You will share with each other a favourite dish / a dish that can best represent the local culture.

### Part A

Kelsey, one of the visitors, is going to show you how to make her favourite dish.

1) Read the following recipe and find out what she will cook.

#### Lemon Baked Salmon

2) You want to learn how to cook the dish. Complete the following recipe while watching her demonstration.

### Recipe – Lemon Baked Salmon

#### Ingredients:

- 1 salmon fillet
- 1 lemon
- 1/2 onion
- Salt
- Fresh ground pepper
- Greek seasoning

#### Steps:

1. **Put** the salmon fillet on the foil.
2. **Season** salt, fresh ground pepper and Greek seasoning on the salmon fillet.
3. **Squeeze** lemon juice onto the salmon fillet.
4. **Layer** onion slices on top of the salmon.



5. Top the fillet with three lemon slices.



6. Fold foil up over the salmon, twist the ends and seal tightly.



7. Bake for 25 minutes at 325 degrees.



Source of the photo: <https://www.wolvesfitness.co.uk/paleo-recipe-baked-salmon-lemon/>  
Video link: <https://www.youtube.com/watch?v=MIUxP4gY7M8>

- 3) What information can be found in a recipe?  
A recipe tells you how to cook a dish. In a recipe we can find the name of the dish, ingredients and steps to cook the dish.
- 4) Read the steps again. What is the first word in each sentence?  
Base verb form / infinitive
- 5) What is the subject of these sentences?  
You (an understood subject)
- 6) What do we call this kind of sentence structure?  
Imperative
- 7) Compare the following instructions. Which set of instructions is normally found in a recipe? Why?  
Set A. A recipe tells people what to do. The instructions should be clear, direct, and objective.

	A	B	C
1	Put the Salmon fillet on the foil.	Could you please put the Salmon fillet on the foil?	If you want to taste the delicious lemon baked salmon, the first step you will need to do is to put the salmon fillet on the foil.
2	Season salt, fresh ground pepper and Greek seasoning on the salmon fillet.	Could you please season salt, fresh ground pepper and Greek seasoning on the salmon fillet?	The next step is to season salt, fresh ground pepper and Greek seasoning on your fresh, salmon fillet. This easy step will definitely make your salmon fillet very delicious. This is a step you cannot miss!
3	Squeeze lemon juice onto the salmon fillet.	Could you please squeeze lemon juice onto the salmon fillet?	Now, we will use lemon. You can cut the lemon into two halves. Then squeeze the lemon. Make sure the lemon juice is on the salmon fillet. This step can make your salmon fillet more delicious!






- 8) When Kelsey is doing the cooking demonstration, why doesn't she use imperatives all the time? For example, she uses 'What I'm going to do first is season this'; 'I'm going to make a foil packet. And that's going to lock in the moisture and the flavour, and make your salmon nice and flaky, and, oh, just so flavourful and intense'.

A cooking demonstration using imperatives all the time will make the audience feel the speaker is bossy. In the video, Kelsey uses a variety of sentence types to tell the audience how she cooks. She also includes her subjective comments to make the cooking more interesting and appealing to the audience.)

**Part B**

It's time for you to show Kelsey and the visitors how to cook a dish! You have to prepare a recipe for the cooking demonstration. No ideas? Watch a video and prepare the recipe for the school visitors. <https://www.youtube.com/watch?v=CjsPTtxpqI4>

**Recipe**

<b>Name of the dish:</b>		
Chinese Rice Porridge		
<b>Ingredients:</b>		
		
Frozen jasmine rice	Pre-cooked meat	Green onions
		
Chicken broth	Dried scallops	

**Steps:**

1. Boil the water and dried scallops.
2. Add in the frozen rice.
3. Cook on high heat for 15 minutes.
4. Add pre-cooked meat and chicken broth.
5. Add salt and green onions. Mix them all together.

## Appendix 1 Suggested recipe for Part A

### Recipe - Lemon Baked Salmon

#### Ingredients:

- 1 salmon fillet
- 1 lemon
- 1/2 onion
- Salt
- Fresh ground pepper
- Greek seasoning

#### Steps:

1. Put the salmon fillet on the foil.
2. Season salt, fresh ground pepper and Greek seasoning on the salmon fillet.
3. Squeeze lemon juice onto the salmon fillet.
4. Layer onion slices on top of the salmon.
5. Top the fillet with 3 lemon slices.
6. Fold foil up over the salmon, twist the ends and seal tightly.
7. Bake for 25 minutes at 325 degrees.

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## Appendix 2 Suggested recipe for Part B

### Chinese Rice Porridge

#### Ingredients:

Frozen jasmine rice  
Pre-cooked meat  
Green onions  
Chicken broth  
Dried scallops

#### Steps:

1. Boil the water and dried scallops.
2. Add in the frozen rice.
3. Cook on high heat for 15 minutes.
4. Add pre-cooked meat and chicken broth.
5. Add salt and green onions. Mix them all together.

Video link: <https://www.youtube.com/watch?v=CjsPTtxpqI4>