

Articles written by the 5eLCE students after cooking English desserts during a Chemistry lesson

Vendredi 21 octobre, les élèves de la classe de 5^{ème} LCE anglais ont cuisiné des gâteaux avec des recettes anglaises. Les semaines précédentes, les élèves ont tout d'abord réalisé la traduction de la recette et se sont rendu compte de l'importance de bien utiliser les unités de mesure. Puis ils ont pu réaliser les étapes de leur recette en classe. Les fours de la cantine ont ensuite été mis à contribution et l'après-midi, les élèves ont pu déguster leur préparation, voici leurs commentaires et impressions :

Recipe article

I searched verbs, ingredients and measures. I measured sugar and flour and butter. I melted butter in water bath. I crushed bananas. I mixed all. I tasted my Banana bread and shortbread and cookies.

It was hard. It was very fun. I like this kind of thing.

Noah



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First of all, at the beginning of the year, we talked at length about our project and what we were planning to do.

We distributed the recipes, divided the groups, and made sure that everyone brought a container or something to use in our recipes except the ingredients, because it was the teacher who brought them.

Then on the cooking day, it was very fast, we all made our recipes and we cooked.

Finally, when it was ready we took a little time of recess to be able to taste our masterpieces there was a little more teacher than expected !

I made the Banana Bread and it was really good, there were cookies and they were very good too!!!


Jane



! Cooking !

To prepare the cookies recipe we needed various ingredients : $1\frac{2}{3}$ cups flour, $1\frac{1}{2}$ baking soda, $\frac{1}{2} + \frac{1}{8}$ unsalted butter, $\frac{1}{2}$ salt, $\frac{1}{2}$ granulated sugar, $\frac{1}{2} + \frac{1}{4}$ brown sugar, 1 egg, 1 teaspoon vanilla extract and 8 ounces chocolate chips. We used a plastic bowl, two plastic bowls, two tablespoons, a whisk and each student had an apron. We divided the tasks, I cut the chocolate while the others mixed the flour, the baking soda and salt in the salad bowl. After we mixed the butter and the sugars then added the egg and the vanilla. We mixed everything together and added the chocolate chips. With our hands we made the shape of the cookies. Finally the students of the second group took them to the canteen for cooking. Then we tasted them. They were delicious and even other students could taste them. I really enjoyed cooking!

Daphnée



We read the recipe in class then we had to translate important words at home. I learnt how to convert Fahrenheit to Celsius and cup to grammes.

For the cooking class, we had to bring the kitchen utensils. The teacher brought the ingredients. First, we washed our hands and we cooked together. I chose the chocolate chip cookies recipe. I don't like cooking but I liked food tasting unfortunately our cookies were not good.

Alban



Recipe's study

Our teacher gave us a sheet on which he had written down the ingredients and the quantities. We converted the masses and we divided the ingredients by two. Then, we made groups of four to be able to make the cookies.

1 hour cooking

During the cooking session, we were in small groups of four and each in turn we made the recipe.

Examples: add chocolate, mix, pour ...

Food tasting

I loved the tasting because everything we did was very good.

My impressions

I really liked what we did, I found it funny, but I also learned a lot.

Our cakes were really delicious.


Chiara

We made cookies by groups in 1 hour

We tasted the cookies and all the other preparations of the class

I loved doing the group work because it was very fun

Charlotte R



First, we translated the verbs of the recipes into French and we converted the English units of measurement into the French units of measurement.

Then, we cooked the cakes on Friday, 21st October. There were banana bread, cookies and shortbread. My group and I baked cookies.

We weighed the flour, the sugar, the baking soda, the salt, the chocolate and the butter. Next, we added the egg and the vanilla extract. We mixed the ingredients and we cut pieces of dough that we spread on the plate and the cookers put the cakes in the oven.

Finally, we tasted the cakes and it was really good.

I enjoyed cooking in physics. It was funny.

Sarah

1) Recipe's study

We worked on converting cups to g and cL, we translated words and actions to help us make the recipe, we converted fahrenheit to degrees celcius for cooking.

2) 1 hour cooking

First we washed our hands, then we distributed the stains to everyone on our team, then we weighed, mixed and we formed balls on the baking sheet and we made three hearts.

3) Food testing

We went to get the cakes and we tasted them quickly, during the afternoon recess, because we had a Spanish test afterwards.

4) My impressions

I found this great idea to show us what effect baking soda has, I found them super good except for a few because they put too much baking soda...

But afterwards I loved doing this test and I confirm, it is successful!

Thank you very much miss Barge for this test!

Romane



Since the beginning of the year, in LCE, we have converted the different cup ingredients into grams. After, we looked for the translation of ingredients and verbs in the recipe and we read origins, current use and definition of Fahrenheit and Celsius.

In one hour, we cooked cookies or Scottish Shortbread or banana cake. We put them in the oven after preparation. After, during recess, we ate our preparation. I did not like very much my cakes but we did our best 😊. I've baked cookies with Alban and Esteban.

Noémie

In LCE, we worked on a recipe that we prepared and ate. I cooked cookies with Romane and Sarah. We had to speak English throughout the work. In class, we converted measurements because we didn't know what they meant and the words we had to use.

We brought the kitchen utensils and the teacher provided us with the ingredients of the recipe. We cooked for one hour. It was very funny ! We weighed and mixed ingredients. At the end, when the recipes were finished, students brought them to the canteen for the canteens to put in the oven.

We tasted the cakes at the time of the break during the afternoon, but we could not stay very long because we had a Spanish control. Some cookies were not good because there was too much baking soda but I was lucky because I took a good one. I also tasted banana bread and I liked it. I could not taste the shortbread because there was not enough.

I loved cooking in class. It was too good to work with friends! We had made heart-shaped cookies for the teachers but unfortunately someone dropped the trays and we didn't find them.

Elea



Recipe's study: In class, we studied a recipe for the preparation of the one hour cooking. Also, we studied the vocabulary and verbs. We translated words and we did temperature conversion.

1 hour cooking: When we were cooking we spoke only English! We brought our material and we cooked in groups. The raw dough was delicious! Then we put the dough on a cooking plate and we brought it in the kitchen to bake.

Food tasting: During the break, we went in the physics-chemistry room for tasting our cakes. I ate one scottish shortbread, one piece of banana cake and one cookie. They were delicious!

My impressions: I was very happy to cook! It was great and my group was very funny! The cakes were very good!

Claire



We learned to convert cups into grammes and Fahrenheit into Celsius. We searched the translation of ingredients and of verbs. We made groups and shared bowls, spoons, forks and salad bowls.

We mixed the butter, the flour and the sugar in a salad bowl. After, we made forms with them and put them on the baking sheet. We preheated the oven and after we baked them at the canteen. After baking, we let Scottish Shortbread cool.

Next, we tasted it. It was a crunchy biscuit. I liked it because I loved crunchy biscuit but it would have been better with chocolate because I'm greedy. It was too good I loved it.

Julie

Recipe's study:

We converted the amount and the temperatures (°C). We brought cooking tools (bowl, whip, fork ...) and ingredients (butter, brown sugar and flour).

1 hour cooking:

We preheated oven to 170°C. We mixed butter (120g) and brown sugar (45g) until we had a cream. Then, we added 150g flour and mix well. We turned dough onto a floured surface and kneat for 5 min. We rolled dough and cut into strips. We placed strips on baking sheets, and pricked with fork. We baked 20-25 min, until cakes were lightly browned.

Food tasting:

I tasted banana bread.

It was very good and it smelled banana and chocolate. It was soft thanks to banana.

My impressions:

It was difficult speaking english during 1 hour. I liked cooking in autonomy.

Charlotte C

Recipe's study :

First, we converted the Fahrenheit to Celcius and the cups to grammes. Then, we translated the names of the ingredients.

1 hour cooking :

It was very funny ! We mixed all the ingredients in a bowl and we kneaded the dough.

Food tasting :

This biscuits were delicious !!!

My impressions :

I loved mixing, cooking and studing !!

Maita





In LCE, we cooked in groups of three. Some pupils baked Cookies, some pupils baked Scottish Shortbread and some pupils baked Banana bread. I baked some Scottish Shortbread with Julie and Valentine.

The recipe's study :

Mrs. Barge, our physic teacher gave us a page to help us with the recipe, ingredients and directions to cook. She also gave us a page with conversions to convert Fahrenheit in degree Celsius and to convert cups in grams. We decided to divide the quantities of the recipe by two.

The one hour cooking :

First, Mrs. Barge showed us the ingredients and after that, we started to cook.

- We started to mix 120 grams of cream butter with 45 grams of brown sugar until the dough was light and fluffy.
- We added 150 grams of flour and we mixed well.
- We kneaded, and we added enough remaining flour to form a soft dough.
- We rolled to approximately 1,5 cm thickness.
- We cut into 6x3 cm strips.
- We placed the strips 2 cm apart on the baking sheet.
- We picked them with a fork.

The cook of the canteen baked the strips until cookies were lightly browned for approximately 20-25 minutes.

Food tasting :

Three hours later, we ate our cookies. There wasn't enough Scottish Shortbread for everyone, so just the pupils who baked the Scottish Shortbread ate them.

My impressions:

I didn't like the banana bread because it had pieces of bananas and I don't like bananas. But I loved the Scottish Shortbread and the cookies. **It was delicious!**

I would like to try at home Scottish Shortbread, but I won't cook cookies because I often cook cookies in my free time during weekends and I prefer my recipe!

Alice

First of all, at the beginning of the year, we have worked on the theme of cooking .

Before starting, we have learned how to change the amounts from English to French unit of mesurement. We have learned vocabulary with that. We have separated the utensils to make the shortbread. Next, we have preheated the oven to 325°F (170°C) and we have mixed the butter with brown sugar. Then, we stired and kneaded for 5 min the dough and we have added flour to have a smooth dough. Moreover, we have rolled to 1 /2-inch and cut into 3x 1-inch the dough too, then, placed 1inch prick with fork apart on baking sheets. During 20 to 25 min the shortbread cooked until they are lightly browned. Finally we let it cool.

After we finished the shortbread preparation, we have returned to the chemistry class where we have invited the spanish, history and SVT teachers to taste our biscuits. For me, the biscuits were very delicious and I was very proud of our work.

Emy

