

Do your instructions include...

organisational devices to structure the writing?	
an introduction with questions to interest the reader?	
a list of equipment, ingredients or what is needed?	
a method or list of steps in chronological order?	
imperative verbs?	
time conjunctions and adverbs to clarify steps?	
bullet points or numbers?	
accurate descriptions and technical language?	
tips and extra advice for the reader?	
modal verbs and prepositions?	
a conclusion directed at the reader?	

Time Conjunctions

First,	Now,	Finally,
When,	Then,	Afterwards,
After that,		Once completed,
Next,	Before,	As soon as,
While,		

Word Bank

how to	organise	release	heat
collect	replace	fasten	process
prepare	utensils	because	divide
repeat	complete	whether	along
use	gather	mix	arrange
measure	tools	cut	place
attach	hold	chop	
begin	grip	stir	

Examples of Prepositions within Instructions

Carefully, fold **over** one side...

Slowly, stir the spice **into**...

Neatly, glue the stars **onto**...

Tuck the sides **under** each other completely...

Twist the pipe cleaner **around** the pencil delicately...

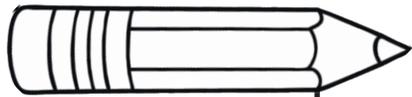
Gently, push the string **through**...

Modal Verbs

should	would	could	may
.....	must	can	will	might

Adverbs

- Thoroughly,...
- **Gently**,...
- Carefully,...
- **Safely**,...
- Neatly,...
- **Slowly**,...
- Quickly,...
- **Cautiously**,...
- Easily,...
- **Repeatedly**,...
- Frequently,...
- **Regularly**,...
- Completely,...
- **Delicately**,...
- Significantly,...
- **Often**,...



Key Features

organisational devices to structure the writing

an introduction with questions to interest the reader

a list of equipment, ingredients or what is needed

a method or list of steps

imperative verbs

time conjunctions

adverbs

How to Make a Saucy Summer Spaghetti

Are you tired of serving the same old pasta for dinner every week? Would you like to try a different pasta dish that isn't too complicated? If you are saying, "Yes please!" then this is the spaghetti for you.

Why not gather up all the ingredients in this recipe and make it for your family or friends this week? Just follow these simple instructions and you never know: you **might** have just found your new favourite meal!

You will need:

- a sharp knife
- 2 tbsp olive oil
- a cutting board
- 150g pancetta or bacon
- a food processor (optional)
- 1 onion
- a large, deep skillet or saucepan
- 1 clove of garlic
- a large saucepan or pasta pan
- 500g cherry tomatoes
- a wooden spoon
- 1 tsp sugar
- a rubber spatula or similar utensil
- 1 tbsp herbs de provence
- 350g dried spaghetti
- parmesan cheese (optional)

Method:

1. First, **boil** the spaghetti **slowly** in a large **saucepan** (or pasta pan if you have one) for 8-10 minutes. It **should** be **al dente** or still firm **when** you bite it.
2. **While** the spaghetti is cooking, **heat** the olive oil **gently** in a large **skillet**.
3. **Next**, **safely chop** the pancetta and onion into small pieces or cubes and **mince** the garlic. You **may** want to place the onion **in** the refrigerator for 15 minutes before this to stop it from making your eyes water.
4. **After that**, **add** the pancetta, onion and garlic **into** the skillet and **cook cautiously** for 4-5 minutes. **Watch out for** hot oil!
5. **When** the onion is **soft and translucent**, **stir** in the tomatoes, sugar and herbs **carefully**. Cook for 4-6 minutes, **stirring often**, until the tomatoes **start to burst**.
6. **Now**, **drain** the pasta **completely**, setting a cup of the pasta water **to** the side for later. Add the pasta to the skillet and **toss repeatedly** until **well blended**. If the mixture is too thick, **pour** in some spaghetti water and stir. **Sprinkle** parmesan cheese **over** the top if you like. **Serve immediately**.

Now you are ready for a new and tasty dining experience.

Soon, you **will** be exploring more recipes like this one to add to your collection.

Key Features

accurate descriptions and technical language

bullet points or numbers

tips and extra advice

modal verbs

prepositions

a conclusion