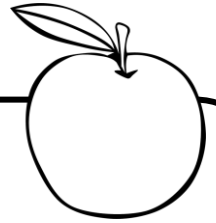


Features of a Procedure



How to Make Applesauce

You will need:

- Chopping board
- Knife
- Pot
- Blender

Method:

1. Wash the apples thoroughly and then peel.



2. Slice the apples carefully using a knife and chopping board.



3. Next, tip the slices of apple into a stock pot.



4. Cook the apples on medium heat for 20 minutes or until soft.



5. Blend the apples well. Serve and enjoy!



Follow the instructions below and answer the questions.

- Draw a star beside the headings (including subheadings).
- Underline the verbs. What tense is the recipe written in? _____
- Draw a box around the adverbs of time (connectives).
- Circle the other adverbs. Explain why each adverb was used. _____

- What technical vocabulary has been used? _____
- Cut and paste the pictures to the correct places in the recipe.

