

## Writing Tasks – week 5 – w.b. 4<sup>th</sup> May

This week's writing is going to be based on something us Year 6 teachers know you will love... FOOD!



### Day 1

We would like you to think about your dream 3 course meal. Imagine you could walk into your favourite restaurant and order whatever you wanted!

You need to think about a starter, main, dessert and drink.

We would like you to draw, colour and label your 3 course meal so that you have a clear idea of what it will look like ready for the task on day 3!

### Day 2

Today's task requires some reading. Read through the Nigella Lawson recipe below and answer the questions.



## SAFFRON SCENTED CHICKEN PILAF

by Nigella.

Call me Princess, but I'm in my sparkling veil and jewelled slippers for this one! The cinnamon and lemony yoghurt marinade gives the chicken a soft, perfumed tenderness. The saffron in the rice, itself studded with nuts and the musky breath of cardamom, is almost lit up with gold. Cook this and people will want gratefully to throw rose petals in your path for evermore.

### METHOD

1. Marinate the chicken pieces in the yoghurt, lemon and cinnamon for about an hour. Soak the saffron threads in the chicken stock.
2. Over medium heat, in a large pan with a lid, melt the butter along with 1 tablespoon of oil and add the rice, stirring it to coat until glossy. Pour in the saffron and chicken stock, add the cardamom pods, lemon juice and zest and bring the pan to the boil, then clamp on a lid and turn the heat down to very low; a heat diffuser, if you've got one, would be good here. Cook like this for about 10-15 minutes, by which time the rice should have absorbed the liquid and be cooked through.
3. While the rice is cooking, shake the excess yoghurt marinade off the chicken using a sieve. Then fry the meat in a hot pan with the remaining spoonful or so of oil. Do this in batches so that the chicken colours rather than just pallidly stews to 'cookedness'.
4. When the rice is cooked, take it off the heat and fork through the pan-bronzed chicken pieces. Toast all the nuts except the pistachios, by simply shaking them in an oil-less frying-pan over a medium heat until they colour and begin to give off their waxy scent. Then, add them to the pilaf along with the chopped parsley. Pile everything on to a plate and add a fabulously green sprinkling of slivered or roughly chopped pistachios.

**LO: Comment on the effectiveness and use of language in text**

1. How is the formality (style) of the writing different between the introduction and the Method?
2. In point 2, which cooking utensil could you do without?
  - a. How do you know?
3. Why is the word 'cookedness' in inverted commas?
- 4.

<b>Word / phrase</b>	<b>What does it tell us?... <i>(what effect does it have on the reader)</i></b>
<b>Perfumed</b> (tenderness)	<hr/> <hr/> <hr/>
	Nigella thinks toasting the nuts is easy
<b>Lit up with gold</b>	<hr/> <hr/> <hr/>
<b>Fabulously</b> (green sprinkling)	<hr/> <hr/> <hr/>
	There will be some yoghurt left over

## Day 3

After reading Nigella's recipe yesterday, today you are going to be thinking about developing some of your own vocabulary and phrases to describe your dream 3 course meal. We would like you to focus on the texture, flavours and temperature of the food when developing this vocabulary. It might be easier to put your ideas into a table. The more you add to this, the easier the task for tomorrow will be.

<b><i>Food</i></b>	<b><i>Texture</i></b>	<b><i>Flavour</i></b>	<b><i>Temperature</i></b>	<b><i>Other</i></b>
<b>BBQ chicken wings</b>	Sticky, sweet	Smoky	Warm	Marinated in sauce
<b>Chicken curry and rice</b>	Creamy, succulent chicken	Full of spice	Hot	Spices, aromatic, fragrant
<b>Strawberry cheesecake</b>	Crunchy	Sweet	Cool	Indulgent, ripe, in season, drizzle
<b>Lemonade</b>	Bubbly, fizz	Sweet	Ice cold	Quenches thirst

**Citrusy:** A bright flavour like that of lemons, limes, oranges, and other citrus fruits.

**Cooling:** A taste that mimics the feeling of cold temperature. Often used to describe mint.

**Earthy:** Reminiscent of fresh soil. Often used to describe red wines, root vegetables, and mushrooms.

**Fiery:** A taste that feels as though it gives off heat. Another word for spicy.

**Fresh:** A light and crisp taste. Often used to describe produce or herbs.

**Fruity:** Any taste reminiscent of sweet fruit flavours.

**Herbal:** A bright, fresh, or sometimes earthy taste created by the incorporation of herbs.

**Honeyed:** A sweet or candied taste that may be reminiscent of honey.

**Nutty:** Any taste similar to the flavours of nuts. Often used to describe cheeses.

**Rich:** A full, heavy flavour. Often used to describe foods containing cream.

**Smoky:** A taste reminiscent of the smell of smoke.

**Sour:** A biting, tangy, tart flavour.

**Spicy:** A burning taste from hot spices.

**Sweet:** A sugary flavour.

**Tangy:** A tart, biting taste that feels tingly in the mouth.

**Woody:** An earthy, sometimes nutty taste. Often used to describe coffees or cheeses.

**Zesty:** A fresh, vivid, or invigorating flavour.



## Day 4

By the end of this week we would like you create a short introduction, just like Nigella did in her recipe, to describe two of your chosen courses or drink.

### SAFFRON SCENTED CHICKEN PILAF

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Using the vocabulary you gathered yesterday, you are going to start to build up some sentences ready to write a descriptive and purposeful introduction. You can treat today as planning time. Below is an example of what we would expect for each of your chosen two courses/drink.

High quality, purposeful language is key to this writing task.

## My favourite meal is ....

Vanilla ice cream with strawberries, chocolate chips and chocolate sauce.

*Luxurious ice cream flavoured with the extract of Amazonian vanilla pods.*

*Fresh, sunshine-ripened strawberries, bursting with the juice of a summer's day.*

*Delicious chunks of the richest Belgian chocolate.*

*Thick smothering of hot chocolate sauce is poured liberally over all of it.*



*nestle amongst*

*creamy coldness.*

*scattered invitingly*

*poured liberally*

## Day 5

Using your plan and sentences from yesterday we would like you to choose the course/drink that you think you are able to write about the best. We would like you to produce something such as the text below.

- It needs a short introduction that tempts your reader.
- A main paragraph that is full of purposeful description that sounds inviting. There's no point filling this paragraph with description that puts your reader off!
- A short, one line conclusion that sums up your course/drink.

### My favourite meal is ....

*Vanilla ice cream with strawberries, chocolate chips and chocolate sauce.*

*A gift straight from the makers of contentment, my Mother's sumptuous dessert offering is capable of making up for all the day's woes.*

*It's not just pudding: it's luxurious icecream flavoured with the extract of Amazonian vanilla pods. Fresh, sunshine-ripened strawberries, bursting with the juice of a summer's day nestle amongst the creamy coldness. Delicious chunks of the richest Belgian chocolate are scattered invitingly across the serving while a thick smothering of hot chocolate sauce is poured liberally over all of it.*



*There is nothing better; this is, quite frankly, heaven on a plate.*

We hope that you enjoy the writing task this week and although the final piece is short, we expect it to be high quality and to a year 6 standard. This is your chance to continue to practise your skills ready for secondary school and be creative.

Please share your final pieces with your teachers via Seesaw or through email, we love reading your work and praising you for working hard during lockdown. 😊