

Reading a Recipe

A recipe is a set of instructions to do something, i.e. prepare a particular food dish. It follows the procedural text format – a factual piece of writing that gives you instructions on how to do something. It usually starts with the statement of a goal, the materials needed and steps required to reach the goal.

Parts of a Recipe

There are FOUR main sections to a recipe:

Name of the Recipe	<p>This is the goal of the procedure. It is what you will make if you follow the instructions given.</p> <p>It may be a simple name that states what it is that is being made e.g.: Scrambled Eggs or it may be a much more descriptive name e.g.: Herb and Chive Scrambled Eggs with Wholemeal Toast Triangles.</p>
Portion Yield/ Number of Servings	<p>This indicates how much will be produced by the recipe e.g.: 24 slices (cake) or serves 2 (scrambled eggs).</p> <p>This allows the cook to decide if the recipe should be made as is or needs to be increased.</p>
List of Ingredients	<p>Ingredients are the individual foodstuffs needed to make the recipe. Each ingredient has a function – the functional role of each ingredient is to help create colour, flavour, texture and aroma of the final product as well as to increase the nutritive value of the food being prepared.</p> <p>They are written in the specific amounts/ measurements required and should be listed in the order in which they are used. Standardised recipes with correct measurements are used in industry so that each time a recipe is prepared, it turns out exactly the same.</p>
Method	<p>This is the step-by-step instructions needed to produce the recipe. It is essential to follow these steps exactly. An action verb is used in each step of the method to tell the cook exactly what they are required to do.</p>