

Speaking Final

Throughout this chapter we have read and watched videos of a variety of recipes. For the speaking portion of your final, you will be asked to have a conversation about how to prepare a couple of those recipes with a randomly chosen partner. You will each be given a recipe from the list on the day of your speaking final. You will ask your partner five questions about their recipe and answer your partner's questions about yours. Please try to incorporate both grammar and vocabulary that we have studied throughout the semester.

Sample conversation:

A: How do you make French fries?

B: Well, you need to buy the ingredients: potatoes and oil.

A: Of course! Are fresh or frozen potatoes used?

B: Don't buy frozen potatoes! I use fresh ones, but...they can also be made with frozen ones.

A: What is done first?

B: First, the potatoes are peeled and cut.

A: Should they be cut in large pieces?

B: No, don't cut them in large pieces. Small pieces are better.

A: Ok. What is done next?

B: Heat the oil in a pot. Add the potatoes. Let them cook. Then, take them out and add salt. It's easy!

You will be graded using the following rubric:

	Task Completion	Topic Development	Language Use
5 Advanced	Asks 5 or more pertinent and varied questions to obtain complete information about partner's recipe. Gives accurate and complete information about recipe. Responds appropriately and fully to all questions from partner. Asks and / or answers about cultural product, practice and / or perspectives.	Demonstrates full comprehension of partner's responses by always reacting appropriately, e.g. asking follow-up questions, using interjections, using vocal inflection.	Uses complete sentences where appropriate with very few errors. Demonstrates mastery of vocabulary pertaining to the recipe and cooking. Speaks very fluidly without hesitation.
4 Proficient	Asks 4 or more pertinent and varied questions to obtain complete information about partner's recipe. Gives mostly accurate and complete information about recipe. Responds appropriately to all questions from partner.	Demonstrates good comprehension of partner's responses by usually reacting appropriately, e.g. asking follow-up questions, using interjections, using vocal inflection.	Uses complete sentences where appropriate with very few errors. Demonstrates solid command of vocabulary pertaining to the recipe and cooking. Speaks fluidly with minimal hesitation.
3 Basic	Asks 3 or more pertinent and varied questions to obtain complete information about partner's recipe. Gives somewhat accurate and basic information about recipe. Responds appropriately to most questions from partner.	Demonstrates satisfactory comprehension of partner's responses by sometimes reacting appropriately, e.g. asking follow-up questions, using interjections, using vocal inflection.	Uses complete sentences where appropriate with few errors. Demonstrates knowledge of vocabulary pertaining to the recipe and cooking. Speaks somewhat fluidly with little hesitation.
2 Below Basic	Asks 2 or more different questions to obtain information about partner's recipe. Gives basic information about recipe read. Responds appropriately to some questions from partner.	Does not demonstrate satisfactory comprehension of partner's responses. Rarely responds appropriately, e.g. asking follow-up questions, using interjections, using vocal inflection.	Uses incomplete sentences where complete sentences would be appropriate or complete sentences with errors. Demonstrates insufficient knowledge of vocabulary pertaining to the recipe and cooking. Speaks haltingly with hesitation.
1 Far Below Basic	Does not ask questions to obtain information about partner's article. Gives minimal information about recipe. May respond to some questions from partner.	Does not demonstrate comprehension of partner's responses.	Does not use sentences where appropriate; errors hinder understanding. Demonstrates little or no knowledge of vocabulary pertaining to the recipe and cooking. Speaks with excessive hesitation.

La lista de recetas

Las arepas:

Act. 15 p. 358 del libro

<https://www.youtube.com/watch?v=gofd9jFHLgc>

<https://www.youtube.com/watch?v=527FiwosrMs>

Los tacos:

P. 366 del libro

Los tamales

<https://www.youtube.com/watch?v=OZUm9ybh-o8>

<http://www.rtve.es/alacarta/videos/vamos-a-cocinar-con-jose-andres/huevos-fritos-chorizo-patatas-vamos-cocinar-jose-andres/1499453/>

Los huevos fritos:

<https://www.youtube.com/watch?v=hcXqidAICBs>

La paella:

Act. 4 p. 352 del libro

<https://www.youtube.com/watch?v=rxnd8QHbX70>

Los tostones:

Act. 11 p. 355 del libro

<https://www.youtube.com/watch?v=YX3xICRXAdw>

<https://www.youtube.com/watch?v=24ABZ2vTypY>