

Folge einen Rezept!

A Project with Commands and Food



For this project, students will follow a recipe in a video, stating at least 10 commands with 10 different verbs in a step-by-step instructional format. Students will use Apple's I-Movie or Window's Movie Maker to create a video with sound and subtitles that include ALL THREE command forms (du, ihr, and Sie) as they speak using the Sie-form commands throughout the presentation. Below is the timeline for the completion of the project and a rubric on how the project will be graded.

DAY 1: Decide on a recipe. Complete the worksheet on common vocabulary used in following recipes. List the props you will need to film your video. Bring these in for tomorrow for homework.

DAY 2: Create the 10+ steps in German for recipe. You may want to reference the worksheet from DAY 1 to ensure that you use 10 DIFFERENT verbs for the recipe. Rewrite these Sie-form commands in the Du- and Ihr-forms for homework.

DAY 3: Film your video. Each member of your group must speak equal amounts.

DAY 4: Edit your video to include subtitles with all THREE forms (Sie, du, and ihr-forms). Publish your video and post it to Google Drive/Blackboard and share it with me.

10 Punkte - TEN correct DU-form commands as SUBTITLES on VIDEO

10 Punkte - TEN correct IHR-form commands as SUBTITLES on VIDEO

10 Punkte - TEN correct SIE-form commands as SUBTITLES on VIDEO

5 Punkte - CLEAR speech in GERMAN with proper PRONUNCIATION

5 Punkte - PROPS used EFFECTIVELY

5 Punkte - TITLE PAGE used with RECIPE TITLE and NAMES of group members

5 Punkte - GROUP MEMBERS spoke EQUAL amounts

5 Punkte - VIDEO had a "FINISHED" look/sound with good TRANSITIONS



TAG 1 - Worksheet on Common Recipe Vocabulary

aufschlagen -	auf das Backblech tun -	
ausschneiden -	auf die Seite legen -	
backen -	den Ofen (auf Grad Celsius) vorheizen -	
bedecken -	den Teig ausrollen -	
belegen -	ein Ei aufschlagen -	
bestreichen -	in den/dem Ofen stellen -	
braten -	in die Pfanne verschleudern -	
braten -	in die Schüssel reintun -	
brechen -	in eine andere Schüssel machen -	
dazugeben -	in kleine/große/lange Stücke schneiden -	
frittieren -	mit dem Schneebesen schlagen -	
kochen -	mit einem geschlagenen Ei bestreichen -	
legen -	mit Öl/Butter bestreichen -	
machen -	zum Kochen bringen -	
mischen -		
panieren -	Look up the German words and phrases on this page. Be	
reiben -	sure to include all definitions that you come across. Then, write the recipe you will be following below and the props	
schneiden -	you will need for your video. Your homework for	
tun -	tomorrow is to bring these to class in a bag labeled with	
umrühren -	your name and period number.	
verrühren -	Recipe: Items needed for video:	

verschleudern -

TAG 2 - Commands/Steps for following Recipe

Create the 10+ steps in German for recipe. You may want to reference the worksheet from DAY 1 to ensure that you use 10 DIFFERENT verbs for the recipe. Rewrite these Sie-form commands in the Du- and Ihr-forms for homework. If you need more steps to give your directions, use the other side of this paper to finish. The reverse side is not required. It is just there in case you need it for additional steps/commands.

1	(du)	
	(ihr)	
2	(du)	
	(ihr)	
3	(du)	
	(ihr)	
4	(du)	
	(ihr)	
5	(du)	
5	(du) (ihr)	
6		
6	(du) (ihr)	
-		
7	(du) (ihr)	
_		
8	(du) (ihr)	
9		
	(ihr)	
10		
	(ihr)	

11	(du)	
	(ihr)	
12	(du)	
12.	(ihr)	
4.2	(-1)	
13	(du) (ihr)	
14		
	(ihr)	
15	(du)	
	(ihr)	
16	(du)	
	(ihr)	
17		
	(ihr)	
18	(du)	
	(ihr)	
19	(du)	
	(ihr)	
••		
20		
	(ihr)	
21	(du)	
	(ihr)	
22	(du)	
	(ihr)	

Grading Sheet for "Folge einen Rezept" Project

	Sie-form	Du-form	Ihr-form
Command 1			
Command 2			
Command 3			
Command 4			
Command 5			
Command 6			
Command 7			
Command 8			
Command 9			
Command 10			
Command 11*			
Command 12*			

Total ______/ 30

	Points
German speech was clear with proper pronunciation	/5
Each group member spoke equal portions	/5
Props were used effectively	/5
Video started with a title page (in German) w/ names and recipe	/5
Video had good transitions and a "finished" look/sound	/ 5

Total _____ / 25

Grand TOTAL _	/ 55

Name ______ Stunde _____