

Overview - Chinese Dumplings



With the book **Chinese Dumplings** the teacher has the opportunity to develop the learners' appreciation of the diverse cultures in the class. Students can share techniques, ingredients, and methods for cooking dumplings and other foods with fillings. With *Chinese Dumplings* visuals, it is easy to lead the students through the 12-step cooking process. As lessons progress, the theme is developed and new language is introduced and practiced through a variety of listening, speaking, reading and writing tasks.

Making the Personal Connection

Eye on Literacy supports the importance of connecting instruction to the learners' lives. Dumplings are a universal food, which makes this Eye On Literacy book a perfect starting point for students to share and compare their experiences with similar homeland recipes. This will naturally expand into encouraging students to name other special food they enjoy that also contains a filling. Creating a classroom food preparation photo sequence with one of these special recipes and writing the steps to the process will, in turn, bring personal meaning to the students' communication.



Language Development

Vocabulary:

Verbs: knead, rest, roll, cut, mix, fill, pinch, put in, take out, put on, fry, taste

Nouns: flour, oil, salt, meat, cabbage, ginger, green onions, water, corn, dough, filling

Colors: gray, blue, yellow, red, white, pink, brown, purple, green, orange

Shapes: arrow, circle, square, triangle, octagon (stop sign), cross, heart, X, diamond, star, triangle

Phonics: silent k, knead, knot, knife, knee

Sentence Structure

Differentiate between letter, word, sentence