



Task Title: Following a Cake Mix Recipe

OALCF Cover Sheet – Practitioner Copy

Learner Name: _____

Date Started: _____

Date Completed: _____

Successful Completion: Yes ☐ No ☐

Goal Path: Employment ☐ Apprenticeship ☐

Secondary School ☐ Post Secondary ☐ Independence ☐

Task Description: Learner will read and follow instructions from a cake mix.

Main Competency/Task Group/Level Indicator:

- Find and Use Information/Read continuous text/A1.1
- Find and Use Information/Interpret documents/A2.1
- Communicate Ideas and Information/Interact with others/B1.1
- Understand and Use Numbers/Manage time/C2.1
- Understand and Use Numbers/Use measures/C3.1

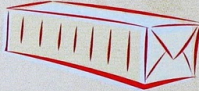
Materials Required:

- Measuring cups and measuring spoons
- Cake pan
- Kitchen timer

Learner Information

Read the cake mix instructions.

You will need:

		
1 Cup Water	1 Stick (½ Cup) Butter, Softened	3 Eggs

1 Heat oven to **350°F** for shiny metal pan or **325°F** for dark or nonstick pan. **Grease bottom only** of pan (use paper baking cups for cupcakes).

2 Beat cake mix, water, butter and eggs in large bowl on **low speed 30 seconds**, then on **medium speed 2 minutes**, scraping bowl occasionally. **Pour** into pan.

3 Bake as directed below or until **toothpick** inserted in center comes out clean. Cool completely before frosting.

Pan Size	8" x 8"	9" x 9"	8" or 9" Round	12 Cupcakes
Bake Time (in minutes)	44-49	38-43	43-48	18-23

High Altitude (3500-6500 ft): Bake 8" square shiny pan 44-49 min; 8" square dark pan 46-51 min. Bake 9" square shiny pan 38-43 min; 9" square dark pan 40-45 min. Bake 18 cupcakes at 350°F 18-23 min (all pans).

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Work Sheet

Task 1: What three ingredients along with the cake mix will you need to make the cake?

Answer:

Task 2: What part of the cake pan should you grease?

Answer:

Task 3: How many cupcakes can you make with this cake mix?

Answer:

Task 4: What temperature should you set your oven to if you are using a non-stick pan?

Answer:

Task 5: If the cupcakes only take 18 minutes to cook, what time will the cupcakes be ready if it is 3:30p.m. when they go into the oven?

Answer:

Task 6: Show your instructor which measuring item you would use to measure the water.

Answer: No written response required here.

Task completed: Yes ☐ No ☐

Task 7: Show your instructor how far you would fill the measuring item with the water to follow the instructions on the cake mix.

Answer: No written response required here.

Task completed: Yes ☐ No ☐

Task 8: Set the timer for the amount of time you would mix the cake batter at medium speed.

Answer: No written response required here.

Task completed: Yes ☐ No ☐

Task 9: Measure the length and width of the cake pan. Determine how long you should bake the cake and set the timer for that amount of time.

Answer: No written response required here.

Task completed: Yes ☐ No ☐

Task 10: Explain (orally) in your own words how to make the cake.

Answer: No written response required here.

Task completed: Yes ☐ No ☐

Answers

Task 1: What three ingredients along with the cake mix will you need to make the cake?

Answer: water, butter, eggs.

Task 2: What part of the cake pan should you grease?

Answer: bottom only.

Task 3: How many cupcakes can you make with this cake mix?

Answer: 12

Task 4: What temperature should you set your oven to if you are using a non-stick pan?

Answer: 325° F

Task 5: If the cupcakes only take 18 minutes to cook, what time will the cupcakes be ready if it is 3:30p.m. when they go into the oven?

Answer: 3:48p.m.

Tasks 6-9:

Answer: These are action items that the Learner must do using the props that have been provided/identified under Materials Required.

Task 10:

Answer: This task requires the learner to explain to the instructor how to make the cake. The Instructor can read the instructions on the cake to determine if the learner's explanation is correct.

Performance Descriptors

Levels	Performance Descriptors	Needs Work	Completes task with support from practitioner	Completes task independently
A1.1	Reads short texts to locate a single piece of information			
	Decodes words and makes meaning of sentences in a single text			
	Follows simple, straightforward instructional texts			
A2.1	Scans to locate specific details			
	Interprets brief text and common symbols			
	Identifies how lists are organized			
B1.1	Chooses appropriate language in exchanges with clearly defined purposes			
	Gives short, straightforward instructions or directions			
	Speaks or signs clearly in a focused and organized way			

Task Title: FollowingACakeMixRecipe_EI_A1.1_A2.1_B1.1_C2.1_C3.1

Levels	Performance Descriptors	Needs Work	Completes task with support from practitioner	Completes task independently
C2.1	Identifies and performs required operation			
	Measures time using common instruments, such as clocks, timers and stopwatches			
	Interprets and represents time using whole numbers, decimals (e.g. .25, .5) and simple common fractions (e.g. $\frac{1}{2}$, $\frac{1}{4}$ hour)			
C3.1	Measures length, width, liquid volume and temperature			
	Uses common measuring tools			
	Understands numerical order			
	Begins to interpret integers (e.g. temperature, elevation)			
	Identifies and performs required operation			
	Interprets and represents measures			

Task Title: FollowingACakeMixRecipe_EI_A1.1_A2.1_B1.1_C2.1_C3.1

Levels	Performance Descriptors	Needs Work	Completes task with support from practitioner	Completes task independently
	using whole numbers, decimals and simple, common fractions (e.g. $\frac{1}{4}$ $\frac{1}{2}$)			

This task: Was successfully completed ☐ Needs to be tried again ☐

Learner Comments:

Instructor (print):

Learner (print):
