



Colegio Tecnológico Pulmahue  
Miss. Yorka Sepúlveda




**SEPTIMO BASICO**

**Name:**

El objetivo de esta guía es que los estudiantes comprendan el uso de conectores de secuencia y puedan crear un texto aplicándolos. Para dudas que tengan pueden escribirme un correo a esta dirección: [yorka.sepulveda.pulmahue@gmail.com](mailto:yorka.sepulveda.pulmahue@gmail.com), escribiendo en el asunto el nombre de él o la estudiante y su curso, el horario para correos es de 9am a 7pm. Cualquier consulta sobre los contenidos y asignatura será respondida y también en caso de que necesiten material extra. Plazo para entrega de guía viernes 10 de julio hasta las 2pm

- O.A: Comprender uso de conectores de secuencia
- O.A2: Crear un texto instructivo usando conectores de secuencia.

**WRITING: connectors of sequence:**  
**FIRST, NEXT, THEN, FINALLY.**

- We use the connectors of sequence to order events .
- The correct order is : **First**,.... **Next**, ... **Then**,.... **After that**, .... **Finally**
- For example:
- **First**, I woke up. 
- **Next**, I went to school by bus. 
- **Then**, I arrived to school.
- **After that**, I came back home and watched TV.
- **Finally**, I went to sleep. 

Look an example of recipes with sequence connectors:

CABBAGE DISH  
**Ingredients for 4 portions:**

- 1 cabbage
- 250g onions
- 1-2 cloves of garlic
- 100g boiled ham
- 10g margarine
- 1 tin (450 ml) sliced tomatoes
- ½ glass vegetable broth (instant)
- bread for toast
- salt and cayenne pepper

**PREPARATION**

- **First**, wash the cabbage and then slice it.
- **Second**, peel the onions and garlic and chop them.
- Slice the ham
- **After this**, preheat a pan and melt margarine.
- **Next** put the cabbage and onions in the pan.
- Fry over a medium heat and remember to stir from time to time.
- Add the garlic and the ham and fry for a moment.
- **Then**, add the sliced tomatoes and the broth.
- Boil over a medium to high heat.
- **Next**, simmer the vegetables with ham over a low heat for 3 – 4 minutes.
- Slice the bread and toast the slices in the toaster.
- **Finally** season the dish with salt and cayenne pepper and serve the “cabbage dish” with toast.

**WRITE THE MEANING OF THESE VERBS RELATE TO COOKING.**

1. Wash:
2. Peel:
3. Heat:
4. Melt:
5. Fry:
6. Stir
7. Add:
8. Boil:
9. Simmer:
10. Slice:
11. Season:
12. Serve:

Rewrite the following recipe using sequence connectors (first, then, next, after that, finally)

## My favourite dish - **Pepperoni pasta**



### Ingredients

#### Pepperoni sauce:

- 1 red onion
- 2 red peppers
- 120g pepperoni
- 1 can (450g) tomatoes
- 1 cup water
- Olive oil
- Garlic
- Oregano
- 50g pasta per person

1. Cut the onion, red peppers and pepperoni.
2. Heat some olive oil in a pan and fry the onions, red peppers and pepperoni.
3. Add oregano, garlic, tomatoes and water and cook for 20 minutes.
4. Cook the pasta in a big pan of boiling water.
5. Serve the pasta with the pepperoni sauce. Delicious!

Write here:

#### PEPPERONI PASTA PREPARATION:

Example: First, cut the onion, red peppers and pepperoni.

Now using the vocabulary learnt in classes, verbs related to cooking and sequence connectors write your own recipe.

NAME OF THE DISH:

INGREDIENTS:	PREPARATION:
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