

Y6 Instructions: Example Text

How to Prepare a Fantastic Five-a-Day Tasting Menu

When someone offers you a piece of fruit or a portion of vegetables, what's your automatic response? Do you think, "Mmm, yes please!", or is it more likely to be, "Bleugh – no thanks!". Why not get together with some friends to prepare a banquet of amazing, healthy taste experiences? Just follow these simple instructions and you never know: you might discover your new favourite food!

You will need:

- some sharp knives (make sure there is an adult available to help)
- a vegetable peeler
- 2-3 chopping boards
- 5 or 6 plates/bowls
- a bottle of lemon juice
- an adventurous selection of fruits and vegetables (try to choose ones that are edible when raw) such as pears, apricots, bananas, carrots, radishes, beetroot and celery
- a few paper towels

Method

Before you begin, check with everyone taking part whether they have any food allergies to particular fruits or vegetables. **Do not use any of those foods.**

1. Firstly, wash your hands thoroughly with soap and hot water. Hygiene is very important.
2. Next, gather all the ingredients and equipment you require and arrange them neatly on your work surface.
3. Once you have everything you need, rinse each piece of fruit or vegetable under cold running water, then pat them dry with paper towels.
4. Then, carefully peel any fruits or vegetables whose skin is inedible, disposing of any waste in the rubbish or compost bin.
5. When everything is ready, place an individual fruit on the chopping board and hold it gently - but steadily. Remember to keep your fingers safely curled backwards away from where you will be cutting!

Y6 Instructions: Example Text

6. Gripping the knife handle firmly, place the blade on the food and slice downwards to the board.
7. Now that you have at least one flat surface, turn the food over onto that side, where it will stay still more easily.
8. Slice or chop the fruit/vegetable into bite-size pieces: it's a mistake to choose a large piece, only to find you don't like it and as a consequence it has to be thrown away. Remember – you can always have more if you want!
9. After that, arrange them attractively on serving plates; why not try to make pictures or patterns with the different colours?
10. Repeat with each item until you have a delicious display of colourful, mouth-watering, vitamin-packed food all ready to eat.
11. Finally, rinse any juice from your hands and ensure the sharp knives' blades are placed safely out of reach.

Top Tip

Some fruits, such as apples and pears, can quickly go brown (a process called oxidation) once they are cut. To prevent this, sprinkle the flesh with a little lemon juice.

Now you are ready to try a delicious variety of new foods; make sure you satisfy your curiosity and taste every one! Compare your responses with your friends – is there a favourite new food amongst you all?



Y6 Instructions: Example Text Annotated

Genre Features

¹use organisational devices to structure writing

²include an introduction with questions to interest the reader

³include what is needed and a method or list of steps

⁴put the steps in chronological order

⁵use imperative verbs

⁶include accurate descriptions and technical language

⁷include tips and extra advice for the reader

⁸include a conclusion directed at the reader

How to Prepare a Fantastic Five-a-Day Tasting Menu

When someone offers you a piece of fruit or a portion of vegetables, what's your automatic response? Do you think, "Mmm, yes please!", or is it more likely to be, "Bleugh – no thanks!". Why not get together with some friends to prepare a banquet of amazing, healthy taste experiences?² Just follow⁵ these simple instructions and you never know: you might discover your new favourite food!

You will need³:

- some sharp knives (make sure there is an adult available to help)
 - a vegetable peeler
 - 2-3 chopping boards
 - 5 or 6 plates/bowls
 - a bottle of lemon juice
- an adventurous selection⁶ of fruits and vegetables (try to choose ones that are edible when raw) such as pears, apricots, bananas, carrots, radishes, beetroot and celery
 - a few paper towels

Method³

Before you begin, check⁵ with everyone taking part whether they have any food allergies⁶ to particular fruits or vegetables. **Do not use any of those foods.**¹

1. Firstly, wash⁵ your hands thoroughly with soap and hot water. Hygiene⁶ is very important.
2. Next, gather⁵ all the ingredients and equipment you require and arrange them neatly on your work surface.
3. Once you have everything you need, rinse⁵ each piece of fruit or vegetable under cold running water, then pat them dry with paper towels.
4. Then, carefully peel⁵ any fruits or vegetables whose skin is inedible, disposing of any waste in the rubbish or compost bin.
5. When everything is ready, place⁵ an individual fruit on the chopping board and hold it gently - but steadily. Remember to keep⁵ your fingers safely curled backwards away from where you will be cutting!

Y6 Instructions: Example Text Annotated Genre Features

¹use organisational devices to structure writing

²include an introduction with questions to interest the reader

³include what is needed and a method or list of steps

⁴put the steps in chronological order

⁵use imperative verbs

⁶include accurate descriptions and technical language

⁷include tips and extra advice for the reader

⁸include a conclusion directed at the reader

6. Gripping the knife handle firmly, place⁵ the blade on the food and slice downwards to the board.
7. Now that you have at least one flat surface, turn the food over onto that side, where it will stay still more easily.
8. Slice or chop⁵ the fruit/vegetable into bite-size pieces⁶: it's a mistake to choose a large piece, only to find you don't like it and as a consequence it has to be thrown away. Remember – you can always have more if you want!⁷
9. After that, arrange⁵ them attractively on serving plates; why not try to make pictures or patterns with the different colours?
10. Repeat⁵ with each item until you have a delicious display of colourful, mouth-watering, vitamin-packed⁶ food all ready to eat.
11. Finally, rinse⁵ any juice from your hands and ensure the sharp knives' blades are placed safely out of reach.

Top Tip⁷

Some fruits, such as apples and pears, can quickly go brown (a process called oxidation⁶) once they are cut. To prevent this, sprinkle the flesh⁶ with a little lemon juice.

Now you are ready to try a delicious variety of new foods; make sure you satisfy your curiosity and taste every one! Compare your responses with your friends – is there a favourite new food amongst you all?⁸



Y6 Instructions: Example Text

Annotated Grammar, Punctuation and Spelling Features

¹ formal vocabulary and sentence structure that matches the formality of the text

² a range of linking words/phrases, including adverbials, to join sentences and paragraphs together (e.g. first, then, after, while, significantly, likewise, for instance etc.) as well as repetition and ellipsis

³ passive verbs (e.g. The Spanish team were beaten by France or The sweets were eaten by the children.)

⁴ modal verbs (e.g. can, could, should, would, etc.)

⁵ multi-clause sentences

⁶ single clause sentence for effect - short and snappy sentence

⁷ relative clauses within sentences starting with who, which, where, when, whose and that. (e.g. My mum, who is a great chef, cooked dinner for me.)

How to Prepare a Fantastic Five-a-Day Tasting Menu

When someone offers you a piece of fruit or a portion of vegetables, what's your automatic response? Do you think, "Mmm, yes please!"¹¹, or is it more likely to be, "Bleurgh – no thanks!"¹¹. Why not get together with some friends to prepare a banquet of amazing, healthy taste experiences?¹⁰ Just follow these simple instructions and you never know: you might⁴ discover your new favourite food!

You will need:

- some sharp knives (make sure there is an adult available to help)
 - a vegetable peeler
 - 2-3 chopping boards
 - 5 or 6 plates/bowls
 - a bottle of lemon juice
- an adventurous selection of fruits and vegetables¹⁷ (¹⁴try to choose ones that are edible when raw)¹⁴ such as pears, apricots, bananas, carrots, radishes, beetroot and celery
 - a few paper towels

Method

Before you begin², check with everyone taking part whether they have¹ any food allergies to particular fruits or vegetables. Do not use any of those foods⁶.

1. Firstly², wash your hands thoroughly with soap and hot water. Hygiene is very important⁶.
2. Next², gather¹ all the ingredients and equipment¹⁷ you require¹ and arrange them neatly on your work surface⁹.
3. Once you have everything you need², rinse each piece of fruit or vegetable under cold running water^{8, 12} then pat them dry with paper towels⁸.
4. Then², carefully peel any fruits or vegetables whose skin is inedible⁷, disposing of any waste¹ in the rubbish or compost bin⁸.

⁸ preposition phrases to add detail and clarity (e.g. under the floorboards, across the room, etc.)

⁹ adverbs and adverbials to add detail and clarity (e.g. bravely, often, repeatedly, in the blink of an eye, etc.)

¹⁰ expanded noun phrases to add detail and clarity (e.g. a state-of-the-art computer or a hideous, green alien with a pointy nose.)

¹¹ inverted commas

¹² commas for clarity

¹³ apostrophes for possession

¹⁴ brackets, dashes and commas for parenthesis

¹⁵ semicolons, dashes and colons to separate clauses

¹⁶ hyphens to avoid ambiguity

¹⁷Y5/Y6 statutory spelling words

Y6 Instructions: Example Text Annotated Grammar, Punctuation and Spelling Features

¹ formal vocabulary and sentence structure that matches the formality of the text

² a range of linking words/phrases, including adverbials, to join sentences and paragraphs together (e.g. first, then, after, while, significantly, likewise, for instance etc.) as well as repetition and ellipsis

³ passive verbs (e.g. The Spanish team were beaten by France or The sweets were eaten by the children.)

⁴ modal verbs (e.g. can, could, should, would, etc.)

⁵ multi-clause sentences

⁶ single clause sentence for effect - short and snappy sentence

⁷ relative clauses within sentences starting with who, which, where, when, whose and that. (e.g. My mum, who is a great chef, cooked dinner for me.)

5. When everything is ready², place an individual¹⁷ fruit on the chopping board and hold it gently but steadily. Remember to keep your fingers safely curled backwards away from where you will be cutting!
6. Gripping the knife handle firmly⁹, place the blade on the food and slice downwards to the board⁸.
7. Now that you have at least one flat surface, turn the food over onto that side, where it will stay still more easily.⁵
8. Slice or chop the fruit/vegetable into bite-size pieces;¹⁵ it's a mistake to choose a large piece, only to find you don't like it and as a consequence² it has to be thrown³ away. Remember – you can⁴ always have more if you want!
9. After that⁹, arrange them attractively on serving plates¹⁰; why not try to make pictures or patterns with the different colours⁸?
10. Repeat with each item until you have a delicious display of colourful, mouth-watering, vitamin¹⁰-packed food¹⁶ all ready to eat.
11. Finally², rinse any juice from your hands and ensure¹ the sharp knives¹³ blades are placed³ safely out of reach⁹.

⁸ preposition phrases to add detail and clarity (e.g. under the floorboards, across the room, etc.)

⁹ adverbs and adverbials to add detail and clarity (e.g. bravely, often, repeatedly, in the blink of an eye, etc.)

¹⁰ expanded noun phrases to add detail and clarity (e.g. a state-of-the-art computer or a hideous, green alien with a pointy nose.)

¹¹ inverted commas

¹² commas for clarity

¹³ apostrophes for possession

¹⁴ brackets, dashes and commas for parenthesis

¹⁵ semicolons, dashes and colons to separate clauses

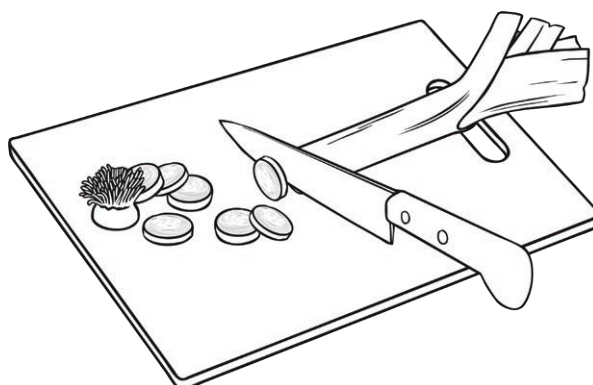
¹⁶ hyphens to avoid ambiguity

¹⁷ Y5/Y6 statutory spelling words

Top Tip

Some fruits⁵, such as apples and pears¹⁴, can quickly go brown¹⁴ (¹⁴ a process called oxidation)¹⁴ once they are cut. To prevent this,¹² sprinkle the flesh with a little lemon juice.

Now you are ready² to try a delicious variety of new foods;¹⁵ make sure you satisfy your curiosity¹⁷ and taste every one! Compare your responses with your friends – is there a favourite new food amongst you all?⁵



Y6 Instructions: Example Text

Annotated Grammar, Punctuation and Spelling Features

¹ formal vocabulary and sentence structure that matches the formality of the text

² a range of linking words/phrases, including adverbials, to join sentences and paragraphs together (e.g. first, then, after, while, significantly, likewise, for instance etc.) as well as repetition and ellipsis

³ passive verbs (e.g. The Spanish team were beaten by France or The sweets were eaten by the children.)

⁴ modal verbs (e.g. can, could, should, would, etc.)

⁵ multi-clause sentences

⁶ single clause sentence for effect - short and snappy sentence

⁷ relative clauses within sentences starting with who, which, where, when, whose and that. (e.g. My mum, who is a great chef, cooked dinner for me.)

How to Prepare a Fantastic Five-a-Day Tasting Menu

When someone offers you a piece of fruit or a portion of vegetables, what's your automatic response? Do you think, "Mmm, yes please!"¹¹, or is it more likely to be, "Bleurgh – no thanks!"¹¹. Why not get together with some friends to prepare a banquet of **amazing, healthy taste experiences**?¹⁰ Just follow these simple instructions and you never know: you **might**⁴ discover your new favourite food!

You will need:

- some sharp knives (make sure there is an adult available to help)
 - a vegetable peeler
 - 2-3 chopping boards
 - 5 or 6 plates/bowls
 - a bottle of lemon juice
- an adventurous selection of fruits and **vegetables**¹⁷ (¹⁴try to choose ones **that are edible when raw**)¹⁴ such as pears, apricots, bananas, carrots, radishes, beetroot and celery
 - a few paper towels

Method

Before you begin², check with everyone taking part **whether they have**¹ any food allergies to particular fruits or vegetables. **Do not use any of those foods**⁶.

1. **Firstly**², wash your hands thoroughly with soap and hot water. **Hygiene is very important**⁶.
2. **Next**², **gather**¹ all the ingredients and **equipment**¹⁷ you **require**¹ and arrange them **neatly on your work surface**⁹.
3. **Once you have everything you need**², rinse each piece of fruit or vegetable **under cold running water**^{8, 12} then pat them dry **with paper towels**⁸.
4. **Then**², carefully peel any fruits or vegetables **whose skin is inedible**⁷, **disposing of any waste**¹ **in the rubbish or compost bin**⁸.

⁸ preposition phrases to add detail and clarity (e.g. under the floorboards, across the room, etc.)

⁹ adverbs and adverbials to add detail and clarity (e.g. bravely, often, repeatedly, in the blink of an eye, etc.)

¹⁰ expanded noun phrases to add detail and clarity (e.g. a state-of-the-art computer or a hideous, green alien with a pointy nose.)

¹¹ inverted commas

¹² commas for clarity

¹³ apostrophes for possession

¹⁴ brackets, dashes and commas for parenthesis

¹⁵ semicolons, dashes and colons to separate clauses

¹⁶ hyphens to avoid ambiguity

¹⁷Y5/Y6 statutory spelling words

Y6 Instructions: Example Text Annotated Grammar, Punctuation and Spelling Features

¹ formal vocabulary and sentence structure that matches the formality of the text

² a range of linking words/phrases, including adverbials, to join sentences and paragraphs together (e.g. first, then, after, while, significantly, likewise, for instance etc.) as well as repetition and ellipsis

³ passive verbs (e.g. The Spanish team were beaten by France or The sweets were eaten by the children.)

⁴ modal verbs (e.g. can, could, should, would, etc.)

⁵ multi-clause sentences

⁶ single clause sentence for effect - short and snappy sentence

⁷ relative clauses within sentences starting with who, which, where, when, whose and that. (e.g. My mum, who is a great chef, cooked dinner for me.)

5. **When everything is ready**², place an **individual**¹⁷ fruit on the chopping board and hold it gently ⁻¹⁵ but steadily. Remember to keep your fingers safely curled backwards away from **where you will be cutting!**
6. Gripping the knife handle **firmly**⁹, place the blade on the food and slice **downwards to the board**⁸.
7. **Now that you have at least one flat surface, turn the food over onto that side, where it will stay still more easily.**⁵
8. Slice or chop the fruit/vegetable into bite-size pieces:¹⁵ it's a mistake to choose a large piece, only to find you don't like it and **as a consequence**² it has **to be thrown**³ away. Remember – you **can**⁴ always have more if you want!
9. **After that**⁹, arrange them attractively on **serving plates**¹⁰; why not try to make pictures or patterns **with the different colours**⁸?
10. Repeat with each item until you have a delicious display of **colourful, mouth-watering, vitamin**¹⁰-**packed food**¹⁶ all ready to eat.
11. **Finally**², rinse any juice from your hands and **ensure**¹ the sharp **knives**¹³ blades **are placed**³ **safely out of reach**⁹.

⁸ preposition phrases to add detail and clarity (e.g. under the floorboards, across the room, etc.)

⁹ adverbs and adverbials to add detail and clarity (e.g. bravely, often, repeatedly, in the blink of an eye, etc.)

¹⁰ expanded noun phrases to add detail and clarity (e.g. a state-of-the-art computer or a hideous, green alien with a pointy nose.)

¹¹ inverted commas

¹² commas for clarity

¹³ apostrophes for possession

¹⁴ brackets, dashes and commas for parenthesis

¹⁵ semicolons, dashes and colons to separate clauses

¹⁶ hyphens to avoid ambiguity

¹⁷ Y5/Y6 statutory spelling words

Top Tip

Some fruits⁵, such as apples and pears¹⁴, can quickly go brown (¹⁴a process called oxidation)¹⁴ once they are cut⁵. To prevent this,¹² sprinkle the flesh with a little lemon juice.

Now you are ready² to try a delicious variety of new foods;¹⁵ make sure you satisfy your **curiosity**¹⁷ and taste every one! **Compare your responses with your friends – is there a favourite new food amongst you all?**⁵

