

Running Record - 'Cheese and Vegemite Scrolls'



LiteracyPlanet Level : LP8 (Word count:340)

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| Student Name | | | |
| Date | | | |
| Errors: | | Accuracy Rate: | |
| Self-corrections: | | Self-correction Ratio: | |

| Sentence | E | SC | E M S V | SC M S V |
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| <p>Have you ever eaten Vegemite? If you have tasted it, did you like it?</p> <p>Vegemite is a dark brown spread that is very popular in Australia. It has a strong salty flavour.</p> <p>Some people love eating Vegemite and other people really dislike it!</p> | | | | |
| <p>Vegemite can be spread on hot buttered toast, hot crumpets, crackers or on sandwiches.</p> <p>Some people like eating their Vegemite with other foods like cheese, tomato or even avocado!</p> | | | | |
| <p>Here is a recipe that uses cheese and Vegemite together. You can make cheese</p> | | | | |

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| <p>and Vegemite scrolls if you follow this recipe.</p> <p>Before you start, be sure to wash your hands and ask an adult to help you.</p> | | | | |
| <p>Cheese and Vegemite Scrolls</p> <p>You will need:</p> <p>1 1/2 cups of self-raising flour</p> <p>1 cup of plain yoghurt</p> <p>1 tablespoon of Vegemite</p> <p>1 cup of grated cheese</p> <p>some extra flour</p> | | | | |
| <p>You will also need:</p> <p>oven</p> <p>large bowl</p> <p>spoon</p> <p>rolling pin</p> <p>knife</p> <p>clean bench</p> <p>tray</p> <p>baking paper</p> <p>oven mitts</p> | | | | |
| <p>What to do:</p> <p>Step 1</p> <p>Heat the oven to 180 degrees.</p> <p>Step 2</p> <p>Pour the flour into the bowl.</p> | | | | |
| <p>Step 3</p> | | | | |

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| <p>Add the yoghurt to the flour.</p> <p>Step 4</p> <p>Mix the flour and yoghurt until a dough forms.</p> <p>Step 5</p> <p>Put some of the extra flour on the bench.</p> | | | | |
| <p>Step 6</p> <p>Knead the dough on the bench for five minutes.</p> <p>Step 7</p> <p>Roll the dough to make a 1cm thick rectangle.</p> <p>Step 8</p> <p>Spread some Vegemite over the dough.</p> | | | | |
| <p>Step 9</p> <p>Sprinkle cheese over the Vegemite.</p> <p>Step 10</p> <p>Roll the dough to make a long sausage shape.</p> <p>Step 11</p> <p>Cut the dough into slices about 1cm thick.</p> | | | | |
| <p>Step 12</p> <p>Place the dough slices on the baking tray.</p> <p>Step 13</p> <p>Put the tray in the oven and bake for 15 minutes.</p> <p>Step 14</p> | | | | |

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| Use the oven mitts to take the tray out of the oven. | | | | |
| <p>Step 15</p> <p>Leave the scrolls to cool then eat and enjoy!</p> | | | | |
| <p>TIP</p> <p>If you don't like Vegemite or don't have any at home, you can still make these yummy scrolls! You can use pizza sauce or pesto instead.</p> | | | | |
| Total: | | | | |

Recorded Observations: