



From Kitchen to classroom: Can a kitchen teach languages?

Dr Anne Preston

Researcher in Technology Enhanced Language Learning
School of Education, Communication and Language Sciences
Newcastle University



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Can a kitchen teach languages?

We have a kitchen that can!



Education and Culture DG

Lifelong Learning Programme



Lifelong
Learning



Digital kitchens that speak to users in European languages and give them step by step instructions on how to prepare European cuisine





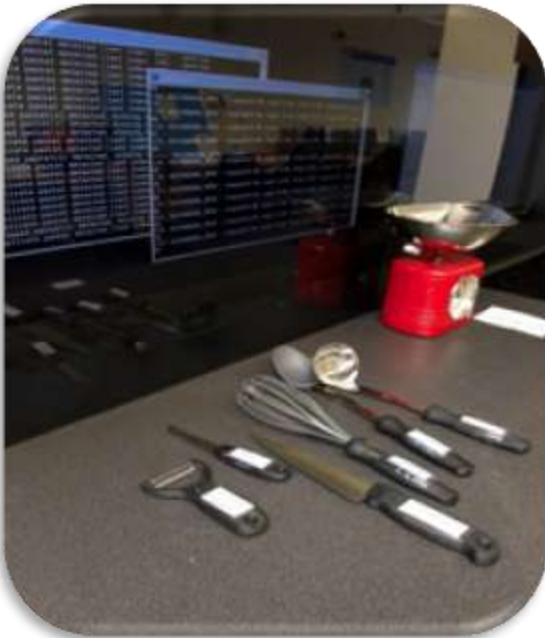
Sensors are attached to all utensils, ingredients and different parts of the kitchen





Each time an item is correctly or incorrectly moved, participants can be given appropriate feedback





The utensils, ingredients and parts of the kitchen are also labelled in the target language





Users are supported throughout the task by a **Graphical User Interface** for dialogue with the system: They can request a repetition, a repetition with a particular emphasis on key words, an image or even a video!





Transcript 2: Peeling the Pears

This episode involves an advanced level learner (university student) and beginner level learner of French. Neither has any professional cooking experience. The extract shows how the collaborative nature of learning strategy use in that both learners pay attention to and benefit from each others' learning behaviours:



- 1 AR: n'oubliez pas d'éplucher les poires
- 2 S1: <éplucher les poires> i'm not sure what that means
- 3 (1.9) (S1 presses interactive screen to hear the English translation)
- 4 AR: Don't forget to peel [the pears]
- 5 S1: [aaaaah] <peel> (.)
- 6 S2: er there's a <le couteau éplucheur> do you want one of those?
- 7 (3.7)
- 8 S1: <éplucheur>
- 9 (2.9)
- 10 S1: very helpful

In lines 1 to 5, S1 identifies an unknown word

In lines 6 to 9, S2 identifies keyword through context

From kitchen to classroom...

Cooking as pedagogy

Task-Based Language Teaching

Using technology for language learning versus educational technology



Cooking as pedagogy

A recipe is *“a statement of the ingredients and procedure necessary for the making or compounding of some preparation, esp. of a dish in cookery”*

(From Oxford English Dictionary OED online. URL: www.oed.com).

Recipes are linguistically rich

Title – The name of the dish

Serving size – The number of people the dishes can serve.

Ingredients – The materials needed for the cooking of the dishes.

Amount of ingredients – The quantity of materials needed for the cooking of the dishes.

Preparation method – The procedures/instructions given for the cooking of the dishes.

Preparation time – The amount of time needed for the cooking of the dishes.

Cooking as pedagogy



“Cooking is a multisensory experiential learning experience and can engage language learners at an almost instinctive level; the smells, sounds, sights, textures and tastes excite senses and intellects”



Language Features of a Recipe

1. Sentence structure – Brief and short.
2. Verb form – Imperative: ‘Add sugar’, ‘Mix all the ingredients’...etc.
3. Vocabulary – high degree of ‘cooking’ jargon,
e.g. cooking methods (fry, stir fry, steam, stew, bake, grill),
names of cooking ingredients (sugar, flour),
terms for measurements (gram, oz, teaspoon)



Short Activity – recipe writing

Write a short recipe in the language of your choice!

List all ingredients in order of use

List the most important ingredients first

List ingredients in order of quantity

Make sure all ingredients are listed.

Make sure all listed ingredients are included in instructions.

Include all tasks in preparation instructions.

(Wash and slice celery; Preheat oven.)

Choose the most appropriate term for the task.
(mince, chop, cube, slice)

Use concise, short sentences.

Sequence steps of preparation to increase efficiency. (Prepping all fresh vegetables together).

State the approximate cooking times.
(Bake 18 to 20 minutes)

State any visual tests for doneness

(until lightly brown; until knife comes out clean)



Task-based language teaching

Lesson planning based on TBLT principles:

- ☐ Prompting the learners to complete a task
- ☐ Using the language to solve a problem
- ☐ Meaning is primary (focus on language use rather than language form)



Task-based teaching approach

Pre-task - dual focus on cooking and language skills

Divided into presentation and preparation of language and cooking:

“For this recipe you will need” – learners attention is drawn to existing and new language knowledge as well as to the cooking activity.

Within-in task - focus on meaning and task completion

The ‘meat’ of the task where learners meet existing and new language knowledge and recognise language they have met in the pre-task.

Post-task- focus on linguistic form and meaning

Assessment of language knowledge, reinforcing new and existing language knowledge met during the cooking activity but also introduced in the pre-task.

.....Evaluation – tasting of the product

Task-based learning with a tangible and edible product



**Taking the cake
out of the oven at
the end of the
cooking session**

**The post-task
might consist of
a series of
simple
exercises
meant to elicit
vocabulary and
grammar
learning**



**Students carrying out
a post-test**

Can a kitchen teach your students Languages?

Using existing technology:

‘Cooking Mama Cook Off’ on Ninetendo Wii™: A computer simulated cooking programme which uses the Wii remote to simulate ‘real-world’ cooking activities.

<http://www.cookingmamacookoff.com/> Available in lots of different languages.



‘La Cucina d'Inferno’: A project funded by Links into Languages involving teaching Italian to year nine students in the context of Italian food.

<http://www.linksintolanguages.ac.uk/resources/1899>



Contact: jane.harvey@gloscol.ac.uk



Recipes for MFL Success: An European Languages Label winning project where Year 7 pupils learned practical cookery skills through the medium of German and French in food technology lessons

<http://www.cilt.org.uk>

A three year long EU-funded project:



- ❑ Using the existing technology from the French Digital Kitchen, we will be working with partners across Europe to produce a network of 7 functioning portable kitchens.
- ❑ Each portable kitchen will be able to teach 7 languages and cuisines from Catalonia, England, Spain, Italy, Finland, Germany and France.
- ❑ Each unit consists of a tablet with touchscreen and a set of utensils with embedded sensors.

Further Information

<http://digitalinstitute.ncl.ac.uk/ilablearn/kitchen>

www.europeandigitalkitchen.com