

Hanukkah doughnuts: interpreting practical instructions

Learning objectives

- 1 Interpret different forms for communicating practical instructions.
- 2 Convert practical methods between different forms.
- 3 Evaluate the advantages and disadvantages of different forms of practical instruction.

Introduction

Hanukkah doughnuts (sufganiyot) are a sweet cake enjoyed during this Jewish festival of lights, celebrated from the 25th day of Kislev, usually falling in November/December.

Recipes for making the doughnuts can be found in hundreds of cookery books and on thousands of websites. However, these recipes usually assume some prior knowledge of cookery.



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More detailed instructions can be provided in a similar way to how science practicals are written – numbered lists of imperative statements, clearly identifying apparatus.

A third way to provide the instructions is integrated instructions – a combination of concise text and diagram-based instructions.

This activity is designed to develop your skills in interpreting different forms of instruction, identifying advantages and disadvantages in the different forms, and/or converting between different forms.

Your teacher will instruct you how to approach this activity.

Hanukkah doughnuts: recipe form

Ingredients

- 500 g plain flour
- 5 g dried yeast
- 2 tsp sugar
- Pinch salt
- 30 g butter
- 1 egg yolk
- 150 ml water
- Caster sugar for dusting
- Vegetable oil to fry

Instructions

Mix the yeast, sugar and salt into the water. Add the remaining ingredients and mix to a smooth dough. Knead the mixture for about three minutes on a lightly floured surface, then cover and to prove for 30 minutes. Roll out the dough to about 3 cm deep on a lightly floured surface. Cut out 4 cm dough rounds and allow to rise for about 20 minutes. Heat about 7 cm of oil in a pan to 190°C. Fry each doughnut for 40–50 seconds on each side until golden brown. Drain the doughnuts on kitchen paper and dust with caster sugar.

Hanukkah doughnuts: science practical written form

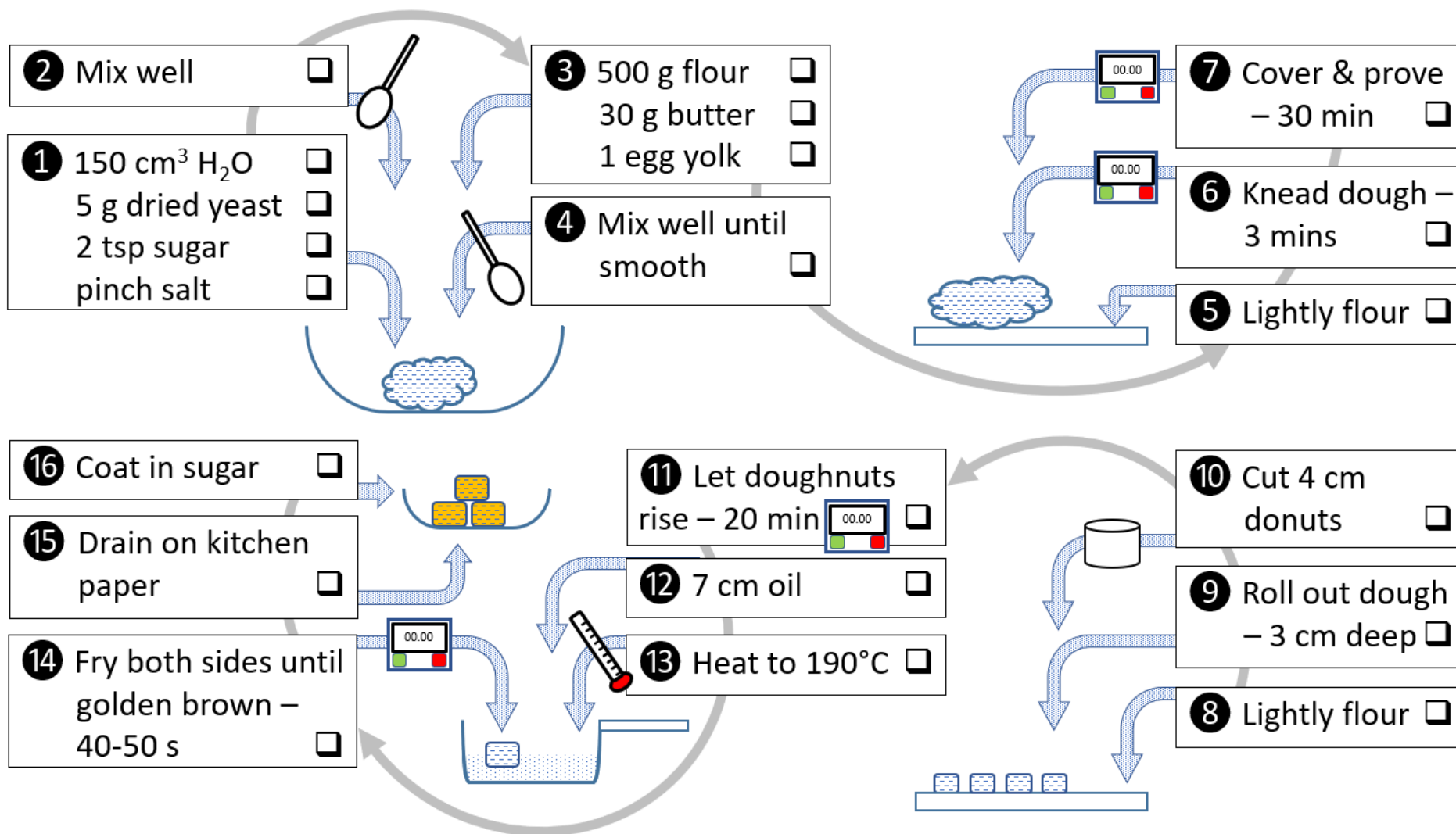
Materials and apparatus

500 g plain flour	mixing bowl
5 g dried yeast	spoon
2 tsp sugar	scales
pinch salt	rolling pin
30 g butter	tea towel
1 egg yolk	saucepan
150 ml water	dough cutter
caster sugar for dusting	timer
vegetable oil for frying	thermometer

Instructions

1. Add the yeast to the water in a bowl and mix with a spoon.
2. Add the flour, sugar, salt, butter and egg yolk to the mixture.
3. Stir the mixture with the spoon until a smooth dough is formed.
4. Sprinkle a little flour on a surface.
5. Knead the dough for 2–3 minutes.
6. Place the dough in the bowl and cover – leave for 30 minutes.
7. Sprinkle a little flour on a surface.
8. Roll out the dough to about 3 cm deep using a rolling pin.
9. Cut out 4 cm rounds of dough using a dough cutter.
10. Leave the rounds to rise for about 20 minutes.
11. Heat about 7 cm depth of oil in a sauce pan up to 190°C – use a thermometer to measure the temperature.
12. Fry the doughnuts on each side until golden brown – about 40–50 seconds per side.
13. Remove the doughnuts to kitchen towel to drain.
14. Coat the doughnuts in caster sugar.

Hanukkah doughnuts: integrated instruction form



Interpreting practical instructions

Use this table to record advantages and disadvantages of the different practical instruction forms for making Hanukkah doughnuts.

Practical form	Advantages	Disadvantages
Recipe form		
Science practical written form		
Integrated instructions form		