

Name _____

Step Cleanup Answer Key

Sample Acceptable Answers:

1. Add the vegetables to the pan and cook them over medium heat for five minutes until tender.
2. Add the dry pasta and two cups of water to the pan and bring it to a boil.
3. Stir the mixture every one to two minutes so the pasta does not stick or burn.
4. Sprinkle the cheese on top during the last two minutes of cooking.
5. Turn off the heat once the pasta is soft and the sauce has thickened. Serve carefully using a spoon.

Reflection Answer: Clear wording is important so the reader knows exactly what to do and does not make mistakes while cooking.

Teacher's Guide

- This worksheet strengthens **clarity in procedural writing**, **precision in language**, and **critical editing skills** for Grades 7 to 10.
- For differentiation, allow struggling students to revise only two or three steps while advanced students revise all and explain their word choices.
- Increase engagement by letting students compare their rewrites in pairs and vote on which version is clearest.
- As an extension, have students write their own intentionally confusing recipe step and challenge a partner to rewrite it for clarity.