

Name \_\_\_\_\_

## Recipe Audience Shift Answer Key

Sample Acceptable Response:

Heat a pan on medium heat. Place the chicken in the pan and cook it for about six minutes on each side until it turns golden brown. Carefully pour a small amount of vinegar into the pan to loosen the cooked bits. Add honey and garlic to the pan and stir until the sauce thickens. Put the chicken back into the sauce and spoon the sauce over the chicken until it is fully coated.

1. The student should explain that they added time, temperature, or step by step details.
2. The student should explain that words like sear, deglaze, reduce, or baste were simplified to make the step easier to understand.

### Teacher's Guide

- This worksheet strengthens **audience awareness**, **procedural rewriting**, and **text clarity** for Grades 8 to 10.
- For differentiation, provide a vocabulary support list for struggling students and require advanced students to rewrite for two different audiences.
- Increase engagement by having students trade rewrites and test which version is easier to follow.
- As an extension, ask students to rewrite a student-friendly recipe into a chef-level version using technical language.