

Tacos

Using taco seasoning



Read the information on the packet and then answer the questions on the next page.

Select
At Woolworths, we're committed to selecting the best, so we've gone to great lengths to source the finest ingredients from specialist suppliers. Woolworths Select brings you a range of premium quality products with a taste that is second to none.

We guarantee that if you're not 100% satisfied with this product we will refund the total purchase price from your closest store. For more information free call 1800 103 515 (Aust), 0800 728 4739 (NZ).

Taco Seasoning

Nutrition Information

Servings Per Package:	approx. 10 - 12	
Serving Size:	2.9g	
	Per Serving 2.9g	Per 100g
Energy	39kJ	1340kJ
Protein	0.2g	6.6g
Fat - Total	0.1g	4.7g
- Saturated	Less than 1g	0.7g
- Trans	Less than 1g	Less than 1g
- Polyunsaturated	Less than 1g	1.5g
- Monounsaturated	Less than 1g	2.5g
Carbohydrate	1.8g	62.3g
- Sugars	0.1g	4.7g
Sodium	230mg	7900mg

Quantities stated above are averages only based on dry mix.

Ingredients
Yellow Maize Flour, Sugar, Salt, Spices (Coriander, Paprika, Cumin, Chilli, Black Pepper), Tomato Powder, Dehydrated Vegetables (Onion, Garlic), Food Acid (330), Red Bell Pepper, Oregano, Anti-caking Agent (551), Natural Colour (Paprika). May Contain Gluten.

Cooking Instructions

Stove Top
Heat two teaspoons of oil in pan. Add 500g of beef mince and cook until brown. Add 3/4 of a cup of water and Taco Seasoning, stir well. Simmer uncovered for 10 minutes, stirring occasionally.

Storage Instructions
Store in cool, dry place.


Made in Australia from Local and Imported Ingredients

Packed for Woolworths
1 Woolworths Way
Bella Vista NSW 2153
Australia

80 Favona Road
Mangere Auckland
New Zealand

www.woolworths.com.au
www.progressive.co.nz
79131

OTHER



9 300633 980795

Tacos



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1. What is the brand name?
2. What is the weight of the packet?
3. What do you need to add to make Tacos?
.....
.....
4. How many tacos can you make using this packet?
5. How should the taco mince be cooked?
 - a. In the oven
 - b. In a microwave
 - c. On the stove

6. Complete the cooking Instructions:

..... 2 tablespoons oil.
..... 500 grams of mince and until brown.
..... $\frac{3}{4}$ cup and Taco Seasoning, well.
..... uncovered for 10 minutes, occasionally.

7. Put the serving instructions in the correct order:

- ____. Put the mince in the taco shell.
- ____. Top with grated cheese.
- ____. Heat the taco shells.
- ____. Serve with taco sauce.
- ____. Add lettuce, tomato, onion and chillies.

8. Some ingredients are optional. What would you leave out?

.....

Tacos

Answers and curriculum mapping

1. What is the brand name?Woolworths.....
2. What is the weight of the packet?35 grams.....
3. What do you need to add to make Tacos? (*Select is a brand name.*)
Taco shells, taco sauce, cheese, 500g beef mince, 2 tomatoes, 1 red onion, chillies, lettuce.....
4. How many tacos can you make using this packet?10 - 12.....
5. How should the taco mince be cooked?
 - a. In the oven
 - b. In a microwave
 - c. On the stove

6. Complete the cooking Instructions:

.....Heat..... 2 tablespoons oil.

.....Add..... 500 grams of mince andcook..... until brown.

.....Add..... $\frac{3}{4}$ cup ...water..... and Taco seasoning,stir..... well.

...Simmer... uncovered for 10 minutes,stirring... occasionally.

7. Put the serving instructions in the correct order:

1. Heat the taco shells.
2. Put some mince in the taco shell.
3. Add lettuce, tomato, onion and chillies.
4. Top with grated cheese.
5. Serve with taco sauce.

8. Some ingredients are optional. What would you leave out?

.....???????, chilli, onion, ??????????????????.....

Functional Skills English mapping

Coverage and range statements provide an indication of the type of content candidates is expected to apply in functional contexts. Relevant content can also be drawn from equivalent (school) National Curriculum levels and the Adult Literacy standards. *Highlighting indicates the main coverage and range skills that are (or can be) covered in this resource. However, these will vary with the student group and how the resource is used by the teacher.* **Reference:** Ofqual (2009), *Functional Skills criteria for English: Entry 1, Entry 2, Entry 3, level 1 and level 2.* <http://www.ofqual.gov.uk/>

READING Coverage and Range statements



Skillsworkshop tips ✓ = tip that works particularly well with this resource

Entry Level 2 Skill Standard

Read and understand straightforward texts that explain, inform or recount information

Entry Level 2

Read and understand straightforward texts that explain, inform or recount information

- a) Understand the main events in chronological texts
- b) Read and understand simple instructions and directions
Q6 Q7 Q8
- c) Read and understand high frequency words and words with common spelling patterns
Q1 Q2 Q3 Q4 Q5
- d) Use knowledge of alphabetical order to locate information

Note: some questions may cover more than one C&R statement.

- a)** In pairs, students read the text together and then summarise its purpose and contents (in their own words) to the rest of the group. What is its purpose? Does it have more than one purpose? (Does it inform, explain, instruct, entertain, describe, persuade?)
Encourage learners to look at the layout and format of a text before they begin to read it. This gives them clues to its content. E.g., the packet includes a list, a table of information, graphics, symbols, etc. Headings / titles are also good for getting an overview. E.g. “Ingredients”, “Storage instructions”, etc. ✓
- b)** Point out that in instructions and directions the key (instruction/imperative) word is often at the start of the sentence. Get learners to highlight such key words first and check they understand them (e.g. heat, add, simmer).
Practise reading instructions from other packets or on-line recipes.
Check also that learners are familiar with all common question instructions such as “Put ... in correct order”, “Complete...”, etc. ✓
- c)** Encourage learners to highlight and discuss any words they cannot read or do not understand. They can then use the context for clues. ✓
- d)** Provide a selection of recipes (or recipe cards). Learners to order / file them alphabetically by title. Provide printed recipe books and practice looking up recipes in the index.
Encourage learners to look up unfamiliar words in a printed (not online) dictionary and create their own glossaries.

** This resource also covers many **adult literacy curriculum** <http://www.excellencegateway.org.uk/sflcurriculum> E2 elements.