**Cooking Show Video Project**

Assignment: Create a 4-8 minute long video using the Moviemaker app preparing a recipe from your native country. The recipe should be something that your family eats as a traditional meal. You may work with a family member to make the meal. You will create, cook and edit your video into a functional clip for any person to be able to use to make your recipe. Follow the rubric to make sure you meet all requirements of the video project. Make sure to read it thoroughly to receive all of your points. Be sure to know your recipe by heart so that on film date you are able to record and make your recipe with no problems.

START HERE- Watch this video- You will be making this- <https://www.youtube.com/watch?v=T0JIV8B11tI&t=>

1. **Choose your recipe and write the name and how to make it on the google doc. See the example on your doc.** Your recipe must have at least 4 or more ingredients. If you do not cook, or do not know how, TALK TO YOUR FAMILY about the food they make. Translate the ingredients. If your family makes it and does not measure ingredients or have the recipe written, please talk to them and translate and write down the amounts close to what you think they are. You must use the US measuring system (cups, tablespoons, teaspoons, etc) Here are examples and conversions.

Helpful sites- <https://www.thecalculatorsite.com/cooking/cooking-calculator.php>

<https://www.goodhousekeeping.com/food-recipes/cooking/tips/a16958/dictionary-cooking-terms/>

1. Gather the ingredients, measuring cups/spoons and people to help you cook.
2. **On the google doc,** plan out what you are going to say.
   1. Title of what you are making
   2. Picture of your food
   3. Link to your VIDEO from your google drive
   4. STORY- Tell us how your food has a connection with your you and your family and why. Make this a story of at least 5 sentences. Talk about the different ingredients and maybe what you are using instead, since you can’t find some ingredients in Fargo.
   5. Recipe
      1. Ingredients
      2. Equipment
      3. INSTRUCTIONS
3. **IN THE VIDEO** -You must be in the video doing the cooking! You can set the camera up on something if you don’t have help filming or someone can film for you. TALK LOUD ENOUGH SO WE CAN HERE YOU! If your family member is helping you and speaking another language, translate for them.za
   1. You must introduce yourself/others
   2. Tell what you are making
   3. Tell us how your food has a connection with your you and your family and why. Make this a story of at least 30 seconds or more. Talk about the different ingredients and maybe what you are using instead, since you can’t find some ingredients in Fargo.
   4. Tell us what you are putting into the recipe and show us as you do it. Show us how you are cooking it. If there is a long cooking or wait time, take a short video and then tell us that the time has passed in the next clip.
   5. At the end, have the food on a plate and talk about how you would serve it.
   6. TAKE A PICUTRE OF THE FINISHED food and paste it into the GOOGLE DOC and in the beginning of the video
4. **EDITING YOUR MOVIE with MOVIEMAKER**- You must edit with moviemaker or a program similar.
   1. WATCH This VIDEO to help you with moviemaker- <https://www.youtube.com/watch?v=5brlIUTRuL8>
   2. Have a title screen with the name of your cooking show
   3. Have another title screen with the name and picture of the food you will make
   4. Have another title screen with the recipe
   5. Upload (import) your video clips and Make sure the video clips are in order
   6. Add music at the beginning and end
   7. Put SUBTITLES on the screen when you add an ingredient (see my example)
   8. Edit THE CLIPS- cut any unnecessary parts out.
   9. USE transitions to make the video interesting.
   10. SAVE PROJECT as you go and when you are done- SAVE MOVIE- as recommended.
   11. Then upload the file into your Google Drive.
   12. PUT THE LINK ON YOUR GOGGLE DOC AT THE TOP (see the example)
   13. Make sure your Google doc is also finished

GRADING RUBRICS

|  |  |  |  |
| --- | --- | --- | --- |
| VIDEO | Excellent (5) | Average (3) | Poor (1) |
| Video recording | Video is still and remains in focus through entire film | Video is steady and remains mostly in focus throughout | Video is shaky or is blurry at times |
| Timing | 4-8 minutes exactly | A little longer or a little shorter than 2-5 minutes | Too short or too long |
| Sound | Audio is heard  Music is overlaid into the project | X | No Music or Audio was not cut out |
| Flow | In the correct order  Does not spend too much time on one task | Video skips a task or jumps orders, dwelling on some areas | Video does not make sense, dwells to long on many areas |
| Content/subtitles | Included text on the screen showing recipe ingredients and/or directions | Some ingredients were not listed | Little to no ingredients or directions were listed |
| Pictures/videos | Food preparation clips only! (hands okay) | X | Faces included or unrelated scenes |
| Intro/Conclusion | Intro and conclusion slide with recipe and end product picture | Missing an intro or ending slide | Missing both introduction slide or end slide |
| Ingredients | 4 or more ingredients in the recipe | 3 ingredients in recipes | 2 or less ingredients in recipe |
| Skill | Proper cooking techniques were used (measuring, recipe directions) | Minor mess-ups during cooking | Multiple errors with measuring, directions, etc |
| Level | Recipes was of high school difficulty | Recipe was of middle school difficulty | Recipe was of elementary difficulty |

GOOGLE DOC

\_\_\_/5 Recipe is complete and written out in stages with measurements

\_\_\_\_/5 Explanation of family story with recipe

\_\_\_\_/5 Picture and title at top

/ 65