



Food Education Standard 1: Food connects us to each other.

## Eggs Around the World

**Grade Levels & Subjects:** Grades 9-12 English Language Arts

**Learning + Food Objectives:**

Students will learn how food connects us to people around the world by writing an explicit, detailed step by step procedure for making eggs from other countries and their own family's background, from the perspective of being a robot programmer.

**Common Core Standards:**

Common Core English Language Arts

Writing: Using Details and Sequencing

CCSS.ELA-LITERACY.WHST.9-12.2

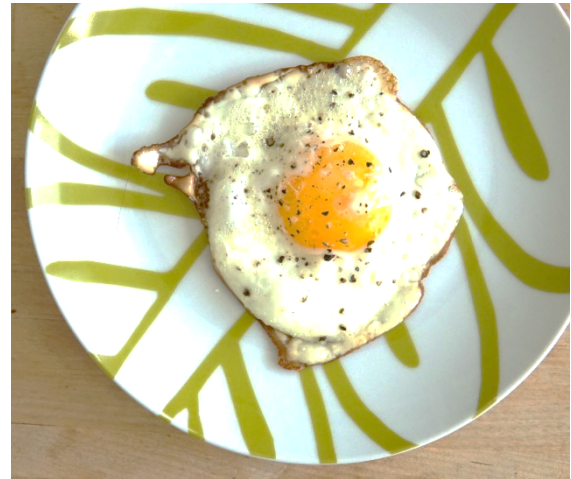
Write informative/explanatory texts, including the narration of historical events, scientific procedures/experiments, or technical processes.

CCSS.ELA-LITERACY.WHST.9-12.2.B

Develop the topic thoroughly by selecting the most significant and relevant facts, extended definitions, concrete details, quotations, or other information and examples appropriate to the audience's knowledge of the topic.

CCSS.ELA-LITERACY.WHST.9-12.2.D

Use precise language, domain-specific vocabulary and techniques such as metaphor, simile, and analogy to manage the complexity of the topic; convey a knowledgeable stance in a style that responds to the discipline and context as well as to the expertise of likely readers.



## MATERIALS NEEDED

- Pilot Light Video: Eggs Around the World with Archie Reyes: <https://vimeo.com/429797610>
- Grid below recipe
- Student Worksheet (Attached)

## CLASSROOM PROCEDURE

### INTRODUCTION (5-7 minutes)

(OPTIONAL HOOK: Watch "This Exact Instructions Challenge is So Hilarious" by *Now I've Seen Everything* <https://www.youtube.com/watch?v=Ct-IOOUqmyY>, and discuss why kids had such a hard time explaining to their dad how to make a peanut butter and jelly sandwich)

1. Ask students what they know about programming a robot. Have 3-5 students share out.
2. Explain to students that today, they will be tackling the challenging task of writing as if they are programming a human-like robot. Their instructions need to be clear and detailed so that if a robot was just given the instructions written, they would be able to complete the task as a human would.

You can assume a few things about the robot:

- The robot is able to see and identify objects (EX: will be able to tell the difference between the olive oil and the egg).
  - The robot understands basic commands (EX: move, hold, pick up, etc.).
  - The robot can read.
3. Knowing this, ask students to write down the first three steps of their days. Give one minute for students to write them down.
  4. Have 3 students share out their responses.
  5. Ask students to reflect, from the students who shared out, what was a detail that you could add to your own instructions that would make them clearer?

### INSTRUCTION (20 minutes)

1. Share the video, "Eggs Around the World" (<https://vimeo.com/429797610>) with students. Show the video, asking students to think about the steps needed for Chef Reyes to create the different egg dishes.
2. Ask students to recall the steps for the American Egg and share out the steps they remember.
3. Share screen and show students the steps have been written out of order in the grid provided below (or use an online application).
4. Give students 2 minutes to write the correct order of the steps (Ask them to only write the step number in the correct order to save time!).
5. Share out the correct steps by asking students to hold up the step number that comes next. (Correct order: 12, 6, 1, 3, 2, 8, 5, 10, 7, 4, 9, 11)
6. Share with them the steps in the recipe.  
"1. Heat 1 tablespoon of oil in a small pan over medium heat. 2. Crack the egg into the pan. 3. Cook the

egg until the whites are firm and the edges are slightly browned (about 4 minutes). 4. If desired, season with salt and pepper, then serve!"

7. Ask students, "What steps did I add?" Then, "What is the purpose of adding those steps?"
8. Tell students they are to finish writing the steps for the robot to finish the American Egg recipe. Give students 7-10 minutes to watch the video on their own (so they are able to pause the video) and record their steps on the page.
9. Ask students to complete the reflection prompt, "What were the challenges of explaining how to crack the egg? How did you solve this? How did you decide what steps were important to include and which to leave out?"
10. Ask 3 students to read out their responses, asking students to analyze the differences. Ask students, "Why do you think their steps were different?" Discuss that people have different assumptions of people's experiences with cooking.
11. Ask students to add any clarifying details to their own steps after hearing their peers steps. Have 2-3 students share out what they added to their steps.

## CLOSING (teacher discretion)

1. For homework (or in class if time allows), have students write the steps for making eggs the way their family cooks eggs. Ask students to include a picture of the dish as well (using the Google Doc "drawing" feature or a picture of a hand-drawn drawing).
2. Have students share out the steps to make their eggs!

## ADDITIONAL RESOURCES

- Videos introducing to how eggs are eaten around the world:
  - "How Eggs are Eaten Around the World" - [https://www.youtube.com/watch?v=kOedup\\_9pXY](https://www.youtube.com/watch?v=kOedup_9pXY)
  - "How Other Parts of the World Prepare Their Eggs" - [https://www.youtube.com/watch?v=\\_PXi3bqpzek](https://www.youtube.com/watch?v=_PXi3bqpzek)
- Articles focusing on the history of eggs or why we eat eggs:
  - "History Notes – Eggs" - <http://www.foodtimeline.org/foodeggs.html>
  - "Egg Farming History" - <https://www.incredibleegg.org/about-us/us-egg-farming-history>

## RECIPE FROM VIDEO

Video: "Eggs Around the World" - <https://vimeo.com/429797610>

Below is the recipe from the video in this lesson. Pilot Light Anywhere lessons are designed to be able to be delivered from a remote setting; however, this recipe can be demoed by the teacher virtually/in person, sent home to families, or used for reference.

## American Fried Egg

*Serves 1*

### Ingredients:

- 1 large egg
- 1 T olive oil
- Salt, to taste
- Pepper, to taste

### Preparation:

1. Heat 1 tablespoon of oil in a small pan over medium heat.
2. Crack the egg into the pan.
3. Cook the egg until the whites are firm and the edges are slightly browned (about 4 minutes).
4. If desired, season with salt and pepper, then serve!

## Italian Egg Sandwich

*Serves 1*

### Ingredients:

- 1 large egg
- 1 slice of a hearty bread (Italian loaf, Ciabatta, etc.)
- 2 T olive oil
- 1 garlic clove
- 1 T Parmesan cheese, grated or shredded
- 2 T marinara sauce
- Salt, to taste
- Pepper, to taste

### Preparation:

1. Heat 1 tablespoon of oil in a small pan over medium heat (about 2 minutes).
2. Then, crack the egg into the pan.
3. Cook the egg until the whites are firm and the edges are slightly browned (about 4 minutes). If desired, season with salt and pepper, and then set aside.
4. Wipe out the pan and then heat another 1 tablespoon of olive oil over medium heat (about 2 minutes). Place your bread slice in the pan then toast on both sides (about 2 minutes per side).
5. Meanwhile, microwave the marinara sauce in a small dish for 30 seconds.
6. When ready, rub the garlic clove on the hot toast. Spoon over marinara sauce and top with fried egg.
7. Sprinkle over with Parmesan cheese and serve the open-faced sandwich while hot.

## Portuguese Baked Eggs

*Serves 4*

### Ingredients:

- 2 tomatoes, diced
- 3 garlic cloves, diced
- 2 T paprika
- 1/2 cup of cream cheese
- 4 large eggs
- 2 T olive oil
- 1 T fresh or dried herbs (oregano, parsley, basil, etc.)

### Preparation:

1. Preheat your oven to 400 degrees.
2. Next, warm olive oil in an oven safe pan (stainless steel or cast iron) over medium heat. Add diced garlic, 1 tablespoon of paprika, and tomatoes and cook until soft and fragrant (about 5-6 minutes).
3. Make four evenly spaced divots into the tomato mixture using a large spoon. Scoop a dollop of cream cheese into each divot, then crack 1 egg on top of the cream cheese.
4. Sprinkle another 1 tablespoon of paprika over the entire pan.
5. Transfer the entire pan to the oven and bake until the whites are set and the yolks are slightly runny (about 12-15 minutes).
6. Garnish with herbs and serve while hot.

1. Put pan in the center of the lit burner with "bowl" side facing up	2. Hold the olive oil bottle with your left hand and lid in your right	3. Turn burner knob to "medium"
4. Pour the olive oil into the Tablespoon until the spoon is full	5. Pick up the Tablespoon measuring spoon	6. Pick up pan from the long handle
7. Hold the Tablespoon with the "bowl" side facing up	8. Unscrew olive oil lid counterclockwise until you can lift off the lid	9. Carefully move the full Tablespoon over to the pan
10. Lift the olive oil in one hand and the Tablespoon in the other	11. Pour the oil from the Tablespoon into the pan	12. Stand in front of burner

The student worksheet below can be printed or copied onto any online learning platform.



## Making Eggs Around the World

You will be writing from the perspective of a computer programmer. Your instructions need to be clear enough that any robot could be programmed using your instructions and complete the action in the way a human would. Good luck!

1. Write out the first three steps of instructions for the beginning of your day.

1.

2.

3.

2. Watch "Eggs Around the World" (<https://vimeo.com/429797610>)

3. Write the steps in the correct order from the list shared by the teacher to make an "American Egg."

4. Comparing the recipes steps and your teachers, what are the differences you notice?

- a. Why do you think your teacher added those steps?



## Your turn!

5. Finish the instructions for making the American Egg. Be sure you think like a computer programmer. What steps are needed to ensure your robot makes the egg how Chef Reyes showed?

6. How to make an American Egg:

1. Pour the oil from the Tablespoon into the pan.
- 2.

## Reflection

7. How did you solve this? How did you decide what steps were important to include and which to leave out?

## Conclusion

8. Below, write the detailed instructions of how to make eggs in the way your family likes to eat eggs! Include a drawing of this method of preparation either using the "drawing" tool or take a picture of a hand-drawn drawing!