



Paella recipe

Spanish A1

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COMPASS

ENHANCING MOTIVATION OF
OLDER LEARNERS TO LEARN
THROUGH CULTURE

Paella recipe

Type of activity	Blended. The activities proposed in this document can be carried out face-to-face or in a blended format, where some activities are self-study activities.
Language and level	Spanish A1
Estimated	45 minutes
Skills covered	Listening, reading, speaking, intercultural
Relation to cultural heritage	<ul style="list-style-type: none">× Gastronomy <p>The paella is a typical Spanish dish with its origin in the Valencian Community, one of the autonomies in Spain. It is believed that it was called because of the frying pan that is used to cook it. It is a dish that has been cooked for more than 200 years and it has extended its varieties. Nowadays, the paella can be done in multiple ways and have multiple flavours, such as marine -with seafood- or black -with squid and its ink-, to say some.</p>



Development/D
escription of the
activity

Activity 1: Think about the origins of the paella. When and why do you think it was created? What do you think the original paella was made of?

Face to face model: you can ask the participants to search on their mobile devices and share their conclusions.

Online model: the participants can search the information in their own computers or devices they are using.

Activity 2: Show them this video of the preparation of a paella, although you can search for more on the internet: <https://www.videoele.com/B1-Receta-paella.html>. Ask the participants to take notes on the steps they see the cook is doing.

Face to face: you can project the video on the screen and ask the participants to take notes with a paper and a pen or on their mobile device.

Online: the participants can watch the video at home, or you can share the screen for them.

Activity 3: Using the notes the participants have taken from the video, tell some of the ingredients that can be used in a paella. Introduce them some vocabulary such as: arroz, cebolla, ajo, tomate, caldo, carne, pimientos, sofrito. Ask them how they would do one, which steps would they follow. Introduce the verbs: echar, lavar, freír, condimentar. Make them use the verbs and the vocabulary to create sentences.

Activity 4: Aside from the paella seen on the video, ask the participants to think about other alternatives and modifications of this plate. How many do they know?

Blended: if you are doing the activity online, you can share some photographs of other paellas and they can try to guess their names.

Final activity: Ask the participants to cook their own paellas and create a presentation about the paella, with the recipe, photos and result. They can use PowerPoint or Prezi.

Blended: they can do this activity at home and share the presentation with you, and you can share it with the other participants



Link to original source if any

<https://es.wikipedia.org/wiki/Paella>
https://cvc.cervantes.es/ensenanza/biblioteca_ele/publicaciones_centros/PDF/rio_2008/28_costa.pdf
https://www.videoele.com/Archivos/B1_Receta-paella-actividad.pdf

Do you need to link any files?



Image by [Martin Becker](#) in [Unsplash](#)





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