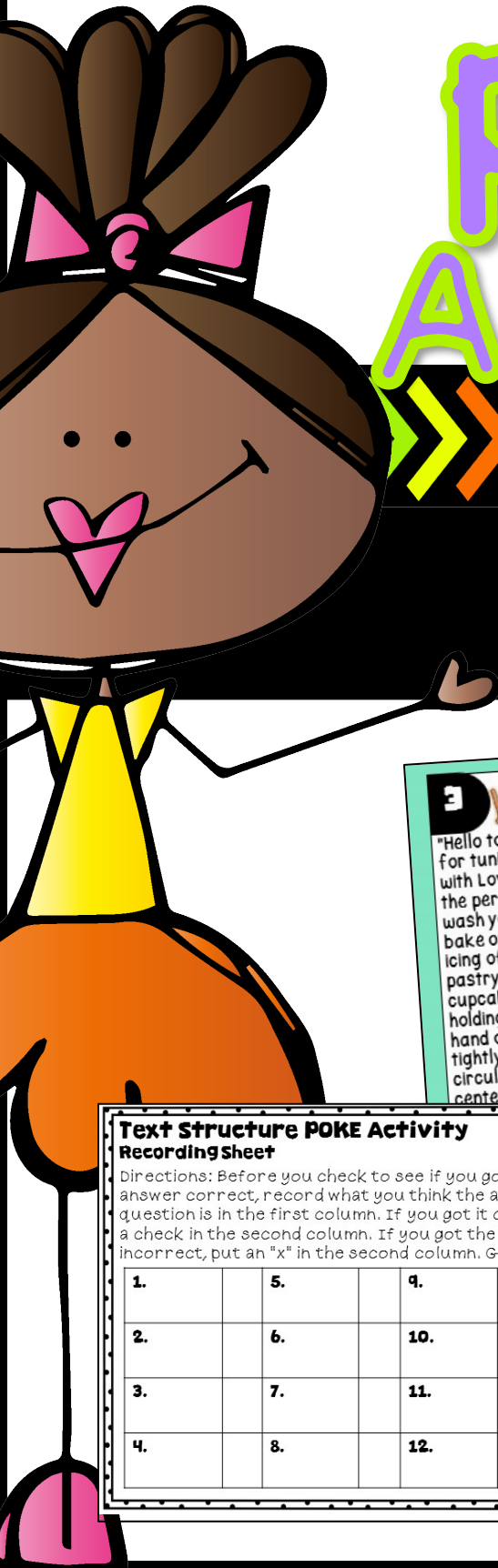


# Text structure

# POKE ACTIVITY

GRADES 3-5

# FREEBIE



**3 Baked with love**

"Hello to all you bakers out there! Thank you for tuning into today's segment of 'Baking with Love!' Today's topic deals with frosting the perfect cupcake. Put your apron on, wash your hands, and get ready to 'get your bake on!' First, fill the pastry with your choice of frosting. Next, put the frosting bag on the outer edge of the cupcake. Then, squeeze the frosting, holding one hand near the tip and the other hand on top of the pastry bag, moving in a circular motion, working your way towards the center of the cupcake. Voila!"

**5** Muffins and cupcakes share many similarities, however, there are a few characteristics that set these pastries apart. For one thing, muffins tend to be on the healthier side, as fruit can be added to them. They aren't too sweet and can be made even healthier if the baker uses whole wheat flour. Muffins are typically made with whole wheat flour. They are usually served as a breakfast food, as cupcakes are as a sweet treat or dessert. There is no doubt both are delicious.

**10** Pie is eaten and enjoyed by millions around the world. Pies can be sweet or savory (salty or spicy). They can also be served hot or cold, depending on what is inside of them. In places like Great Britain, Australia, and New Zealand, meat pies are rather popular. These pies are filled with different meats, like steak and cheese, or minced beef or chicken. They are often served as dinner, whereas sweet pies like that apple pie, is served as a dessert after people have eaten their dinner. These pies are very popular in North America. Regardless of how you enjoy your pie-they're both great!

**compare & contrast**

**cause & effect** **description** **compare & contrast**

**Text Structure POKE Activity Recording sheet**

Directions: Before you check to see if you got your answer correct, record what you think the answer to the question is in the first column. If you got it correct, put a check in the second column. If you got the answer incorrect, put an "x" in the second column. Good luck @!

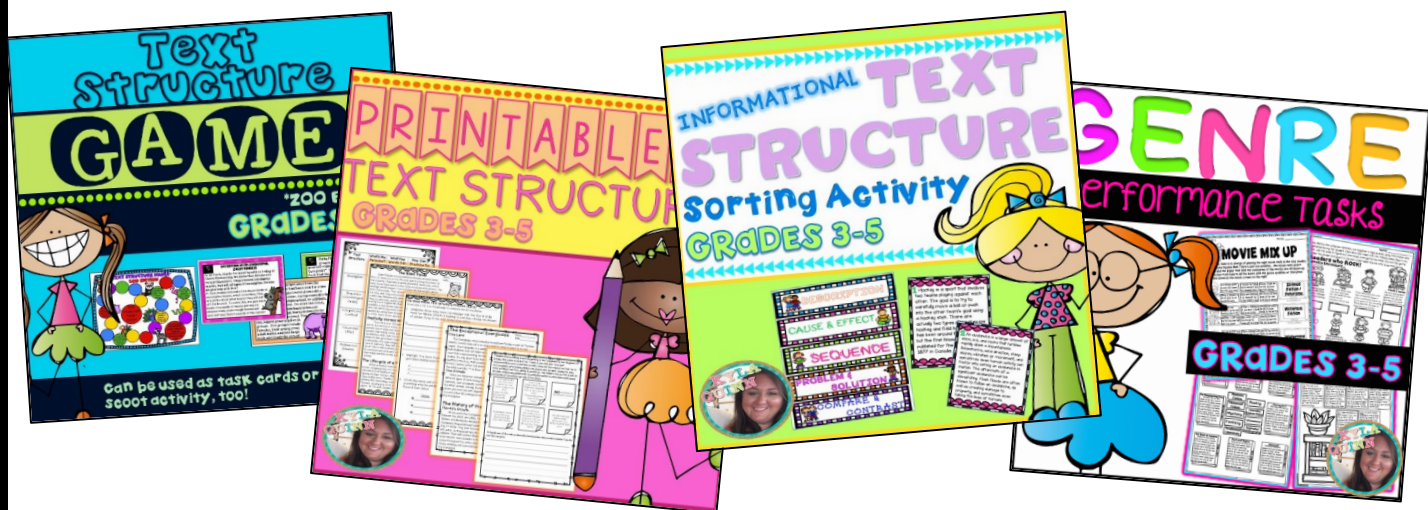
1.	2.	3.	4.	5.	6.	7.	8.	9.	10.	11.	12.	13.	14.	15.	16.



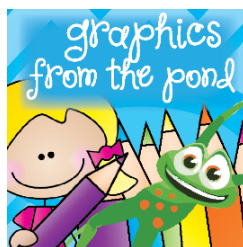


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## GRAPHICS PROVIDED BY:





Hi teachers,

After teaching my students the 5 main ways authors organize information separately, my students were ready to look at a variety of texts and determine that different text structures the author used. I started with this baking themed POKE set to see where my students stood when asked to put all 5 text structures together. I picked a few cards to do as a whole group review, and then had pairs work together, listening for any misconceptions/discussions. At the end, I took a couple of the cards and asked the students to complete by themselves and write their answers on sticky notes. Here, I created my guided reading groups and then used the rest of my resources to practice the skills (check out my store for the rest of my resources)! This was a great, quick way for me to pre-assess before moving onto longer, more complex text.

There are several OTHER ways to use these cards:

- \*The cards are set up in an interactive way that allow students to check their answers for instant feedback without recording anything. If this is the way you'd like your students to use the cards, please print out p. 8 for the student directions.

- \*However, I also included a recording sheet (with answer key), because I want my students to be accountable for the work they were able to produce during rotation time. I still like to look over my students' work to assess if a skill needs to be reviewed the following day. If this is the way you'd like your students to use the cards, please print out p. 9 for student directions.

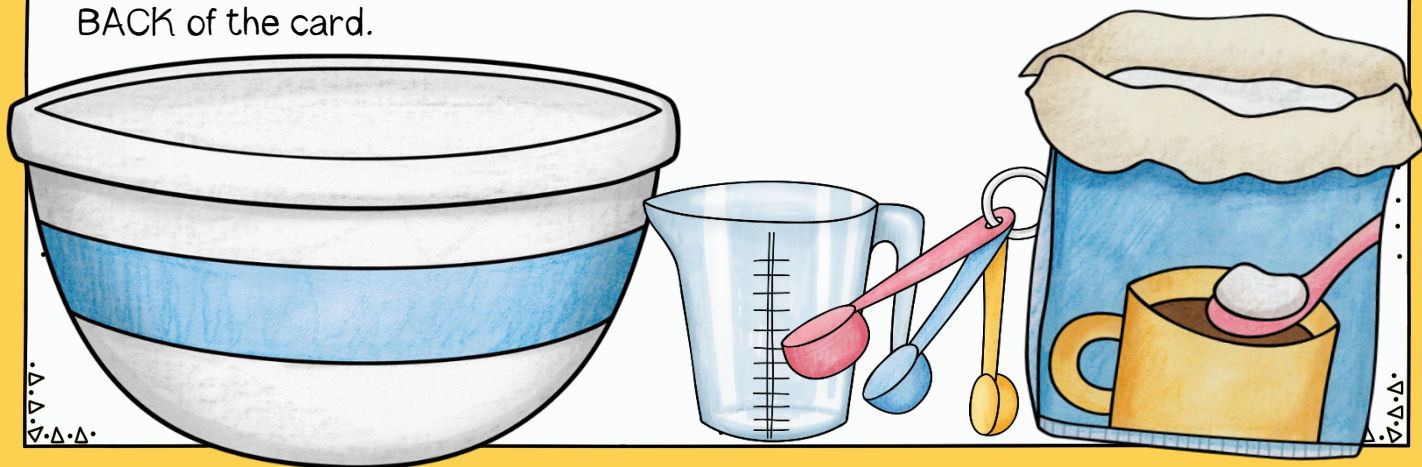
- \*Additionally, if you would like to use these passages as strictly task cards (without the POKE idea), I included a separate recording sheet on page 11.

Directions for teachers on how to setup POKE:

- \*Print, laminate, and cut the cards.

- \*Hole-punch the cupcake liner of the 3 identical images on each card.

- \*Take a sharpie (use a light color, otherwise the students will be able to see through the card) and circle the hole that matches the correct answer on the BACK of the card.



1

"Whoops-I added too much baking powder to the cupcake mix, Kate!" I confessed to my sister as I stared into the mixing bowl. "I'm sure it's fine," Kate said hopefully. I slid the cupcake pan into the oven, set the timer, and sat down. "Beep!" the timer buzzed from the kitchen. I bolted up from the couch, rushed over to the oven with my mitt on, and pulled the pan out from the oven. "Uhh... Kate? This is NOT fine," I said as I showed her the cupcakes (or should I say GINORMOUS cupcakes?). "Oh, I suppose these are the result of adding too much baking powder!" she laughed.



cause &amp; effect



sequence

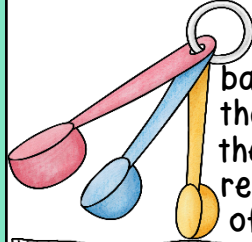


compare &amp; contrast



2

After taking the cupcakes out from the oven and being shocked at how huge they were, I hung my head in defeat. "Kate! Who knew adding too much baking powder would do this?" I cried to my sister. "Well, maybe they taste better than they look?" she suggested. I bit into the cupcake and immediately spit it back out into the garbage. "Gross!" I groaned. My mom walked into the kitchen with her eyes open wide and said, "Too much baking powder? Next time that happens, just increase the other ingredients in the recipe to match the amount of baking soda you added."



cause &amp; effect



description



problem &amp; solution



3

## Baked with Love

"Hello to all you bakers out there! Thank you for tuning into today's segment of 'Baking with Love'! Today's topic deals with frosting the perfect cupcake. Put your apron on, wash your hands, and get ready to 'get your bake on!' First, fill the pastry bag with the icing of your choice. Next, point the tip of the pastry bag on the outer edge of the cupcake. Then, squeeze the pastry bag while holding one hand near the tip and the other hand on top of the pastry bag, holding tightly. While doing so, move the bag in a circular motion, working your way to the center of the cupcake. Voila-your cupcake should look like a pro! Tune in next week."

cause &amp; effect



sequence



compare &amp; contrast



4



## Top 3 Cupcake Flavors

1. Chocolate and vanilla: This combination is a classic when it comes to cupcakes. Millions of people enjoy the different ways this combo can be put together-from vanilla with dark chocolate frosting, milk chocolate cake with creamy vanilla icing.
2. Red Velvet: People have enjoyed red velvet cakes for a long time, but could never finish an entire cake. Then somebody came along and created the red velvet cupcake-perfect for a small treat that can be gobbled up in 5 bites!
3. Peanut Butter: Believe it or not, the peanut butter cupcake is one that is becoming more popular each year! It's not too sweet and can be enjoyed with many different frostings such as chocolate, honey, or banana!

cause &amp; effect



description



problem &amp; solution



**5** Muffins and cupcakes share many similarities, however, there are a few characteristics that set these pastries apart. For one thing, muffins tend to be on the healthier side, as fruit can be added to them. They aren't too sweet and can be made even healthier if the baker uses whole wheat flour. Muffins are dryer than cupcakes. Cupcakes are sweet, soft, and are typically made with more eggs and butter. They are usually slathered in frosting. Muffins are typically eaten as a breakfast food, whereas cupcakes are eaten as a sweet treat or as a dessert. There is no denying how tasty both are.



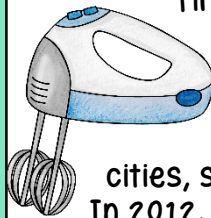
cause & effect

sequence

compare & contrast



**6** Cupcakes are constantly evolving, or changing. New flavors are constantly being created and there is no limit as to how a cupcake can be decorated. At one time, cupcakes were only sold in stores or made at home. However, as the years have passed, cupcake lovers, makers, and sellers have gotten pretty creative in the way they are sold. In 2005, Sprinkles Cupcake was the first cupcake bakery to exist.



This quickly became a trend throughout the world, which led to cupcake trucks that would park around large cities, selling the delicious desserts.

In 2012, the first cupcake ATM opened!

cause & effect

description

problem & solution



**7** Have you ever tried to eat a cupcake and while peeling the liner off, much of the cupcake gets peeled off with it? As a cupcake pro, the biggest tip I can offer to avoid this cupcake catastrophe is to remove the cupcakes from the tin as soon as they come out of the oven. Sometimes if they are left in the tin, steam builds up from the hot cupcakes and the moisture can may make the liners pull away.



If that doesn't work, try a different type of cupcake liner-like a greaseproof. These tips will ensure that you get to savor every last bite of your yummy cupcake!

problem & solution

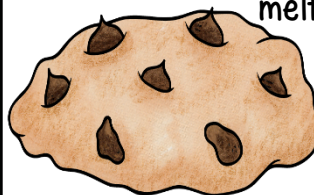
sequence

compare & contrast



**8** Can you imagine living in a world without chocolate chip cookies? Well, boys and girls, it almost

happened! The chocolate chip cookie was actually invented by accident! Back in the 1930s, Ruth Wakefield, who was the owner of the Toll House Inn in Massachusetts, was desperate for supplies to make her cookies. She broke a chocolate bar into pieces, hoping that the chunks would melt, making chocolate cookies. Instead of



melting, the chunks of chocolate stayed in the cookie. That's how the popular treat was created! Now it is enjoyed by millions!

cause & effect

description

problem & solution





## 9 Top Tips for the Perfect Cupcake



\*First, make sure all of your ingredients are together and that they are all room temperature.

\*Once all of ingredients are in the mixing bowl, be sure not to over mix the batter.

\*After the batter is ready to go, use a scoop to fill the cupcake liners, don't just guess!

\*Place the pan in the center of your oven for the best cooking results.

\*After the cupcakes have been cooked-make sure you store them in an airtight container!

cause &  
effect

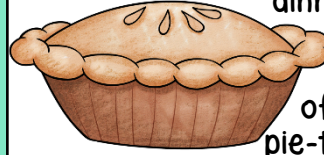
description

sequence



## 10

Pie is eaten and enjoyed by millions around the world. Pies can be sweet or savory (salty or spicy). They can also be served hot or cold, depending on what is inside of them. In places like Great Britain, Australia, and New Zealand, meat pies are rather popular. These pies are filled with different meats, like steak and cheese, or minced beef or chicken. They are often served as dinner, whereas sweet pies like that apple pie, is served as a dessert after people have eaten their dinner. These pies are



very popular in North America. Regardless of how you enjoy your pie-they're both great!

cause &  
effect

description

compare &  
contrast



## 11

When you are mixing the batter for cupcakes, you want to make sure that you start on low. This will ensure that all of the ingredients are mixing together evenly. If you over mix, the air bubbles in the batter have to work extra hard to expand. This results in the air bubbles bursting when they are cooking, which leaves long, hollow tunnels inside of your cake, and a surface that resembles a volcano on the top of your cupcake. If you under mix, then the batter will not set correcting which may make your cupcakes flaky and have a crumbly center! Cake batter is like Goldilocks! It has to be mixed just right!



cause &  
effect

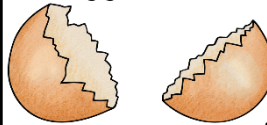
sequence

compare &  
contrast



## 12

Although some newer recipes call for bananas as a substitute for eggs, most cupcake recipes require good old fashioned eggs. Once you get all of the ingredients together, it can be easy to lose focus on the task at hand and start throwing the materials into the mixing bowl. Sometimes, people crack their egg(s) over the mixing bowl, and pieces of the egg shells fall in! One time, someone cracked an egg into the batter while the mixer was on, and the egg's shell was completely mixed in!



What a mess! To prevent this from happening, crack your eggs into a different bowl and then pour the egg mix into the big bowl.

cause &  
effect

description

problem &  
solution



**13** Cupcakes have been around since the 17<sup>th</sup> century! These delectable treats were originally created for kids, which is why they are the perfect portion size. However, it seems as though adults are now enjoying cupcakes just as much as the kids! In Britain, cupcakes are called fairy cakes and in Australia, they are referred to as patty cakes. The brand



Hostess is credited to making cupcakes take off in popularity starting around 1950. They decided to dabble in the cupcake business, because it took less time to bake than cakes!

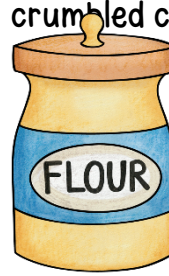
cause & effect

description sequence



**14** Dear Betsy-I'm having a birthday party for my son next month-and I wanted to know the scoop-cake pops or cupcakes? Love, Freda

Dear Freda-A cake pop is more like a cake ball which is an shaped like a chocolate truffle-being an individual portion of cake. These cake pops are formed from crumbled cake AND frosting, unlike the cupcake that is baked as a sphere. These are the new trend in the dessert world. On the other hand, cupcakes are classic, and you have more space to work with when it comes to decorating! -Betsy



cause & effect

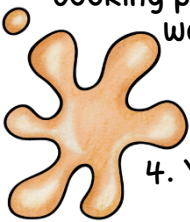
description

compare & contrast



**15** Mark-  
I am okay with you making cupcakes for your teacher for Teacher Appreciation Week, as long as your brother is home to supervise. Below is a list of how I would like you to clean up after.

1. Throw away all trash-butter wrappers, egg shells, etc.
  2. Collect all cooking utensils-bowl, whisk, cooking pan, etc. Place in warm, soapy water in sink and let soak.
  3. Collect all materials-flour, sugar, cupcake liners and put them away.
  4. You may test ONE cupcake.
- Love you, Mom



cause & effect

sequence

compare & contrast



**16** In 2009, the world record for biggest cupcake was broken. This cupcake was 1,224 pounds! That's heavier than a male polar bear! In length, it measured 4 feet tall and 10 feet wide. Can you guess how many calories this bad boy had? Over 2 million! YIKES! To celebrate National Cupcake Week, the world's smallest cupcake was made. This little nugget was only 1.5 centimeters tall and 3 centimeters wide! This cupcake was about the size of a small seahorse. No matter the size of a cupcake, most people



can't resist the temptation to have a cupcake every now and then!

cause & effect

description

problem & solution



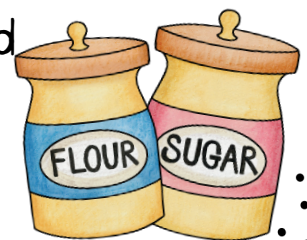
# Student Directions

1. Read the passage on the card.
  2. Select the best answer for the question the card asks.
  3. Write your answer on your recording sheet.
  4. Select the text structure that matches your answer by poking your pencil through the hole.
  5. Flip the card over. If the hole you poked is circled, your answer is correct!
- \*If the answer is correct, put a check in the second column on the recording sheet.
- \*If the answer is incorrect, put an x in the second column on the recording sheet.
6. Have fun!



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# Text Structure POKE Activity

## Recording Sheet

Name: \_\_\_\_\_

Directions: Before you check to see if you got your answer correct, record what you think the answer to the question is in the first column. If you got it correct, put a check in the second column. If you got the answer incorrect, put an "x" in the second column. Good luck 😊!



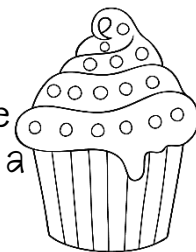
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2.		6.		10.		14.	
3.		7.		11.		15.	
4.		8.		12.		16.	

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1.		5.		9.		13.	
2.		6.		10.		14.	
3.		7.		11.		15.	
4.		8.		12.		16.	

# Text Structure: **Answer Key**

Name: \_\_\_\_\_



<b>1.</b> cause & effect	<b>5.</b> Compare & contrast	<b>9.</b> sequence	<b>13.</b> description
<b>2.</b> problem & solution	<b>6.</b> description	<b>10.</b> compare & contrast	<b>14.</b> compare & contrast
<b>3.</b> sequence	<b>7.</b> problem & solution	<b>11.</b> cause & effect	<b>15.</b> sequence
<b>4.</b> description	<b>8.</b> Cause & effect	<b>12.</b> problem & solution	<b>16.</b> description