

Section 1

#1: Ingredients List

Strengths:

- Your list is clearly organised and easy to follow, which helps readers quickly gather what they need before cooking
- You've included all the basic ingredients needed for sweet and sour pork ribs

Missing Preparation Details → Your ingredients list doesn't explain how to prepare items before using them. For example, you mention "1 large size packet of pork ribs" but don't tell readers whether the ribs should be cut into individual pieces or left as a rack. Similarly, you list "½ cup of sugar" and "¼ cup of vinegar" without specifying what type of sugar (white, brown, or caster) or vinegar (white, apple cider, or rice vinegar) works best. This lack of detail might confuse readers who are new to cooking.

Exemplar: *1 large packet of pork ribs (about 1kg), cut into individual ribs*

#2: Instructions Steps 1-3

Strengths:

- You provide a sensible order for preparing the meat, starting with cutting and then soaking
- The instruction to sieve away meat waste shows good attention to cleanliness and food safety

Unclear Cooking Terms → Your instructions use cooking vocabulary that young readers might not understand. In step 1, you write "cut the pork ribs into separate pieces through the meat between the bones," but this could be confusing because you don't explain how thick each piece should be or what tools to use. Step 2 mentions "simmer it for 5 minutes," yet you haven't explained what simmering means (gentle bubbling) or whether readers should cover the bowl. Step 3 says to "sieve the meat waste away with a ladle spoon," which mixes two different tools and doesn't clarify what "meat waste" actually looks like.

Exemplar: *Place the pieces into a bowl of cold water, then heat gently until small bubbles appear. Let it cook this way for 5 minutes to remove any blood or impurities.*

#3: Instructions Steps 4-6

Strengths:

- You mention important cooking details like preheating the pan and cooking time (30 minutes)
- The final step about adding sauce shows you understand the sweet and sour flavour balance

Incomplete Cooking Method → Your final steps skip over crucial information that would help readers succeed. Step 4 says "Ready the pan, spreading oil and pre-heating it for about 1 minute," but doesn't specify how much oil, what heat level (low, medium, or high), or how readers can tell when the pan is ready. Step 5 mentions spreading the ribs and cooking for 30 minutes, yet it doesn't explain whether to flip the ribs, how to know when they're cooked through, or what colour they should become. Step 6 simply states "Finally, mix the ½ cup of vinegar and tablespoon of salt and stir thoroughly," but this creates confusion because earlier you only listed ¼ tablespoon of salt in the ingredients.

Exemplar: *Heat 2 tablespoons of oil in your pan over medium heat for 1 minute. You'll know it's ready when the oil shimmers and moves easily around the pan.*

■ Your recipe shows you understand the basic structure of recipe writing with separate ingredients and instructions sections. However, your piece needs more specific details to help readers actually cook this dish successfully. The biggest area for improvement is adding measurements and descriptions that answer questions like "how much?" "what type?" and "how can I tell?"

Think about someone who has never made this recipe before—they would need to know things like what temperature to use, how the food should look at each stage, and exactly which type of ingredients to buy at the shop. Additionally, you could strengthen your instructions by explaining any cooking words that might be unfamiliar, such as "simmer" or "preheat."

Your recipe also has an inconsistency between the ingredients list and the instructions that needs fixing: you mention ¼ tablespoon of salt at the beginning but ½ tablespoon in step 6. Make sure these

numbers match! Another way to improve your piece would be to add sensory details—what should readers smell, see, or hear as they cook? For instance, you could describe how the sauce should bubble or what colour the ribs should turn when they're finished. Finally, consider reorganising step 6 to explain when to mix the sauce (before cooking or after) and whether it should be poured over the ribs or brushed on during cooking.

Overall Score: 40/50

Section 2

SWEET 'N SOUR PORK RIBS RECIPE

Ingredients:

#1

- 1 large ~~size~~ packet of pork ribs (~~about 1kg~~), ~~cut into individual ribs~~
- ½ cup of sugar
- ~~¼~~ [½] cups of vinegar
- ~~¼~~ [1] tablespoon of salt
- 1 ladle spoon
- A pan
- A bowl

Instructions:

#2

1. Using a knife, cut the pork ribs into separate pieces through the meat between the bones[,]
~~ensuring each piece is about 5-7cm wide.~~
2. ~~Put~~ [Place] the pieces into ~~cold water in~~ a bowl, then simmer it [of cold water. Heat the bowl
gently until small bubbles form, then let it simmer] for 5 minutes[to remove any blood or
impurities.]

3. ~~As~~ [After simmering,] ~~you are transferring~~ [transfer] the meat, sieve [to a clean plate and use a ladle to] ~~the~~ [scoop away any] meat waste ~~away with a ladle spoon.~~

~~#3~~ 4. ~~Ready~~ [Prepare] the pan, spreading [by adding 2 tablespoons of] oil and ~~pre-heating~~ [preheating] it ~~for~~ [over medium heat for] about 1 minute [until the oil shimmers.] 5. ~~Add~~ [Spread] the ribs ~~inside~~ [evenly in the pan] and ~~it starts~~ [cook. When the underside begins] to ~~spread, add~~ [brown, flip] the ribs ~~inside and~~ [over. Continue cooking, turning occasionally, for a] heat ~~continuously~~ for ~~ab~~ [approximately] 30 minutes : [until golden brown and cooked through.] 6. Finally, ~~mix~~ [in a small bowl, combine] the ½ cup of vinegar and ~~tablespoon~~ [1 tablespoon] of salt ~~and stir thoroughly~~ [. Stir thoroughly, then pour the mixture over the cooked ribs in the pan. Let it bubble for 1-2 minutes.]

ENJOY!