

ENGL 380
RECIPE EXERCISE:
PRACTICING INSTRUCTION-WRITING

You've been hired to help edit a cookbook, and many of the recipe submissions (like the recipe card below) need to be revised and edited before they can be tested out by volunteers. The volunteers are home cooks with varying degrees of baking experience, so an important part of your revising task will be to ensure that the instructions are clear and complete.

- **Identify missing information or problems for the recipe card below**

Read through the entire recipe, making note of any questions you (or the volunteer cooks) might have that the recipe doesn't answer, but should. Make note of your ideas for improving organization or adding missing information (we will discuss these in class). The ease with which you are able to identify gaps or answer questions may vary, depending upon your cookie-making background.

- **Revise the recipe to make it as clear and accurate as you can**

Draft a set of instructions. These should follow the numbered format discussed in the reading and in class. As you revise, continue to make note of any questions that come to mind.

Your revised version should apply the principles for writing instructions discussed in the assigned reading ("Instructions, Procedures, and Explanations").

Learning objectives

- to explore the technical writer's role in uncovering **tacit knowledge** and working with **SMEs**
- to practice applying the technical writing principles from our readings ("Instructions, Procedures ..." and "How to Write Guides for Busy Grouchy People")

Dates and details

- Complete this exercise in time for our next class meeting.
- Bring a print copy and a digital copy to class for discussion. This exercise is not graded, but I will collect your printed drafts at the end of class for participation credit.

cookies

cookies
drop

Pumpkin Cookies (drop)

1 c. shortening 1 c. sugar
1 egg 1 tsp. baking powder
1 tsp vanilla 1 cup pumpkin
2 cups flour 1 tsp. baking soda
1 tsp. salt 1 tsp. cinnimon

Cream sugar/shortening; mix as usual. Bake at 350, 10 min or so
Makes 4 doz. Icing: 3 T butter, 4 T milk, 1/2 c br. sugar, 1 t vanilla,
1 c. p. sugar

mabel + alison.