Procedure for making scones

**Ingredients**

1. 1 1/4 cups (150g) self-raising flour.
2. 1 1/2 tbs caster sugar.
3. 3 3/4 (three quarters) cup (185 ml) milk.
4. 1 egg.
5. Melted butter, to brush plus extra knobs to serve.

**Steps/Method**

1. First mix flour and sugar together in a bowl.
2. After this mix milk and egg together and add to dry ingredients. Then whisk until smooth.

The steps have been numbered in chronological order but some steps contain more than one action.
Kelsey has demonstrated a sound understanding of the structure and features of a procedure. Action verbs and commands have been used but they are not always appropriately positioned. There is adequate use of spelling strategies and the handwriting is consistent in size and slope. To progress further, Kelsey could ensure that commands are used to begin each step and that each step describes only one action.

Kelsey’s response demonstrates characteristics of work typically produced by a student performing at a grade C standard.