

Build Your Own Beef Rub!

Pick Your Flavor:

- > Sweet & Smoky
- ⊂ Spicy & Bold
- ⊂ Savory Herb
- ⊂ Garlic Pepper



Gather Your Ingredients:



Mix & Measure.



Tsp. · Tbsp. Pinch

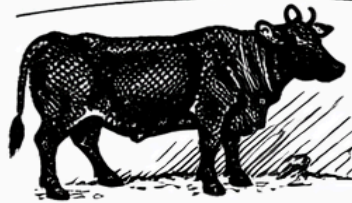


Rub It On & Cook — It Up!

GRILL · SEAR · SMOKE ·



Taste Test!



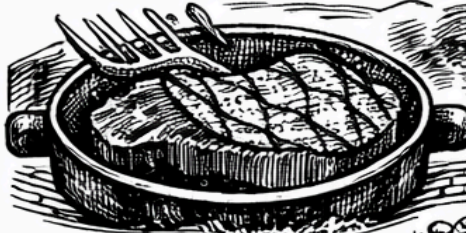
Smell · Look · Taste



Yeehaw!

How Did It Turn Out?

- ☆ Aroma
- ☆ Flavor
- ☆ Crust
- ☆ Texture



Lesson Plan: Understanding and Creating Barbecue Rubs

Grade Level: 9th Grade

Class Length: 50 minutes

Subject: English Language Arts (with cross-curricular connection to Culinary Arts)

Common Core Standards

- **CCSS.ELA-LITERACY.RI.9-10.1:** Cite strong and thorough textual evidence to support analysis of what the text says explicitly as well as inferences drawn from the text.
- **CCSS.ELA-LITERACY.RI.9-10.3:** Analyze how the author unfolds an analysis or series of ideas or events, including the order in which the points are made, how they are introduced and developed, and the connections that are drawn between them.
- **CCSS.ELA-LITERACY.SL.9-10.1:** Initiate and participate effectively in a range of collaborative discussions with diverse partners on grades 9–10 topics, texts, and issues, building on others' ideas and expressing their own clearly and persuasively.
- **CCSS.ELA-LITERACY.W.9-10.2:** Write informative/explanatory texts to examine and convey complex ideas, concepts, and information clearly and accurately through the effective selection, organization, and analysis of content.

Lesson Objective

Students will:

- Comprehend the process and ingredients involved in making a basic barbecue rub as explained in the video.
- Analyze the structure and language used in the video to explain a procedural text.
- Collaboratively discuss and create their own barbecue rub recipe, applying descriptive language and procedural writing skills.
- Write a short explanatory paragraph describing their rub recipe and the rationale behind their ingredient choices.

Materials Needed

- Access to the YouTube video transcript (provided in text form) or the video itself if technology permits.
- Whiteboard or digital board for note-taking and brainstorming.
- Paper and pens or digital devices for writing.

Lesson Outline

1. Introduction (5 minutes)

- Begin by briefly introducing the topic: making barbecue rubs and why understanding procedural texts is important.
- Explain that the class will analyze a video transcript where experts explain how to make a barbecue rub and then create their own rub recipes.
- Share the lesson objectives with students.

2. Video Transcript Review and Comprehension (15 minutes)

- Distribute the transcript excerpt or display it on the board.
- Read selected portions aloud, focusing on the explanation of ingredients and the process of making the rub.
- Pause to discuss:

- What are the main ingredients mentioned?
- What is the purpose of each ingredient (e.g., paprika for color, sugar for balance)?
- How do the experts suggest adjusting the rub for different flavors (e.g., more sugar for sweetness, more cayenne for heat)?
- Ask students to identify key descriptive words and phrases that help explain the process clearly.

3. Group Discussion and Analysis (10 minutes)

- Divide students into small groups (3-4 students).
- Each group discusses:
 - What makes the explanation in the video effective? (Consider clarity, use of examples, descriptive language)
 - How do the experts organize their information? (Introduction of ingredients, explanation of purpose, tips for customization)
- Groups share their insights with the class.

4. Creative Activity: Design Your Own Barbecue Rub (15 minutes)

- Each student or group creates their own barbecue rub recipe using the basic ingredients from the video as a starting point.
- Encourage them to think about flavor profiles (sweet, spicy, smoky) and to choose ingredient ratios accordingly.
- Students write a brief explanation (4-6 sentences) describing their rub, including:
 - The ingredients chosen and why.
 - The flavor they aim to achieve.
 - How their rub could be used (e.g., on ribs, chicken, wings).

5. Sharing and Wrap-Up (5 minutes)

- Volunteers share their rub recipes and explanations with the class.
- Summarize key points about procedural writing and how descriptive language enhances understanding.
- Encourage students to think about how they can apply these skills in other contexts.

Assessment

- Participation in group discussions.
- Completion of the written rub recipe explanation, assessed for clarity, use of descriptive language, and understanding of procedural text elements.

Extensions

- For a cross-curricular project, students could research and present on the cultural significance of barbecue in different regions.
- Students could write a full procedural essay or create a video explaining how to make their rub.

This lesson plan helps students engage with a real-world procedural text, develop analytical skills, and practice clear explanatory writing.