

LAERSKOOL VAN DYK PRIMARY

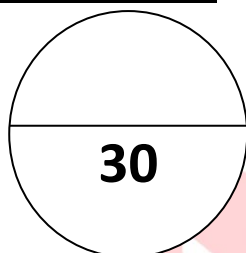


District: D 16
EMIS: 160 994

English Home Language
Paper 3

Term 2: June 2018

Learner's mark:



= _____ %

Section A: Essay /20

Section B: Transactional texts /10

Total: 30 marks

Name and Surname: _____

Time allocated: 1 hour and 30 minutes

Grade 6. _____

Examiner: A van der Westhuizen

INSTRUCTIONS:

- This paper is made up of Section A (essay) and Section B (instructional text)
- Choose ONE of the following themes for your essay.
- Write an essay (descriptive or narrative) of 140 – 150 words (3 - 6 paragraphs).
- Follow the Writing Process: mind map, first draft, editing and revising, final draft and word count.
- Your essay must have an introduction, body and conclusion
- Refer to the rubric as a guide to the mark allocation
- Do the instructional text.
- Enjoy your paper!



Good Luck !

Section A: Writing an essay

20 marks

1.



2. **I was finally able to open the hidden safe and was shocked at what I found inside!**



3. **Her secret had to be told or else...**



Mark allocation for essay.

<u>Criteria</u>	<u>Total</u>	<u>Mark</u>
1. <u>Structure and length:</u>		
• Used appropriate structure as a frame, with solid structure.	2	
• Correct length.	1	
• Clear beginning, middle and ending.	1	
2. <u>Content</u>		
• Appropriate / interesting heading / title	1	
• Use appropriate content that fits with topic. (Coherent)	2	
• Shows knowledge of characters, plot and setting.	3	
• Use of topic and supporting sentences	2	
3. <u>Language</u>		
• Uses appropriate grammar, spelling and punctuation.	3	
• Uses descriptive words to describe characters.	1	
• Use of figurative language e.g. simile etc.	1	
4. <u>Writing process</u>		
• Planning	1	
• Draft (E+R)	2	
Total:	20	

INSTRUCTIONS:

1. Read the following recipe.
2. Rewrite the recipe using the instructional text format.
3. Don't forget your sub-headings.
4. Look at the rubric for mark allocation.

Pancake Recipe 2

We're gonna cook up a storm of about 10 lip-smacking, mouth-watering pancakes. In a large mixing bowl, sift together one cup of fresh cake flour, one teaspoon of baking powder and some salt. Now find another bowl and mush two hen's eggs, three quarters of a cup of milk, 150 ml of water and a bit of freshly-squeezed or bottled lemon juice. The lemon juice will add a lekker tang to the taste! When this is thoroughly mixed, whack it into the sifted bowl of dry ingredients and mix very well, like a cement mixer would. Now add 100 ml of sunflower oil and beat up the mixture until it is smooth like silk. Let it chill for half an hour so that it can settle. On the stove, heat a non-stick frying pan and use a large ladle to scoop up the batter. Cook the pancakes one at a time and flip or turn them carefully. Slap some sugar and cinnamon on, roll 'em up and stuff 'em down while they're hot.



Cooking up a storm!

Criteria	Total	Mark
Format:		
<ul style="list-style-type: none"> • Method sequenced (2-3) (4-6) • Ingredients listed 	2 1	
Content and Structure:		
<ul style="list-style-type: none"> • Coherent • Title and 2 sub-headings 	1 3	
Language:		
<ul style="list-style-type: none"> • Use of different imperative verbs (2-3) (4 or more) • Language, grammar and punctuation. 	2 1	
Total:	10	

Grand total: 30