

Reuben Blanco and Kaden Reuer

Bowdle FCCLA

Bowdle School

Bowdle

South Dakota

Instructional Video Design

Level 1

The Reuer Recipe



FCCLA Planning Process Summary Page Template



(This template may be modified, but all headings must be used in the correct order. The FCCLA logo, STAR Events logo, and Planning Process graphics are encouraged but not required.)

IDENTIFY CONCERNS



Our main concern is that many people don't know how to prepare and make Knoephla Soup, which is a tradition where we live. Our last concern is that we do not know how to make an instructional video, and this could be a useful skill for us in the future.

SET A GOAL



Our main goal is to create an instructional video that effectively demonstrates how to make Knoephla Soup, which is a traditional German soup. We will be using Food Concepts standards to show others how to make this soup.

FORM A PLAN



Who: We will be working on our project with the two of us as a group.

What: We will make a traditional German soup, and create a video showing how we make it.

Where: We will make it at Kaden's house with his mom. We will edit the video at school and at home.

When: We will work on our project during FACS class and after school.

Why: We want to show how to carry on this tradition.

How: We will demonstrate how to make Knoephla Soup explaining the steps as we go with the video.

Cost: We just need to buy ingredients.

Resources: We will be using Kaden's mom's recipe.

Evaluation: If people can learn to make Knoephla Soup from this video it will be a great success.

ACT



We started out by talking to my mom and seeing if she could help teach me to make the soup. Before cooking we filled out our video worksheet. Then made the recording of making the soup. After we had the video, we edited the video to make it under five minutes and added the finishing touches. Then we completed all our paperwork for our file folder. Last we showed our video to people in our school and community.

FOLLOW UP



Overall, our project went well. We were able to work well together and split up the project. If we were to do it again, we would have taken the shot closer, so viewers could see what we did better.



EVIDENCE OF PROJECT SUMMARY SUBMISSION

Thank you for completing the project summary form for your S-AR event. To receive the point for submission, print this form and have your adviser verify by signing and dating below for inclusion in a display file folder or portfolio. **One survey per entry is required.**

Charter/Local School/ICOLA Chapter: 14839

State: South Dakota

Members: Roundtable

Event Name: Instructional Video Design

Level: Level 1 (through grade 6)

Project Title: The Rover Rucpa

Advisor's Signature: Megan [Signature]

Date: 1/18/24



Instructional Video Design Worksheet

One worksheet per video. If creating a micro-video series, use one worksheet for each video in the series.

Title of Video and Topic: ___ Micro-video Series ___x_Tutorial ___Training ___Screencast ___Presentation/Lecture	
Grade or Target Age Group Level: We are targeting anyone who wants to learn to make a traditional German meal	
Video Duration (<i>Maximum 5 minutes, if creating a micro-video series, series must not exceed 5 minutes</i>): under five minutes	
FCCLA Integration (<i>National Programs, Competitive Events, Meetings/Events, if applicable</i>):N/A	
Video Learning Objective(s): Viewers will learn how to make Knoephla dough in addition to the soup.	
National Family and Consumer Sciences Standards (or others as appropriate): Food Production and Services standard: 8.5.6 Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques.	
Career Readiness Practices (Select all that apply):	
<input type="checkbox"/> Act as a responsible and contributing citizen and employee <input checked="" type="checkbox"/> Apply appropriate academic and technical skills <input type="checkbox"/> Attend to personal health and financial well-being <input type="checkbox"/> Communicate clearly and effectively and with reason <input type="checkbox"/> Consider the environmental, social and economic impacts of decisions <input checked="" type="checkbox"/> Demonstrate creativity and innovation <input type="checkbox"/> Employ valid and reliable research strategies	<input checked="" type="checkbox"/> Utilize critical thinking to make sense of problems and persevere in solving them <input type="checkbox"/> Model integrity, ethical leadership and effective management <input type="checkbox"/> Plan education and career paths aligned to personal goals <input checked="" type="checkbox"/> Use technology to enhance productivity <input checked="" type="checkbox"/> Work productively in teams while using cultural global competence
Materials Needed to Create Video: Potatoes, cream, broth, carrots, celery, flour, eggs, pot, phone, stove, knives, cutting board	



Instructional Strategies:

Demonstration was used to show how to make the soup. Direct instruction was used when I explained what I was doing.

Key Topic/Step 1: Introduction/Making Knoephla

Timeframe: 2 min

Storyboard/Scripting (media/images/notes):

Have you wondered how to make a traditional German meal? Knoephla soup is a recipe that has been passed down from my family, and today I am going to demonstrate how to make it.

First we are going to start with the dough which we call Knoephla.

We need 3 cups flour 1 tsp salt 2 eggs ½ cup milk.

Then we need to mix and knead it until it forms a dough. Then after we get done making the dough we will roll it out and cut it into small bite size pieces.

Key Topic/Step 2: Prepping vegetables and making the soup base

Timeframe: 2 min

Storyboard/Scripting (media/images/notes):

First, for the soup base, we add water and chicken bouillon to a large pot. Then we prep our vegetables by cutting them into bite size pieces. We use carrots and potatoes, but you could add whatever you like.

Add the vegetables to the liquid and bring to a boil for about 15 minutes.

Key Topic/Step 3: Combining Ingredients

Timeframe: 1 min

Storyboard/Scripting (media/images/notes):

After the vegetables have cooked, we add the Knoephla and let simmer for about 15 more minutes. The Knoephla should rise to the top of the broth. Last, we add the cream and once it comes to a boil it is finished.

Summary/Ending (summary of key learning, next steps for viewer, and call to action for viewer):

This is just one example of a soup you can make at home if you want to try out a traditional German meal. You can also add different vegetables and seasonings if you would like. I hope you can try it out, and enjoy!



Application or Assessment of Learning:

If the viewers are able to make this soup then they learned what they were supposed to.

Source (If Applicable: cite any published or copyrighted materials used in this video):

NA

Additional Notes:

NA