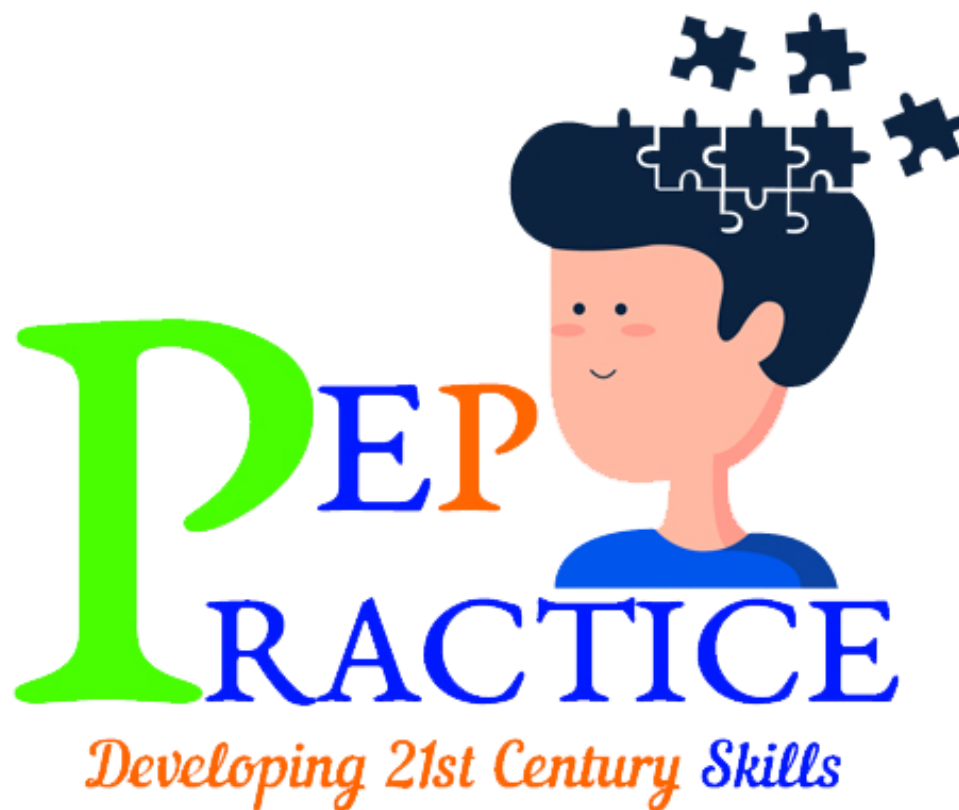


## **Grade 5 Language Arts Performance Task**

Name of Student: \_\_\_\_\_  
Name of School: \_\_\_\_\_



# Practice Booklet

# Language Arts Performance Task

## General Instructions:

This paper has two parts: Part 1 has four (4) questions and Part 2 requires you to write an essay.

## Instructions to Begin

You will read two passages which are the sources. In the space provided to you, write the important points from each of the sources. It will help you to have your important points to look at while answering the questions in Part 1 and for writing your essay in Part 2. You may look back at any of the sources.

## Source 1

### Local foods that Jamaican eat

Bammy is a traditional Jamaican cassava flatbread. It is produced in many rural communities and sold in stores and by street vendors in Jamaica and abroad. The cassava is grated then beaten and sieved to a fine flour texture. Salt is then added to taste.

The Jamaican Beef Soup is a favorite in Jamaica for Saturday soup. It is a hearty soup dish that features beef, carrots, turnips, pumpkin, cho cho and yam. Often served with flour dumplings.

“Escovitch” is a Jamaican variation of Ceviche. It is a process of cooking whereby fish is usually fried and then doused liberally with a pickling sauce made from vinegar, pimento, onions, pepper and carrots.

Ackee was brought to the island by enslaved West Africans. By 1798 it was to be found as an exotic plant growing in homes in St. Andrew.

The fleshy part or aril that we eat was never consumed in its native land.

### Breadfruit

Captain Bligh arrived in Jamaica in 1793. It was his second voyage to the West Indies. He brought with him 374 healthy breadfruit plants. Breadfruit was a cheap source of food for the slaves. It was not until a generation later however, that the slaves touched the fruit.

### Curry

Curry was possibly first introduced here by the English who knew it through their colonization of India and then by the East Indian who came to the island in the 19th century.

Curried goat is the most famous of our curry dishes. It was introduced to Jamaica by the East Indian and its popularity spread throughout all the Caribbean islands.

#### Ginger

The ginger plant (*zingiber officinale*), originally from the Orient, was introduced by the Spaniards in 1527.

Adapted from JIS Culinary heritage <http://jamaica55.gov.jm/culinary/culinary-heritage/>

## Source 2

### Jamaican Culinary History

Our fore-bearers who influenced what we eat today include the Tainos (more popularly known as the Arawaks), the Spaniards, British, Africans, Chinese, Indians and Germans. With each group came the various types of food they ate, preparation methods, and the unique way they incorporated the foods they found here into their own recipe.

The bammies became an important part of the diet of the Spaniards and the British soldiers as they would remain fresh for months, Bammies were introduced to Jamaica by the Tainos.

Did you know that the Saturday beef soup and the pepperpot Jamaicans all love so much can be traced back to the Tainos? They are believed to have kept a stock pot in which meat, fish and vegetables were collected for soup.

The Spaniards introduced escovitched fish and bammy is the result of combining the food of two cultures – escoveitched fish from the Spaniards and bammy from the Tainos.

We also have the Spaniards to thank for stewed peas with cured meat, oxtail and cow foot. Some of the peas and bean dishes that remain popular today also originated in Spain.

English brought Easter buns, tarts, sponge cakes, jams, pies, Christmas pudding, rice pudding, marmalade and pancakes. The Cornish pastry which was a meat and potato filled pastry is the forerunner to the beef patty. All that is missing from today's patty is the potato. The Jamaican fondness for porridge is also a legacy of the Scots.

The plantation owners, by law, had to supply their slaves with salted meat or fish at least once per year and they were expected to supplement their diet with ground provisions which they grew. A variety of foods emerged from this combination. The most popular being the 'national' dish ackee and saltfish. There is also the tasty mackerel rundown, saltfish fritters. 'Blue drawer's are of African origin and are still prepared in Jamaican country villages.

Chinese brought soya sauce, dried noodles and five-star powder were available by the end of the century but sweet and sour plums, fermented black beans and many other such ingredients only made their appearance recently. Chinese are famous for their stir fried, deep fried, steamed, and sweet and sour foods which are skillfully cut and garnished and may be salty, gingered, hot, pungent, or a combination of these. Some Chinese vegetables, such as pak choy (pat choi/papchow) and mustard have become extremely popular.

The East Indian cuisine is well known for the curried dishes and the vegetables such as lettuce, cabbage, cucumber, green beans and scallion which they introduced. They also introduced roti, wheat flour, eggplant and ginger.

Adapted from JIS Culinary heritage <http://jamaica55.gov.jm/culinary/culinary-heritage/>

Write the important points from the sources.

*These points will not be scored.*

Source 1	Source 2

## Instructions for Part 1

Now that you have read the sources, answer the questions below. Your answers will be scored. You may refer to the important points you made, as well as the sources. Your answers to these question will help you write your story in Part 2.

## Questions

1. For each of the following statements, indicate using a tick whether the statement is supported by Source 1 or Source 2. (Both sources may apply in some instances.)

Statements	Source 1	Source 2
------------	----------	----------

1. Various ethnic groups impacted on the food Jamaicans eat today.		
2. Escoveitch fish and bammies are usually eaten together.		
3. Slaves got a portion of their food from their masters.		
4. Curry was introduced to Jamaica by the English.		

2. Name **one (1)** fact and **one (1)** opinion from source 2?

---



---



---



---

3. What is the main idea of source 1? Explain your answer by giving **two (2)** supporting details from the source.

---



---



---



---



---

4. **“Without the British, Easter in Jamaican would not have been the same”** Do you agree with this statement? Justify your answer?

---



---



---



---

---

## Instruction for Part 2

You will now review your important point and write your essay. You may also look back at the answers you wrote in Part 1. Read the task and the information about what to include in your essay and then begin your work.

### **Task**

Using the information, you have written from Sources 1 and 2, write a 3-4 paragraph expository essay to describe and outline reasons why Jamaican food is so unique for the Jamaica Tourist Board's new campaign "Out of many, one food". Your essay will be included in the campaign's highlight on Jamaican foods and its culinary history. Remember to reference your sources for information.

For your essay to be well-written, it should have:

- The different parts of an essay
- Use of transitional words
- Followed the rules of spelling, punctuation and grammar

---

---

---

---

---

---

---

---

---

---

---

