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Name: _____ Grade Level: _____

MR. GREG'S KIDS' KITCHEN ADVENTURE: Recipe Writing Dialog

1. READ the story setup:

A kind chef is teaching a young baker how to ice and decorate their very first large wedding cake. The young baker is nervous but eager to learn.



2. WRITE the dialog:

Complete the conversation!

Chef: Now, don't rush! This is the part where we create something truly special. Remember the piping bag angle.

Young Baker: Okay, Chef! But what do I do first? My hands are a bit shaky!

 Chef _____

 Young Baker _____

 Chef _____

 Young Baker _____

 Chef _____

 Young Baker _____

 Chef _____

 Young Baker _____

 Chef _____

 Young Baker _____



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MR. GREG'S KIDS' KITCHEN ADVENTURE:

Recipe Writing Dialog - Fresh Fruit Fun

1. READ the story setup:

A chef is teaching a young assistant how to prepare a vibrant, healthy, fresh fruit salad for a summer picnic. The young assistant is excited to choose different fruits but finds cutting the larger items, like a pineapple, to be tricky.



2. WRITE the dialog:

Complete the conversation!

Chef: "Now, let's choose a mix of colors and textures. Make sure all the pieces are bite-sized! Remember, safety with the cutting board is our top priority!"

Young Apprentice: "Okay, Chef! But how can I cut the tough parts without hurting myself? I'm a little scared of the big knife!"

	Chef	_____
	Young Apprentice	_____
	Chef	_____
	Young Apprentice	_____
	Chef	_____
	Young Apprentice	_____
	Chef	_____
	Young Apprentice	_____
	Chef	_____
	Young Apprentice	_____



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MR. GREG'S KIDS' KITCHEN ADVENTURE:

Recipe Writing Dialog - Pizza Party

1. READ the story setup:

A chef is teaching a young assistant how to prepare a delicious homemade pizza for a family dinner. The young assistant is excited to top the pizza but finds handling the large, sticky dough to be tricky.



2. WRITE the dialog:

Complete the conversation!

Chef: "Now, let's get this dough perfectly spread and even. Use gentle, press-and-pull motions to shape it. Don't worry if it snaps back, just take your time. Consistency is key!"

Young Apprentice: "Okay, Chef! But how can I flatten it without making a mess or holes? It's so big and keeps shrinking back! I'm a little worried it will be too thick!"

Chef _____

Young Apprentice _____

Chef _____

Young Apprentice _____

Chef _____

Young Apprentice _____

Chef _____

Young Apprentice _____

Chef _____

Young Apprentice _____



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MR. GREG'S KIDS' KITCHEN ADVENTURE: Recipe Writing Dialog - Sushi Time

1. READ the story setup:

A friendly sushi master is teaching a young apprentice how to prepare delicious, hand-rolled sushi (makizushi) for the first time. The young apprentice is excited but a little worried about the delicate rolling process.



2. WRITE the dialog:

Complete the conversation!

Chef: "Now, let's be careful with the rice. We don't want a sticky mess, but we do need a perfect layer for these rolls. Remember, gentleness is key!"

Young Baker: "Okay, Chef! But how do I know when it's truly the right amount? I'm worried about overstuffing it!"

 Chef	_____
 Young Baker	_____
 Chef	_____
 Young Baker	_____
 Chef	_____
 Young Baker	_____
 Chef	_____
 Young Baker	_____
 Chef	_____
 Young Baker	_____