

Approach: One to one

Year: 4 & 8

Focus: Describing a process

Resources: Video recording on laptop computer, picture sheet

Questions / instructions:

This activity uses the computer.

In this activity we'll be talking about how to make a Hāngi.

1. Have you ever made a Hāngi or seen a Hāngi being made?

We'll start by watching a short video of a Hāngi being made.

Click the *Hāngi* button to start the video.

[Video uses series of still images, same as picture sheet below, with voice-over]

I'd like you to describe to me all of the things that have to be done to make a Hāngi.

To help you, here are some photos from the video.

They show some of the things to be done when making a Hāngi.

Give student picture sheet.

Now start from the beginning and tell me all the things you need to do to make a Hāngi. Try to describe everything to me so that I would know exactly what to do.



VIDEO VOICEOVER:

Long ago Māori people had no stoves or pots. They made a Hāngi or earth oven to cook their food. Today, a Hāngi is still used to cook food.

I'm going to describe how to make a Hāngi.

The vegetables and meat are usually prepared the night before, or in the morning (depending on how early the meal will be held). Both men and women help to get the food ready.

In the morning the men dig a pit in the ground.

The men make a fire with logs of wood, and stones are placed among the wood in the hot embers. The fire is fed with wood for a few hours to heat up the stones.

The food is put in trays before it goes into the Hāngi. The food that takes longest to cook – usually the meat – is placed at the bottom. Food that cooks more quickly, such as vegetables, is placed at the top.

The hot stones are placed at the bottom of the pit. Water is then sprinkled over the stones to make steam. Then the trays of food are quickly put on top of the stones. The food is covered with several layers of clean cloth, then layers of sacks. Dirt is then shovelled over the sacks.

After three hours the dirt is scraped away, the cloth coverings are carefully taken off, and the trays of food are lifted out of the pit. The pit is then filled in, and the Hāngi stones are kept nearby so that they can be used again for another Hāngi.

Elements included in description:	% response 2004 ('00)		Order of steps:	% response 2004 ('00)	
	year 4	year 8		year 4	year 8
food is prepared (<i>vegetables and meat</i>)	93 (95)	99 (100)	all steps mentioned are in correct order	48 (53)	51 (63)
pit dug	93 (91)	96 (97)	1 step mentioned is out of correct order	26 (26)	30 (24)
boys/men dig pit and/or make the fire	40 (36)	53 (57)	2 or 3 steps mentioned are out of correct order	15 (9)	14 (11)
wood fire used to heat stones	38 (39)	64 (69)	description jumbled	10 (10)	5 (2)
hot stones placed at bottom of pit	41 (44)	62 (59)	no meaningful response	1 (2)	1 (0)
water sprinkled over stones (<i>to make steam</i>)	40 (42)	61 (62)			
food trays put on top of stones	33 (33)	47 (47)			
mentioned vegetable trays go on top of meat trays	57 (54)	80 (75)			
food is covered with cloth and/or sacks	62 (62)	84 (85)	Total score:	16–18	2 (1) 9 (8)
earth shovelled over coverings	42 (46)	67 (74)		13–15	13 (21) 35 (40)
earth and coverings removed	39 (44)	58 (62)		10–12	38 (27) 35 (37)
food lifted out	41 (39)	54 (52)		7–9	32 (35) 16 (8)
stones stored and pit filled in –				4–6	12 (12) 5 (7)
both parts	3 (4)	7 (3)		0–3	3 (4) 0 (0)
one part	18 (11)	22 (26)			

Commentary:

About 30 percent more year 8 than year 4 students achieved total scores higher than 12. There was no meaningful change in performance between 2000 and 2004, for either year level.