Instructions explained

Here are the 2 versions of *Instructions for boiling an egg* again; but with text boxes identifying the features that make these learning materials difficult or easy to read and understand.

**Original instructions – difficult to understand**

**How to boil an egg**

You must complete the following steps to boil an egg. The first thing you must do is bring the eggs to ambient room temperature, so if they are in the fridge remove them from the fridge and allow their temperature to rise to the temperature of the room. Next access a cooking vessel such as a pot or saucepan and fill it with cold water from the tap and place it on the stove. Medium heat is used to raise the water temperature until it is simmering, leave the eggs simmering until they are soft boiled takes approximately 4 minutes while hard boiled will take longer, usually about 8 minutes, when they are cooking process is complete remove the eggs with a suitable kitchen utensil such as a slotted spoon, the eggs are now cooked and you can serve them in an egg cup.

- Should use the term used in industry
- Poor word choice, meaning may not be understood by learner
- Incorrect order (This statement needs to be at the start of the instructions)
- Technical word with no explanation
- ...so if they are in the fridge...
- Extra, unnecessary text

**Throughout document**

- Font too small
- Sentences to long
- No dot points
- No use of white space
- No images to show meaning
- Excessive amount of text to cover information required
- Long paragraph, information should be sequenced into steps
Customised instructions – easier to understand

How to boil an egg
Read through all steps first, then perform each step.

**Note:** If you are unsure of any of the steps or have questions, speak to your trainer before continuing.

<table>
<thead>
<tr>
<th>Step 1</th>
<th>Information separated into seven short, clear steps</th>
</tr>
</thead>
<tbody>
<tr>
<td>Take the eggs out of fridge and allow them to reach room temperature.</td>
<td>Clear instructions, put at the beginning</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Step 2</th>
<th>Information explained with images</th>
</tr>
</thead>
<tbody>
<tr>
<td>Place eggs in medium sized saucepan.</td>
<td>Short sentences</td>
</tr>
<tr>
<td>Put enough cold water in the pan to cover the eggs.</td>
<td>Correct sequence of information, any advice or warning should be available before beginning</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Step 3</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Put the saucepan on medium heat.</td>
<td></td>
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</tbody>
</table>
Step 4
When the water just starts to boil, reduce the heat to a **simmer**.

*Note*
A simmer is when the water is heated to just below boiling point. A small amount of steam will be seen leaving the water surface and tiny bubbles can be seen in the water.

Step 5
Cook the eggs for ....

4 minutes = **soft boiled** eggs. 8 minutes = **hard boiled** eggs.

Step 6
Use a slotted spoon to saucepan.

Images show examples of cooking terms

Step 7
Place eggs in egg cup to serve.

Throughout document
- Good balance of text, images and white space
- Appropriate font size
- Use of plain English