

Genre Hop Taster by The Drama Studio
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Genre Hop For Reading

Having fun with a text can really help students to engage with reading while interacting with others and presenting creatively.

1. Introduction

Ask the students if they know the simple nursery rhyme Little Miss Muffet (or other simple rhyme).

Everyone can say it aloud altogether.

Now choose 3 students to come and help you to present the rhyme as a group.

Each person will say a different line.

Try this with the chosen students firstly by way of demonstration and then suggest they put in some actions.

Now in groups of 3 the other students have a go at this.

You can see a couple of good ones!

Now explain to everyone that in their groups they will do this nursery rhyme as the before except they will present it in a different style or genre - a **Horror style, quite scary.**

Now the students in groups try out the rhyme as a horror genre.

Allow some time to work on this and then see the groups.

2. Texts and Genre – Reading Activity

Now you are going to give the students in their groups copies of a prepared text for them to read and present using an interesting genre.

In this genre Hop Taster we will give you a simple one to try.

The text is a recipe for scones.

Group the students into 3/4's as before and give out the text.

The students must divide up the text between group members.

The example here is a simple recipe for scones.

The teacher can give each group a different genre in which to present the recipe.

Examples of genres- Horror story, Wild West, opera, children's story, mystery, melodrama, tragedy etc

Give the students some time to work on the text and then watch them. Can be hilarious!

The recipe below is also typed at the bottom of the document for you to copy easily for students to use.

Scones Recipe

For these wonderful scones you will need –

100g Margarine

100g Flour

100g Caster Sugar

150g Sultanas

2 Eggs

Method

Mix the margarine and the flour together in a large mixing bowl.

Cream the mixture together until it becomes soft. Then add the caster sugar.

Break the eggs into a separate bowl and beat them together. Slowly add the egg mixture to the margarine, flour and sugar.

Add the sultanas to the mixture, making sure they are evenly distributed. The mixture should now be a dough.

Roll out the dough 2 cm thick and cut out scone shapes. Place the scones in the oven at gas mark 6 for 20 minutes.

Follow-Ups

The Drama Studio has lots of other texts for this activity that the students really enjoy.

The 11 titles we currently have are – Racing Commentary, Children’s TV Story, Children’s Silly Billy Story and Jinx The Naughty Elf, Weather Forecast, Love Story (In The Cinema), Romance (At The Library), Dear Diary, Restaurant and Rover’s Return, Scones Recipe and Haunted House.

You can get these in a pack and guarantee your class will have tremendous fun with them while improving their reading fluency.

You can get all of these Genre-Ups and the full Lesson details with Literacy ideas and Genre Hop for Improvisation on The Drama Studio website.

Click on the link below to access the Lessons.

<https://www.thedramastudio.com/store/product/382-genre-hop-age-10-14-downloadable.html>

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