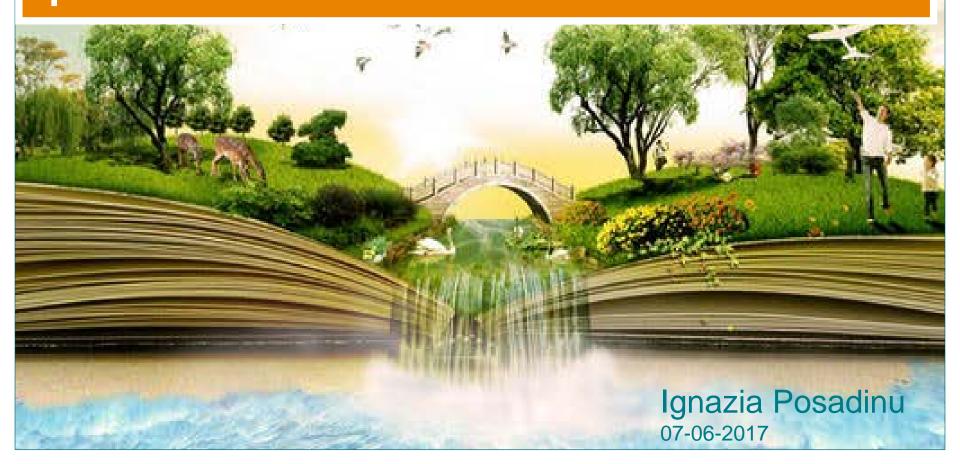


Creative writing via online platform



Creative writing via online platform

- Thanks to social network writing has become a prominent skills to in the ML learner's portfolio
- Apps and online platforms are a bridge between classroom and our daily communicative activities



Attention span myth





10-15 Minutes Attention Span?



BYOD

√ To create

√ To play

√ To learn



Group activities

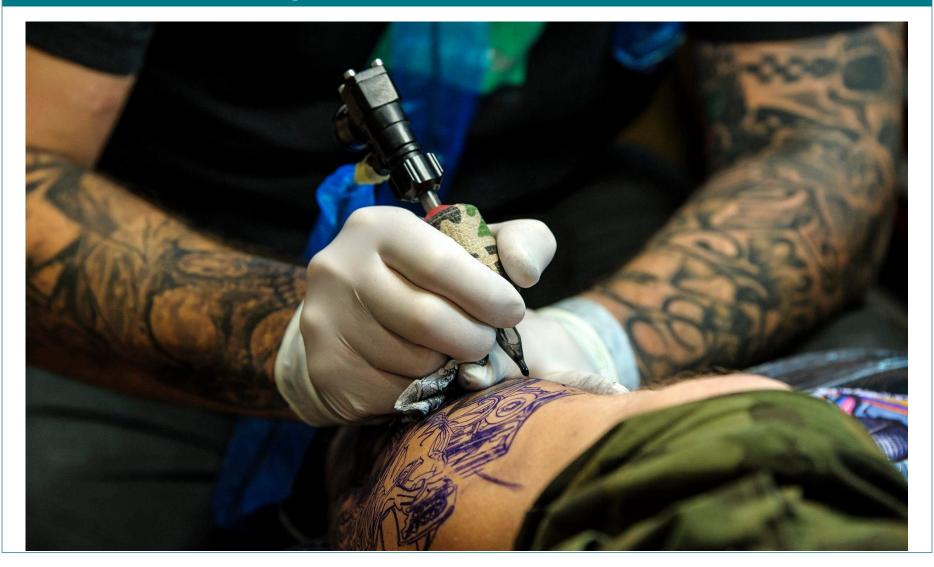








Creative writing?



BBC Shepherd's Pie recipe

Heat the oil in a medium <u>saucepan</u>, then soften the onion and carrots for a few mins. When soft, turn up the heat, crumble in the lamb and brown, tipping off any excess fat. Add the tomato purée and Worcestershire sauce, then fry for a few mins. Pour over the stock, bring to a simmer, then cover and cook for 40 mins, uncovering halfway.

Meanwhile, heat the oven to 180C/ fan 160C/ gas 4, then make the mash. Boil the potatoes in salted water for 10-15 mins until tender. <u>Drain</u>, then mash with the butter and milk.

Put the mince into an ovenproof dish, top with the mash and ruffle with a fork. The pie can now be chilled and frozen for up to a month. Bake for 20-25 mins until the top is starting to colour and the mince is bubbling through at the edges. (To bake from frozen, cook at 160C/fan 140C/gas 3 for 1 hr-1 hr 20 mins until piping hot in the centre. Flash under the grill to brown, if you like.) Leave to stand for 5 mins before serving.



My Google translate and PE Shepherd's Pie

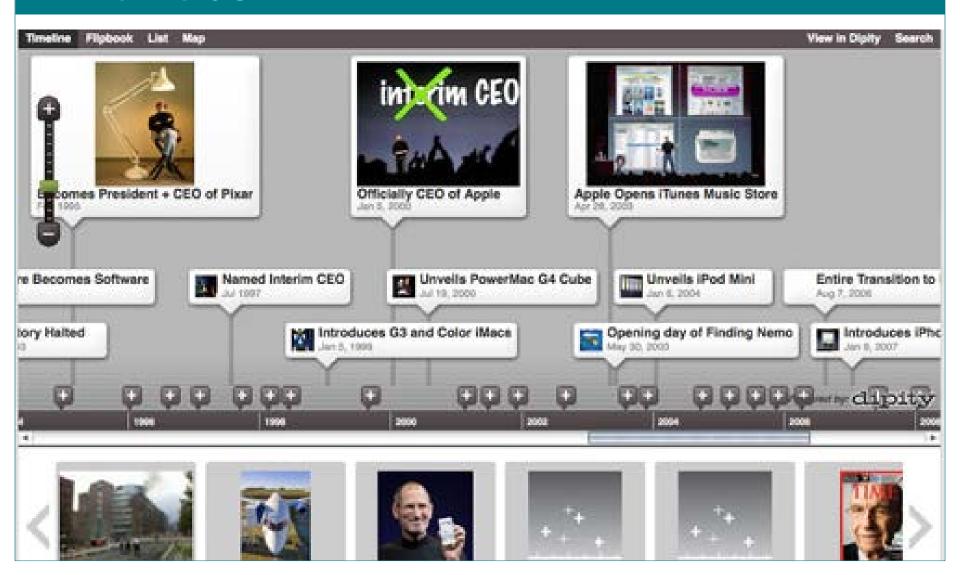
Heat the oil in a medium pot after softening the carrots and onions for a few minutes. When smooth, raise the flame, crumble on the lamb and brown, knocking off the excess fat. Add the tomato concentrate and Worcestershire sauce, then fry for a few minutes. Pour over broth, bring to a boil and cover and cook for 40 minutes, discovering halfway. Meanwhile, heat the oven to 180 ° C / fan 160C / gas 4, then make the puree. Boil the potatoes in salted water for 10 to 15 minutes until soft. Drain, then season with butter and milk. Place the minced meat in a frying pan, top with the puree and sprinkle with a fork. The cake can now be chilled and frozen for up to one month. Bake for 20 to 25 minutes for the top and start coloring the yeast is boiling on the edges. (To cook from frozen, 160C / 140C kitchen / 3 h-1 gas fan for 1 hour 20 minutes to warm up to warm in the center. Slide under the grid to brown, if desired). Let it rest for 5 minutes before serving.

Creative writing: Digital story telling

- Timelines (Intermediate-advanced level)
- > Historical accounts
- > Grammar: past tenses
- Triplines (All Levels)
- > Comment on pictures
- > Describe places tell a story

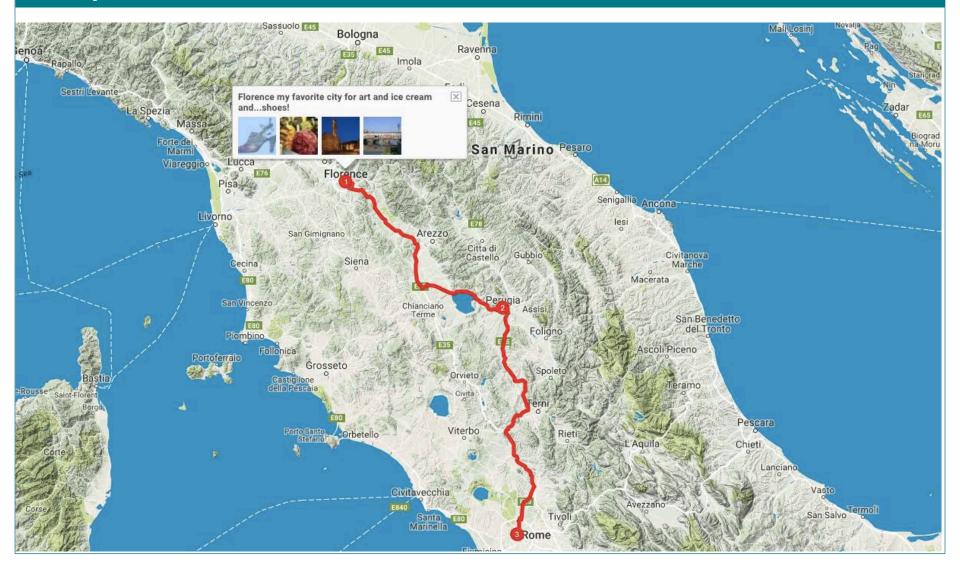


Timeline JS





Tripline JS





Story Title Randomizer



Warning! This App may cause the growth of your creativity! We, as improv actors, use it for creating new stories based on unexpected scenarios and training our storytelling skills. If you think this App



My Story Telling Activities

Initial intensive Italian level A1 –A2

Let's see how it works!

Apps and online resources

- Padlet (excellent virtual noticeboard, forum easy to use and share texts and files)
- **Timeline JS** (to tell a story using an intercative time line).
- **Storymap JS** (to tell a story on a Google map background using pictures, captions and comments).
- **Tripline** (to create itineraries and interactive maps and to talk about trips and holidays).
- On The Fly Generator (to randomly generate titles for creative writing).
- **Sway** (to create online presentations that can be easily shared and posted).