Presentation and Design S19

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**PRESENTATION #2: VIDEO PRODUCTION AND DESIGN PROJECT**

**FOOD VIDEO**

BASIC INSTRUCTIONS: Each student will make a short video that shows the process of **making a food recipe from start to finish**.

1. Video should be five to seven minutes long.
2. The video should have voice narration in English AND English language subtitles.
3. The video should show the student making the food but it doesn't need to show the student's face or body. "Hands-only" video is okay.
4. The recipe should be something which requires at least five steps. (Pouring a package of noodles into hot water is okay if you want a bad grade.)

GRADING AND ASSESSMENT: This video project will be used for the **midterm exam score**. Videos will be assessed with the following criteria:

1. Quality of video and audio production (5 pts.)
2. Accuracy of English speaking and writing (5 pts.)
3. Adherence to the project instructions (5 pts.)
4. Quality of the finished food (5 pts.)

GENERAL PROJECT GUIDELINES

VIDEO CONTENT

1. Begin by showing all of the ingredients and telling the amount of each to be used in metric measurements (grams and milliliters).
2. For meat and vegetables, it is okay to show them already cleaned and chopped (if necessary). You don't need to chop the vegetables in your video unless you want to.
3. Next, show each step in the process of preparing the recipe.
4. If the recipe should cook for a long time you can cut that cooking out of the video but tell the viewer how long to cook and how hot the fire should be (low, medium, or high heat).
5. Show the finished food and, if you want, your reaction when eating it. ("Mmmmm. Delicious!")

VIDEO PRODUCTION

1. You can make your video using a video camera, a lens camera with video function, or a phone camera. But be aware that part of the final grade is related to video quality so do your best.
2. You should try to shoot your video using natural light (sunlight) as your light source if possible. Electric kitchen lights will make your video look horrible. Lighting is the key to great looking video.
3. Edit your video to remove any unnecessary parts. The video should not contain any long shots. It should move quickly between the sections and cut out any boring parts.
4. Your video should include a voiceover in English and accurate subtitles of the spoken English.

SUBMISSION

1. When you have completed your video please upload it to YouTube.
2. Set the privacy setting to "Public" and save the video URL and email it to me with your name and student ID number. After this class is completed you can delete the video if you want.
3. The video should be submitted by 11:59PM on April 16th.
4. Late submissions will receive five-point deduction!

PROJECT SCHEDULE: We will work on the project together in class as much as possible. Please bring your laptop to every class during this project.

1. Class One: Brainstorm with your team members and choose the recipe that you want to show.
2. Class Two and Three: We will discuss the specifics of making the video and the techniques for recording audio and making the subtitles.
3. Class Four and Five: we will edit and put the finishing touches on the videos.
4. Class Six and Seven: We will watch the videos in class during the Midterm week.

CLASS ONE ASSIGNMENT: Work together with your team members to choose which recipe you want to use for your food video. Remember the following things:

1. You don't want the recipe to be too simple OR too complex. Five and five is a good rule: five steps and five ingredients will be about right.
2. Don't choose a recipe that uses complex equipment. Something that can be prepared in one pot on a gas range is best.
3. Remember your time limit: five to seven minutes. If your video is too long or too short points will be deducted from your score.
4. Choose something that will be easy to cook, something with simple instructions, and something that will look and taste good when you finish.
5. Complete the worksheet below and bring it to class next week.

PROJECT SELECTION WORKSHEET

1. What is the name of the recipe you want to show in your video? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. What are the ingredients for your recipe? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. What tools do you need to prepare first to make your recipe? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. What are the steps involved in preparing your recipe? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_