



beyond **tutoring**

Transforming lives, not just marks



Reading Comprehension

Year 1

Name _____

Class _____



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Transforming lives, not *just* marks.

At Beyond Tutoring, we adopt a holistic approach to tuition, focusing on more than just our students' marks. Students are complex individuals who need not just someone to help improve their education, but also someone to guide and mentor them through this complex world that we live in.

That's what we focus on - developing a personal connection with our students, so that we are able to cater for their needs, build their strengths, and develop their weaknesses. We aim to produce well-rounded individuals who can set their sights high and achieve their dreams.

Because we believe that a good education can transform lives, empower families, and build communities.

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Vanilla Cupcakes

Ingredients (*what you need*):

- 120g Butter, softened
- 1 Egg
- 1 teaspoon of Vanilla Extract
- 120g of Caster Sugar
- 120g of Self-Raising flour



Method (*What to do*):

1. Heat the oven to 180°C
2. Line a cupcake tray with paper cases.
3. Cream the butter and sugar together until pale.
4. Beat in the eggs and vanilla extract to the butter and sugar mixture.
5. Fold in the flour until the mixture is smooth and runny.
6. Spoon the mixture into the paper cases until they are $\frac{3}{4}$ full.
7. Bake for 12 minutes.
8. Set aside to cool for 5 minutes.
9. Enjoy!

(Source: BBC Good Food)

Question 1: What does this recipe make?

- a) Doughnuts
- b) Chocolate Cake
- c) Vanilla Cupcakes

Question 2: What kind of flour is used?

- a) Plain flour
- b) Self Raising flour
- c) Almond flour



Question 3: How do you get the cupcake mixture into the cupcake tray?

- a) Pour it
- b) Spoon it
- c) Tip it

Question 4: How much Vanilla Extract do you need to use?

- a) 120g
- b) 1 Tablespoon
- c) 1 Teaspoon

Question 5: What does the mixture need to look like before spooning it into the cupcake tray?

- a) Lumpy and thick
- b) Smooth and runny
- c) Runny and watery

Question 6: What do you need to preheat the oven to?

- a) 150°C
- b) 180°C
- c) 300°C

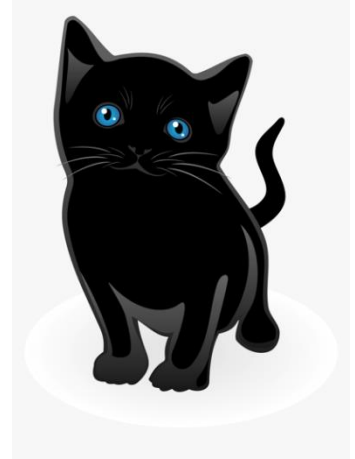
Extended Response

What is your favourite snack that you like to bake? Do you help make it? What do you do?



My New Cat

My name is Susan and I have a new cat. Her name is Lucy. She has black fur, blue eyes, and little paws. She likes to meow a lot. Sometimes, I get a red string and drag it across the floor. Lucy chases the string across the floor and tries to catch it. She is really small, and so is her tail. It's now time for her to eat. I ring a bell for her, so she knows it is time to come to her bowl.



Question 1: What is the new cat's name?

The new cat's name is _____

Question 2: What does the cat look like?

Question 3: Where does the cat go when the bell is rung?

Question 4: Why does Susan ring the bell?



Extended Response

Question 5: Have you ever had a pet or know someone that does? What is the pet? What does it look like? What do they like to do? Where does it go?

