



**PAWS  
Reading  
Grade 7**

**Released Items  
With Data**

**2011**

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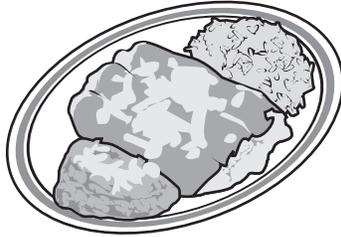
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## Marco's Mexican Meals Cookbook



### **Introduction:**

In his new cookbook, Marco's Mexican Meals Cookbook, Chef Marco Martinez introduces cooks to flavorful Mexican food from his native Mexico.

These traditional recipes include directions for preparing meals such as Tortilla Soup and hearty casseroles such as Mexican-Style Chicken and Rice. You will also find holiday favorites such as tamales, which are corn dough filled with spicy beef or pork meat, wrapped in cornhusks, and then steamed. Chef Marco Martinez also includes popular desserts such as "flan," a type of custard, and Mexican wedding cookies.

### **A Sample Recipe from Marco's Mexican Meals Cookbook**

#### **Delicious Enchiladas**

This recipe describes how to make beef and cheese "enchiladas," a popular and tasty Mexican dish. This recipe feeds eight people.

#### **Ingredients:**

- 1 1/2 pounds ground beef
- 1 teaspoon garlic salt
- 1/4 teaspoon pepper
- 1/2 cup sliced yellow onion
- 1 teaspoon chili powder
- 2 (10 ounce) cans enchilada sauce
- cooking oil
- 12 corn tortillas
- 3/4 pound shredded Cheddar cheese
- 1/2 pound shredded Monterey Jack cheese
- sour cream (optional)

**Directions:**

1. In a large frying pan, combine the ground beef, garlic salt, pepper, and sliced onion. Cook on high heat. When the meat is brown, add chili powder, and stir the mixture for about one minute.
2. Stir in 1 can of enchilada sauce. Cook on low heat for 20 minutes. In a 10-inch skillet, heat 2 tablespoons of oil.
3. Dip a tortilla into the oil. Leave the tortilla in the oil for about 10 seconds or until it is soft. Remove the tortilla with tongs. Lay the tortilla flat on paper towels to drain any excess oil.
4. Place the tortilla in a large baking dish and spoon about 1/4 cup of the cooked meat mixture onto the tortilla. Sprinkle about one tablespoon of each type of cheese on top of the meat mixture. Fold the tortilla sides to overlap, and lay the tortilla with the seam side down. Repeat steps 3 and 4 for the remaining tortillas, forming a row of enchiladas in the baking dish.
5. Combine the remaining meat mixture and the other can of enchilada sauce, and pour this mixture over the tortillas.
6. Bake covered at 350 degrees for 20 minutes.
7. Uncover the dish, sprinkle with the remaining cheese, and continue baking for 5-10 minutes.
8. Carefully remove the dish from the oven using oven mitts or potholders. Let the dish cool for 5 minutes.
9. Before serving, add sour cream to taste.

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Purchase Marco's Mexican Meals Cookbook by filling out and mailing in the order form, or place your order at [www.marcoscookbooks.com](http://www.marcoscookbooks.com).

**Cookbook Order Form**

Please send \_\_\_\_\_ copies at \$20.00 each

Total \$ \_\_\_\_\_

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

Mail check or money order payable to:

Marco's Cookbooks  
26236 Commercial Avenue  
Sunrise, FL 00351

Telephone: 1-888-334-6639

Cookbook should arrive in 6 to 8 weeks

3523869

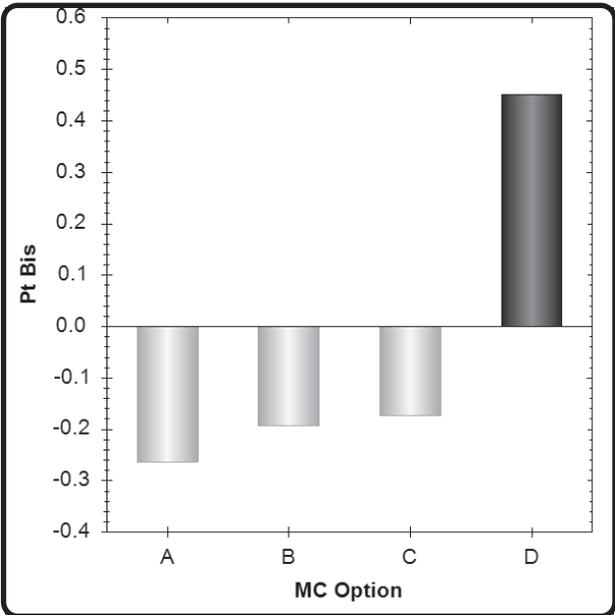
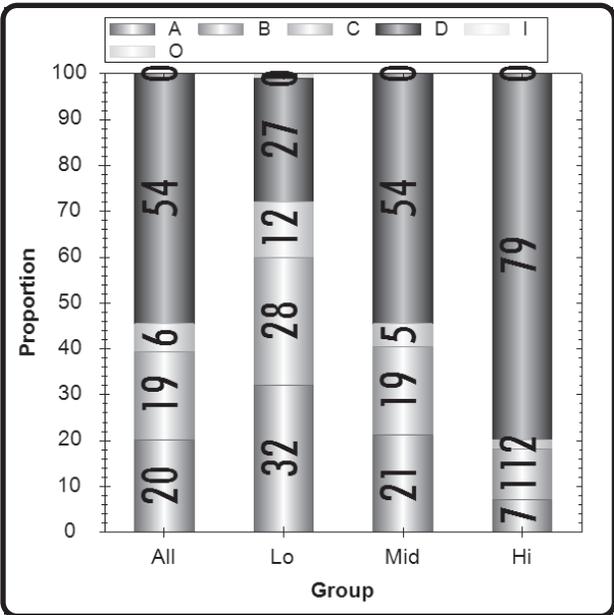
**00** Suppose you are preparing the sample recipe for enchiladas. Which of these should you do before Step 1?

- Ⓐ Season the ground beef
- Ⓑ Drain the excess liquid from the ground beef
- Ⓒ Lay the corn tortillas on a paper towel
- Ⓓ Slice the onions

Type	Max Points	Correct Answer	N Count	Item Mean	Discrimination
Multiple Choice	1	D	6349	0.540	0.450

	A	B	C	D	Inv	Omit
All	20	19	6	54	0	0
Low Scorers	32	28	12	27	0	1
Middle Scorers	21	19	5	54	0	0
High Scorers	7	11	2	79	0	0

MC Item Option Discriminations			
A	B	C	D
-0.264	-0.193	-0.173	0.450



Notes:

3533546

**00**

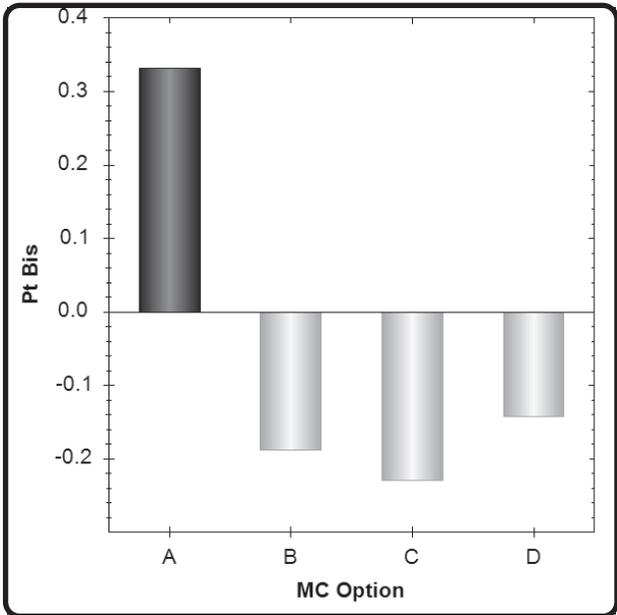
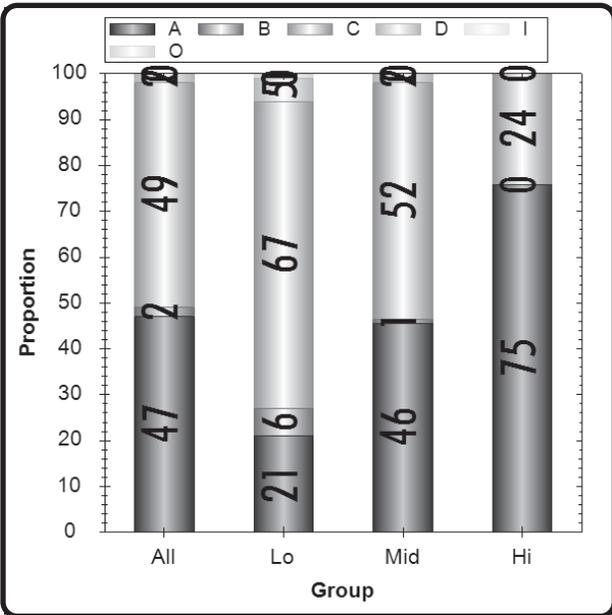
**After cooking the ground beef, which ingredient should you add next?**

- Ⓐ Chili powder
- Ⓑ Sliced onion
- Ⓒ Garlic salt
- Ⓓ Cooking oil

Type	Max Points	Correct Answer	N Count	Item Mean	Discrimination
Multiple Choice	1	A	6143	0.470	0.332

	A	B	C	D	Inv	Omit
All	47	2	49	2	0	0
Low Scorers	21	6	67	5	0	1
Middle Scorers	46	1	52	2	0	0
High Scorers	75	0	24	0	0	0

MC Item Option Discriminations			
A	B	C	D
0.332	-0.188	-0.230	-0.142



Notes:  
Option C is more popular than key A. Check option discrimination.

3523878

**00** If you wanted to know how much cooking oil to use, which step would be most helpful?

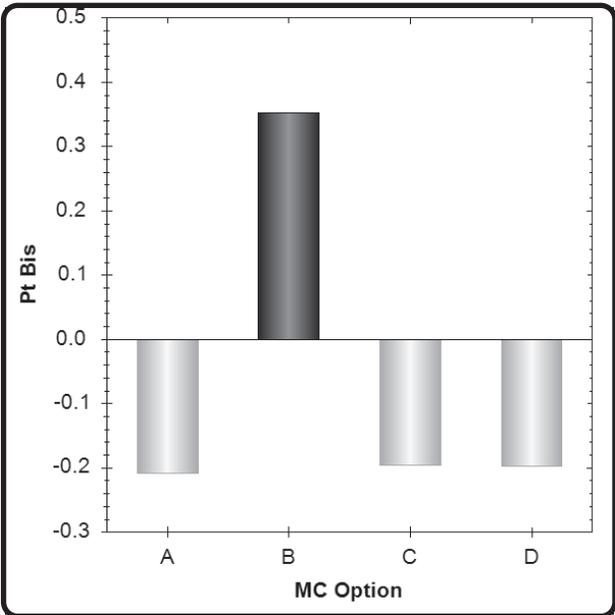
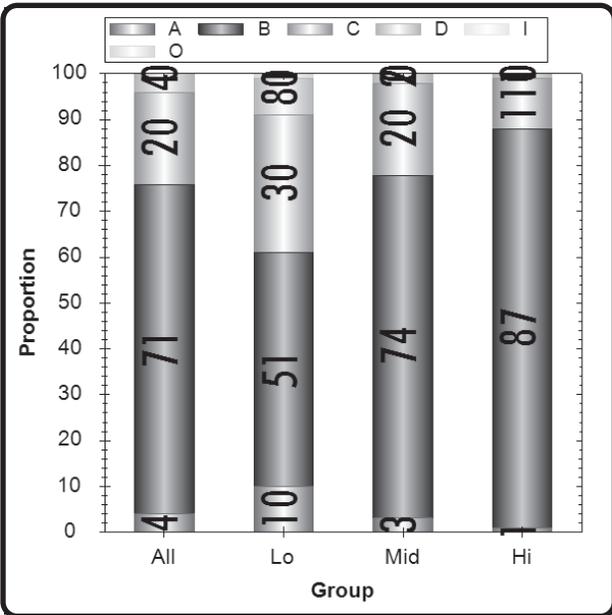
- Ⓐ Step 1
- Ⓑ Step 2
- Ⓒ Step 3
- Ⓓ Step 4

**Grade 7** **Reading** **CID 3523878**  
**Item # 35** **OP11** **R.07.F.1**  
**Psg : Marcos's Mexican Meals Cookbook**

Type	Max Points	Correct Answer	N Count	Item Mean	Discrimination
Multiple Choice	1	B	6349	0.714	0.353

	A	B	C	D	Inv	Omit
All	4	71	20	4	0	0
Low Scorers	10	51	30	8	0	1
Middle Scorers	3	74	20	2	0	0
High Scorers	1	87	11	1	0	0

MC Item Option Discriminations			
A	B	C	D
-0.208	0.353	-0.196	-0.198



Notes:

3523875

**00** Suppose you wanted to determine the amount of time it will take you to cook the enchiladas. Which steps offer you the most important information?

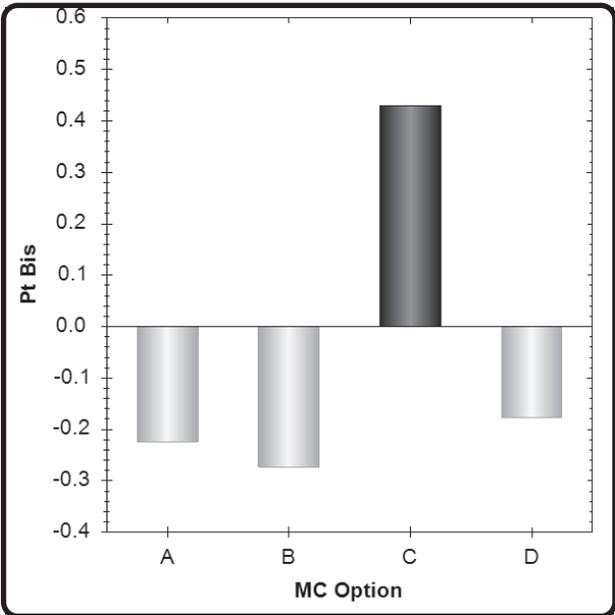
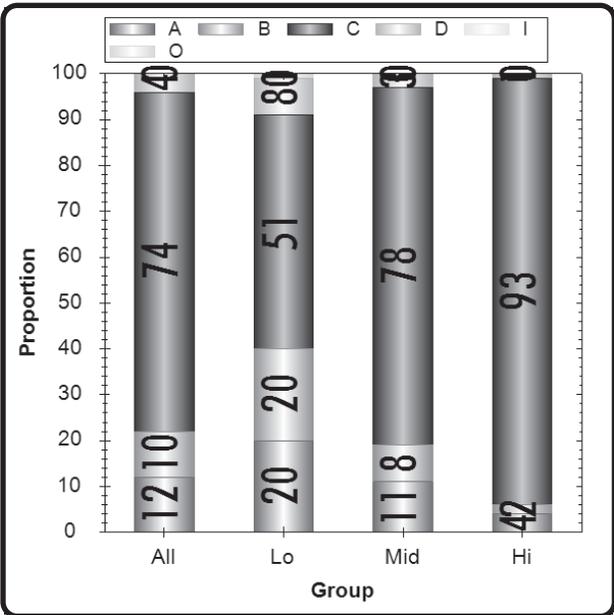
- Ⓐ Steps 1 and 2
- Ⓑ Steps 3 and 4
- Ⓒ Steps 6 and 7
- Ⓓ Steps 8 and 9

**Grade 7** **Reading** **CID 3523875**  
**Item # 34** **OP11** **R.07.F.1**  
**Psg : Marcos's Mexican Meals Cookbook**

Type	Max Points	Correct Answer	N Count	Item Mean	Discrimination
Multiple Choice	1	C	6349	0.747	0.430

	A	B	C	D	Inv	Omit
All	12	10	74	4	0	0
Low Scorers	20	20	51	8	0	1
Middle Scorers	11	8	78	3	0	0
High Scorers	4	2	93	1	0	0

MC Item Option Discriminations			
A	B	C	D
-0.224	-0.273	0.430	-0.178



Notes:

3523872

**00** Suppose you want to add the following step to the directions.

**Preheat the oven to 350 degrees.**

**Where would be the most appropriate place in the directions to add this step?**

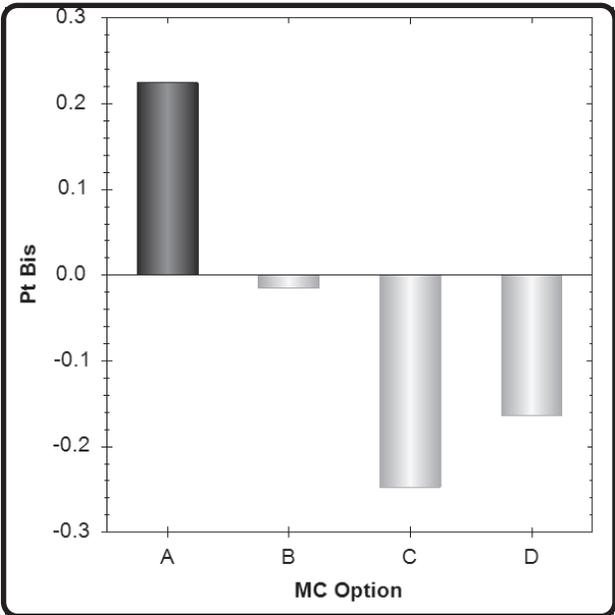
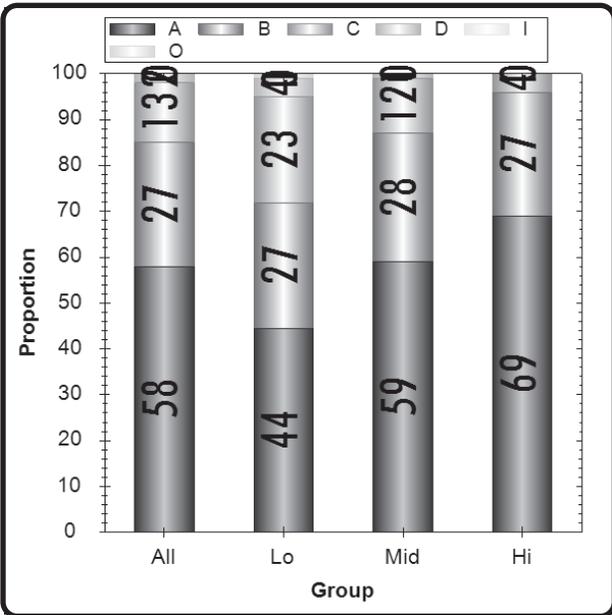
- Ⓐ Before Step 1
- Ⓑ After Step 5
- Ⓒ In Step 6
- Ⓓ In Step 7

**Grade 7** **Reading** **CID 3523872**  
**Item # 36** **OP11** **R.07.F.1**  
**Psg : Marcos's Mexican Meals Cookbook**

Type	Max Points	Correct Answer	N Count	Item Mean	Discrimination
Multiple Choice	1	A	6349	0.579	0.225

	A	B	C	D	Inv	Omit
All	58	27	13	2	0	0
Low Scorers	44	27	23	4	0	1
Middle Scorers	59	28	12	1	0	0
High Scorers	69	27	4	0	0	0

MC Item Option Discriminations			
A	B	C	D
0.225	-0.015	-0.247	-0.164



Notes:

3523877

**00** If you were making a grocery list to prepare the sample recipe, which section of the passage would be most helpful?

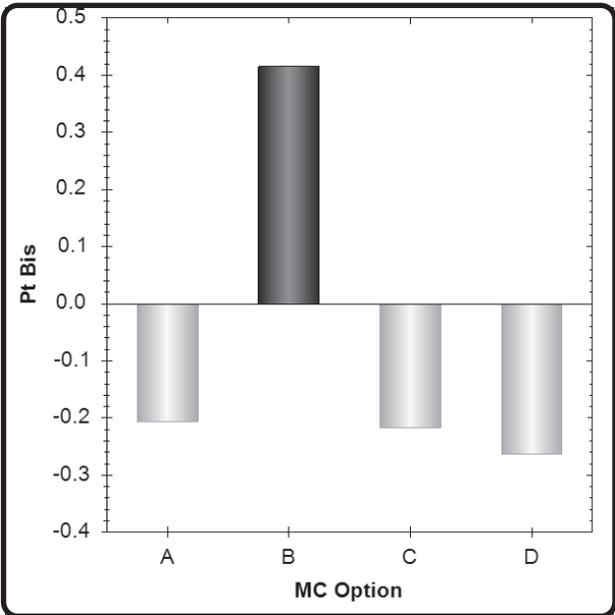
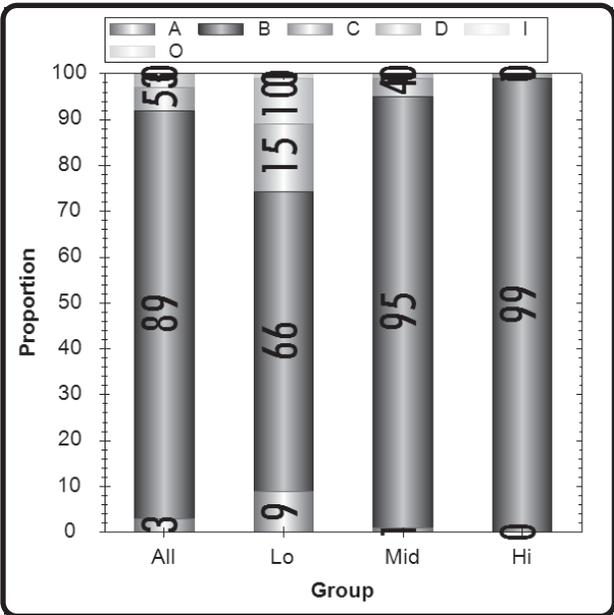
- Ⓐ "Introduction"
- Ⓑ "Ingredients"
- Ⓒ "Directions"
- Ⓓ "Cookbook Order Form"

Grade 7 Item # 27	Reading OP08	CID 3523877 R.07.F.1
Psg : Marcos's Mexican Meals Cookbook		

Type	Max Points	Correct Answer	N Count	Item Mean	Discrimination
Multiple Choice	1	B	6143	0.889	0.415

	A	B	C	D	Inv	Omit
All	3	89	5	3	0	0
Low Scorers	9	66	15	10	0	1
Middle Scorers	1	95	4	1	0	0
High Scorers	0	99	1	0	0	0

MC Item Option Discriminations			
A	B	C	D
-0.206	0.415	-0.217	-0.264



Notes:

Non SPED students may perform better on this item as compared to SPED students. (C)

Non LEP students may perform better on this item as compared to LEP students. (B)

3523874

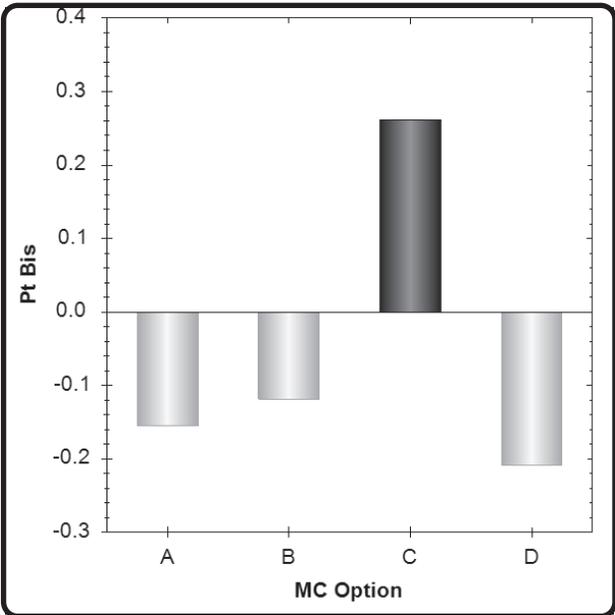
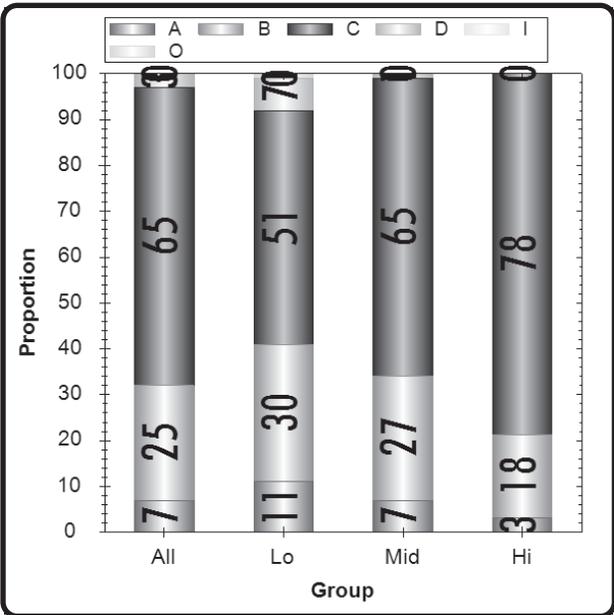
**00** Suppose you want to know what kitchen tools you need to complete the sample recipe. Which section of the passage will be most helpful?

- Ⓐ "Introduction"
- Ⓑ "Ingredients"
- Ⓒ "Directions"
- Ⓓ "Cookbook Order Form"

Type	Max Points	Correct Answer	N Count	Item Mean	Discrimination
Multiple Choice	1	C	6349	0.653	0.262

	A	B	C	D	Inv	Omit
All	7	25	65	3	0	0
Low Scorers	11	30	51	7	0	1
Middle Scorers	7	27	65	1	0	0
High Scorers	3	18	78	0	0	0

MC Item Option Discriminations			
A	B	C	D
-0.155	-0.119	0.262	-0.209



Notes:

3523870

**00** Which change in the enchilada recipe should you make if you are cooking for four people?

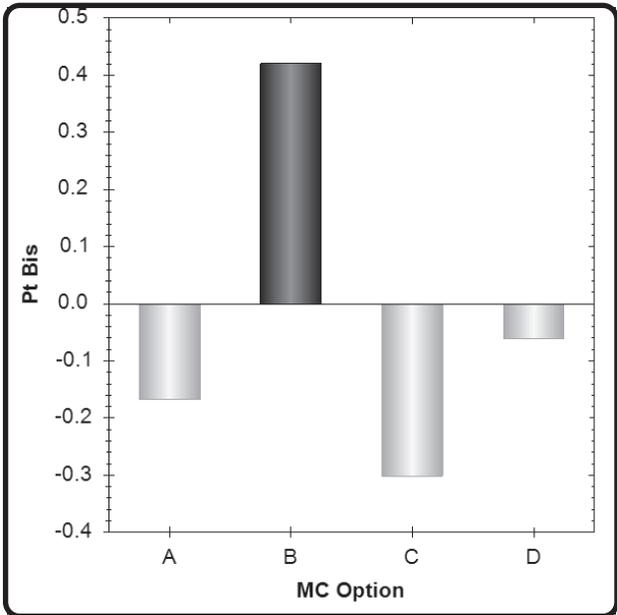
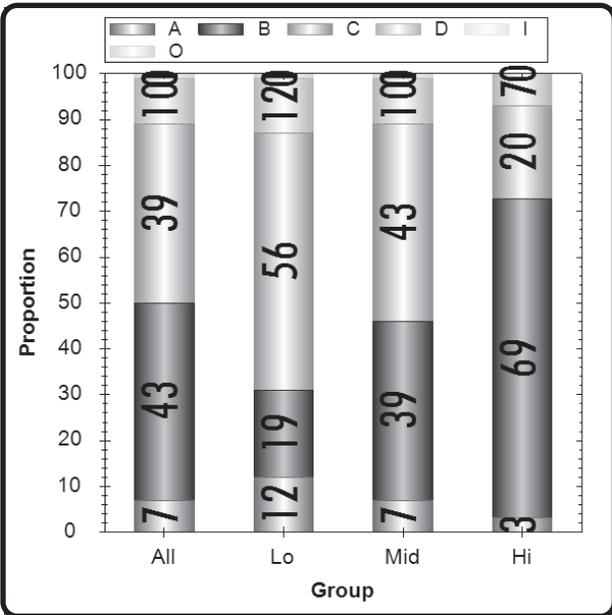
- Ⓐ Use 1 whole yellow onion
- Ⓑ Use 1/2 teaspoon chili powder
- Ⓒ Use 2 pounds of ground beef
- Ⓓ Use 1/4 teaspoon of garlic salt

**Grade 7** **Reading** **CID 3523870**  
**Item # 37** **OP11** **R.07.F.2**  
**Psg : Marcos's Mexican Meals Cookbook**

Type	Max Points	Correct Answer	N Count	Item Mean	Discrimination
Multiple Choice	1	B	6349	0.434	0.421

	A	B	C	D	Inv	Omit
All	7	43	39	10	0	1
Low Scorers	12	19	56	12	0	1
Middle Scorers	7	39	43	10	0	1
High Scorers	3	69	20	7	0	0

MC Item Option Discriminations			
A	B	C	D
-0.168	0.421	-0.301	-0.060



Notes:

3523871

**00** What should the check amount be if you are ordering three copies of the cookbook?

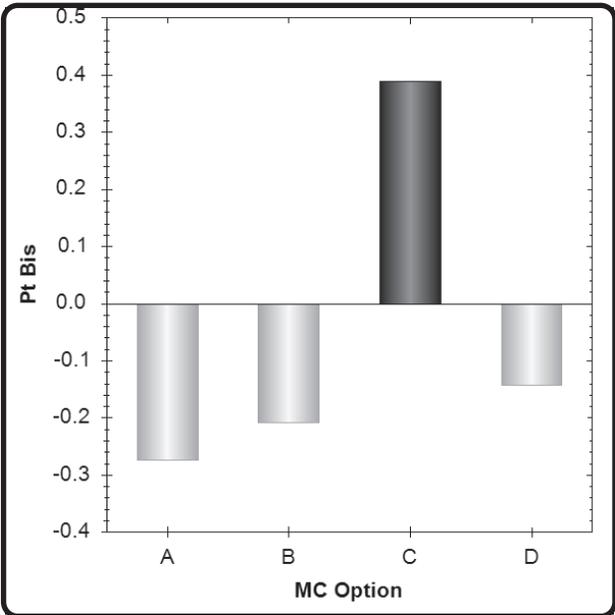
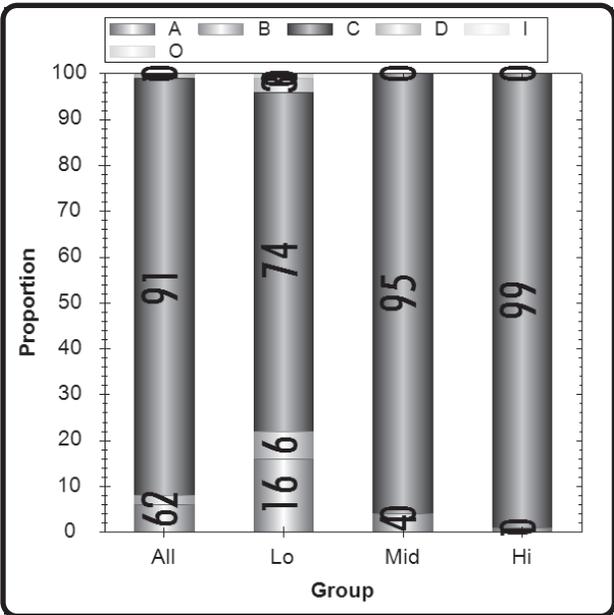
- Ⓐ \$20
- Ⓑ \$40
- Ⓒ \$60
- Ⓓ \$80

Grade 7 Item # 31	Reading OP08	CID 3523871 R.07.F.2
Psg : Marcos's Mexican Meals Cookbook		

Type	Max Points	Correct Answer	N Count	Item Mean	Discrimination
Multiple Choice	1	C	6143	0.915	0.389

	A	B	C	D	Inv	Omit
All	6	2	91	1	0	0
Low Scorers	16	6	74	3	0	1
Middle Scorers	4	0	95	0	0	0
High Scorers	1	0	99	0	0	0

MC Item Option Discriminations			
A	B	C	D
-0.274	-0.208	0.389	-0.143



Notes:

Non SPED students may perform better on this item as compared to SPED students. (C)

Non LEP students may perform better on this item as compared to LEP students. (B)

3523876

**00** Suppose the cookbook you ordered has not arrived after 9 weeks. Which section of the passage would be most helpful?

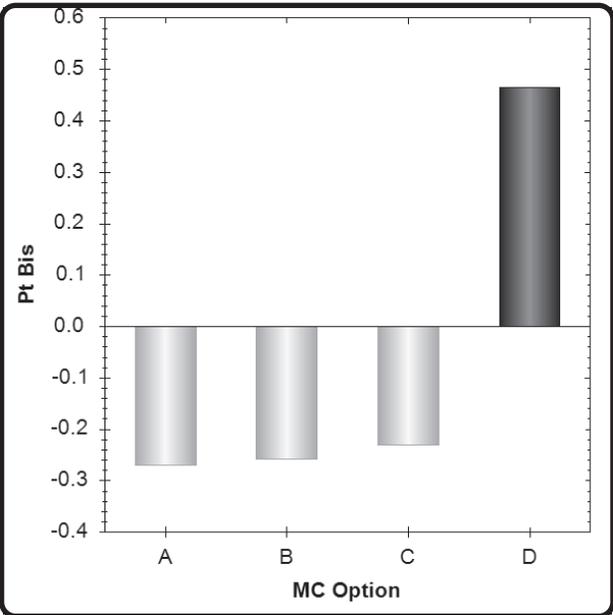
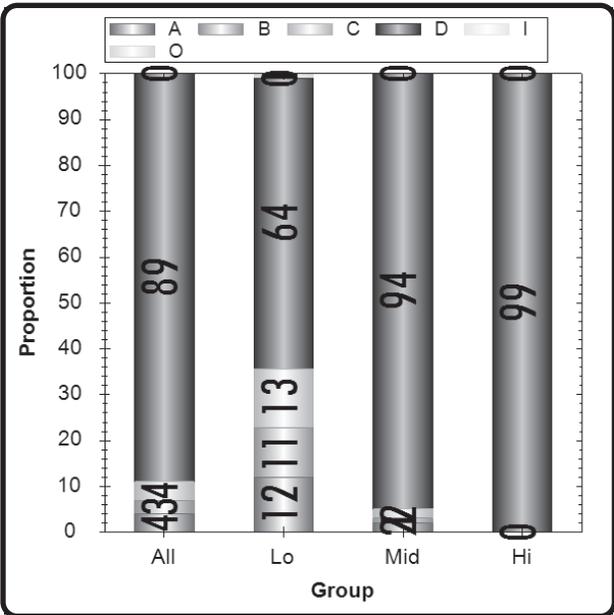
- Ⓐ "Introduction"
- Ⓑ "Ingredients"
- Ⓒ "Directions"
- Ⓓ "Cookbook Order Form"

**Grade 7** **Reading** **CID 3523876**  
**Item # 29** **OP08** **R.07.F.1**  
**Psg : Marcos's Mexican Meals Cookbook**

Type	Max Points	Correct Answer	N Count	Item Mean	Discrimination
Multiple Choice	1	D	6143	0.885	0.465

	A	B	C	D	Inv	Omit
All	4	3	4	89	0	0
Low Scorers	12	11	13	64	0	1
Middle Scorers	2	1	2	94	0	0
High Scorers	0	0	0	99	0	0

MC Item Option Discriminations			
A	B	C	D
-0.270	-0.258	-0.230	0.465



Notes:

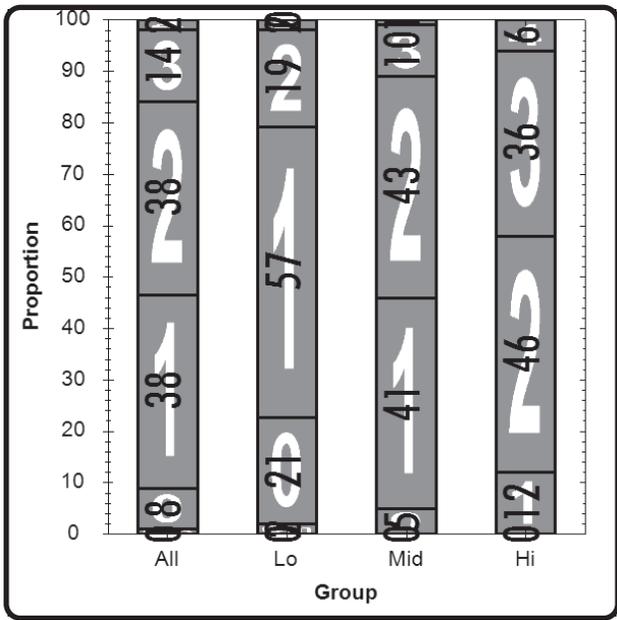
- White students may perform better on this item as compared to Hispanic students. (B)
- White students may perform better on this item as compared to Am. Indian students. (C)
- Non SPED students may perform better on this item as compared to SPED students. (B)
- Non LEP students may perform better on this item as compared to LEP students. (C)



Grade 7 Reading CID 3533617  
 Item # 53 OP08 R.07.F.2  
 Psg : Marcos's Mexican Meals Cookbook

Type Max Points N Count Item Mean Discrimination  
 Extended Response 4 6143 1.631 0.482

	0	1	2	3	4	Inv	Omit
All	8	38	38	14	2	0	1
Low Scorers	21	57	19	2	0	0	2
Middle Scorers	5	41	43	10	1	0	0
High Scorers	0	12	46	36	6	0	0



Notes:  
 Female students may perform better on this item as compared to Male students. (B)  
 Non SPED students may perform better on this item as compared to SPED students. (B)

- 6 Suppose you receive a letter from Chef Marco Martinez asking for your opinion on the recipe for enchiladas. He wants to know if the recipe was easy to follow. Write a letter to Marco giving him your opinion on the recipe. Use details from the recipe for support.

I believe your recipe was very easy to follow. First, I understood exactly what ingredients were needed to make the enchiladas. For example, it said exactly that you needed 1/2 a pound Monterey Jack cheese. There was no confusion involved in finding the correct ingredients in their given amounts. Also, each step was explained clearly. You included a very detailed list of steps that I could follow with ease. I understood perfectly what you meant on step 3 for example, I learned that the tortillas must be softened to make great enchiladas. Finally, your tips added to the recipe in addition were very helpful to my understanding. I realised you must drain the extra oil from the tortillas and be careful when removing the enchiladas from the oven. These increased my understanding of the recipe. I learned how to easily make enchiladas from your recipe. Ovs they sound amazing.

#### Score 4

This response conveys several appropriate opinions to Chef Marco about the ease of following his recipe (*I believe your recipe was very easy to follow. . . . understood exactly what ingredients were needed . . . . There was no confusion . . . . each step was explained . . . . You included a very detailed list. . . . I could follow with ease . . . . I understood perfectly . . . . " . . . your tips added to the recipe . . . . These increased my understanding . . . . "I learned how to easily make enchiladas*). Additionally, the details are sufficient to support the reader's opinion (*. . . you needed 1/2 pound Monterey Jack cheese. . . . learned. . . the tortillas must be softened . . . . you must drain the extra oil . . . be careful when removing the enchiladas from the oven*).

- 6 Suppose you receive a letter from Chef Marco Martinez asking for your opinion on the recipe for enchiladas. He wants to know if the recipe was easy to follow. Write a letter to Marco giving him your opinion on the recipe. Use details from the recipe for support.

Dear Mr. Martinez,

I think the recipe was easy to follow. I just have one question what if you want more than 12 tortillas? Then what do you do? What if you want 24 tortillas? Do you double the recipe or do you keep it the same? Can you make enchilada sauce instead of buying it? I just think you should say some of those things. Why do you want the tortilla to be soft? Why can't you just keep it the way it is? That takes more time.

Sincerely,  
Lisa

### Score 3

This response conveys a generally appropriate opinion to Chef Marco about the ease of following the recipe (*I think the recipe was easy to follow . . . . I just have one question*). The response also contains direct references to details in the text that support this opinion (*. . . what if you want 24 tortillas? Do you double the recipe or keep it the same? Can you make enchilada sauce instead of buying it?*). The details are generally accurate, and logically related to the task, but are only minimally sufficient to support the reader's opinion.

- 6 Suppose you receive a letter from Chef Marco Martinez asking for your opinion on the recipe for enchiladas. He wants to know if the recipe was easy to follow. Write a letter to Marco giving him your opinion on the recipe. Use details from the recipe for support.

Dear Marco M.,

I think that your recipe was very simple, and very easy to follow. Your recipe used easy words that helped me comprehend what to do. It gave me perfect directions and was well organized. When I was reading I noticed one simple thing, there was too much garlic and not enough pepper, but that's just my opinion.

Thank you very much chef Marco Martinez, you brought a simple recipe to even the worst cooks house.

Sincerely,

Victoria

### Score 2

This response reflects an *attempt* to convey an appropriate opinion to Chef Marco about the ease of following his recipe (. . . *your recipe was very simple. . . easy to follow. . . used easy words . . . helped me comprehend . . . gave me perfect directions . . . well organized . . . I noticed one simple thing . . . a simple recipe to even the worst cooks*). However, the details are only somewhat relevant to the task and are insufficient to support the reader's position (. . . *too much garlic and not enough pepper*). The insufficient level of details for support keeps this response at the 2 score point.

- 6 Suppose you receive a letter from Chef Marco Martinez asking for your opinion on the recipe for enchiladas. He wants to know if the recipe was easy to follow. Write a letter to Marco giving him your opinion on the recipe. Use details from the recipe for support.

Chef Marco Martinez,

I really liked your recepie and find it very easy to follow. I love how you made the directions just sound more and more delicious with every word written. All I hope is that some time I will get the chance and time to make it. LOL. But I am sure when making it I will truely find it very interesting. Write more recepies to me because I am truely excited to find out more about them. Thank You and have a great day.

Sincerely,

Jaque

### Score 1

This response reflects an *attempt* to address the task by conveying an appropriate opinion of the ease of following the recipe (*I really liked your recepie and find it very easy to follow*). However, the opinion to Chef Marco is very general and the response contains little information from the passage to support the opinion (*. . . I love how you made the directions just sound more and more delicious with every written word*). Therefore, the response is insufficient to support the reader's position.

- 6 Suppose you receive a letter from Chef Marco Martinez asking for your opinion on the recipe for enchiladas. He wants to know if the recipe was easy to follow. Write a letter to Marco giving him your opinion on the recipe. Use details from the recipe for support.

Dear Marco,

If you have cooked before you should be able to do it but if you have not cooked before I suggest you cook something like brownies first. Although brownies are not alike with Mexican food you should be able to look these after you have had some experience. It will be no problem.

Your friend,  
Jess

**Score 0**

While the student attempts to address the task by writing a letter to Marco, the response does not address whether the recipe was easy to follow or not. Instead, the response contains a brief explanation of what you should do if you are not an experienced cook (. . . if you have not cooked before I suggest you cook something like brownies first). Additionally, the student does not provide accurate details from the text to support this opinion. Therefore, the response is irrelevant.



