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| Speaking Lesson Plan | | | |
| Title : LET’S MAKE A RECIPE! | | | |
| Teacher | Student Level & Age | No of Students | Length |
| Lynn Lee | Pre-Intermediate (13years old) | 12 | 50 mins |
| Materials: \*Video file (about 2mins)  \*Vocabulary PPT  \*’Ingredients & How to make’ worksheet (5copies)  \*Recipe PPT  \*Recipe worksheet (5copies)  \*Computer and projector  \*Vocabulary worksheet (14copies) | | | |
| Aims: -To improve speaking skills by discussing, speaking their opinion, presentation.  -To learn new vocabularies. | | | |
| Language Skills: Listening: Listening to the video file, teacher’s questions and instructions. Listening to their partners and the class’ ideas.  Speaking: Responding to the teacher’s questions, participating in discussions, presentation.  Reading: Various activity worksheets, reading the vocabulary, reading the recipe.  Writing: Recipe, Vocabularies. | | | |
| Language Systems: Phonology: Practicing new vocabulary and their pronunciations  Lexis: Understanding the way new words are used in sentences and how to apply them freely in their own conversations.  Grammar: Allowing the students to form their own sentences based on the new vocabulary and words related to the topic.  Discourse: Group and class discussions about the worksheet answers, figuring out the meanings of new words, group Q&A.  Functions: Describing their idea, speaking their opinion, presentation. | | | |
| Assumptions:-Some students might not know cooking verbs.-Some students might not know how to cook. | | | |
| Anticipated Errors and Solutions: | | | |
| References: Master Chef Junior <http://www.youtube.com/watch?v=XKBggb_2oXQ> | | | |
| Notes: | | | |

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| Pre Task | | | |
| Title: If you make a food…? | | Aims: -To get Ss interested in the topic -To help students to speak their opinion. | Materials: \*Video file (about 2mins)  \*Computer and projector |
| Time | Set Up | Students | Teacher |
| 3mins | Whole class | -Watch the video. | -Greeting  -Show the video file(Master Chef Junior ) |
| 6mins | Whole class | -Imagine the food they want to make.  -Speak their opinion. | \*GQ  -What food do you want to make?  -If you make it, what do you need?  -How can you make? |
| Notes: | | | |

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| Task Preparation | | | |
| Title: What we need  & How to make | | Aims: -To develop vocabulary -To encourage Ss to speak their opinion. | Materials: \*Vocabulary PPT  \*’Ingredients & How to make’ worksheet (5copies) \*Computer and projector |
| Time | Set Up | Students | Teacher |
| 4mins | Whole  Class | -Look at the pictures and guess what it mean.  -Guess the words. | **\*Eliciting**  \*Show the pictures(PPT) and ask the question.  -What do you see?  -What does it mean?  -Can you guess the word? |
| 6mins | Group of 4 | -Listen instruction.  -Stay in groups of 4 and discuss about what food they make and what they need.  -share ideas | -Distribute worksheet. (1/group)  -Give instructions  **\*Introductions**  -First, decide what food you want to make.  -You can choose 7 ingredients and cooking verbs after discussion with your partners.  -I’ll give you 5mins.  -Let Ss stay in groups of 4 and ask them to complete (give 5mins)  **\*CCQ**  -What food do you want to make?  -If you make it, what do you need?  -How can you make?  **\*ICQ**  -How much time do you have?  -Do you work alone?  -How many ingredients and cooking verbs you can choose?  - Monitor and guide |
| Notes: | | | |

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| Task Realization | | | |
| Title: Let’s make our recipe! | | Aims: - To improve speaking and presentation skills. - To develop Ss ability to describe their opinion. | Materials: \*Recipe PPT  \*Recipe worksheet (5copies)  \*Computer and projector |
| Time | Set Up | Students | Teacher |
| 3mins | Whole class | -Listen and respond to the teacher.  -Watch the recipe PPT | **\*Eliciting**  -Do you like scrambled eggs?  -If you make it, what do you need?  -How can you make?  **\*Demonstrating**  -Show the PPT |
| 16mins | Group of 4 | - Discuss their ideas and write their recipe on the worksheet. | -Distribute worksheets (1/group)  -Let Ss stay in groups  -Give instructions  **\*Instruction**  -First, decide the food what you want to make and write the recipe after discussion.  -I’ll give you 15mins  -After making recipe, you have to report your recipe.  -Write down your recipe on the white board and explain it.  **\*ICQ**  -How much time do you have?  -Do you work alone?  -How many ingredients and cooking verbs you can choose?  -Monitoring discreetly. |
| 6mins | Group of 4 | Each group come to the front and give a presentation about their recipe. | -Decide which group goes first with the presentation  -Watch and listen to Ss’ presentations. |
| Notes: | | | |

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| Post Task | | | |
| Title: Cooking verbs &  Wrap up | | Aims:-To check whether Ss understood the lesson -To wrap up the class | Materials: \*Vocabulary worksheet (14copies) |
| Time | Set Up | Students | Teacher |
| 5mins | Individually | After reading definition, write the answer on the worksheet. | -Give feedbacks  -Distribute worksheet.  -Give instructions  **\*Instruction**  -After reading definition, write the answer.  -Work alone.  -I’ll give you 3mins  -Check the answers. |
| SOS activity: Watch the video  http://www.youtube.com/watch?v=Gjj2n8XovDc | | | |

# Worksheets, handouts and lesson materials

**WHAT YOU NEED & HOW TO MAKE**

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| **WHAT YOU NEED** | | | | **HOW TO MAKE** | | |
| **Egg**  **Jam**  **Bread**  **Tomato paste**  **Cheese**  **Beef**  **Potato**  **Oil**  **Banana** | **Garlic**  **Onion**  **Milk**  **Ham**  **Lettuce**  **Cucumber**  **Curry powder**  **Bell pepper**  **Ketchup** | **Carrot**  **Mushroom**  **Pizza cheese**  **Black pepper**  **Salt**  **Butter**  **Sugar**  **Rice**  **Pork** | **Flour**  **Chicken**  **Noodle**  **Spaghetti**  **Shrimp**  **Apple**  **Corn**  **Tuna** | **Peel**  **Mash**  **Add**  **Stir**  **Spread**  **Sprinkle**  **Mix**  **Roll**  **Cut** | **Chop**  **Blend**  **Crush**  **Layer**  **Pour**  **Stick**  **Grill**  **Boil**  **Fry** | **Bake**  **Slice**  **Melt**  **Toast**  **Whisk** |
| **What you need :** | | | | **How to make :** | | |

**RECIPE :**

**Ingredients :**

**How to make :**

**1.**

**2.**

**3.**

**4.**

**5.**

**6.**

**7.**

**8.**

**9.**

**10.**

**Vocabulary Worksheet**

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| **\_\_\_\_\_\_\_\_\_\_** the carrots up into small pieces |
| . She \_\_\_\_\_\_\_\_\_\_ sugar over the strawberries [예문닫기](javascript:void(0);) |
| **\_\_\_\_\_\_\_\_\_\_\_**  in the milk until the sauce thickens. |
| \_\_\_\_\_\_\_\_\_\_\_ a cloth on a table [예문닫기](javascript:void(0);) |
| A thin \_\_\_\_\_\_\_\_\_ of dust covered everything |
| Shred ginger root and \_\_\_\_\_\_\_\_ garlic |
| \_\_\_\_\_\_\_\_\_\_\_an orange |
| 1. **Stir 2.Layer 3.Spread 4.Chop 5.Peel 6. Sprinkle 7. Crush** |