

<b>Teacher:</b> Sharon Youn	<b>Class: 9 yrs</b> (Intermediate)	<b>Date: 3<sup>rd</sup> wk, DEC</b>	<b>No of Ss:8</b>	<b>Length:</b> 45 min
<b>Lesson Topic: Holiday Cooking Class (Listening Class)</b>				
<p><b>Materials:</b>  Video Clip : <a href="https://www.youtube.com/watch?v=ba__G4PoGU4">https://www.youtube.com/watch?v=ba__G4PoGU4</a>  Vocabulary work sheet : Appendix 1  Video Log : Appendix 2</p> <p><b>Aims:</b>  Ss will have learn the meaning of Christmas and can make Christmas gift.  Ss will learn new vocabulary throughout listening the video clip and fill out vocabulary work sheet.  Ss will develop their listening skill while writing video log.</p> <p><b>Language Skills:</b>  Listening : Listen prepared video clip  Writing: Write Ss's own video log and fill out the dictation work sheet</p> <p><b>Language Skills:</b>  Lexix:  Ss will learn new acting verb  Roll in/Chopped up / Wrapped up / Pour into / Scoop out/ Stir well/  Discourse  Ss will discuss their own thoughts after writing their own Video log.</p> <p><b>Assumption:</b>  The Class will be 3<sup>rd</sup> week of December.  Ss already have experience of writing listening log.</p> <p><b>Possible Problems:</b>  Video and audio system might not work  Prepare separate device or use teacher's voice to read the script.  Ss might not concentrating during listening section, T will move around and encourage Ss to focus on listening.</p> <p><b>References:</b>  Video Clip: Video Clip : <a href="https://www.youtube.com/watch?v=ba__G4PoGU4">https://www.youtube.com/watch?v=ba__G4PoGU4</a></p>				

Time	Interaction	Detail	Purpose
5 min	T-S	Greeting Hello everyone. Good to see you again. Did you ever make your own Christmas gift for your family and friend? If you make it by yourself, what do you think it will be good?	Lead in Introduce the Topic
10 min	T-S  S-S	Introduce Today's topic : "Christ mas Gift" 1. Watch the video clip and introduce today's new acting verb Roll in/Chopped up / Wrapped up / Pour into / Scoop out/ Stir well 2. Ss do acting motion of today's new acting verb and paly "Simon said "game.  3. Activity: Ss will make their own work card (Appendix 1)	Learn TG word and familiarization TG word with game.
15 min	S-S  S-T	1. Listen (watch) video clip once again and Ss will fill out the Video log (Appendix2)  2. Let few(1 or 2) Ss give a work and encourage student of their own thought and work.  3. Ss will questions new vocabulary to the teacher and teacher will answer. Encourage new vocabulary in the video log.	Ss will develop listening skill while write down their own video log  Production review
10 min	T-S  S-S	1. Listen (watch) video clip for first recipe and Ss will fill out the first recipes' blank (Appendix3)  2. Ss will find another student and compare the answer / fill out rest of the blank if they missed any.	Ss will develop micro listening while fill out the blank of the scripture.
5 min	T-S	Closing Did you enjoy today's class? Will you make your own chocolate truffle with your mommy? Have joyful Christmas!  Give home work: Please fill out every recipe from today's video clip!	Give home work

## Appendix 1

### Draw your own word card

Chopped up some chocolate	Scoop out some Ice cream
Pour hot chocolate into a baking dish	Stir well sauce pan
Fire up gas stove	Roll chocolate ball in candy cane crush

## Appendix 2

### Video log

Name:	Date:	Time:
What is the topic of this video?		
How many recipes in this video? Can you write three cooking name of each?		
Which recipes did you like the most and why?		
If you make Christmas day present with this recipes, who do you want to give and why?		
New word you learned today		

## Appendix 3

Here is the recipe for 3 chocolate truffles for you.

Listen video clip 3 times and complete the (blank!)

### Classic Chocolate Truffle Recipe

1. In a glass or metal bowl combine (coconut) oil, (chocolate chips) and Silk Almond.
2. Place over a (small pot) with an inch of water simmering over low heat.
3. (Stir)mixture constantly until the chocolate is completely melted and it's smooth.
4. Add (vanilla extract). Stir well.
5. Pour chocolate mixture into a shallow baking dish. Refrigerate for one hour.
6. (Scoop) chocolate (with) a small spoon and (roll it) between your palms until it forms a ball.
7. Roll each ball in cocoa powder and place on a parchment-lined baking sheet.
8. Enjoy!

### Chocolate Candy Cane Truffles

1. In a glass or metal (bowl) combine coconut oil, chocolate chips and Silk Almond.
2. Place over a small (pot) with an inch of water simmering over low heat.
3. (Stir) mixture constantly until the chocolate is completely melted and it's smooth.
4. Add peppermint extract. Stir well.
5. (Pour) chocolate mixture (into) a shallow baking dish. Refrigerate for one hour.
6. (Scoop) chocolate with a small spoon and (roll it) between your palms until it forms a ball.
7. (Roll truffles in) crushed candy cane and place on a parchment-lined baking sheet.
8. Enjoy!

### **Chocolate Hazelnut Truffles**

1. In a glass or metal bowl combine coconut oil, chocolate chips and Silk Almond.
2. (Place over) a small pot with an inch of water simmering over low heat.
3. (Stir) mixture constantly until the chocolate is completely melted and it's smooth.
4. Add hazelnut liqueur. (Stir well)
5. (Pour) chocolate mixture (into) a shallow (baking dish) Refrigerate for one hour.
6. (Scoop) chocolate (with) a small spoon and (roll it) between your palms until it forms a ball.
7. (Place) one hazelnut in the (center) of each truffle.
8. (Roll in) crushed hazelnuts and place on a parchment-lined baking sheet.
9. Enjoy!

### **Coconut Snowball Truffles**

1. In a glass or metal (bowl) combine coconut extract, white chocolate chips and Silk Coconut.
2. Place over a small (pot) with an inch of water simmering over low heat.
3. (Stir) mixture constantly until the chocolate is completely melted and it's smooth.
4. Add coconut extract, (Stir well)
5. (Pour) chocolate mixture (into) a shallow (baking dish) Refrigerate for one hour.
6. (Scoop) chocolate (with) a small spoon and (roll it) between your palms until it forms a ball.
7. Roll in shredded coconut and place on a parchment-lined baking sheet.
8. Enjoy!