

Task based Lesson Plan				
TITLE	Korean foods recipe			
INSTRUCTOR	LEVEL	STUDENTS	AGE GROUP	LENGTH
Emily Ham	Intermediate	6	10~12ages	25 min

MATERIALS
<ul style="list-style-type: none"> • 2 Worksheets and instruction words for recipe • Crayon, color pencils for drawing their own wall chart • White board and board markers for eliciting about topic in the beginning • Pictures and Short video clip

AIMS
<p>*Students will improve speaking and listening skills through discussions with classmates.</p> <p>*Students will practice English presentation.</p> <p>*Students will learn new vocabularies. (ex: recipe, ingredient, chop, pour, add)</p> <p>*Students will enhance their cooperation ability by making one result.</p>

LANGUAGE SKILLS	
Speaking	Verbally asking and answering opinion group discussion
Listening	Listening to s's opinion.
Writing	Writing how to cook Korean food

LANGUAGE SYSTEMS	
Lexis	Instruction words for recipes
Phonology	Students focus on clear pronunciation to ensure successful communication during discussion and presentation.
Discourse	Situational language of the expressions during discussion and making a wall

	chart
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ASSUMPTIONS

Students are familiar with:

- Speaking in English
- Listening to English
- writing their ideas
- Doing group discussion

ANTICIPATED ERRORS AND SOLUTIONS

- Students might feel confused about new vocabulary and some expressions during discussion
→ By eliciting, let them find out to ask other students at first in group.
- Students may take longer to finish the task than expected
→ Adjust the time by giving time warning.

REFERENCES

Youtube : <https://www.youtube.com/watch?v=qOtuUhnR3RY>

Pre-task

Aims

To help students be familiar with the topic prepared

Materials

Pictures

TIME	SET UP	STUDENTS	TEACHER
3min	Whole Class	Ss will tell words related to Korean foods. Ss will tell their experience when they have Korean foods with foreign friend.	Elicit Vocabularies regarding Korean foods

Notes

Ts have to make sure what vocabulary Ss don't know well.

Task Preparation**Aims**

To make Ss do their tasks well

Materials

Audio system, white board, markers

Worksheet

TIME	SET UP	STUDENTS	TEACHER
5min	Whole class	<p>Ss will listen to utube clip "how to cook kimchi jigae".</p> <p>Ss will fill in the blank.</p> <p>And ss will familiar with recipe words and expressions.</p>	<p>Instruct what ss do.</p> <p>Give worksheets to ss.</p> <p>Play the video.</p> <p>And check the answers with students.</p>
Notes <p>To have to check that ss understand instruction about worksheet.</p>			

Task Realization**Aims**

To improve speaking and listening skill by group discussion.

Materials

Paper, color pencils and crayons, instruction words for recipes

TIME	SET UP	STUDENTS	TEACHER
10min	Groups	<p>Students will share ideas to choose one korean food.</p> <p>Students will discuss how to cook.</p>	<p>Instruct and monitor the class. Give the instruction words for recipe in paper.</p>

		Students will make a wall chart about Korean food recipe.	
Notes Encourage students to share opinions freely. Ts are moving around to check group activity and give help when they feel confused.			

Post Task			
Aims To confirm how much they conclude result well that topic		Materials Their wall chart	
TIME	SET UP	STUDENTS	TEACHER
5min	Whole Class	Students are having a group presentation about their Korean food recipe.	Instruct what students do. Ts are asking their recipe with other group.
Notes While Ss are doing presentation, Ts have to encourage Ss to listen to carefully and assist them when they need.			

How to make Kimchi jigae

Ingredients:

2 cups kimchi (roughly _____¹ with 1/2 cup kimchi liquid)

5 ounces beef (or pork / belly/spam/_____²)

1/2 package firm tofu

2 stalks green onion

1 tsp _____³

1/2 - 1 TBSP hot red pepper flakes

1-2 TBSP gochuchang (hot red pepper paste)

1/2 TBSP sesame seed oil

water

In a pot ____⁴ kimchi, kimchi liquid, beef, sugar, hot red pepper flakes, green onion, and hot red pepper paste.

Then add enough water to cover all the _____⁵.

____⁶ it up so that the sugar, hot pepper flakes and paste are dissolved.

Bring it up to a _____⁷. Cover with the lid slightly open on medium-medium low for about 30 minutes.

Add _____⁸ and sesame seed oil and pour some of the broth over the tofu.

Cover and cook for another 10 minutes.

Garnish with a little green onion and your kimchi jjigae is done!