

SIOP Lesson Plan**How Food is Prepared and Cooked****Teacher:** Qing Zhang**Date:** 2/17/15**Subject:** Adult ESLs**Theme:** Food Choices**Time period:** 5:00 – 5:30 pm***Content Objectives***

- Students are able to understand different ways of cooking.

Language Objectives

- Students are able to use words of cooking to describe their favorite dish.
- Students are able to ask for detailed information and clarification.

Key Vocabulary

| | | | |
|-------|---------|-----------|------------|
| fresh | dried | mashed | barbecued |
| raw | steamed | grated | roasted |
| | boiled | pickled | grilled |
| | | scrambled | smoked |
| | | | stir-fried |

Supplementary Materials

- PowerPoint Presentation of key vocabulary with pictures

Lesson Sequence**[0 – 5min]** Introduce the topic and Activate prior knowledge**QUESTIONS**

- What restaurants have you been to in Nashville so far?
- Do you enjoy the food here?

[5 - 20 min] Building Vocabulary

Artifact B

Show PowerPoint slides and lead students to go through each word. To ensure they understand the meaning by –

- word sorting
- comparing and contrasting
- asking students to give definitions with the help of pictures
- providing related dish examples

[20 - 30 min] Pair activity: Describe your favorite dish

- Guided practice: Ask students to brainstorm in what aspects they could describe a dish (name, popular where, cooking methods, ingredients, flavors etc.). [Whole class]
- Give instructions: Describe their favorite dish in their home country in pairs. Students need to use the words they learn today in their description. People who have access to Internet can find the dish picture to show their partner while they are describing.
- Grouping method: Group students from two different cultures in pairs. Make sure one of high proficiency go with one of low proficiency.

Back-up plan

If more time is left, ask one individual to present his/her favorite dish.

SIOP Features

| Preparation | Scaffolding | Group Options |
|---------------------------|------------------------|----------------------|
| Adaption of content ★ | Modeling ★ | Whole Class ★ |
| Links to background ★ | Guided practice ★ | Small groups |
| Links to past learning ★ | Independent practice | Partners ★ |
| Strategies incorporated ★ | Comprehensible input ★ | Independent |

Artifact B

| Integration of process | Application | Assessment |
|--|--|--|
| Reading Writing Speaking★ Listening ★ | Hands-on Meaningful ★ Linked to objectives★ Promotes engagement ★ | Individual ★ Group Written Oral ★ |

Supplement Materials



dried



dried fruits

steamed



steamed salmon

boiled



boiled corns



mashed



grated

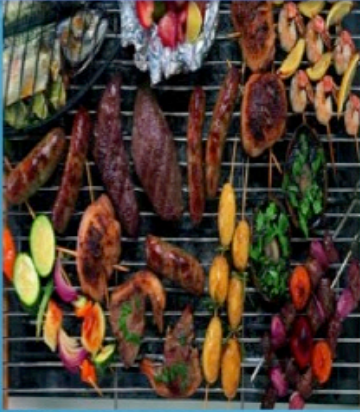


pickled



scrambled

barbecued



roasted



grilled



smoked



Stir-fried