

### SIOP Lesson Plan Template 3

This lesson plan aims to improve the ESL adult learner' English speaking and listening skills in the relaxed classroom settings. The class will be conducted via communicative and culturally responsive teaching approaches, with no formal formative and summative assessment during the instruction.

<p>Topic: Order food at restaurant</p>	<p>Class: Adult ESL class</p>
<p>Content objectives: Demonstrate knowledge about ordering food at a restaurant Work with team members to devise the best possible answer to order food Understand the difference cultural implications between the food ordering at the restaurants</p>	<p>Language objectives: Create a scenario (a topic) by engaging in conversation with the teacher and other students Orally express and defense their views on ordering food by using the following the sentence stems: What would you like to drink/eat? May I have the menu, please? May I take the order, please? Because.... I would like to have .....for..... I will have .....for..... I don't want ..... because ..... What is the "grape leaves", can you explain.....? May I have the check please? Excuse me, where is the bathroom? Can I have a box for the leftover food?</p>
<p>Key vocabulary: Recommend Routine Lunch/dinner special Appetizer Entrée (main course) Dessert Favorite Be allergic to Gratuity (tips) Leftover food Cultural faux pas</p>	<p>Materials (including supplementary and adapted): YouTube video Handout with vocabularies and idioms, and food culture in the USA Real menu from the "Mediterranean Cuisine" restaurant Whiteboard Marker Overhead projector</p>
<p>Higher-order questions: What are the similarities and differences in ordering food in restaurants among different cultures? What are the fundamental reasons behind the different practices in the food ordering and restaurant cultures? What kinds of strategies and solutions they could rely on to avoid cultural faux pas and adapt to the new dining settings?</p>	

<p>Time : 80 min</p>	<p>Activities</p> <p>Building background (8 min):  Ask students to tell about their dinning experiences: anything funny or memorable happened during their dining?  What are their favorite food and drinks?</p> <p>Links to experience (20min):  Provide students a real menu and give them the opportunities to practice ordering food in an American restaurant.  Divide students into 3 three groups and let each group to work on the following questions:  If you only have \$15, what are your best options for lunch/ dinner? Why?  When is the best time to dine in that restaurant? Why?  Rank three of your favorite dishes and dessert? Why?  Tell us a bit about how much should you tip in an American restaurant?  If I want to have some seafood? What is the your option?  What are the differences between your dining culture and American dining culture? Enumerate one or two differences?</p> <p>Lead to higher-order thinking skills (40 min)  Let students watch a video about ordering food in an American restaurant.  Before showing the video, teacher will explain the new vocabularies, set phrases and idiomatic expressions in the video.  After the video screening, give students 5 minutes to reflect upon their past dining experience in restaurants, and let them discuss with their partners the differences of ordering food at their home countries, they also need to find out the reasons behind the differences. Then students from the similar cultural background will be grouped together, and each group will give a 3 minutes presentation about tips of ordering food at their home countries and explain why the difference of ordering food in their home countries.</p> <p>At last, teachers will recap what they have learned in this segment, and provide her opinions and suggestion on ordering food in the American restaurant (2min).</p> <p>Key vocabulary:  Recommend / recommendation  Special  Appetite/ appetizer: salad, soup, falafel, hummus and pita bread</p>
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	<p>Entrée (main course): lamb / chicken/ beef / grilled salmon/ shrimp/ lobster platter Dessert: baklava, cheesecake, brownie, tiramisu Drinks: ice water, coke, diet coke, cider, orange juice, beer, wine Favorite Be allergic to Dig in Go Dutch / go separate It's my treat.</p>
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