Theme: Dining

Proficiency Level: Novice-Mid to High

Grade Level: rising 8th graders

Time frame: 150 minutes

Learning Objectives:
- Order Chinese dishes
- Describe the flavor of Chinese dishes
- Pay the bill and get the exact change
- Act in culturally appropriate table manners

Standards:
Communication: 1.1, 1.2, and 1.3
Culture: 2.1 & 2.2
Connection (Language): 3.1
Comparison: 4.2

Materials:
Power point presentation, a video made by teachers, beverage bottles, colored pictures of food pasted on paper plates, aprons, candies (American and Chinese), chopsticks, cups, bowls, activity hand-outs, photo taken in Beijing restaurant, made-up menu, Chinese Yuan RMB print outs

Key vocabulary/structures:
想吃, 北京烤鸭, 饺子, 春卷, 蛋花汤, 糖醋鱼, 酸辣汤, 麻婆豆腐, 米饭, 炒饭, 炒面, 盘, 只, 瓶, 甜甜的, 辣辣的, 餐馆, 服务员, 好吃, 钱, 人民币, 一共多少钱, ~块钱, 找你~块钱

Procedures:

First period: 50 minutes
Language of focus - 餐馆, 服务员, 蛋花汤, 北京烤鸭, 米饭, 盘, 瓶, 请给我...
Standards:
Communication: 1.1, 1.2, 1.3
Cultures: 2.1, 2.2
1. **Warm up:**
   - The teacher greets students and introduces the teacher’s name.
   - Review names of drinks and sentence structures 你想喝。。。吗？

2. **Practice:**
   - Role-play: students role-play as waiters/waitresses and learn about ordering in a restaurant
   - Interview: find out what each student wants to eat; practice measure words at the same time

3. **Closure:**
   - Presentation of interview
   - Review of vocab

**The 2nd hour**

1. **Warm up:**
   - Review of previously learned vocab through pair conversation

2. **Practice:**
   - New food vocab, tastes, and sentence structure to describe tastes
   - Pair conversation to reinforce the new knowledge
   - Interview to find out what food and drink each other like and dislike
   - Role-play visiting friend’s house

3. **Closure:**
   - Review of vocab

**The 3rd hour**

1. **Warm up:**
   - Practice previously learned sentence structures through pair conversation

2. **Practice:**
   - Learn about the Chinese currency
   - How to tell price
   - Learn about how to pay for the bill
   - Learn about how to get changes

3. **Closure:**
   - Integrated assessment that sums up the whole dining experience