### **Lesson Plan: Exploring a Costa Rican Restaurant**

#### Objective:

By the end of this 45-minute lesson, students in a Level I high school Spanish class will be able to:

* Describe a typical Costa Rican restaurant.
* Ask and answer questions about the cost of items.
* Identify foods served at a restaurant by looking at the menu.

#### Materials Needed:

* Projector and screen
* Handouts of a Costa Rican restaurant menu (in Spanish)
* Price tags (in Costa Rican colones)
* Audio recordings of people ordering food and asking about prices in Spanish
* Whiteboard and markers

#### Lesson Structure:

1. Warm-up (5 minutes)

* Begin with a brief interactive activity where students share what they know about Costa Rican culture and cuisine in English. This sets the stage for the lesson and activates prior knowledge.
* Introduce the lesson objectives to the students.

2. Introduction to Costa Rican Restaurants (10 minutes)

* Present a short slide show featuring images and key facts about Costa Rican restaurants, highlighting the ambiance, popular dishes, and cultural significance of dining in Costa Rica.
* Discuss common foods found in Costa Rican cuisine, such as gallo pinto, casado, and ceviche.

3. Vocabulary and Phrases (10 minutes)

* Introduce and practice key vocabulary and phrases related to restaurants, food items, and asking about prices. Use flashcards and repeat as a group. For example:
  + ¿Cuánto cuesta? (How much does it cost?)
  + La cuenta, por favor. (The bill, please.)
  + Un menú, por favor. (A menu, please.)
* Highlight currency in Costa Rica (colones) and practice converting to and from the student's local currency.

4. Menu Activity (10 minutes)

* Distribute menus from a typical Costa Rican restaurant (in Spanish) to small groups of students.
* Challenge students to identify and list the foods on the menu, translating them into English. Encourage them to use dictionaries or apps if needed.
* Have each group present one menu item they found interesting, sharing with the class in Spanish.

5. Role-Play Activity (8 minutes)

* Divide the class into pairs for a role-play exercise. One student plays the role of a waiter, and the other is a customer at a Costa Rican restaurant.
* Using the vocabulary and phrases learned earlier, students will practice asking and answering questions about menu items and prices. Utilize the price tags for an interactive element.
* Rotate roles after 4 minutes so each student gets a chance to play both roles.

6. Wrap-Up and Review (2 minutes)

* Quickly review key vocabulary and phrases learned during the lesson.
* Ask students to reflect on one new thing they learned about Costa Rican culture or cuisine.
* Remind students of the importance of practicing speaking and listening outside of the classroom for language acquisition.

#### Assessment:

* Informal assessment through participation in the role-play activity and group discussions.
* Collect the menu translations for accuracy and completion.

#### Notes:

* Ensure that all materials are culturally respectful and accurately represent Costa Rican cuisine and dining etiquette.
* Adapt the lesson as needed to accommodate the proficiency levels and learning styles of the students.