### **Lesson Plan for Level I Spanish Classroom: Exploring a Costa Rican Restaurant**

#### Objective 1: Describing a Typical Costa Rican Restaurant

Time Allocation: 15 minutes

* Introduction to Costa Rican Culture (5 minutes): Begin the lesson with a brief overview of Costa Rica, highlighting its rich culinary tradition. Show images of Costa Rican landscapes and a typical restaurant setting to set the context.
* Vocabulary Introduction (5 minutes): Introduce key vocabulary related to restaurants, such as "restaurante" (restaurant), "mesa" (table), "menú" (menu), "camarero/camarera" (waiter/waitress), "comida típica" (typical food), and phrases useful for describing settings. Use visual aids and realia to reinforce learning.
* Descriptive Activity (5 minutes): In pairs, students use the newly learned vocabulary to describe a Costa Rican restaurant based on a picture provided. Encourage them to talk about the ambiance, decor, and what they think the restaurant might serve.

#### Objective 2: Asking and Answering Questions About Costs

Time Allocation: 15 minutes

* Vocabulary and Structures (5 minutes): Teach students how to ask and answer questions about costs, using phrases like "¿Cuánto cuesta?" (How much does it cost?) and "Cuesta…" (It costs…). Introduce numbers in Spanish necessary for discussing prices.
* Role-play Activity (10 minutes): In pairs, students will participate in a role-play activity. One student plays the role of a waiter in a Costa Rican restaurant, and the other is a customer. The customer will ask the price of various items on a menu (provided by the teacher), and the waiter will respond. Rotate roles halfway through.

#### Objective 3: Identifying Foods on a Menu

Time Allocation: 15 minutes

* Menu Exploration (5 minutes): Distribute copies of a simplified Costa Rican restaurant menu (in Spanish) to students. Highlight and discuss the names of typical dishes and beverages, such as "gallo pinto," "casado," "ceviche," "refrescos naturales," etc.
* Identification Activity (5 minutes): Divide the class into small groups. Each group receives a set of flashcards with images of different Costa Rican dishes and their names in Spanish. The groups match the images to the correct names, using the menu as a guide.
* Review and Quiz (5 minutes): Conduct a quick review of the dishes discussed. Follow with a Kahoot! quiz or a similar interactive tool to assess students’ ability to identify the foods served at a restaurant by looking at the menu.

#### Materials Needed

* Images of Costa Rica and typical restaurants
* Visual aids for vocabulary (flashcards, slides)
* Sample Costa Rican restaurant menus (simplified for novice learners)
* Flashcards with images of Costa Rican dishes
* Devices for Kahoot! quiz (if applicable)

#### Assessment

* Formative Assessment: Observe students during activities to assess their engagement and understanding. Provide immediate feedback during the role-play and identification activities.
* Summative Assessment: The Kahoot! quiz or a similar activity at the end of the lesson will serve as a summative assessment to gauge students’ achievement of the lesson objectives.

#### Reflection and Closure

* Wrap-up Discussion (5 minutes): Conclude the lesson with a brief discussion. Ask students to share what they found interesting about Costa Rican cuisine and which dish they would like to try the most. Reinforce the lesson’s vocabulary and expressions by asking for volunteers to describe the restaurant scene one more time.

This lesson plan aims to engage students actively through visual aids, role-play, and interactive activities, making the learning experience both educational and enjoyable.