Certainly! Here's a lesson plan designed for a high school Level I Spanish classroom, focusing on Costa Rican culture and food. This lesson is aimed at novice learners and is structured according to the ACTFL Proficiency Guidelines.

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

#### Duration: 45 minutes

#### Class Size: 30 students

#### Proficiency Level: Novice

#### Objectives:

* Students will be able to describe a typical Costa Rican restaurant.
* Students will be able to ask and answer questions about how much items cost.
* Students will be able to identify the foods served at a restaurant by looking at a menu.

#### Materials Needed:

* Pictures of Costa Rican restaurants
* Sample menus from Costa Rican restaurants (in Spanish)
* Vocabulary lists for foods, restaurant items, and phrases related to prices
* Flashcards with vocabulary and phrases
* Worksheets for practice activities

#### Warm-up (5 minutes)

* Begin with a brief discussion about Costa Rican culture and the importance of food in its social life. Ask students if they have ever eaten Costa Rican food or visited a Costa Rican restaurant.

#### Presentation (10 minutes)

* Introducing Vocabulary: Present vocabulary related to Costa Rican restaurants, including types of foods (casado, gallo pinto, ceviche, etc.), items in a restaurant (mesa, silla, menú, etc.), and phrases related to asking for prices (¿Cuánto cuesta esto?).
* Describing a Costa Rican Restaurant: Show pictures of various Costa Rican restaurants, from small sodas (local eateries) to more upscale dining establishments. Highlight key features such as open-air dining, traditional decor, and typical dishes served.

#### Guided Practice (10 minutes)

* Role-play Activity: In pairs, students practice asking and answering questions about menu items and their prices using the vocabulary introduced earlier. One student plays the role of a waiter, and the other is a customer.
* Menu Reading: Distribute sample menus to each pair. Ask students to identify specific foods on the menu and their prices, encouraging them to use the new vocabulary.

#### Cooperative Learning Activity (15 minutes)

* Menu Creation: Divide the class into small groups. Each group creates a menu for their imaginary Costa Rican restaurant, including a variety of dishes and prices. Encourage creativity and the use of all vocabulary learned.
* Restaurant Role-play: Groups take turns presenting their restaurant and menu. They role-play a dining experience, with some students as customers asking about dishes and prices, and others as staff responding.

#### Wrap-up (5 minutes)

* Recap the day's lesson, highlighting the key vocabulary and phrases learned. Ask students to share one new thing they learned about Costa Rican culture.
* Assign homework: Students write a short paragraph describing their ideal visit to a Costa Rican restaurant, including what they would order and ask about prices.

#### Assessment:

* Participation in discussions and role-plays.
* Accuracy and creativity in the menu creation activity.
* Completion and correctness of the homework assignment.

#### Notes:

* Adapt the difficulty of vocabulary and activities based on the students' proficiency levels.
* Encourage the use of Spanish as much as possible throughout the lesson.
* Provide feedback and support during activities to ensure comprehension and participation.