Based on the given format and the objectives for a Level I Spanish class, here's a designed 45-minute lesson plan focused on Costa Rican restaurants, their menus, and asking about prices. This lesson integrates the ACTFL Proficiency Guidelines for novice learners.

Lesson Title: Exploring Costa Rican Cuisine

Grade Level: High School Level I Spanish

Duration: 45 minutes

### **1. Hook (5 minutes)**

* Activity Description: Begin with a colorful slideshow of Costa Rican restaurants and their popular dishes. Play typical Costa Rican music in the background to create an immersive experience.
* ACTFL Standards Addressed: 1.2 Cultural Understanding
* Materials/Technology: Projector, speakers, slideshow of Costa Rican restaurants and foods.

### **2. Statement of Objective/Can-Do Statement for Students (2 minutes)**

* Activity Description: Clearly articulate the lesson's objectives using student-friendly language: "By the end of today's class, you will be able to describe a Costa Rican restaurant, ask and answer questions about the price of menu items, and identify foods served in the restaurant by looking at a menu."
* ACTFL Standards Addressed: 1.1 Interpersonal Communication

### **3. Teacher Input (8 minutes)**

* Activity Description: Introduce vocabulary related to foods commonly found in Costa Rican restaurants, phrases for asking and answering questions about prices (¿Cuánto cuesta...?, Cuesta...), and adjectives to describe restaurants. Use images and short video clips to aid comprehension.
* ACTFL Standards Addressed: 1.1 Interpersonal Communication, 1.3 Presentational Speaking
* Materials/Technology: Projector, handouts with new vocabulary and phrases.

### **4. Guided Practice (10 minutes) I am considering practicing short dialogues as the teacher giving students a written dialogue to practice.**

* Activity Description: In pairs, students will practice short dialogues, alternating between the roles of a waiter and a customer in a Costa Rican restaurant. They will use the vocabulary and phrases introduced to ask about menu items and prices.
* ACTFL Standards Addressed: 1.1 Interpersonal Communication
* Materials/Technology: Menu handouts, role-play cards with different scenarios.

### **5. Independent Practice (10 minutes)**

* Activity Description: Students will individually create a menu for their imaginary Costa Rican restaurant, including prices. They will use the vocabulary learned to describe the dishes and set prices.
* ACTFL Standards Addressed: 1.3 Presentational Writing
* Materials/Technology: Paper, colored pencils, example menus for reference.

### **6. Closure (10 minutes)**

* Activity Description: Students will share their menus with the class, describing one of their dishes and its price. Conduct a brief class vote on the most creative restaurant concept. Conclude by summarizing the key vocabulary and phrases learned, and how these can help us connect with another culture.
* ACTFL Standards Addressed: 1.3 Presentational Speaking, 1.2 Cultural Understanding
* Materials/Technology: Student-created menus.

### **Materials/Technology:**

* Projector and speakers for the hook activity.
* Slideshow with images and videos of Costa Rican restaurants and foods.
* Handouts with new vocabulary and phrases.
* Menu handouts and role-play cards for guided practice.
* Paper and colored pencils for menu creation during independent practice.

This lesson plan aims to engage students through multimedia, practical application of new language skills in interactive scenarios, and creative expression, all while focusing on the cultural aspect of Costa Rican cuisine.