Based on the provided format and the lesson objectives for a high school Level I Spanish classroom, here is a detailed lesson plan designed to engage students at the novice level of proficiency according to the ACTFL Proficiency Guidelines. The lesson focuses on Costa Rican restaurants, asking and answering questions about prices, and identifying foods on a menu.

### **Lesson Plan: Discovering Costa Rican Cuisine**

#### Hook (5 minutes)

* Activity: Begin with a short video clip showing a bustling Costa Rican restaurant, highlighting the vibrant atmosphere, cuisine, and cultural elements.
* ACTFL Standards Addressed: 1.2 Cultural Understanding
* Materials/Technology: Projector, computer, internet access for video.

#### Statement of Objective/Can-Do Statement for Students (5 minutes)

* Activity: Explain that by the end of the lesson, students will be able to describe a typical Costa Rican restaurant, ask and answer questions about how much items cost, and identify foods served at a restaurant by looking at the menu.
* ACTFL Standards Addressed: 1.1 Interpersonal Communication

#### Teacher Input (10 minutes)

* Activity: Introduce vocabulary and phrases related to restaurants, food, and prices in Spanish. Use images and realia (like a menu from a Costa Rican restaurant) to make connections to the culture and cuisine.
* ACTFL Standards Addressed: 1.1 Interpersonal Communication, 2.2 Cultural Products and Practices
* Materials/Technology: Digital or physical images of Costa Rican foods, menu examples.

#### Guided Practice (10 minutes)

* Activity: Conduct a role-play activity where students pair up and practice ordering food from a menu, including asking and answering questions about the cost. Rotate roles between waiter and customer.
* ACTFL Standards Addressed: 1.1 Interpersonal Communication
* Materials/Technology: Paper menus in Spanish, play money.

#### Independent Practice (10 minutes)

* Activity: Students will work in small groups to create a menu for their own Costa Rican restaurant using the vocabulary and phrases learned. They will list dishes and prices, and prepare to present their menu to the class.
* ACTFL Standards Addressed: 1.3 Presentational Speaking, 2.1 Relating Cultural Practices to Perspectives
* Materials/Technology: Paper, markers, example menus for reference.

#### Closure (5 minutes)

* Activity: Groups present their menus to the class, focusing on pronunciation, accuracy, and creativity. Provide feedback and highlight excellent examples of cultural understanding and language use.
* ACTFL Standards Addressed: 1.3 Presentational Speaking
* Materials/Technology: None.

This lesson plan integrates ACTFL's world-readiness standards, focusing on communication, cultures, connections, comparisons, and communities through the thematic context of a Costa Rican restaurant. It provides students with a comprehensive and engaging learning experience that connects language learning with cultural exploration.