Based on the provided format and the lesson objectives for a high school Level I Spanish classroom, here is a detailed lesson plan:

### **Lesson 1: Exploring Costa Rican Cuisine**

#### Description of Activities and Setting:

* Classroom Setting: High school Level I Spanish, 30 students at the novice level of proficiency.

#### 1. Hook (5 minutes)

* Activity: Begin with a short video clip showcasing a vibrant, bustling Costa Rican restaurant, highlighting the atmosphere, dishes being served, and interactions in Spanish.
* ACTFL Standards Addressed: 1.2 Cultural Understanding
* Materials/Technology: Projector, YouTube video clip of a Costa Rican restaurant.

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

* Activity: "Today, we will learn to describe a typical Costa Rican restaurant, ask and answer questions about menu prices, and identify foods served by looking at the menu. By the end of the lesson, you will be able to say: 'I can describe a Costa Rican restaurant, ask and answer questions about prices, and identify foods on the menu.'"
* ACTFL Standards Addressed: 1.1 Interpersonal Communication

#### 3. Teacher Input (10 minutes)

* Activity: Introduction to vocabulary related to Costa Rican cuisine (foods, common dishes), phrases for asking and discussing prices, and descriptive language for restaurants. Use images, realia (if available), and examples in sentences.
* ACTFL Standards Addressed: 1.3 Presentational Communication
* Materials/Technology: PowerPoint presentation, realia (pictures/menus from Costa Rican restaurants).

#### 4. Guided Practice (10 minutes)

* Activity: Students participate in a role-play activity in pairs, where one student is a waiter describing the restaurant and its dishes, while the other is a customer asking about prices and making orders based on the menu.
* ACTFL Standards Addressed: 1.1 Interpersonal Communication
* Materials/Technology: Role-play cards, example menus in Spanish.

#### 5. Independent Practice (12 minutes)

* Activity: Students work in small groups to create their own menu for a Costa Rican restaurant using the vocabulary and phrases learned. They must include prices and descriptions of each dish.
* ACTFL Standards Addressed: 1.3 Presentational Communication
* Materials/Technology: Paper, markers, sample menus for reference.

#### 6. Closure (6 minutes)

* Activity: Groups present their menus to the class, describing the restaurant's atmosphere, the dishes offered, and their prices. Other students practice asking questions about the menu.
* ACTFL Standards Addressed: 1.1 Interpersonal Communication, 1.2 Interpretive Communication
* Materials/Technology: Student-created menus.

#### Materials/Technology:

* Projector and computer for video clips and presentations.
* YouTube for Costa Rican restaurant video clips.
* PowerPoint for vocabulary introduction.
* Role-play cards with scenarios and dialogues.
* Realia such as pictures or menus from Costa Rican restaurants.
* Art supplies for menu creation (paper, markers).

This lesson plan incorporates various ACTFL world-readiness standards, focusing on interpersonal, presentational, and interpretive communication, alongside cultural understanding through the exploration of Costa Rican cuisine and restaurant practices.