Based on the format provided and integrating the ACTFL World-Readiness Standards for Language Learning into the lesson design, here's a comprehensive lesson plan for a Level I Spanish class focusing on describing a typical Costa Rican restaurant, asking and answering questions about costs, and identifying foods on a menu.

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

#### Standards Met:

* Interpersonal Communication: Engage in conversations, provide and obtain information, express feelings and emotions, and exchange opinions.
* Interpretive Communication: Understand and interpret written and spoken language on a variety of topics.
* Presentational Communication: Present information, concepts, and ideas to an audience of listeners or readers on a variety of topics.
* Cultures: Understand the relationship between the practices and perspectives of the culture studied.
* Comparisons: Develop insights into the nature of language and culture by comparing the student's own culture with the target culture.
* Connections: Connect with other disciplines and acquire information.

#### Meaningful Context:

Students will explore the cultural and culinary world of Costa Rica, engaging in real-world tasks such as ordering food, asking about prices, and understanding a restaurant menu.

#### Warm-Up/Focus & Review (5 minutes)

* Activity: Quick interactive quiz on Padlet or Kahoot with images and names of popular Latin American foods to activate prior knowledge and establish the lesson's purpose.
* ACTFL Standards Addressed: 1.2 Interpretive Communication

#### Teacher Input (I do with interaction) (10 minutes)

* Description: Introduction to Costa Rican cuisine with a short, engaging video or slideshow presentation. Key vocabulary for restaurant items, dishes, and phrases for asking about prices will be introduced.
* Interaction: Students repeat new words and phrases after the teacher and answer simple questions about the content.
* ACTFL Standards Addressed: 1.1 Interpersonal Communication, 2.1 Cultures

#### Guided Practice (We do) (15 minutes)

* Description: In pairs, students role-play ordering food in a Costa Rican restaurant using a menu created for the class. They practice asking and answering questions about the food and prices.
* ACTFL Standards Addressed: 1.1 Interpersonal Communication, 2.1 Cultures

#### Independent Practice/Homework (You do) (10 minutes)

* Description: Students create a mini-menu for a Costa Rican restaurant including prices. They prepare to present their menu to the class, describing the dishes offered and their costs.
* ACTFL Standards Addressed: 1.3 Presentational Communication, 4.2 Comparisons

#### Closure (5 minutes)

* Description: A quick round-robin where students share one food item from their menu and its price in Spanish. The teacher provides feedback and reinforces key vocabulary and phrases learned.
* ACTFL Standards Addressed: 1.1 Interpersonal Communication, 5.1 Connections

#### Cultural Connections: Where is this actually in the lesson?!

Students will explore the cultural significance of meals in Costa Rica, comparing and contrasting them with their own experiences. This includes discussion on typical dishes, meal times, and social aspects of dining.

#### Communicative Proficiency:

* Interpersonal Communication: Through role-play and discussion.
* Interpretive Communication: Understanding the teacher's input and interactive quiz.
* Presentational Communication: Creating and presenting a menu.

#### Relevance to Learners:

The lesson connects to students' interests in food and dining, encouraging them to explore new cultures through cuisine. Activities are designed to be engaging and appropriate for novice learners.

#### Materials/Technology:

* Video/slideshow presentation on Costa Rican cuisine
* Sample menus in Spanish
* Padlet or Kahoot for the warm-up quiz
* Paper and art supplies for menu creation

This lesson plan aims to provide a comprehensive and engaging learning experience for students, meeting the ACTFL World-Readiness Standards for Language Learning and fostering a deep understanding and appreciation of Costa Rican culture through its cuisine.