Based on the provided format and the objectives for the Level I Spanish class focusing on Costa Rican restaurants, here is a lesson plan designed to meet the ACTFL World-Readiness Standards for Language Learning:

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

#### 1. Hook (5 minutes)

* Activity: Brief video clip of a bustling Costa Rican restaurant, showcasing the environment and some local dishes.
* ACTFL Standards Addressed: 1.2 Cultural Understandings, 4.2 Cultural Comparisons.
* Materials/Technology: Projector, speakers, video clip.

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

* "By the end of today's lesson, you 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."

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

* Activity: Presentation on Costa Rican cuisine, including common dishes, typical restaurant settings, and phrases for ordering and asking about prices. Emphasis on visual aids and simple Spanish phrases.
* ACTFL Standards Addressed: 1.1 Interpersonal Communication, 2.1 Interpretive Communication, 4.1 Cultural Understandings.
* Materials/Technology: Slides, projector.

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

* Activity: Interactive role-play where students practice being a waiter or a customer in a Costa Rican restaurant, using menus with pictures and prices.
* ACTFL Standards Addressed: 1.1 Interpersonal Communication, 3.1 Presentational Speaking.
* Materials/Technology: Paper menus, pictures of food items.

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

* Activity: Students work in pairs to create a short dialogue ordering food in a restaurant, including asking about the price and responding. They then present their dialogues to the class or a small group.
* ACTFL Standards Addressed: 1.1 Interpersonal Communication, 3.1 Presentational Speaking.
* Materials/Technology: None required.

#### 6. Closure (10 minutes)

* Activity: Quick quiz or exit ticket where students match pictures of Costa Rican dishes to their names and prices on a worksheet. Brief class discussion on what they learned about Costa Rican culture and cuisine.
* ACTFL Standards Addressed: 1.2 Interpretive Communication, 4.2 Cultural Comparisons.
* Materials/Technology: Worksheet, pen/pencil.

#### Materials/Technology Needed:

* Projector and speakers for video and presentation.
* Video clip of a Costa Rican restaurant.
* Slides for presentation on Costa Rican cuisine.
* Paper menus with pictures and prices for role-play.
* Worksheets for closure activity.

#### Cultural Connections:

* This lesson connects students to the culture of Costa Rica through its cuisine, fostering an appreciation for cultural differences and similarities.

#### Communicative Proficiency:

* Engages students in interpersonal communication through role-play and dialogue creation.
* Uses interpretive communication via video and presentation to understand Costa Rican restaurant culture.
* Involves presentational communication as students present their dialogues and participate in class discussions.

#### Relevance to Learners:

* Activities are tailored to novice learners with visual aids and simple language to ensure understanding.
* The lesson connects to students’ worlds by relating the dining experience in Costa Rica to their own experiences with restaurants, enhancing cultural awareness and communicative confidence.

This lesson plan aims to create a dynamic and interactive environment for students to explore Costa Rican culture and practice Spanish in meaningful, real-world contexts, aligned with the ACTFL World-Readiness Standards for Language Learning.