

## Grade 8 Food Cluster - Bon appétit!

### **Lesson #7: Food - Food Preparation and Cuisine of the Francophone World - Cooking Show!!!**

<b>FSL Grade 8</b>	<b>Duration: 120 minutes</b>	
<b>Specific Learning Outcomes:</b>	<b>Learning Objectives:</b>	<b>Assessments:</b>
Oral Production: - name, list, encourage, describe, explain, ask and answer questions, give simple commands, directions, instructions or advice, express needs, desires, wishes and preferences, make suggestions, give compliments, orally, providing some details, in a defined, structured and modelled fashion, with limited spontaneity, resulting in a prepared message expressed in the present, that is comprehensible and accurate.	- Students will be able to use cooking vocabulary as they show and explain how to make a francophone dish.	Summative: Video: Take note of how well students used their knowledge of cooking vocabulary, how well they gave directions using the Imperative mood, and that they used a francophone dish for their video.

#### Preparation Required:

- Go through the Cooking Challenge Sheets students handed in last week and have awards ready to announce for each group. Each group should be mentioned in at least one category.
- Book the foods room if possible for the second period of this lesson. If it is not possible, students may wish to film their video at home or act out their cooking show without real ingredients.
- Have tablets or laptops for every two students for the first period of this lesson.
- Print copies of “Lesson 7 - Rubric” to give to students and to grade students work.

**Introduction (10 minutes):**

*The results are in from last week's 'Recipe Challenge'!* Begin with the special awards that you decided upon from the last question on the Recipe Challenge questionnaire. Then announce the “most creative” winners in each category, the “grammar masters” for great use of the Imperative, and finally the overall winners for recipes that looked the “most tasty”. Finish with that one because we all want to eat delicious food.

**Pre-task (10 minutes):**

*Our final task for this cluster is for each of you to make your own cooking show!* Explain to the students that they will be working in pairs to create a cooking show that demonstrates and explains how to make a recipe from the francophone world. Discuss as a class what knowledge they have that they will need to use for this final task. (knowledge about cooking preparation and ingredients, an ability to give directions clearly, etc.). Pass out “Lesson 7 - Rubric” to students and go over the criteria they will be graded on for their video.

**Task (80 minutes):**

Students will work in pairs for this task. They will record themselves making the recipe and then the class will watch the cooking shows together to celebrate their success. It would be preferable for students to make their dish for real, but they may mime all the actions needed for the recipe as they explain how to make their dish if the former is not possible. The first period could be given for students to find a recipe, plan and prepare, and the second period could be dedicated to filming their show in the kitchen if possible.

**Post-task (20 minutes):**

During the post-task, it is up to you as the teacher to determine what elements students struggled with or were brought up in the task. Examples include vocabulary, pronunciation, or grammatical elements.

The post-task is also a great time to have students share their accomplishments from the task. The post-task for this lesson might be the following:

Give feedback to students about their ability to complete the task. Take time during the next class or two to watch students' cooking shows. Any significant language issues noticed during this task could be a focus for subsequent lessons.

**Differentiation/Accommodation:**

- To accommodate this lesson for a lower level, students could be encouraged to choose a simple recipe for their task.
- To accommodate this lesson for a higher level, students could be encouraged to choose a more complex recipe for their task.