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| **Reading Lesson Plan** |

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| How to make tomato soup |

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| **Instructors** | **Level** | **Students** | **Length** |
| Joung eun Kim  (Rian) | Intermediate  OR  High- intermediate | 13 students | 40 minutes |

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| **Materials:**  - White board & Board markers  - Pieces of Jigsaw activity sheet  - Reading sheet (15 copies) & POP Quiz sheet (15 copies)  - Warming up sheet (15 copies)  - Discussion sheet (15 copies) |

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| **Aims:**  - To learn vocabulary about cooking by warming up activity  - To improve students integrated skills by discussion activity  - To practice speaking by explaining what they read during Jigsaw activity  - To be able to pick up the fact from the reading text by answer the pop quiz |

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| **Language Skills:**  - Reading: Jigsaw activity sheet and Reading text  - Speaking: Discus how to make your favorite food  - Writing: Creating discussion sheet  - Listening: During Jigsaw activity, focus on each group speaking  and listen each partner during post activity |

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| **Language Systems:**  - Lexis: words from the reading text and warming up sheet  - Discourse: talking about how to cook your favorite food  - Phonology: repeating words and correcting pronunciation |

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| **Assumptions:**  - All students know what Jigsaw activity is and how to process it.  - Most students have experience to cook  - Students can understand the reading text without trouble.  - Students know how to scan |

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| **Anticipated Errors and Solutions:**  - Students may not be able to answer the warming up sheet  → Do the warming up activity together and give them more explanation  about words  - Students may not understand what the text about → briefly summary the steps  - Students may need a time to do each tasks → be flexible with a time  - Students may not be able to do discussion activity  → giving them simple example such as the way to make noodle soup. |

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| **References:**  - http://startcooking.com/blog/521/How-to-Make-Tomato-Soup  - http://dic.naver.com/  -http://www.jigsaw.org/overview.htm |

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| **Lead-In** | | |
| **Materials:** White board & Board markers | | |
| **Time**  5min | **Set Up**  Whole class | **Procedure:**  Hello everyone. How is the weather today?  In winter time, what kinds of food do you often have?  It could be soup, something warm.  (Elicit to reach the main idea)  So, today we are going to talk about tomato soup. Before we start, we are going to do warming up activity. |

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| **Pre-Activity** | | |
| **Materials**: White board & Board markers, Warming up sheet | | |
| **Time**  5min | **Set Up**  Whole class  Pairs  Whole class | **Procedure:**  **1. Pre – vocabulary**  Instruction  In this side, there are words and in that side, there are the meanings from the words. Match words and meaning and then draw a line between them. Work with your partner.  Demonstration  “Shimmer” means “It shines with a faint, unsteady light or has an unclear, unsteady appearance” so you can connect by drawing a line.  ( Hand out : Warming up sheet )  Monitoring  Ok, Ladies. Let’s check the answer together |

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| **Main-Activity** | | |
| **Materials:** Pieces of Jigsaw activity sheet, Reading sheet, POP Quiz sheet | | |
| **Time**  10min  5min | **Set Up**  Whole class  Group  Whole class  Individually  Whole class | **Procedure:**  **1. Jigsaw Activity**  Instruction  As yesterday we did, we are going to Jigsaw activity. I’m going to give you a piece of story and you can work with your group. (divide by 3people) I’ll give you 3min  CCQ  What are you going to do now?  Who is going to work with you?  How much time do you have?  ( Hand out : Pieces of Jigsaw activity sheet each group )  Monitoring  Time’s up. Let’s share the story.  Feedback  Was it fun?  Was it difficult?  You did great job.  **2. Scanning to details**  Instruction  I’ll give you reading text what we’re done by Jigsaw activity. I want you to read the text and answer the pop quiz. I’ll give you 2min  CCQ  What are you going to do now?  Who is going to work with you?  How much time do you have?  ( Hand out : Reading text and POP Quiz )  Monitoring  Ok, Ladies. Let’s check the answer together  Feedback  Was it fun?  Was it difficult?  You did great job. |

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| **Post-Activity** | | |
| **Materials:** Discussion sheet | | |
| **Time**  15min | **Set Up**  Whole class  Pairs  Whole class | **Procedure:**  **1. Free production**  Instruction  What’s your favorite food? Can you make it? Let’s talk to about how to make your favorite food. Work with your partner. I’ll give you 10min  CCQ  What are you going to do now?  Who is going to work with you?  How much time do you have?  ( Hand out : Discussion sheet)  Monitoring  Ok. Time’s up. Let’s share the ideas.  (Ask the ideas each group)  Feedback  Was it fun?  Was it difficult?  You did great job.  **2. Conclusion**  Good Job, ladies.  Homework  No homework today.  See you tomorrow |

1. Warming up!!!

Match words and meaning.

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| **A** | shimmer |  | **H** | It is a small amount of salad, herbs, or other food that is used to decorate cooked or prepared food |
| **B** | Dutch oven |  | **I** | It’s kind of soup |
| **C** | translucent |  | **J** | It means, you get rid of it because you no longer want it or need it. |
| **D** | potato masher |  | **K** | It’s a tool when you smash potato |
| **E** | discard |  | **L** | If a material islike this**,** some light can pass through it. 예문예문 |
| **F** | broth |  | **M** | a metal box, open in front, for cooking in front of an open fire |
| **G** | garnishes |  | **N** | It shines with a faint, unsteady light or has an unclear, unsteady appearance |

## Jigsaw Activity sheet ##

Heat 2 tablespoons oil in large pot or Dutch oven over medium-high heat until it is shimmering

Add the onion, garlic, and bay leaf.

Cook, stirring frequently, until the onion is translucent, about 3 to 5 minutes.

-------------------------------------------------------------------------Stir in the tomatoes and their juice. Using potato masher, mash until no pieces bigger than 2 inches remain.

Stir in sugar and bread; bring soup to boil.

Reduce the heat to medium and cook, stirring occasionally, until the bread is completely saturated and starts to break down, about 5 minutes.

-------------------------------------------------------------------------Remove and discard bay leaf.

Transfer half of soup to blender.

Add 1 tablespoon oil and process until soup is smooth and creamy, 2 to 3 minutes. Transfer to large bowl and repeat with remaining soup and oil.

Rinse out the pot you cooked the soup in and return the soup to the pot.

-------------------------------------------------------------------------Stir in up to 2 cups of chicken (or vegetable) broth until soup reaches desired thickness.

Return soup to boil and season to taste with salt and pepper.

Optional garnishes include chopped parsley, fresh chopped basil or croutons.

2. Reading text

[](http://startcooking.com/)

**TOMATO SOUP** (*serves 6 – 8)*



* 4 tablespoons of olive oil
* 1 medium onion (about 1 cup) - chopped
* 2 cloves of garlic (about 2 teaspoons) - minced or crushed
* 1 bay leaf
* 2 cans of whole tomatoes packed in juice (28 ounce)
* 1 tablespoon of brown sugar
* 3 slices of large sandwich bread (crusts removed and cut into 1-inch pieces)
* 2 cups of chicken stock

Heat 2 tablespoons oil in large pot or Dutch oven over medium-high heat until it is shimmering

Add the onion, garlic, and bay leaf.

Cook, stirring frequently, until the onion is translucent, about 3 to 5 minutes.

Stir in the tomatoes and their juice. Using potato masher, mash until no pieces bigger than 2 inches remain.

Stir in sugar and bread; bring soup to boil.

Reduce the heat to medium and cook, stirring occasionally, until the bread is completely saturated and starts to break down, about 5 minutes.

Remove and discard bay leaf.

Transfer half of soup to blender.

Add 1 tablespoon oil and process until soup is smooth and creamy, 2 to 3 minutes. Transfer to large bowl and repeat with remaining soup and oil.

Rinse out the pot you cooked the soup in and return the soup to the pot.

Stir in up to 2 cups of chicken (or vegetable) broth until soup reaches desired thickness.

Return soup to boil and season to taste with salt and pepper.

Optional garnishes include chopped parsley, fresh chopped basil or croutons.

Adapted from: *Cook's Illustrated*

3. POP Quiz

**A. What ingredient does not need to make the soup?**

1) Olive Oil

2) Chopped onion & crushed garlic

3) Potato

4) Brown sugar

**B. At the beginning of the cooking what do you need?**

1) Tablespoon & Dutch oven

2) Oil & pan

3) Onion & garlic

4) Tomatoes

**C. What is the order to put ingredients together?**

1) Sugar & bread→ chicken broth→ onion, garlic & bay leaf→ tomato

2) Onion, garlic & bay leaf→ tomato→ sugar & bread→ chicken broth

3) Tomato→ sugar & bread→ chicken broth→ Sugar & bread

4) Chicken broth→ onion, garlic & bay leaf→ tomato→ sugar & bread

**D. At the end of the cooking, what is the optional step?**

1) Set a table with candles

2) Take a picture for uploading to Facebook or Blag

3) Invite your boy friend

4) Decorate include chopped parsley, fresh chopped basil or croutons

**E. The recipe uses fresh tomatoes from a farm. (True / False)**

**F. You don’t need some bread if you follow the recipe. (True / False)**

4. Discussion

How to make your favorite food? Describe by 4 steps

**Name of the food:**

**STEP1:**

**STEP2:**

**STEP3:**

**STEP4:**