**Background Information Sheet**

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| **Name** | **Class** | **Date** | **Lesson Type** | **Length** |
| Jihyeon Im | 223th WD | 28/07/2021 | TBL\_Speaking | 20 mins |

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| **Lesson** | |
| **Topic** | Food Recipe |
| **Main Aim** | Students will practice their speaking comprehension through a task-based activity |
| **Secondary Aim** | Students will practice their speaking and listening fluency |

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| **Materials and References** |
| Handouts, Pens |

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| **Student Profile** | | | |
| **Level** | Upper Intermediate | | |
| **Age** | Adults | **Number of Students** | 3 |
| **Detail** | Students are consisted of adults. As their English level is 'Upper Intermediate' currently, they still need to be able to understand and speak more precisely. | | |
| **Assumptions about students’ knowledge as required for this lesson:** | | | |
| Students are able to communicate in English with occasional errors. The errors rarely limit communication. | | | |

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| **Anticipated Difficulties and their Solutions:** |
| 1. Not all students can hear the voices clearly 🡪 rearrange seats 2. Not easy to start to discuss one another 🡪 give a clear guideline |

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| **My Personal Aim** |
| What I aim to demonstrate is the ability to write out a complete, practical lesson plan. |

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| **Stage Name:** Pre-Task  **Purpose of this stage:**   1. To provide students some information about the topic 2. To start to talk about the topic, which should be useful for the next stage lesson | | |
| **Materials:** N/A | | |
| **Time** | **Interaction** | **Procedure** |
| 30 sec  3 min  30 sec | T  S-S  T-S | Organize seating arrangements so all three students can conveniently see and talk with one another.  *Hello everyone! Have you ever made any food such as a sandwich? Share your experiences of making foods with other students. No writing! Only talk.*  Students share their experiences. Teacher listens to the discussion in a distance.  Provide comments and/or information that can help the students’ better understanding. |

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| **Stage Name:** Task Preparation  **Purpose of this stage:**   1. To have students prepare their presentation, whereas a teacher helps students just as an advisor | | |
| **Materials:** handout, Pen | | |
| **Time** | **Interaction** | **Procedure** |
| 20 sec  30 sec  20 sec  2 min  1 min | T  S  T  S-S  T-S | Give a clear instruction. Hand out hangouts.  *Do you like a burger? What toppings do you like on your burger? Here are some lists of the burger ingredients. Just read it quickly and pick your three favorites.*  Student pick their three favorites.  Give a clear instruction.  *Now, discuss which three toppings you will put on the burger. This time, you should all have the same three toppings.*    Students discuss and choose top three group ranking. Teacher listens to the discussion in a distance.  Nominate one student to talk shortly about the discussion. Give comments or feedback if necessary. |

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| **Stage Name:** Task Realization  **Purpose of this stage:**   1. Students present the discussion results to the class 2. A teacher can give a short feedback after watching the presentation | | |
| **Materials:** handout, pen | | |
| **Time** | **Interaction** | **Procedure** |
| 1 min  8 min  1 min | T  S-S  T-S | Set the purpose of the activity and give clear instructions. Hand out handouts.  *Let's get ready to make the burger. You all will discuss together to make a burger recipe. In the handout, there are some information about the burger recipe. What you need to do is to complete the burger recipe through the group discussion.*  **I.C.Q**   * What do you need to do? ………….. (Completing the burger recipe by discussion)   Students do the discussion activity for 8 minutes.  Teacher listens to the discussion in a distance.  Indicate one student to share how to make the burger. Give feedback if necessary. |

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| **Stage Name:** Post Task  **Purpose of this stage:**   1. To correct the mistakes made in the previous task(s) 2. Students are asked to find more expressions and/or vocabularies | | |
| **Materials:** handouts | | |
| **Time** | **Interaction** | **Procedure** |
| 20 sec  1 min | T  T-S | Give the other recipe to the students. Then say to all students,  *Compare the discussion result with the recipe.*  Nominate one student to share some differences between the discussion result and the recipe. Give some comments and/or feedback if necessary. |



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| **Pros** | | |
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| **Cons** | | |
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| **Change** | | |
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| **Overall Comments** | | |
|  | | |
| **Grade** | | |
| **Above Standard 85%-100%** | **Standard 70%-84%** | **Below Standard 69%-0%** |
| **Instructor** | **Student Signature** | **Date** |
| **Taute, David** |  |  |

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|  | **Your Rankings** | **Group Rankings** |
| **Cheese** |  |  |
| **Bacon** |  |  |
| **Onion** |  |  |
| **Hot sauce** |  |  |
| **Ketchup** |  |  |
| **Lettuce** |  |  |
| **Olives** |  |  |
| **Pickles** |  |  |
| **Tomato** |  |  |
| **Olives** |  |  |
| **egg** |  |  |
| **pepper** |  |  |
| **pork** |  |  |
| **chicken** |  |  |
| **Beef** |  |  |

**beef burger recipe**

* **Ingredients**

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| 6 white rolls, olive oil, |

* **How?**
* Heat the olive oil in a frying pan.



* Serve with ketchup, if you like.

**beef burger recipe**

* 20 mins to prepare and 17 mins to cook
* **Ingredients**
* ½ tbsp olive oil
* 1 onion
* 500g British Beef Steak Mince
* 1 tsp mixed dried herbs
* 1 egg
* 4 white rolls
* lettuces
* 1 tomato
* ketchup (optional)
* 4 slices mature Cheddar (optional)
* **How?**

1. Heat the olive oil in a frying pan. Add the onion and cook for 5 minutes until starting to turn golden. Set aside.
2. In a bowl, combine the beef mince with the herbs and the egg.

Season, add the onions and mix well. Using your hands, shape into 4 patties.

1. Cook the burgers on a preheated barbecue for 5-6 minutes on each side. While the second side is cooking, lay a slice of cheese on top to melt slightly (if using).
2. Meanwhile, lightly toast the cut-sides of the buns on the barbecue. Fill with the lettuce, burgers and tomato slices. Serve with ketchup, if you like.