

Lesson Plan

Name: Carl Peel

Grade/ Age of learner: Fifteen to seventeen year-olds / Intermediate

Subject/Topic: Ordering in a restaurant

Time allotted: 10 minutes

Time	Activity
	<p style="text-align: center;"><i>Starting Instruction</i></p> <p>Hook: Setting the scenario. You have just landed at LAX and a distant relative or friend is picking you up. You are starving. You slept through the food service and it's now lunch time. Your aunt/friend/guide takes you to a simple restaurant near the airport.</p> <p>Goals:</p> <p>#1 To understand the menu, what the sections are and what the common items are.</p> <p>#2 To understand the waiter and the process of ordering/procession of the meal.</p> <p>#3 To order and generally communicate with the waiter.</p> <p>Pre-Assessment: I hand each student a menu. I tell them my name is Carl and I will be their server. I'll give them a minute to look over them menu, then ask each one if they are ready to order. Their responses will likely be all over the place, some saying, no, some calling out a menu item. Some (maybe most) looking bewildered and scared. Some might even give plausible answer, but it'll give me a sense of where they're at.</p>
	<p style="text-align: center;"><i>Building Instruction-Content Delivery</i></p> <p>Inquiry prompt: What are you looking for (hoping is) on the menu? How do you normally order? You can choose between drinks, appetizers, entrees or mains (not to be confused with European entrees – meaning an appetizer course), sides, dessert? Is this the same or different from home?</p> <p>Teacher-directed instruction:</p> <ul style="list-style-type: none">• First, I'll point out the various sections of the menu.• Then I'll role-play as a waiter and ask if I can get them anything to start.• We'll go through the drinks and appetizer sections of the menu – so they know what the items are (I'll have to find a menu with pictures or make my own).• Students will repeat the question about drinks and appetizers. Then, answer, "I will / I'll have" or "I would like."• I will go through the other menu items with them. This will be a simple diner with very common foods, but with mains, sides and desserts.• I will ask again if I can get them something to start while they look over the menu further (and explain the custom of doing so).

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	<ul style="list-style-type: none">• Having gone over the items – what they are, pronunciation if need, etc. – I will ask what else they will have, and they will respond with “I will have” or “I would like.”• I’ll repeat their order back to them – maybe sometimes the citing the wrong item so they’ll repeat “No, I’ll have...” etc. <p>Student involved modeling: They will each respond with their orders. I can point to a picture, and say, “You’d like this?” “And they will say yes, or correct me, [“No, not a salad, the fried chicken.”]</p>
	<p style="text-align: center;"><i>Applying Instruction</i></p> <p>Student practice:</p> <ul style="list-style-type: none">• I will model phrases and they will repeat. I will teach other phrases a waiter might ask such as “Will you be sharing the one dessert?”• I’ll have the students break into groups of two and switch between playing the waiter and the customer roles. Ordering drinks and starters, but then also mains/entrée, and dessert. <p>Student self-assessment: Did each of you understand what the other was asking? What the other was ordering?</p>
	<p style="text-align: center;"><i>Concluding Instruction</i></p> <p>Reflection and integration</p> <ul style="list-style-type: none">• I would ask the class what the general order of the meal and the ordering is.• I would ask what their favorite part of the meal is? Is it dessert? Is it the main entrée?• I will encourage them to go out and order something to eat!

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Big Vern's STEAKHOUSE

Appetizers

<u>Fried Zucchini</u>	6.99
Served with ranch dressing	
<u>Fried Mushrooms</u>	6.99
Served with ranch dressing	
<u>Onion Rings</u>	6.99
Served with choice of dressing	
<u>Shrimp Cocktail</u>	8.99
6 large shrimp served in special cocktail sauce	
<u>Hot Wings</u>	8.99
Served with ranch or BBQ sauce	
<u>Chips & Salsa</u>	5.99

Salads

<u>House Salad</u>	4.99
Spring mixed baby greens and fresh green leaf lettuce topped with tomatoes, cucumbers, and onions	
<u>Grilled or Fried Chicken Salad</u>	9.99
Spring mixed baby greens and fresh green leaf lettuce topped with grilled chicken, sliced tomatoes, cucumbers, onions, real bacon crumbles and your choice of dressing	

Sandwiches

<u>Fried or Grilled Chicken Sandwich</u>	8.99
Fried or grilled chicken breast served on a hamburger bun along with mayonnaise, tomatoes, and lettuce and chips or French fries	
<u>Bacon Cheeseburger</u>	10.99
<u>Hamburger Platter</u>	7.99
Fresh grilled burger made to order along with chips or homemade fries (Add cheese for \$.40)	
<u>Chicken Fried Steak Sandwich</u>	8.99
Our delicious chicken fried steak served on a hamburger bun with lettuce, tomatoes, and mayonnaise along with fries or chips	
<u>BBQ Beef Sandwich</u>	9.99
Served with onions and pickles along with your choice of fries or chips	
<u>Homemade Vegetable Beef Soup</u>	6.99

Side Dishes

<u>Potato Casserole</u>	3.99
<u>Baked Potato</u>	3.99
<u>French Fries</u>	3.99
<u>Mashed Potatoes & Gravy</u>	3.99
<u>Caramelized Mushrooms and Onion</u>	3.99
<u>Steamed Vegetables</u>	3.99
<u>Grilled vegetables</u>	3.99

Big Vern's 10 and Under

(Each served with French Fries or chips)

<u>Hamburger</u>	5.49
<u>Cheeseburger</u>	5.89
<u>Grilled Cheese</u>	4.99
<u>Chicken Tenders</u>	6.99
(Served with mashed potatoes or fries, and gravy)	
<u>Chicken Fried Steak</u>	6.99
(Served with mashed potatoes or fries, and gravy)	
Substitutions add \$3.00	

Desserts

<u>Cobbler of the Day</u>	3.99
<u>Blackberry Cobbler</u>	3.99
<u>Bread Pudding</u>	3.99
<u>Add Ice Cream</u>	1.99
<u>Bowl of Ice Cream</u>	3.99

Beverages

<u>Sodas- Coke, Dr Pepper, Lemonade, Sprite,</u>	
Diet Coke, Diet Dr Pepper	1.99
<u>Sweet or Unsweetened Tea</u>	1.99
<u>Coffee</u>	1.99
<u>Milk</u>	2.99

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.



Drinks / Beverages

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Appetizers



Entrees / Mains



Side Dishes



Desserts