

Lesson Plan Template

1. Lesson Plan Information	
Subject/Course: ENGLISH	Name: Miguel Ángel Arévalo Merino
Grade Level: 4 th Year Compulsory Secondary Education (15-16)	Date: 21/12/2016 Time: 10.30-11.30
Topic: Christmas around Europe	Length of Period: 1 hour

2. Expectation(s)
TARGETS: <ul style="list-style-type: none">• Using two language skills (reading, writing).• Incorporating ICTs in your coursework.• Sharing similarities and differences across schools in our Erasmus+ Programme.

3. Content
<i>What do I want the learners to know and/or be able to do?</i>
See how cultures approach end-of-the-year celebrations differently, though similarly.

4. Assessment (collect data) / Evaluation (interpret data) (Recording Devices (where applicable): anecdotal record, checklist, rating scale, rubric)
<i>Completion of tasks (25%)</i> <i>Use of L2 (English) along the different tasks (25%)</i> <i>Project (50%)</i>

5. Learning Context
A. The Learners (i) <i>What prior experiences, knowledge and skills do the learners bring with them to this learning experience?</i>
Stereotypical notions about Christmas in other countries regarding meal traditions which students will put to the test after reading the sample text.
B. Learning Environment
Group of 32 students with language abilities ranging from A.2 (higher beginner) to B.2.3. (higher intermediate).
C. Resources/Materials
<ul style="list-style-type: none">• Reading task (insert)• ICT tools: Internet access and laptops• Free account on Prezzi.• Free dropbox account.

6. Teaching/Learning Strategies
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CLASSROOM PROCEDURE

STEP 1.

1.1. Ask your students what they know about Christmas celebrations in other countries across Europe, pairwork (5 mins)

1.2. Share ideas with whole group, teacher collects main findings on whiteboard (5 mins)

STEP 2.

2.1. Reading Insert: Students read the following task. (20 mins)

Source: Euronews

What is traditionally eaten in the different European countries.

England

A roast turkey dinner is most common, served with roast potatoes; vegetables, including the one everyone loves to hate, Brussel sprouts; Cranberry or bread sauce and gravy; and small chipolata sausages wrapped in bacon, (colloquially known as pigs in blankets). Dessert can be Christmas pudding, (a cake of dried fruit sometimes flambéed in brandy), mince pies with cream or custard, Christmas cake, (dried fruit cake with icing), or yule log.

France

Foie gras, smoked salmon, scallops, oysters and snails are a favourite for starters during Christmas meals. The main dish is almost always meat, be it roast turkey, capon or goose; with roast beef, game, and ham also on the menu at times. It is not an easy task to be a vegetarian on Christmas in France. Dessert is usually a Yule log cake with a very rich chocolate, butter or cream frosting.

Germany

Many Germans prefer a simple meal on December 24 to avoid extra work or drama on that special day. This meal is often "Würstchen mit Kartoffelsalat", (Wiener with potato salad). On the 25th and 26th, (when Germans visit the different branches of their family), dishes are often more complex with roasted duck, goose, or beef.

Greece

Traditionally, the main course of Christmas dinner in Greece is roast pork, with a variety of side delicacies. Christmas turkey has become popular in recent years.

Melomakarona and kourabiedes are the two varieties of Christmas and New Year's cookies in Greece. The first is made with semolina, cinnamon, and clove cookies drenched in honey, while the second is with rosewater and fresh butter cookies sprinkled with powdered sugar that are normally served at New Year.

Hungary

Fish soup or poultry is the main dish. Traditional desserts are poppy seed rolls or nut rolls. According to traditional beliefs the fish scales represent money, poppy seeds bring luck and happiness, while the walnut is a symbol of richness. Eggnog is usually a part of the menu as is kocsonya, (a meat jelly made

of thick broth).

Italy

December 24th standard menu: Octopus salad – Vermicelli a vongole, (a kind of spaghetti, the one we use for fish condiment, with clams), Spigola all'acqua pazza, (sea bass), Baccalà fritto, (fried salted codfish), Capitone fritto, (fried large eel), with an Insalata di rinforzo, (Salad with cauliflower, anchovies, olives, and various pickles)

As desserts panettone and pandoro are popular in the North of Italy, with pastiera, struffoli e cassata in the South of Italy.

Poland

The most important meal is the dinner on December 24, when dishes include carp, red borscht soup with uszka, (small stuffed raviolis), and cabbage with mushrooms. It is a meal without meat.

Portugal They eat a very simple meal of boiled cod and assorted vegetables on Christmas Eve. On Christmas Day, most families eat a roast of goat with potatoes, while others go with turkey or chicken.

Russia

Salads, champagne and caviar for New Year's Eve.

Selyodka pod Shuboi, or "Herring under a Fur Coat" is a layered dish filled with herring, potatoes, carrots, beets, onions and mayonnaise. The beets give the salad its purplish color. Olivier salad, also called Russian salad in some countries, is made with mayonnaise, potatoes, carrots, pickles, green peas, eggs and chicken or bologna.

The champagne is usually the "Sovietskoye" variety, available everywhere from Kamchatka to Brighton Beach.

The caviar is usually red and served on buttered bread.

Spain

On the day of giving presents, (January 6), people eat "roscón de reyes", (king cake), and turrón, (almond nougat candy). On the night of the 31st you are supposed to eat a grape for every strike of the clock at midnight.

Turkey The special dish on New Year's Eve, is, appropriately, turkey.

Ukraine The day before Christmas, January 6, they have a big meal with a dozen dishes, symbolising the 12 apostles.

The dishes can be drinks too, (but not alcoholic). One of the most common dishes is kutya, a dessert made from wheat or rice, with nuts, raisin, poppy seed, honey.

STEP 3

3.1. If your country was one mentioned in the text above say whether you agree or disagree with what is stated and how different your meals are at home for you on Christmas Day (50-60 words). If your country was not on the list, write about your typical meals (50-60 words). (15 mins)

3.1. Now, send a copy of your task by email to one of your partners in one of the countries of your Erasmus + Programme, hopefully those you stayed with in Lithuania last October 2016. (10 mins)

3.3. Finally, before 30th January 2017 all students collaboratively elaborate a Prezzi Presentation with all your Erasmus+ partners to present this information about all your countries in the Programme visually, use dropbox to share an account and make contributions to this presentation. Presentation will be on display for our next exchange visit.

7. My Reflections on the Lesson

What do I need to do to become more effective as a teacher in supporting student learning?

To be completed by English teacher(s) in each Erasmus+ School once this unit is completed by all schools.