Date of preparation:

Date of teaching:

Period: 58

 **UNIT 7: RECIPES AND EATING HABITS**

**Lesson 4: COMMUNICATION**

**I. OBJECTIVES:**

**1. Knowledge:** By the end of the lesson, Ss will

a. Vocabulary: shallot, cube, purée, smooth sauce, tender

b. Grammar: Conditional sentences type 1 with modal verbs

c. Skills:Spoken interaction, listening and checking, rearranging, writing the ideas, discussion, reporting

**2. Competence development:**

-Self-study: Determine the duty of study, surf the information and answer the questions related in the lesson.

-Problem solution: Analyse the problems and find the solutions for these in the lesson as well as in the discussion.

 -Cooperation: Assign the duty in team work, pair work, linguistic competence, cooperative learning and communicative competence

**3. Virtues:**

- Responsibility: Ss will be more responsible for cooking for themselves and for their family.

- Compassionate quality: Ss will be interested in cooking.

- Honesty: Ss will be able to give correct information as well as factual data.

**II. TEACHING AIDS**

**1. Teacher:** Textbooks, computer accessed to the Internet, projector

**2. Students:** Textbooks.

**III. PROCEDURE**

**1. Checking:** During the lesson

**2. New lesson:**

|  |  |
| --- | --- |
| **Teacher**’s **and students**’ **activities** | **Contents** |
| **1. Warm up (5’)****Aim:** To attract Ss’ attention to the lesson and to lead in the new lesson**Content:** Know about cooking**The result of the activity:** Students will be understand more about how to cook meal **Procedure:**  |
| **Teacher**’s **and students**’ **activities** | **Contents** |
| - T asks some questions- Ss answer the questionsSs share ideasT leads in the new lesson | **\* Chatting.**- What do you often do at home?- Do you help your mother cook for family?- What dishes do you know?- Can you tell me some dishes you know?- ... |
| **2. Presentation (10’)** **Aim:** Help Ss know some ingredients and preparation for pumpkin soup **Content:** Know some ingredients and preparation for pumpkin soup**The result of the activity:** Ss will be able to use some vocabulary words about some ingredients and preparation for pumpkin soup**Procedure:** |
| **Teacher**’s **and students**’ **activities** | **Contents** |
| T presents the vocabularySs read the vocabularyT asks Ss to look at the picture and guess the name of the dish in the picture.Ss guess the name of the dish in the picture.T asks Ss to discuss to give the ingredients and preparations for the pumpkin soup.Ss discuss.T lets them listen and check.T asks Ss to listen and complete the ingredients and preparation for the pumpkin soup.Ss listen and completeT corrects and remarksT asks Ss to talk about the ingredients and preparations for the pumpkin soup: Pumpkin soup is my family’s favorite soup. The ingredients are:…….Before cooking,…..Ss talkT corrects and remarksT gives extra vocabularySs copy and read | Know some ingredients and preparation for pumpkin soup**1. Pumpkin soup****\* Ingredients:** **-** a kilo of pumpkin.- two shallots.- two sticks of celery- two tablespoons of butter- two tablespoons of fresh of cream- a pinch of salt **\* Preparation**- peel the pumpkin - chop it into cubes- peel the shallots - slice them- Wash the celery and removes the leaves**2. Extra vocabulary**- cube (n)- purée (v): make fruit or vegetables into a thick, smooth sauce, usually in a blender- garnish (v): decorate a dish of food with a small amount of another food- tender (adj): soft or easy to chew  |
| **3. Practice (15’)****Aim:** Help Ss listen to a talk about how to prepare the ingredients**Content:**Ss listen to a talk about how to prepare the ingredients**The result of the activity:**Students listen to a talk about how to prepare the ingredients**Procedure:** |
| **Teacher**’s **and students**’ **activities** | **Contents** |
| T asks Ss to read the steps to cook the soup and try to rearrange the steps Ss rearrange how to make the soupT lets them listen and correctsSs practise to read the steps to cook the soupT lets them listen again and gives the bene­fits of this dish.Ss answer T asks them to compare their answers with their friends.Ss do it. T checks and corrects. | **3. The steps to make the soup:**- Heat the butter in a deep pan, add shallots and celery and stir fry for a few minutes.- Add the pumpkin and stir fry for a few more minutes.- Add 750 ml of water and a pinch of salt and cook until the pumpkin is tender. Cool for 10 minutes.- Puree the soup in a mixer until it is smooth.- Add the cream and simmer for 2 to 3 minutes.- For the finishing touch, garnish it with some celery leaves.**\* The** **health bene­fits of this dish***Key:* - a good source of ­ fibre, minerals, and vitamins, especially vitamin A- improve your eyesight and protect yourself from certain cancers**Compare your answer with those of a classmate** |
| 1. **Further practice (10’)**

**Aim:** Help Ss know how to prepare ingredients and the steps to cook a dish**Content:**Ss use the words to present how to prepare ingredients and the steps to cook a dish**The result of the activity:**Students be able to discuss the ways to prepare ingredients and the steps to cook a dish**Procedure:** |
| **Teacher**’s **and students**’ **activities** | **Contents** |
| T guides Ss to talk about cooking a dish they like in groupSs practiseT asks groups to stick their answers on the walls around the class. Ask other Ss to move around to each group and listen to the group’s presentation about the dish. Have Ss vote for the best dish and explain the reasons.T listens and give marks | **4. How to cook a dish you like.** **Name of the dish: ……………..****Ingredients: ……………****Preparation: …………….****Steps: ………..****Benefits of the dish: …………..**3 groups speak out |
| One student review what’ve been learnt in the lessonT summarizes again | **Consolidation (2’)**Review the lesson |

**3. Guides for homework (3’)**

- Learn new words/ workbook: C. Speaking

- Prepare next lesson: Skills 1.

- Read about Japanese eating habits and answer the questions

- Discuss the eating habits of Vietnamese people: (feature, components, the dishes arranged….)

**\* Feedback:**

………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………..