

English Lesson Plan

Subject: English

Grade/Class: Chinese students in grade 6 and in the early-production stage

Date: 20200308

Time: 9:20 to 10:35

Duration: 75 minutes

Lesson Topic: How to make Zongzi?

An Overview of the lesson:

Students in the early-production stage could be able to:

- pronounce English words related to Zongzi and to describe the process of Zongzi making
- create recipe flow
- make their Zongzi as a team
- explore the deeper reason why there are Zongzi flavour differences between south and north China
- explore the traditional foods of other countries
- discuss cultural diversity

Curriculum Expectations:

Students in the early-production stage should be able to:

- acquire food and cooking-related English vocabulary
- share their food experiences with others
- introduce food recipes and making steps to others
- explore cultural differences and attitudes related to cultural differences.

- practice creative and critical skills

Specific Expectations:

Students in the early-production stage should be able to:

- recognize English verbs and nouns related to Zongzi
- share their own Zongzi experiences
- make their own Zongzi according to their preferences
- recognize reasons related to food flavour difference
- respect cultural diversity

Learning/Teaching Resources:

- Video

- Pen

- Paper

- Handout

- Power point

- Materials for making Zongzi

Lesson Sequence

1. Introductory Activity (10 minutes)

Step 1:

Teachers would ask some questions:

- What traditional foods do they know in China?
- What do you know about Zongzi?

Step 2: Showing time---to let students have clear definitions about Zongzi flavours

- Teachers would show pictures of different flavour Zongzi dishes on PowerPoint

2. Activity 1: Vocabulary Acquisition

After this activity, Students should be able to:

- learn words and phrases: bamboo leaves; sticky rice; filling; dates; meat; bean; cover; wrap; tie; pot; steam; string
- distinguish these target words within verb and nouns
- use and practice these target words

Step 1:

teachers will head students to familiar the target words about this topic on PPT, and some words will be related to some gestures. So that students could memorize words effectively.

Step 2:

Students need to:

- get some handout pictures (Handout 1) about the target words
- sort these pictures based on verbs and nouns
- read the target English words out loud with teachers
- at the same time, point out these words on word cards and spell words together

Step 3:

Teachers would:

- review these target words: speak out together
- provide translate practices for students on Power Point Practice

Step 4: Assessment

Students should be able to:

- translate words phrases from Mandarin to English
- make new phrases based on these target words

3. Activity 2: The Zongzi-Making Process

After this activity, Students should be able to:

- deal with their team to decide Zongzi flavour (sweet or salty one)
- master steps of making Zongzi
- state the process using English
- introduce the making flow to others in English

Step 1: Pre-process

Student would:

- watch the first video: the Zongzi making process
- write the flow charts in English about Zongzi as a group based on their flavour preference
- check their making flow on PowerPoint

Step 2: Make it!

Student would:

- choose their materials to make Zongzi
- follow their making flow
- discuss Zongzi making process within groups

Step 3: Cooking show

Students would:

- show their team-making Zongzi in class
- introduce their making steps to others

Step 4: Discussion

Teachers would:

- help students discuss the challenge they met during the making process in class
- record the number of students choose different flavours
- have students discuss reason why their team choose sweet or salty Zongzi

students would able to:

- share their own stories and experiences with classmates
- explore the reason of flavour choices
- list their reasons

4. Activity 3: Explore the food cultures of other countries

After this activity, students should be able to:

- wide their horizon: improve their cultural knowledge from food perspective
- know how to handle different opinions
- respect cultural diversity
- improve their critical thinking

Step 1:

Teachers would:

- head students to think about the deeper reason why people from different religions have flavour preferences.
- head them to share their experience

Step 2:

- watch video (reasons for different flavours among China)
- discuss reasons in the second video why there are Zongzi flavour differences between south and north China

- show video (different breakfast in other countries) to students
- head them to discuss the positive attitude to food culture diversity
- guide them respect other unfamiliar culture and tradition

Differentiated Instructional Strategies:

- During this class, teachers would use mother language to low their anxiety and check their learning process in time.
- Body language like gestures to express and describe these target words would be involved.

On-Going Assessment/Evaluation (10 min)

Students would be able to:

- write self-evaluation paper
- fill out the form (handout 2)
- collect short essay at the end of the class for formative assessment: In this class, what do we learned? (include recipe and Zongzi making experiences)

Follow-Up Activities/Ideas or Next Steps:

Students should be able to:

- review the target English words after class.
- make a word poster about Zongzi to hang on the wall of the classroom
- take photo with recipe and Zongzi

Follow up with sketchbook activities

- Describe these noun objects in English using imagination
- Let students make Zongzi for their parents and share what they have learned with their parents.

Assessment:

Fill out this form:

2. wash (竹叶)_____ and (糯米) _____.

3. _____ (包粽叶)

4. _____ (用糯米填满粽叶)

5. _____ (豆子)

6. _____ (覆盖)

7. _____ (包裹)

8. _____ (系)

9: _____ (蒸)

10: _____ (线)

11. _____ (锅)



Bamboo Leaves

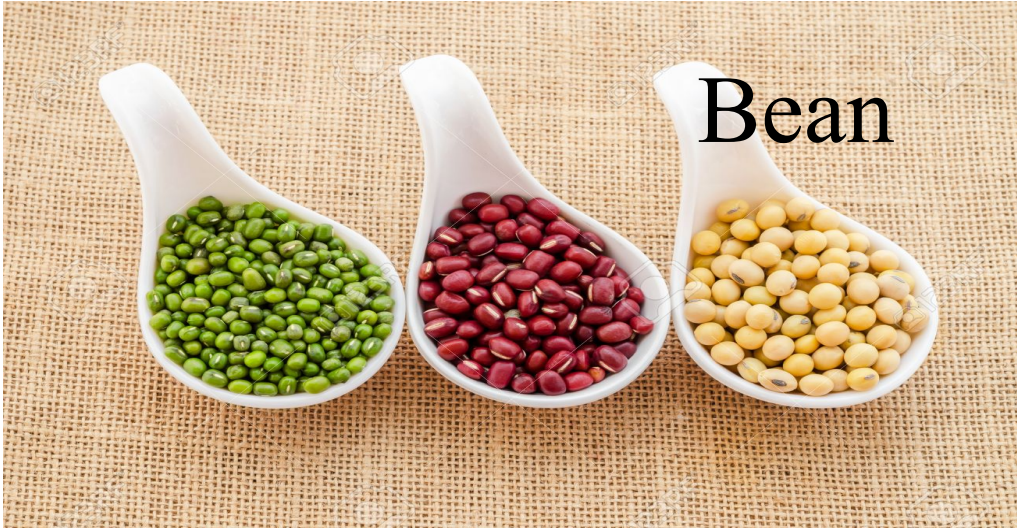


Sticky



Rice





Bean



Wrap



Tie



Steam



Pot



Zongzi
(Rice Dumpling)

Shu Li
Xi Zhou

Introduce Activity

Question:

What traditional foods do they know in China ?

What do you know about Zongzi ?

甜粽派 VS 咸粽派



Different Flavors

Sweet VS Salty

【甜党专区】

- * 蜜枣·红豆系列 1~4
- * 紫米·紫薯系列 5~10
- * 豆沙系列 11~13
- * 枣泥·黑芝麻系列 14~16
- * 百合·桂花系列 17~19
- * 五谷杂粮系列 20~21
- * 红糖系列 22

【咸党专区】

- * 肉粽系列 23~26
- * 蛋黄系列 27~29
- * 叉烧·香肠系列 30~31

【特色专区】

- * 风味菜肴系列 32~36
- * 名猪系列·黑猪肉 37~42
- * 网红小龙虾系列 43~46
- * 地区特色粽系列 47~53
- * 土豪鲜味系列 54~60
- * 元气燕窝系列 61~76
- * 清凉系列 77~87
- * 你之蜜糖，我之砒霜系列 88~91



Common Types of Sweet Zongzi 常见的甜粽子



Common Types of Salty Zongzi 常见的咸粽子

Activity 1

Vocabulary Acquisition



Tie

Steam



Bean



Wrap



Pot





Sticky Rice



Fill



Bamboo Leaves

Meat



String



Practise:

Please sort these words

Verb and Noun words:

Steam

Fill

Cover

Wrap

Tie

Pot

Bamboo leaves

Sticky rice

Meat

Bean

String

Practisese:

Please translate Mandarin to English

粽叶

palm leaves

糯米

sticky rice

填, 补

fill;

肉

Meat

豆子

bean

覆盖, 包裹

cover

卷

wrap

系

tie

锅

pot

蒸

steam

线

string

Assessment:

Please use these following words to make phrases (translate Mandarin to English)

palm leaves

sticky rice

fill;

Meat

bean

cover

wrap

tie

pot

steam

string

Mandarin:

1: 洗粽叶

2: 洗糯米

3: 折叠粽叶

4: 把糯米放进粽叶底部
(bottom)

5: 把豆子放进糯米里面

6: 把肉放进糯米里面

7: 包粽子

8: 用线系

9: 在锅里蒸粽子

Answer (English):

1. wash palm leaves

2. wash sticky rice

3. Fold the banana leaves

4. fill the bottom of the leaves with
sticky rice

5. fill bean into the sticky rice

6. fill meat into the sticky rice

7. wrap Zongzi

8. tie Zongzi with string

9. steam the Zongzi in the pot

Activity 2

The Zongzi-Making Process

Video: Zongzi Making Process



Materials:

Sweet Zongzi:

- Bamboo leaves
- Beans
- Sticky Rice

Salty Zongzi:

- Bamboo leaves
- Meat
- Sticky Rice



Bamboo leaves

粽叶



Meat
肉



String
线



Sticky Rice 糯米



Bean 豆子

**Write your own making
flow with your team**

the Making Flow of Zongzi

Step by step:

- 1: prepare materials
- 2 wash bamboo leaves and sticky rice
3. fold the bamboo leaves as the video
4. fill the bottom of the leaves with sticky rice
5. fill flavour materials (meat, bean or more) into the sticky rice
6. cover the flavour materials with sticky rice again
7. wrap it
8. tie it
- 9: steam the Zongzi in the pot for about 10 mints.

Making it!!!

**Let's start to make some
Zongzi!**

Fold bamboo leaves like this.



Fold bamboo leaves like this.



Fold bamboo leaves like this.



A close-up photograph showing a person's hand holding a green leaf cup filled with sticky rice. The hand is wearing several bracelets. In the background, there are three bowls: a white bowl with a dark filling, a black bowl with white sticky rice, and a teal bowl. The scene is set on a white surface.

Put some sticky rice into it.



Choose your flavour.



Cover the fillings with sticky rice again.



Wrap it like this.



Wrap it like this.



Wrap it like this.



Tie it with a string.

Steam





Cooking Show

Let's talk about Zongzi!

Please show your Zongzi

Introduce your making steps to others

Discussion:

- ◇ What are challenges you met during the making process?
- ◇ why do you team choose sweet or salty Zongzi?

Activity 3:

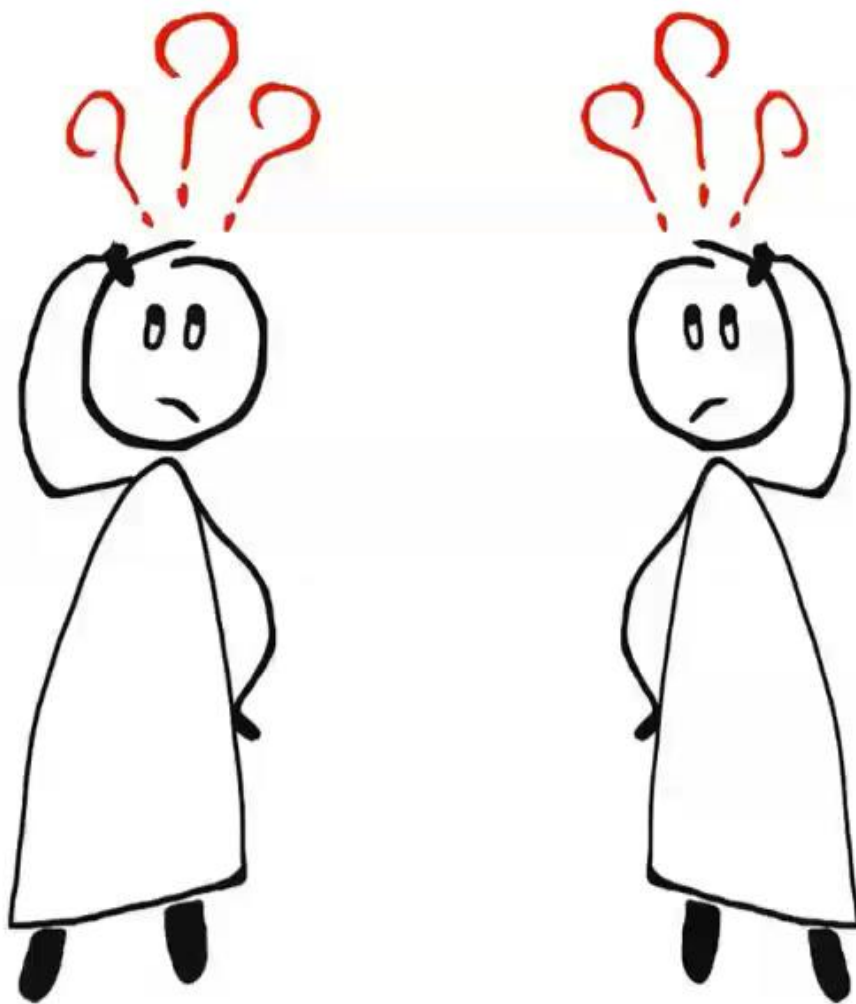
Explore the food cultures of other countries

Why do people from different regions have different taste preferences

When people argue about Zongzi flavor, what is the deeper reason ?

Are there any other factors affecting the flavour choices for people?

Let's watch a video to think of that flavour difference?



Thinking Again

Why do you choose this flavour?

What do you think why people have flavour preference of Zongzi?

Share your reason to your classmates

Share your stories with your classmates

Let's see some food in other countries

take breakfast as examples



Cultural Diversity

What should we do when we facing cultural diversity?

How do you do when you face unfamiliar things or cannot understand something?

Thank You!