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| DEVELOPING ENGLISH THROUGH ART ORIENTED ACTIVITIES |
| lesson plan | resources:  |
| TEACHER: andreja žalik kranjec | country: slovenia |
| level: ELEMENTARY | lesson number: 4 |
| Age of students: 8 - 10 |  |
| UNIT: SENSES | SUBUNIT: SENSES, CALLIGRAPHY |
| GENERAL GOALS: Students revise the vocabulary for senses and describe certain food with the mentioned vocabulary. They are acquainted with the art of calligraphy and try to write a word for a sense using calligraphy. |
| VOCABULARY covered during the lesson: Sticky, smooth, grainy, aromatic, sweet, bitter, salty, spicy, honey, sugar, flour, cinnamon… |
| REQUIRED PRE KNOWLEDGE:General vocabulary. |
| PREPARATION before the lesson:The teacher prepares the food: honey, vanilla sugar, flour, cinnamon, cocoa powder, salt, butter at the back of the classroom. The food should be in small, even quantities, for example one small saucer.Gingerbread biscuits in different shapes (star, heart, gingerbread man…) and icing (with piping bags) or food colouring.Plickers cards. Phone with the Plickers app. Prepare the queue of questions.SENSES CALLIGRAPHY handouts for students. |
| SPECIFIC OBJECTIVES (specify skills / information that will be learned):* Students practise vocabulary for senses and food
* Students describe the food (honey, sugar, flour, cinnamon…)
* Students express themselves with calligraphy.
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| MATERIALS NEEDED:* IWB (whiteboard) + projector
* Computer with Wi-fi connection
* Senses – calligraphy PowerPoint presentation
* one mobile phone with Plickers app and working wi-fi connection
 | OTHER MATERIALS NEEDED: * POWERPOINT SENSES - CALLIGRAPHY
* honey, vanilla sugar, flour, cinnamon, cocoa powder, salt, butter – in even not very large quantities
* handouts for students
* food colouring or icing
* Gingerbread biscuits
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| TEACHER | STUDENT |
| **SENSES:** The teacher helps the students revise what senses there are (hearing is not vital for today’s lesson) and teaches them vocabulary for sticky, smooth, grainy, aromatic, sweet, bitter, salty, spicy. Give them handouts. Invite the students to translate the vocabulary and suggest one type of food that is like that.**FOOD**: Group or pair workTeacher says that this food can be used to make gingerbread biscuits. (In case you have enough time you can do that with the class or prepare the dough and the biscuits in advance.)The teacher invites the students to the back of the classroom.Ask the students to look at, smell, feel and taste the food and fill in the chart on the handout. Later they will report.**ICT PRACTICE – PLICKERS**BEFORE THE LESSON: The teacher can enter Plickers with my details: <https://plickers.com/signin>User name: dear.interactive@gmail.comPassword: exercisesIn the library find folder *senses, calligraphy* and add them to queue. Also prepare Plickers cards for as many students as there are in the classroom.DURING THE LESSON: Use your mobile phone and LiveView on the computer to show questions to students.**CALLIGRAPHY**:The teacher tells the students some basic facts about calligraphy. Then the students practice calligraphy and write on their gingerbread biscuits as a final product.  | Students say how we can sense anything and name all five senses. They learn new vocabulary and complete the handout exercise 1.They translate the vocabulary for senses and name the food that is sticky, sweet…Students try the food with all senses and describe it – fill in the chart. Students report what each food is like. For example: Honey is golden yellow. It is sweet, sticky and smooth (or perhaps grainy). It has a mild aroma.Students practice vocabulary, answering questions like “Is honey salty?” “What is honey not like?” |

GINGERBREAD COOKIES RECIPE:

3 cups all-purpose flour

1 teaspoon baking soda

3/4 teaspoon ground cinnamon

1 or 2 teaspoons of cocoa powder

1 or 2 teaspoons of vanilla sugar

1/2 teaspoon ground cloves

1/2 teaspoon salt

8 tablespoons (1 stick) unsalted butter, at room temperature

1/4 cup vegetable shortening, at room temperature

1/2 cup packed light brown sugar

2/3 cup honey

1 large egg

ROYAL ICING

1 pound (4 1/2 cups) confectioners' sugar

2 tablespoons dried egg-white powder

6 tablespoons water