

Topic: Italy

Level: intermediate (intermediate plus) B1/ B1+

Time: 45 minutes

Aims:

- To learn or revise vocabulary connected with food, tastes and textures
- To learn about various Italian meals
- To develop reading and comprehension skills
- To develop speaking skills
- To watch a video for general understanding

Language functions:

- To describe food, tastes and textures
- To talk about national tastes and food
- To talk about our favourite food
- To discuss the facts connected with Italy

CLIL: Geography and IT

Materials: Worksheets and web pages

STAGE	AIMS	PROCEDURE	TIME	MATERIALS
Warm-up activity	The aim of this task is to get students interested in the topic and to get them to talk about food.	Ask your students what they know about Italy. Make a mind-map any ideas your students come up with should be placed on the board. Show your students Worksheet A – it can be displayed also on a whiteboard. Give them some time to read the facts and then discuss it with your students. Was there anything surprising? strange? well-known? Encourage students to express their own ideas and opinions.	5-6 min	Worksheet A
Main part of the lesson	To get students interested in the topic and to check/develop their knowledge about Italy To help students to get to know some facts about Italy I a form of a game.	1. Brainstorming. Teacher puts students into pairs or small groups and gives out Worksheet B – a map of Italy. Ask your students to pin any places they have been to or the places they would like to visit. Then groups/pairs compare their own ideas. 3. Some facts about Italy. Teacher gives out Worksheet C and asks students in pairs to think of the correct answers (T/F) for the questions. Teacher checks if students know the meaning of the words, if not tries to explain them. Next students compare their own ideas. Any new vocabulary that appears in this task should be clarified. Then students together with the teacher read and check the correct answers.	5-7 min 10-12 min	Worksheet B Worksheet C

	To learn some facts about Italian pasta.	<p>4. Pasta quiz Teacher asks students what kind of food is the most typical for Italy. Try to elicit some of the ideas, among the names should be pasta. Ask you students if they like pasta, if so, ask them to give some names of Italian pasta they know. Tell them that now they can become experts on the topic of pasta as they will have to match the correct name with descriptions. (worksheet D – cut the pictures and descriptions to make a puzzle). Students can work in pairs. Then teacher checks the answers and gives students a point for each correct answer and finds out which pair/group gets the best score.</p> <p>5. Video Teacher asks students to go to page: http://www.youtube.com/watch?v=Aqh3QfYHyRs and watch a short video about making Italian sauce - a traditional Italian food. While watching ask your students to make some notes on how to make the sauce, what ingredient you need. The text is very easy, with basic words, so students should not have any problems with completing the task. After watching Teacher asks students to summarize the video – the whole class presentation on how to make the best tomato sauce.</p>	10 min	Worksheet D
			10 min	http://www.youtube.com/watch?v=Aqh3QfYHyRs
Wrap-up		Teacher asks students about some words which were used during the class and checks if students remember some facts from the quiz.	2 min	

Useful links:

<http://www.youtube.com/watch?v=Aqh3QfYHyRs>

Credits:

Italian facts – Farm to fork – online trips by Tesco www.tesco.org