

Mushrooms 1

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 types of mushrooms
- To learn some facts connected with mushrooms (life cycle)
- To learn about safety connected with mushroom picking
- To develop reading and comprehension skills
- To develop speaking skills

Language functions:

- To describe food, tastes and textures
- To talk about different types of mushrooms
- To talk about our favourite type of mushrooms
- To discuss the safety connected with mushroom picking.

CLIL: Biology/ Chemistry/ 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 mushrooms.	Pictures of mushrooms – various types are placed on the board. Teacher asks students to think of the names of given mushrooms. Students try to guess the names. If they can't guess the names, give them some time to find out the names of mushrooms by means of the internet (www.wikipedia.org). Check the answers and let one student write the names on the board next to the pictures.	10 min	Various pictures of mushroom The internet
Main part of the lesson	<p>To get students interested in the topic and to check/develop their food vocabulary</p> <p>To help students to describe different types of mushrooms. To learn about safety rules.</p>	<p>1. Brainstorming. Put students into pairs or small groups and give out Worksheet A. Students read some facts connected with the history of mushrooms. Check if students understand the text. Explain any vocabulary that is new for students.</p> <p>2. Discussion Ask your students if they have ever picked mushrooms and if they know any safety rules connected with mushroom picking. Try to elicit some answers and write them down on the board. Tell your students to go to page: http://www.natureskills.com/outdoor-safety/poisonous-mushrooms/ and ask them if they have ever seen this type of mushroom. As it is quite common poisonous mushroom, the answer is probably yes.</p>	<p>5-8 min</p> <p>15-17 min</p>	<p>Worksheet A</p> <p>http://www.natureskills.com/outdoor-safety/poisonous-mushrooms/</p> <p>http://www.treehugger.com/green-food/7-tips-for-enjoying-natures-mushroom-bounty.html</p>

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		<p>Then ask your students how we can recognize poisonous mushrooms. After a short discussion tell your students to go to page : http://www.treehugger.com/green-food/7-tips-for-enjoying-natures-mushroom-bounty.html and read 7 rules for mushroom picking. After reading the text, tell your students to write down their own list for safety rules of mushroom picking.</p> <p>3. Video</p> <p>Tell your students that they are going to watch a short part of cooking TV show about safe mushroom picking. Tell your student to watch carefully and try to recognize any types of mushroom that appeared during the lesson. Students can take notes while watching the film. After watching, check if students were able to catch any names (such as porcini, boleta, shiitake etc.). To watch the video go to page : http://www.youtube.com/watch?v=_0n1lb4oScI</p>	10 min	
Wrap-up		<p>Teacher asks students about some words which were used during the class and checks if students remember some facts about the mushrooms.</p> <p>For fun, do an exercise on Worksheet B – unscramble the letters.</p>	2 min	Worksheet B

Sources:

www.wikipedia.org

<http://www.natureskills.com/outdoor-safety/poisonous-mushrooms/>

<http://www.treehugger.com/green-food/7-tips-for-enjoying-natures-mushroom-bounty.html>

http://www.youtube.com/watch?v=_0n1lb4oScI

Credits:

Mushroom facts and images: www.tesco.com