

1. Ice Breakers & Get to know each other conversation practice to get started.

- Invite your students to introduce themselves to the class in Spanish, encourage them to share their name, how they are feeling, and one or two things they like to cook. **¿Cómo te llamas? ¿Cómo estás? ¿Qué te gusta cocinar?** *Goal to encourage participants to speak/practice Spanish. Remember that students may have different levels in the Spanish language, so feel free to screen share the PowerPoint visual with the Q&A or use the whiteboard.
- **Important:** provide a clear and consistent bilingual approach with Spanish first (slow and enunciated) and English translations to help participants follow along.

2. Show the participants the Futura website & Parent Portal – Screenshare the adult tab so they can easily see **where to get the handouts** and information for the class online. If they haven't downloaded the handout, encourage them to do so for ease of conversation practice during class. Screen share the steps on the website directly or the document **“Adult steps to Login to Parent Portal.”** ***The participants will not receive further emails with any handouts as they are to access this on the website.

3. Vocabulary Lesson #1: *Vamos a aprender vocabulario de electrodomésticos y utensilios de cocina en español.* We are going to learn vocabulary related to kitchen appliances and utensils in Spanish.

ELECTRODOMÉSTICOS Y UTENSILIOS DE COCINA	KITCHEN APPLIANCES AND UTENSILS
la cocina	kitchen
el lavaplatos/el fregadero	kitchen sink
el horno	oven
la estufa	stove
el refrigerador	refrigerator
el congelador	freezer
la despensa /la alacena	pantry
el microondas	microwave
el mostrador/la barra	counter/countertop
la tabla de cortar	cutting board
el tostador	toaster
la freidora de aire	air fryer
la licuadora	blender
el sartén	pan/skillet

la olla	pot
la espátula	spatula
el cucharón	ladle
el batidor	whisk
la taza medidora	measuring cup
la cucharada	tablespoon
la cucharadita	teaspoon
las tijeras	scissors
el colador	colander/strainer
las tenazas	tongs
el tazón	bowl

4. Práctica escrita – Written practice! Fill in the blanks with the correct Spanish words.

a) En _____, preparo la comida y lavo los platos en _____.

-In the **kitchen**, I prepare food and wash dishes in the **sink**.

b) Uso _____ o _____ para cocinar la cena.

-I use the **stove** or the **oven** to cook dinner.

c) Guardo la leche en _____ y el helado en _____.

-I store milk in the **refrigerator** and ice cream in the **freezer**.

d) La comida seca está en _____ y caliento la comida en _____.

-Dry food is in the **pantry**, and I heat food in the **microwave**.

e) Corto las verduras en _____ sobre _____.

- I cut vegetables on the **cutting board** on the **counter**.

f) Para el desayuno, uso _____ y _____ para hacer pan tostado y papas.

-For breakfast, I use the **toaster** and the **air fryer** to make toast and fries.

g) Para preparar bebidas y comidas, uso _____, _____ y _____.

-To prepare drinks and food, I use the **blender**, the **pan**, and the **pot**.

h) Para mezclar y batir, uso _____ y _____.

-To mix and beat, I use the **spatula** and the **whisk**.

i) Para medir ingredientes, uso _____, la _____ y la _____.

-To measure ingredients, I use the **measuring cup**, the **tablespoon**, and the **teaspoon**.

j) Para cocinar y servir, uso _____, _____ y _____.

-To cook and serve, I use the **scissors**, the **strainer**, and the **tongs**.

5. Conversation practice - ¡Vamos a conversar! Review the conversation from the PowerPoint visual and ensure that participants understand the questions and answers.

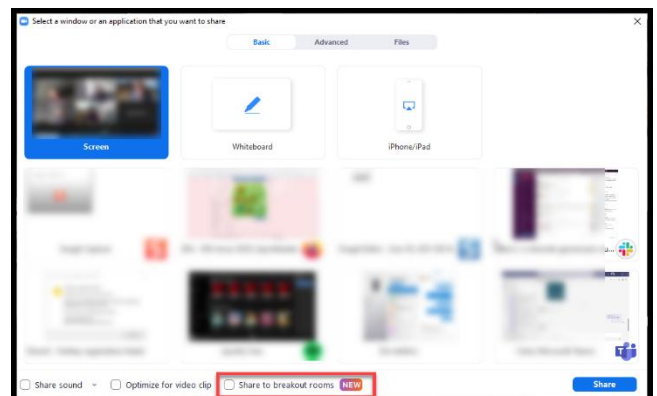
NOTE: Please notice how your students respond when breakout rooms come up. -It is okay to keep the class together in the main session for the conversation practice, instead of sending everybody to breakout rooms.

→ **Option 1-** (if a small class or more beginner level) Keep the class as a group and screen share – having participants take turns asking/answering the questions. Depending upon the level of the participants, help them through the answers.

→ **Option 2-** (if a larger class or more advanced) After screen sharing and brief review of conversation topics, divide them into pairs or small groups to practice in break out rooms. Use the feature of screen sharing during the breakout rooms so they can see the questions during the breakout.

How to share your screen with all meeting breakout rooms:

1. Click **Share Screen** in the meeting controls.
2. Enable the **Share to breakout rooms** option along the bottom of the share window.
3. Choose what you would like to share, including an entire screen, a specific open program, or others.
4. (Optional) Click the **Share Sound** option as well to include audio with the shared content.
5. Click **Share**. The selected content will be shared to all breakout rooms. Any active shares in any breakout rooms will be interrupted for the host's/co-host's shared screen.



Annotation or whiteboarding is saved before the host's shared content is viewed.

6. More Vocab. Más vocabulario: Here are a few more extra words to increase your kitchen vocabulary. Then read the questions below and answer with the correct Spanish word.

MÁS VOCABULARIO			
el lavavajillas / el lavaplatos	dishwasher	el grifo	faucet
la olla de cocción lenta	slow cooker	la olla instantánea	instant pot
la parrilla/la plancha	grill	la cafetera	coffee maker
el sacacorchos	corkscrew	el abrelatas	can opener
el rayador	grater	el pelador	peeler
la batidora	mixer	el procesador	food processor

- ¿Qué aparato lava los platos automáticamente? What appliance washes dishes automatically?

- ¿Qué dispositivo de la cocina permite que salga el agua para lavar o cocinar? What kitchen device lets water come out for washing or cooking?

- ¿Qué aparato cocina la comida lentamente durante varias horas? What appliance cooks food slowly for several hours?

- ¿Qué aparato cocina la comida muy rápido usando presión? What appliance cooks food very quickly using pressure?

- ¿Qué superficie se usa para cocinar alimentos con calor directo o fuego? What surface is used to cook food with direct heat or fire?

- ¿Qué máquina se usa para preparar café? What machine is used to make coffee?

- ¿Qué herramienta se usa para abrir botellas de vino? What tool is used to open wine bottles?

- ¿Qué herramienta se usa para abrir latas de comida? What tool is used to open cans of food?

- ¿Qué herramienta tiene agujeros y se usa para rallar queso o verduras? What tool has holes and is used to grate cheese or vegetables?

- ¿Qué herramienta se usa para pelar frutas y verduras? What tool is used to peel fruits and vegetables?

- ¿Qué aparato se usa para mezclar ingredientes para batidos o postres? What appliance is used to mix ingredients for smoothies or desserts?

- ¿Qué aparato corta y procesa los alimentos en pedazos pequeños? What appliance cuts and processes food into small pieces?

7. Conversation practice - ¡Vamos a conversar! Review the conversation from the PowerPoint visual and ensure that participants understand the questions and answers.

8. Vocabulary Lesson #2: Los Verbos. *Vamos a aprender verbos y frases útiles para usar en la cocina.* We are going to learn verbs and helpful phrases to use in the kitchen.

Builder Phrases

1. **¿Te gusta cocinar?** Do you like to cook?
2. **Solo un poquito.** Just a little.
3. **Me encanta cocinar.** I love to cook.
4. **Necesitas lavarte las manos antes de cocinar.** You need to wash your hands before cooking.
5. **Mezcla todos los ingredientes en un tazón.** Mix all the ingredients in a bowl.
6. **¿Dónde está la licuadora?** Where is the blender?
7. **Voy a hervir las papas en la olla.** I am going to boil the potatoes in the pot.
8. **La comida está en la despensa.** The food is in the pantry.
9. **¿A que temperatura tengo que precalentar el horno?** At what temperature do I need to preheat the oven?

LOS VERBOS	VERBS
<i>cocinar</i>	to cook
<i>hornear</i>	to bake
<i>lavar</i>	to wash
<i>calentar</i>	to warm up
<i>medir</i>	to measure

batir/revolver	to whisk/stir
mezclar	to mix
freír	to fry
cortar	to cut
cortar en cuadros	to dice
picar	to chop
rebanar	to slice
hervir	to boil
sazonar	to season
asar	to grill
voltear /dar vuelta	to flip

9. Práctica escrita – Written practice! Choose the correct verb and write it down in each space. Use Spanish and English.

1. Para preparar la comida en el horno, necesito _____.

-To prepare food in the oven, I need to _____.

 - a) freír
 - b) hornear
 - c) lavar
2. Antes de cocinar, debo _____ las verduras.

-Before cooking, I must _____ the vegetables.

 - a) lavar
 - b) asar
 - c) medir
3. Para hacer sopa, necesito _____ el agua.

-To make soup, I need to _____ the water.

 - a) hervir
 - b) cortar en cuadros
 - c) voltear

4. Para el pastel, debo _____ los ingredientes.
-For the cake, I must _____ the ingredients.
a) mezclar
b) freír
c) sazonar
5. En la sartén, voy a _____ los huevos.
-In the pan, I am going to _____ the eggs.
a) rebanar
b) freír
c) hornear
6. Para la receta, necesito _____ la sal y la harina.
-For the recipe, I need to _____ the salt and flour.
a) medir
b) cortar
c) calendar
7. Para la ensalada, debo _____ los vegetales.
-For the salad, I must _____ the vegetables.
a) picar
b) hervir
c) asar
8. Para cocinar la carne, voy a _____ y luego _____.
-To cook the meat, I am going to _____ and then _____.
a) asar / voltear
b) lavar / medir
c) mezclar / hornear

10. Conversation practice - ¡Vamos a conversar! Review the conversation from the PowerPoint visual and ensure that participants understand the questions and answers.

11. OPTIONAL HOMEWORK /TAREA: Encourage participants to use the Quizlet links provided in their handout to review the material covered in today's lesson. Please, remind them that they can access Futura's portal to review the lesson with the visuals and other materials as well.