

### ¡BIENVENIDOS! – WELCOME!

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

- Create your own meal! What would you like to eat for **desayuno (breakfast)**, **almuerzo (lunch)**, or **cena (dinner)**? Share your answer with the class using the food vocabulary we have learned. **Example:** Para la cena me gustaría comer pollo con arroz, ensalada y vegetales. \*Goal to use lots of Spanish.

#### 2. Accessing Futura website & Parent Portal.

- Please, check your confirmation email that includes the password and step-by-step on how to login Futura’s portal so you can access all the handouts and materials ahead of time for this class!

#### 3. NOTA CULTURAL. ¿Qué te gusta tomar/beber? What do you like to drink?

Today we are going to make **aguas frescas**. Aguas frescas are light, non-alcoholic beverages made by blending fruits, flowers, or seeds with water and a bit of sugar. They are very popular in Mexico and other Latin American countries.

Some of the most popular flavors include tamarind, hibiscus, and horchata. Aguas frescas are often sold by street vendors and can also be found in convenience stores, restaurants, and juice bars.



#### 4. Vocabulary Lesson #1: Vamos a Cocinar -En la Cocina. In the Kitchen. Hoy vamos a preparar aguas frescas. Today we are going to make aguas frescas.



Click [HERE](#) to practice online with flashcards and interactive games on Quizlet.

#### Common phrases, verbs, and sentences while making aguas frescas:

1. **Vamos a hacer aguas frescas.** We are going to make aguas frescas.
2. **¿Cuáles ingredientes necesitamos?** What ingredients do we need?
3. **Vamos a usar la licuadora para esta receta.** We are going to use the blender for this recipe.
4. **Mezclar todos los ingredientes en la licuadora.** Mix all the ingredients in the blender.
5. **Saborea para ajustar el dulzor deseado.** Taste for desired sweetness.
6. **Agrega más azúcar si es necesario.** Add more sugar if needed.
7. **Sirva inmediatamente.** Serve immediately.
8. **¡Salud!** Cheers!

VOCABULARIO	VOCABULARY
<i>tomar/beber</i>	to drink
<i>las bebidas</i>	drinks

<i>el agua</i>	water
<i>el azúcar</i>	sugar
<i>el café</i>	coffee
<i>la leche</i>	milk
<i>el vino</i>	wine
<i>la cerveza</i>	beer
<i>el refresco</i>	soda
<i>el té</i>	tea
<i>el jugo</i>	juice
<i>el sacacorchos</i>	corkscrew
<i>la licuadora</i>	blender
<i>el hielo (cubitos)</i>	ice (cubes)
<i>pequeño/a</i>	small
<i>grande</i>	large
<i>caliente</i>	hot
<i>frío/a</i>	cold
<i>la taza</i>	cup
<i>el vaso</i>	glass
<i>la copa (para vino)</i>	goblet, wine glass
<b>la crema</b>	<b>cream</b>
<i>el helado</i>	ice cream
<i>vaciar</i>	to pour

**5. Práctica: In Action~** Prepare agua fresca de jamaica using the recipe step by step in Spanish. Feel free to make [THIS HIBISCUS ICED TEA](#) at home to taste it, to make the lesson more interactive and bring the experience to life!

---- Fill in the blanks using the new Spanish vocabulary.

- a) Las aguas frescas, son unas de \_\_\_\_\_ más populares en México y Latinoamérica.  
*Aguas frescas, are one of the most popular **beverages** in Mexico and Latin America.*
- b) Primero, agrega \_\_\_\_\_ y \_\_\_\_\_ a la mezcla en \_\_\_\_\_.  
*First, add **water** and **sugar** to the mix in the **blender**.*
- c) Después, puedes usar \_\_\_\_\_ o \_\_\_\_\_ dependiendo del sabor que prefieras.  
*Then, you can use **coffee** or **milk** depending on the flavor you prefer.*
- d) También puedes preparar otras \_\_\_\_\_ como \_\_\_\_\_, \_\_\_\_\_, o \_\_\_\_\_ para variar el sabor.  
*You can also prepare other **drinks** like **wine**, **beer**, or **soda** to vary the flavor.*
- e) Agrega \_\_\_\_\_ o \_\_\_\_\_ para que la bebida esté más refrescante.  
*Add **tea** or **juice** so the drink is more refreshing.*
- f) Si alguien quiere una bebida más especial, puede usar \_\_\_\_\_ para abrir el vino y servirlo en \_\_\_\_\_.  
*If someone wants a special drink, they can use a **corkscrew** to open wine and serve it in a **wine glass**.*
- g) Puedes elegir un vaso \_\_\_\_\_ o \_\_\_\_\_ dependiendo de la cantidad.  
*You can choose a **small** or **large** glass depending on the amount.*
- h) La bebida puede estar \_\_\_\_\_ o \_\_\_\_\_, según la preferencia.  
*The drink can be **hot** or **cold**, depending on preference.*
- i) Sirve las aguas frescas en \_\_\_\_\_ con \_\_\_\_\_ para mantenerlas frías.  
*Serve the aguas frescas in a **glass** with **ice cubes** to keep them cold.*
- j) Finalmente, \_\_\_\_\_ la bebida en el vaso y disfruta con \_\_\_\_\_ o con postre como \_\_\_\_\_.  
*Finally, **pour out** the drink into the glass and enjoy it with **ice** or with dessert like **ice cream**.*



**6. Conversation practice - ¡Vamos a conversar!** Since this is a conversational class, your teacher will divide the class into breakout rooms in Zoom. You will get to practice your Spanish skills with a partner.

**7. Vocabulary #2: Vamos a Comer~ En el restaurante.** *Vamos a aprender frases comunes, verbos y oraciones útiles para usar en el restaurante.* Common phrases, verbs, and sentences while at the restaurant.



Click [HERE](#) to practice online with flashcards and interactive games on Quizlet.

### Common phrases, verbs, and sentences while ordering in a restaurant:

1. **Tengo sed.** I'm thirsty. **¿Tienes sed?** Are you thirsty?
2. **Hago café cada mañana.** I make coffee every morning.
3. **¿Quieres el café con azúcar?** Do you want coffee with sugar?
4. **Prefiero mi café con hielo.** I prefer my coffee with ice.
5. **¿Tiene leche de almendra?** Do you have almond milk?
6. **Necesito mi café para llevar por favor.** I need my coffee to go please.

VOCABULARIO	VOCABULARY
<i>el restaurante</i>	restaurant
<i>el menú/la carta</i>	menu
<i>la cuenta</i>	bill/check
<i>la propina</i>	tip
<i>el cocinero/ la cocinera</i>	the cook
<i>el mesero/la mesera</i>	server
<i>pedir/ordenar</i>	to order
<i>¿Podría tener...?</i> <i>¿Podría darme...?</i> <i>¿Podría traerme...?</i>	Could I have...? Could you give me...? Could you bring me...?
<i>Me gustaría...</i>	I would like...
<i>para llevar</i>	to go

### 8. NOTAS CULTURALES: CULTURAL NOTES.

- In many Spanish-speaking countries, restaurant etiquette can vary, but one common practice is that diners usually request the check when they are finished eating. This is because it is often considered rude for servers to rush guests out of the restaurant.

- **Horchata** is a traditional drink with many regional variations. It is typically made with white rice and cinnamon (*canela*) and sometimes includes vanilla or fruit. **Horchata de arroz**—made with rice, cinnamon, and vanilla—is the most common version in Mexico and Guatemala. It is one of the most popular flavors of Mexican **aguas frescas**. (See image on the right.)



- Here is a recipe for **strawberry horchata**, a refreshing and fun summer drink! [Click here!](#) (See image on the left: hot horchata in Mexico.)

- Here is a creative twist on aguas frescas: **agua fresca de crema de mango**. [Click here!](#)
- **Margaritas** are a cocktail made with tequila, triple sec, and lime juice. Some recipes also include simple syrup, and they are often served with salt on the rim of the glass. Margaritas can be served shaken with ice, on the rocks, or blended. It is believed that Francisco “Pancho” Morales invented the margarita in 1942 in a bar in Juárez, Mexico.




- **Mojitos** are a cocktail made with white rum, soda water, mint, lime juice, and sugar. The original mojito is said to have been used as a medicinal drink on the island of Cuba to help prevent illness.

- **Mezcal** is a distilled alcoholic beverage made from different types of agaves and is native to Mexico, where it is considered the national spirit. Mezcal is a broad category of agave-based spirits, and tequila is actually a type of mezcal. This is similar to how bourbon is a type of whiskey or Chardonnay is a type of wine. Tequila, however, can only be made from one specific type of agave: the blue Weber agave. (Source: Foodandwine.com)



### 9. PRESENTACION FINAL-FINAL PRESENTATION ACTIVITY ;Una Noche en el Restaurante!

To celebrate everything you learned in our 4-day summer class, you and a partner will create and perform a short restaurant conversation in Spanish during our virtual class. Pretend you are at a restaurant in a Spanish-speaking country and show what you learned about food, drinks, and useful expressions. Feel free to change your background to a restaurant or café.

 Your Mission: You and your partner will act out a restaurant scene on camera. One person can be the customer and the other the server. Use the template below to guide you.

#### SERVER

#### CUSTOMER

Hola. Bienvenido/a al restaurante/café.

¿Desea ordenar algo de cenar?

¿Qué le gustaría pedir?

Perfecto. ¿Y qué le gustaría para beber?

Sí, con gusto.

Hola. Buenas tardes.

Sí. ¡Tengo mucha hambre!

Me gustaría \_\_\_\_\_, \_\_\_\_\_ y \_\_\_\_\_.

¿Podrías traerme \_\_\_\_\_ con \_\_\_\_\_, por favor?

Muchas gracias.

**10. Más práctica:** Translate the following sentences from English to Spanish.

1. We enjoy beer at dinner on Fridays.

---

2. I like hot beverages like tea or coffee in the morning.

---

3. Can you pass the sugar, please?

---

4. I am making lemonade for my friends.

---

5. We love to travel and go to different restaurants.

---



**11. OPTIONAL HOMEWORK /TAREA:** Would you like to review the summer lessons throughout the following weeks? Use the Quizlet links provided in ALL your handouts to review the material in a more interactive way.