

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

Invite your students to create their own meal! What would they like to eat for **desayuno (breakfast)**, **almuerzo (lunch)**, or **cena (dinner)**? Encourage them to share the 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. Remind participants that they can use the handout from the prior week as a reference.

- **Important:** provide a clear and consistent bilingual approach with Spanish first (slow and enunciated) and English translations to help participants follow along.

2. 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.



3. 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.

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

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

4. Práctica: In Action~ You may choose to prepare agua fresca de jamaica using the recipe step by step in Spanish (see the PowerPoint) and hold up the foods and kitchen utensils to show participants. They can also cook along with you if they would like- not required. You can also screenshare [THIS HIBISCUS ICED TEA](#) and encourage participants to try making it at home to help bring the lesson to life! *Students have the link to this recipe on their handout.

---- 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**.*

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.

6. 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.

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

7. 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)



8. 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.

9. 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.

10. IMPORTANT GOODBYE NOTE: Please, thank the participants for their hard work and participation.



Encourage them to continue taking Futura's Spanish classes for the upcoming semester. -At this point, your manager has shared with you a promotional flyer for the upcoming classes. Please, screen share this information with the participants and listen to any questions they may have.

Thank you!