



Bear was in a **GRUMPY** mood
he hadn't eaten any food
And he couldn't catch a single fish to cook.

As hungry as a bear

Modulo CLIL sull'alimentazione

INSEGNANTI COINVOLTE SCUOLA PRIMARIA
CORSO CLIL CLUSTER

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"se ascolto dimentico,
se leggo ricordo,
se faccio imparo."

Pianificazione del modulo

Discipline coinvolte

Scienze, arte, educazione alla salute

Obiettivi didattici disciplinari

Conoscere e comprendere il concetto di gruppo alimentare e di nutriente, saper riconoscere le caratteristiche nutrizionali dei cibi, conoscere e rispettare le diverse abitudini alimentari, saper giustificare le proprie scelte; conoscere menu provenienti da altri paesi, culture, tradizioni.

Obiettivi linguistici

Riconoscere e saper nominare il lessico relativo agli alimenti, ai gruppi alimentari e ai nutrienti.

Communication structures: Where does spinach grow? Where do sausages come from? Are you a consumer or a producer? What do you like/ dislike eating/drinking...? Is your diet balanced? eat/drink more /less.. ; How often do you eat/drink..

Classroom language: Listen, look, choose, draw, colour, cut, glue, open, close, name the right group, answer, point repeat, say, wash, chop, sprinkle the top with....

Language through learning: dictionary, internet, questions that come across and throughout the lesson, realia.

Obiettivi trasversali

Cercare soluzioni per risolvere un problema. Comprendere il contenuto e saperlo applicare in contesti di role play. Lavorare in gruppo e cooperare

| | |
|-----------------------------|---|
| Titolo | As hungry as a bear |
| Argomento | Classificare il cibo, costruire un menù e metterlo in scena. |
| Tempo | Nove ore - 6 lezioni |
| Metodologia | Metodi di insegnamento multisensoriali (TPR); rappresentazione delle situazioni reali attraverso giochi di ruolo, dialoghi su traccia, lavoro a coppie e di gruppo; drammatizzazione; uso del disegno per comprendere e interiorizzare il lessico appreso (Picture dictionary), giochi di enigmistica e mappe cognitive relative ad aree lessicali specifiche. |
| Strumenti | <p>Up class 5 Trinity Whitebridge, CLIL projects, second level Celtic Publishing, http://www.woodlands-junior.kent.sch.uk/, http://www.sciencekids.co.nz, http://www.real-english.com, http://www.enchantedlearning.com/, http://kids.nationalgeographic.com/, http://www.abcteach.com/, www.HaveFunTeaching.com http://www.onestopenglish.com/</p> <p>Progetto regionale “Lingue e Culture” –Corso di formazione “Inglese e nuove tecnologie nel curriculum verticale”; Corso formazione metodologia CLIL per docenti Emilia Romagna, CLIL CLUSTER.</p> |
| Modalità di verifica | Orale, scritta, performance di gruppo e autoverifica |
| Recupero | Viene riproposto periodicamente attraverso una metodologia a spirale |

| Tempo | Obiettivi | Attività |
|--------------|---|---|
| | Prerequisiti linguistici | Il modulo è rivolto alle classi 4. Conoscere e comprendere i principali vocaboli legati al cibo. Esprimere e chiedere gusti e preferenze relative agli alimenti. |
| | Prerequisiti disciplinari | Conoscere le fasi della fotosintesi clorofilliana in L.1; Saper esprimere i propri gusti e le proprie preferenze relative agli alimenti e saper parlare delle proprie abitudini alimentari. |
| | Obiettivi didattici disciplinari | Saper distinguere e collocare i gruppi alimentari e i nutrienti nella piramide alimentare; Conoscere i menu provenienti da altri paesi, culture e tradizioni; Imparare ad ordinare del cibo, elaborare un proprio menù e metterlo in scena.(role play). |
| | Obiettivi linguistici | Identificare e nominare nutrienti, cibi bevande e pasti principali inseriti in un menù; Conoscere e utilizzare espressioni utili per ordinare al ristorante; Imparare modi di dire legati all'alimentazione. |
| | Obiettivi trasversali | Lavorare in gruppo e cooperare rispettando le regole e gli altri; proporre ipotesi. Utilizzare le conoscenze pregresse e acquisite per costruire una propria ipotesi di menù e metterla in scena; classificare, comprendere, comunicare, ordinare, memorizzare, progettare. |
| | Tempi complessivi | Nove ore - 6 lezioni |
| | Materiali | Sviluppo di unità didattica in Power Point, flash cards inerenti gli alimenti, la piramide alimentare, worksheet: eat smart with my pyramid for kids; surveys on eating; dialogue at the restaurant with target language; internet http://www.woodlands-junior.kent.sch.uk/ , http://www.sciencekids.co.nz/ , http://www.real-english.com/ , http://www.enchantedlearning.com/ , http://kids.nationalgeographic.com/ , http://www.abcteach.com/ , www.HaveFunTeaching.com http://www.onestopenglish.com/ |

MODULO CLIL TASK

PRE-TASK

| TIME | ACTIVITIES | TOOLS |
|------------------------|--|---|
| Warm up | <ul style="list-style-type: none"> – The teacher introduces the topic about food and gives the children clear instructions on what they will have to do at the task stage: Create your own menu and act it. The children watch a video interview on food habits. | Real English lesson 15 |
| Pre-task 30 minutes | <ul style="list-style-type: none"> – The teacher leads in through a survey on eating habits. The teacher asks children and the children ask their schoolmates in couple. This activity aims to recall and revise vocabulary and wh-questions. | Survey on eating |
| 20 minutes | <ul style="list-style-type: none"> – The teacher gives the students a traditional English menu and asks them to circle in red the words they already know. Children work in couple. In this way the teacher recalls some language that may be useful for the task. | Traditional English menu |
| 10 minutes | <ul style="list-style-type: none"> – The teacher plays a video of people doing the task. This gives the students a clear model of what will be expected of them. | Learning English: Conversation at the restaurant |
| 2 hours | <ul style="list-style-type: none"> – This activity mainly focuses on an interactive work, that is to say, the students need to use their own previous competence to find answers and meanings. The teacher using the work realized in power point, explains that humans need food and water to live. The teacher shows the difference between humans and plants introducing and explaining the words producer and consumer. Through the questions where do they grow and where do they come from raise the awareness and knowledge about food and its components. Food contains the nutrients or substances that help us grow and stay strong. The graphic called "My Food Pyramid" helps us understand and choose what kind of food to eat. The students distinguish food in different groups before filling their food pyramid. They complete "My food pyramid" in pairs or groups using the pictures they found and cut from magazines at home and the language resources that they have as the teacher monitors and offers encouragement. | Power point presentation; Paper copy: Food groups and nutrients; Eat smart with "My food pyramid"; "My food pyramid"; Pictures from magazines. |

TASK DESCRIPTION

TASK

| | | |
|---|--|--|
| Task Planning and report 3 + 2 hours | <ul style="list-style-type: none">– Learners are invited to plan and realize their final task.– then they reflect on how they are going to create their own menu and how to act it.– The Learners present the result of their work to the class. | Food list for menu; The chef and the waiter; At the restaurant dialogue; Create your own plate. |
|---|--|--|

POST- TASK

Post task

1 hour

- At the end the teacher gives the students the menu they underlined at the beginning of the task and ask them to circle with a blue pen the new words they have acquired. Moreover the teacher focuses on the exponent, the suitable language to order at the restaurant.
- In order to evaluate the comprehension and the acquired competences the teacher gives the learners an achievement test concerning nutrition.
- The self assessment and the peer assessment consists on giving feedback on each other's performance and group work.
Discussion in class

Traditional
English Menu;
Achievement
test

Can you cook?



Real English Lesson 15 Can CC (subtitled).wmv

Surveys on Eating

Who do you eat breakfast with?

What do you usually eat for breakfast?

Where do you usually have lunch?

Who do you eat lunch with?

Where do you usually have dinner?

What time do you usually eat dinner?

Who cooks in your family?

Do you go to fast-food restaurants?

What is your favorite fast-food or restaurant?

Do you prefer fast-food or your mum's cooking?

Do you ever eat take away food?

Do you enjoy spicy food?

Do you usually leave a tip?

Traditional English Menu

Appetiser

Selection of freshly baked breads with salted butter or infused oils and balsamic vinegar, with marinated olives **£3.45 per person**

Starters

*Homemade seasonal soup of the day **£4.50**
 *Prawn and Avocado salad with marie rose dressing **£4.95**
 Duck liver pate with granary toast, apple and homemade sultana chutney (sweet) **£4.95**
 Mudeford Crab - White meat layered with vine ripened tomato salad and basil oil **£5.95**
 *Moules Marinières - Cooked in a white wine cream sauce with garlic, parsley and shallots **£5.95**
 Flat mushrooms topped with Dorset blue vinny cheese and walnut salad **£4.95**
 Mozzarella and vine ripened tomato salad with pesto dressing **£4.95**
 *Served with bread

Mains

Corn fed chicken breast - filled with spinach and wrapped in bacon served with fresh seasonal vegetables, potatoes and red wine sauce **£9.95**
 Sausage and mash - local free range pork sausages served on creamy mash potatoes with caramelized onion gravy **£8.95**
 Steak and ale pie - tender pieces of Hampshire beef slowly braised in Ringwood ale gravy served with mash potato and fresh seasonal vegetables **£8.95**
 Dorset lamb cutlets and mini Shepherds pie served with fresh seasonal vegetables, mint and red current sauce **£14.95**
 Slow roasted pork belly served on mustard mash with somerset cider sauce and fresh seasonal vegetables **£9.95**

Fish - See today's local 'specials', created by our Chef

Moules Marinières - Cooked in a white wine cream sauce with garlic, parsley and shallots, served with your choice of fries, hand cut chips or fresh bread **£8.95**
 Battered deep fried cod with hand cut chips and homemade tartare sauce **£8.95**
 Locally caught seabass fillet with pine nut crust served on mashed potato with chive cream sauce and fresh seasonal vegetables. **£14.95**

From the Grill

Box Rib eye steak - served with grilled tomato, mushrooms, onion rings and hand cut chips **£14.95**
 Box Sirloin steak - served with grilled tomato, mushrooms, onion rings and hand cut chips **£15.95**
 Steak Burger - Served on a toasted bun with lettuce, tomato and seasoned fries **£7.95**
 Add: Cheese, Bacon or Onion rings **£1.00 each**
 Sauces: Brandy and green peppercorn
 Red wine and shallot
 Blue vinny and garlic **£2.95 each**

Vegetarian

Vegetarian herb Pancakes filled with spinach and ricotta, served with green salad and Garlic Bread **£8.95**

Side Orders

Garlic Bread **£2.95**
 Hand cut chips **£2.45**
 Mushy peas **£2.95**
 Onion rings **£3.45**
 Tomato and onion salad **£3.95**
 Rocket and parmesan salad **£3.95**
 Mixed green salad **£3.95**

Sunday Lunches

Two courses (starter and main) **£11.95**
 Three courses **£15.00**
 One course (to eat in the bar) **£9.95**
 Thai Set Menu: Two courses with dessert **£10.95**
 One course (to eat in the bar) **£9.95**

The Pacific 23 policy

All food is freshly prepared and made in our kitchens by our talented chefs. We expect diners to enjoy a leisurely meal. If you are dining on a fixed time scale, please notify waiting staff who will ask kitchen staff to comply. Although we operate two cuisines, slight delays will inevitably occur if diners select from more than one menu. We welcome parties and for groups of eight or more people, a management service charge of 10% will automatically be applied. **Gratuities**
 We hope that you enjoy the Pacific 23 experience - subject to satisfaction we recommend a 12.5% gratuity which is shared between the appropriate staff.



We hope you enjoy your meal
Please tell your friends.

Outside Catering

Ask about our prestige outside catering service. Enjoy exclusive quality of the Pacific 23 restaurant in your own home. We can provide catering for every occasion, specially designed to meet your tastes. BBQ's • Hog Roast • Hot and Cold buffets • Celebration cakes

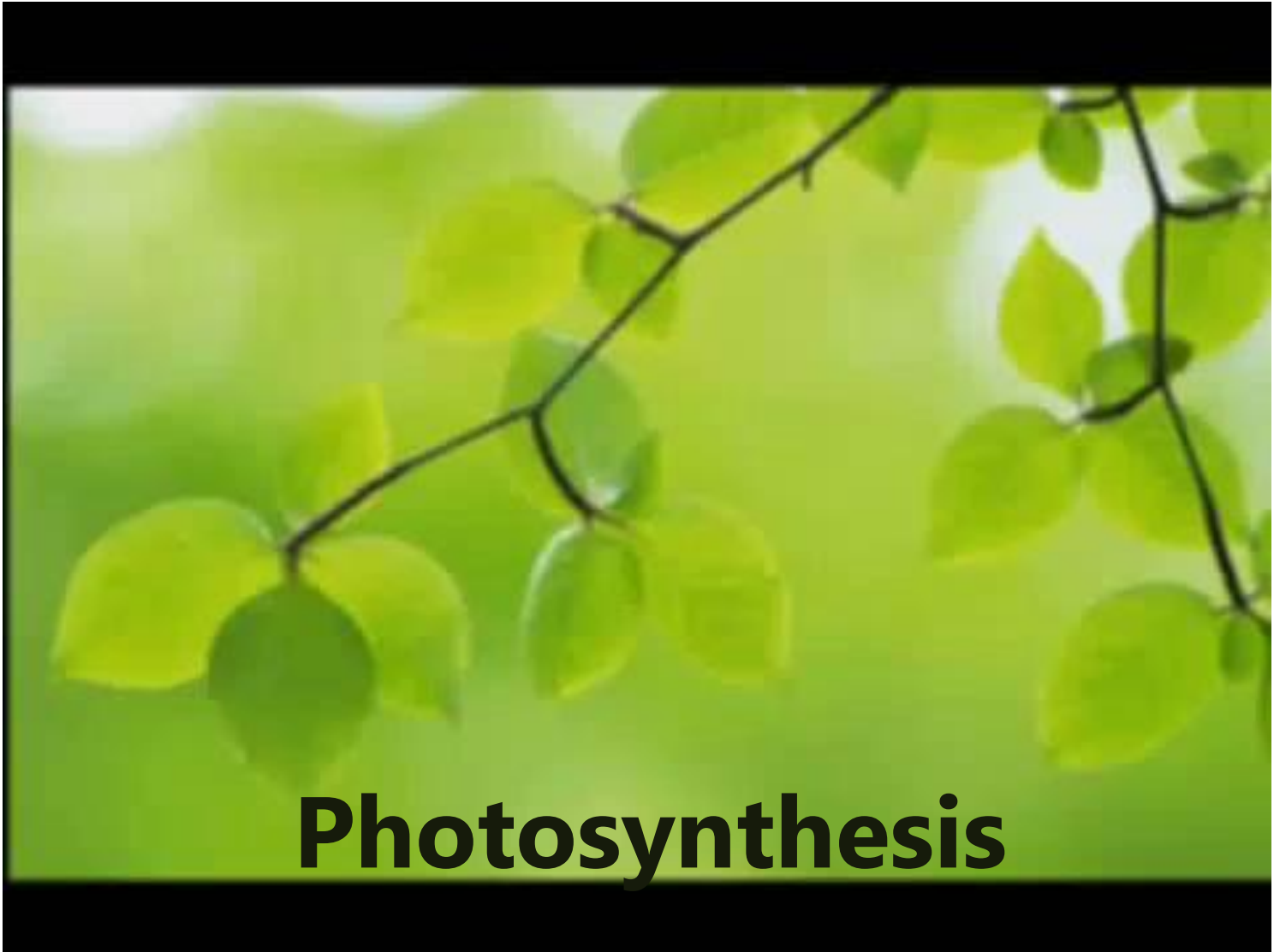
Book Enquiries to Nelson Bar

A La Carte MENU



Available in the
Pacific 23 restaurant
Nelson Bar

CONVERSATION AT THE RESTAURANT



Eat Smart with *My Food Pyramid*

Draw a **circle** around the foods that are in the **Carbohydrate Group**.



Slice of bread



Baked potato



Popcorn



Pasta



Cereal



Candy bar

Draw a **rectangle** around the foods that are in the **Vegetable Group**.



Carrots



Spinach



Grapes



Pasta



Broccoli



Swiss cheese

Draw a **square** around the foods that are in the **Fruit Group**.



Corn



Orange juice



Apple



Banana



Strawberries



Muffin

Draw a **triangle** around the foods that are in the **Dairy Group**.



Milk



Yogurt



Egg



Cheese



Cookies



Orange juice

Draw an **oval** around the foods that are in the **Proteins Group**.



butter



Egg



Beans



Chicken



Pork chop



Fish

FOOD LIST FOR MENU

Items with an asterisk* are specialities

aceto - vinegar
affettato - sliced cured pork meats
aglio - garlic
*agnello - lamb
anatra - duck
anguilla - eel
antipasto - hors d'ouvres
arrabbiata - spicy ("angry") pasta sauce
arrosto - roast
asparaghi - asparagus
*baccala' - salt cod
basilico - basil
in bianco - "white" ie. dish without tomato
bietola - chard
bistecca (maiale/manzo) - steak (pork/ beef)
bollito - boiled
alla brace - cooked over embers
braciola - chop, usually of pork
branzino - sea bass
*brodetto - fish stew
in brodo - in broth
bruschetta - toasted bread with oil & garlic
burro - butter
*cacciagione - game
alla cacciatore - with sweet pepper and tomato
calamari - squid
*cappelletti (in brodo) - "hats" of stuffed pasta (in broth)
carciofi - artichokes
carne - meat
carote - carrots

carpa - carp
castagne - chestnut
*castrato - older, stronger tasting lamb
cavolfiore - cauliflower
cavolo (nero) - cabbage (dark)
ceci - chick peas
cefalo - grey mullet
cetriolo - cucumber
*ciauscolo - soft cured pork salami
ciliege - cherries
*cinghiale - wild boar
cipolla - onion
*coniglio (in porchetta) - rabbit (stuffed with wild fennel)
contorno - vegetable dishes
*coratella d'agnello - tasty fry-up
lamb's unmentionables
costarelle - spare ribs
cotto - cooked
cotechino - boiled sausage
cozze - mussels
crostini - toasted canapes
crudo - raw
dolci - sweets
fagiano - pheasant
fagioli - beans
fagiolini - french beans
faraona - guinea fowl
farcito - stuffed
fave - broad beans
*fegatelli - pig's liver wrapped in caul fat
fegatini - chicken livers
fegato - liver
fettina - thinly sliced meat

fettuccine - pasta ribbons
fichi - figs
filetto - fillet
finocchio - fennel
focaccia - flat bread
formaggio - cheese
*formaggio di fossa - strong, cavern-aged cheese
fragole - strawberries
frittata - omelette
fritto - fried
frutta - fruit
frutti di mare - shell fish
funghi - mushrooms
gamberi - prawns
gelato - ice cream
gnocchi - small potato dumplings
alla graticola/griglia - grilled
insalata (verde/mista) - salad (green/mixed)
in umido - stewed
involtini - stuffed meat rolls
lenticchie - lentils
lepre - hare
*lonza - cured fillet of pork
luccio - pike
*lumache - snails
macedonia di frutta - fruit salad
magro - lean
maiale - pig/pork
mandorle - almonds
manzo - beef
marmellata - jam
mela - apple
melanzane - aubergines
merluzzo - cod

miele - honey
minestra - soup
minestrone - vegetable soup
misto - mixed
nocciole - hazelnuts
noce - walnut
nostrano, nostrale - locally produced
oca - goose
olio d'oliva - olive oil
orata - gilt-head bream
osso buco - shin of veal
ostriche - oysters
pane - bread
panforte - dried fruit spiced cake
panino - roll
panna - cream
panzanella - bread & tomato salad
pappardelle - wide pasta noodles
*passatelli - a pasta made of breadcrumbs & cheese
patate - potatoes
peperoni - peppers
peperonata - braised peppers and tomato
pesce - fish
pescespada - sword fish
*piccione (ripieno) - pigeon (stuffed)
piselli - peas
pollo - chicken
polpette - meatballs
pomodoro - tomato
*porcini - boletus "cepes"
mushrooms
prosciutto (crudo) - ham (raw cured)

FOOD LIST FOR MENU

Items with an asterisk* are specialities

"Parma")
ragu' - meat sauce
ripieno - stuffed/stuffing
riso - rice
rombo - turbot or brill
in rosso - cooked with tomato
*salame di fichi - figs pressed into
salame shape.
salsiccia - sausage
*seppie (con piselli) - octopus (with
peas)
sogliola - sole
sott'olio - food preserved under oil
spezzatino - meat stew
allo spiedo - grilled on skewers
spinaci - spinach
*stoccafisso - salt cod
(see *baccala'*)
tacchino - turkey
tartufo/tartufato - truffle/flavoured
with truffles
tiramisu - sweet with eggs, sponge
and mascarpone cheese
tonno - tuna
tortellini - stuffed pasta rings
triglia - red mullet
trippa - tripe
trota - trout
uovo - eggs
verdura (cotta) - green vegetables
(cooked)
*vino visciolato - red wine infused
with wild cherries.
vitello - calf or veal
vongole - baby clams

zucchini - courgettes
zuppa inglese – trifle

How to cook food

raw = crudo
steamed = cottura a vapore
boiled = lessso
half cooked = al dente
twice cooked = doppia cottura
gently cooked = cottura lenta
baked = al forno
au gratin = gratinati
grilled = alla griglia
roasted = arrosto
fried = fritto
crisp = croccanti
caramelized = caramellati
dry = asciutti
drizzled = condito
spiced = speziato
salted = salato
shelled = sgusciati
mashed = purea
whipped = mantecato
smoked = affumicato
mixed = misto
iced = ghiacciato
handmade = fatto a mano
homemade = fatto in casa
dressing = condimento
sauce = salsa
slice = fetta
soup of the day = zuppa del giorno
catch of the day = pescato del
giorno

Answer the questions

How do people make energy?

- a. They eat food
- b. They produce food

Plants are

- a. consumers
- b. producers

Who produces oxygen?

- a. Plants
- b. Animals

Where does spinach grow?

- a. It grows under the soil.
- b. It grows in the soil.

Where do apples grow?

- a. They grow in the soil.
- b. They grow on the tree.

Where do carrots grow?

- a. They grow under the soil.
- b. They grow on the tree.

Where does cheese come from?

- a. It comes from milk.
- b. It comes from the cow.

Where do sausages come from?

- a. They come from the hen.
- b. They come from the pig.

How many kind of pasta do you know?

- a. Two
- b. Three

Write the six categories of nutrients and a food next to them

| | | |
|---|-------|-------|
| C | _____ | _____ |
| P | _____ | _____ |
| F | _____ | _____ |
| V | _____ | _____ |
| M | _____ | _____ |
| C | _____ | _____ |

They give energy if you don't eat too much:

It strengthens your bones and teeth:.....

| | | |
|--|----|-----|
| Is water a nutrients? | no | yes |
| What do I know now? Let me think | | |
| Do I know what a food pyramid is? | no | yes |
| Can I read a menu in English? | no | yes |
| Can I order my food? | no | yes |
| What is my favourite part of the food project? | | |
| Do I like working in group or couple? | no | yes |
| Why? | | |
| Do I enjoy acting with my schoolmates? | no | yes |

"Il nostro petrolio è la bellezza.
La bellezza ci fa pensare alto.
E noi la buttiamo via come se fosse danaro,
dentro tasche bucate.



La bellezza grida i suoi dolori in modo silenzioso.
Bisogna curare le orecchie di chi comanda
perché riescano a sentirla.
La bellezza è il nutrimento della mente.
La bellezza in Italia puoi anche incontrarla per strada
e ti riempie subito di stupore.

Ma nei piccoli mondi c'è tanta bellezza che sta morendo.
Se noi la salviamo, salviamo noi".

Tonino Guerra

