

A1-B1 Fruit Salad

Aims: To revise colours and fruit lexis, to introduce names of cooking equipment
To introduce and practise imperative of verbs of action used in making a fruit salad

Length of lesson: 60-90 mins (depending on level)

Level/age: A1-B1 Adults – grade the language accordingly

Language: Colours, fruits, countries, cooking equipment, verbs such as *cut, chop, peel, slice*, etc, imperatives

Materials: Fruit flashcards.
Cooking equipment – bowl, knife, spoon, chopping board, lemon squeezer
Recipe cards
Video clip
<https://busyteacher.org/16131-flashcards-fruit-1.html>
<https://www.youtube.com/watch?v=L1GfVap-iKQ>

Preparation: Photocopy 4 copies flash cards stick on card and cut out fruits and words.
Separate words of fruits into 4 sets.
Put pictures of fruit round walls.
Photocopy recipe cards gapfill.
Bring in serving bowl, knife, fruit peeler, lemon squeezer and tablespoon or make flashcards, see <https://www.englishworksheets.com/kitchen-utensils-1.html>
Photocopy colours worksheet
Wear as many different brightly coloured clothes as possible, add a different coloured scarf from your top, stripey socks, etc.
Don't worry if colours clash – just for this lesson

This lesson can be delivered online.

Procedure:

Warmer: Put sts in teams of 3/4. Give out one different card with name of fruit to St1 in each team. When T says “go!” they run and stick it under the fruit card on the wall, take a second card from the piles on T's desk and give it to St2. Repeat until cards finished and one team is the winner.
NB make sure you use different coloured card for each team, so sts know which pile to take next card from and you can check which team has put which card where.

If doing online, T describes a fruit, sts write down (or draw) what they think it is.

1. Discuss what teacher is wearing. What colour is her top, one colour or multi-coloured? Is the scarf the same colour as her jeans/skirt? etc.

(Online show a picture of a woman/man wearing multi-coloured clothes)

2. Give out colour worksheet and either dictate common objects for sts to write in the appropriate column, eg *grass, an orange, an apple, the sun, a banana, a London bus* etc – or sts write in different items they can think of (some of T's clothes for example). Compare in pairs. T gets feedback, corrects pron, discusses items in more than one column, eg apple could be in red or green column
3. Look at the fruit on flashcard 2. What colour are they? What country are they from? Do they like these fruit?
4. Repeat with the cooking equipment or use flashcards. What is it called? Is this a bowl/knife/spoon? etc. Drill the words chorally and individually.
5. Write following words on board: *cut, slice, chop, dice, peel, stir*. Mime actions to show meaning. Sts write words down with meaning in their language.
6. Watch the video clip (2m 40secs). Before watching predict: What fruit will she use? Point to list of verbs on board, which will they hear? Will she use sugar? Do you need sugar? etc. Watch video to see if predictions are correct.
7. Give out the gapfill of the menu. Watch video again, sts fill in verbs of action. Check with partners, whole class feedback.
8. Sts write their own fruit salad menus in class or for hwk depending on time.

Further ideas: If you have the space and facilities, tell sts to bring in fruit and make their own fruit salads.

Stick the flashcards and words onto card and cut out, you can then play bingo, pelmanism or match words to pictures, etc.

Contributed by Lucy McKie, Fife
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Colours Worksheet

How many items can you put in the columns below? There is one example in each column.

Yellow	Red	Green	White
the sun	a London bus	kiwi	paper

Recipe Cards - gapfill

Fruit Salad

You need:

1 Pineapple
2lbs strawberries
4 kiwis

For the dressing:

2 tablespoons sugar
1 tablespoon poppy seeds
3 table spoons fresh lemon juice

Method:

1. Start with the pineapple. the top off, then the bottom.
2. Stand the pineapple up and off the rind.
3. Remove the flesh from the pith and Put into the serving bowl.
4. the tops off the strawberries and quarter each one.
5. small strawberries in half.
6. peeled kiwis in half, and put them in the serving bowl.
7. Add the sugar, poppy seeds and fresh lemon juice.
8. Gentlythese with the fruit.
9. Chill for 30 mins in the refrigerator and serve.

Recipe Cards - answers

Fruit Salad

You need:

1 Pineapple
2lbs strawberries
4 kiwis

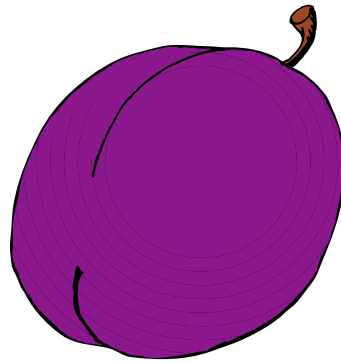
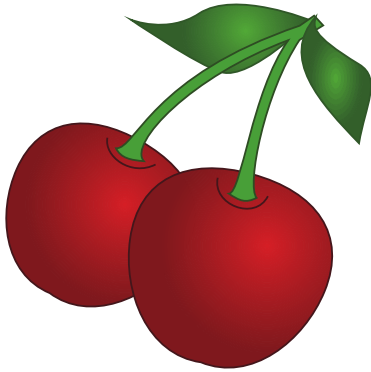
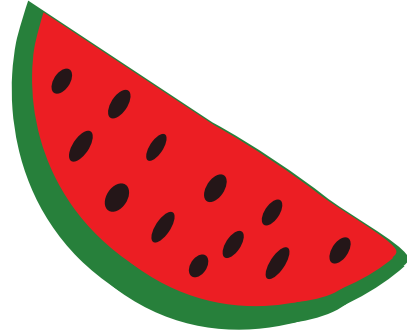
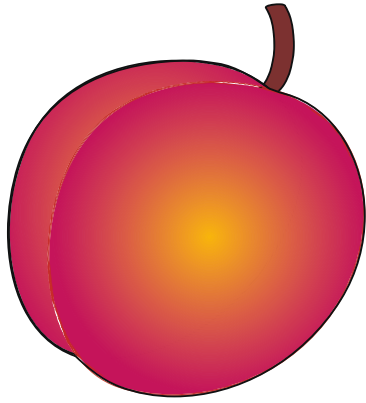
For the dressing:

2 tablespoons sugar
1 tablespoon poppy seeds
3 tablespoons fresh lemon juice

Method:

1. Start with the pineapple. **Cut** the top off, then the bottom.
2. Stand the pineapple up and **cut** off the rind.
3. Remove the flesh from the pith and **dice**. Put into the serving bowl.
4. **Cut** the tops off the strawberries and quarter each one.
5. **Cut** small strawberries in half.
6. **Cut** peeled kiwis in half, **slice** and put them in the serving bowl.
7. Add the sugar, poppy seeds and fresh lemon juice.
8. Gently **stir** this with the fruit.
9. Chill for 30 mins in the refrigerator and serve.

Fruit Flashcards 1



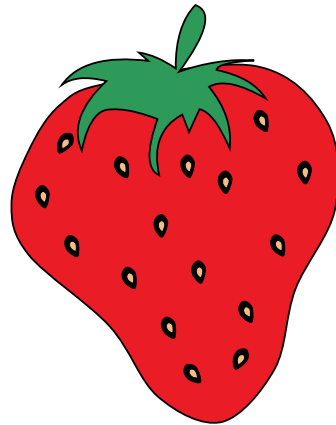
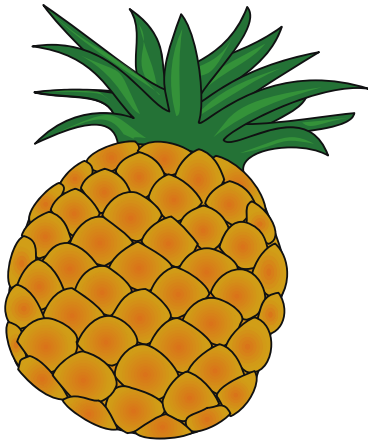
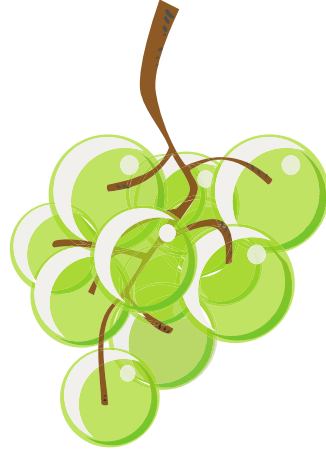
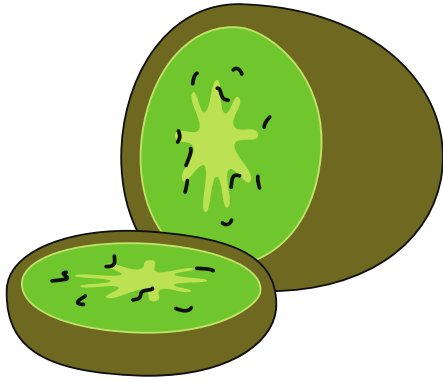
Peach

Watermelon

Cherries

Plum

Fruit Flashcards 2



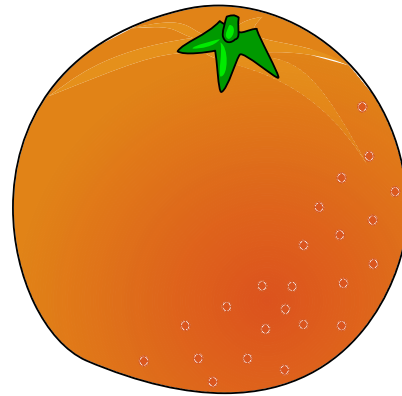
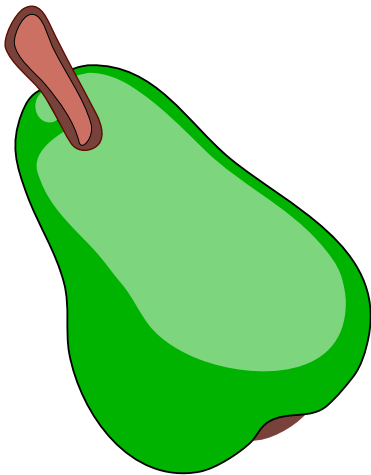
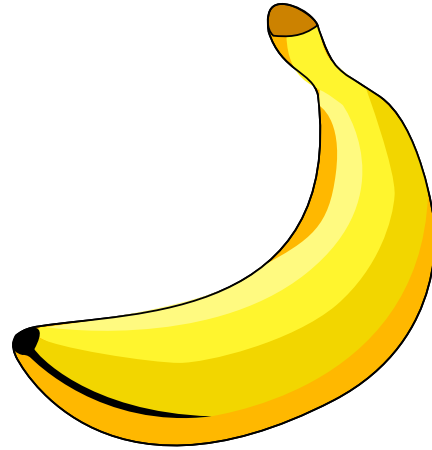
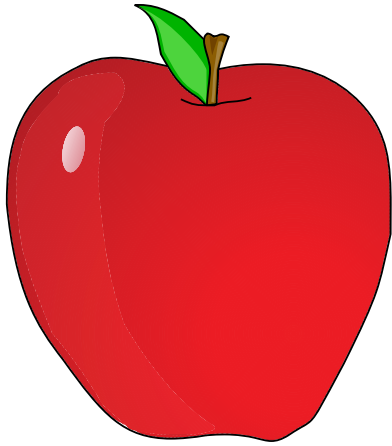
Kiwi

Grapes

Pineapple

Strawberry

Fruit Flashcards 3



Apple

Banana

Pear

Orange