

Gifted Education School Network 2023-2024

Realising the Potential of Gifted/More Able Students by Nurturing Students' Multiple Intelligences in the English Classroom





School Background

Location

- Tin Shui Wai
- Near The Hong Kong Wetland Park

Teaching Mode

Activity Teaching

Education Philosophy

- Stimulate students' infinite potential
- Enhance a comprehensive development of students' characteristics

Learning to learn; Learning to live; Learning to create



Catering for learner diversity

English Department

Smile Approach

- Student-centred learning
- Multi-cultural environment
- Immersive Classroom
- Language Arts
- Enjoyment

Our Belief

- Language-rich environments
- Motivation
- A noisy English classroom

Our Goal

- Increase students'
 opportunities to apply
 English through diverse
 activities
- Enhance their confidence, motivation, and potential in using English



English Department

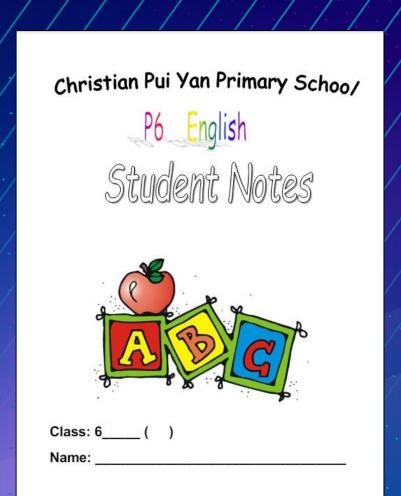
Catering for learner diversity

Split classes

- P1-3 Space Town
- P4-6 Longman Leap
- English Enhancement
 Class

School-based materials

- P1-6 Student Notes
- P1-3 Grammar Booklets
- Inter-disciplinary
 Curriculum



Christian Pui Yan Primary School
2023 - 2024
Primary Three English
Grammar Booklet
: 3 ()

0

Class: 3

Name:



Students' Background

- · Class: English Enhancement Class
- Total: 25 students
- · Half local Hong Kong students and half non-Chinese speaking students
- · Good at speaking and listening in English
- · High learning motivation



Detail of the try-out lesson

- Topic: Food
- · No. of lessons: 8 lessons
- · Learning objectives
 - Creating a menu by using different names of food and drinks for the customers
 - Apply the formulated expressions to interact with the customers and promote the menus
 - Evaluate self- and peer-performance





Differentiated instructional strategies used

Flexible grouping

Use task cards

	/ / -	/· / /				
Christian Pui Yan Primary School Design your Menu	Dessert					Christian Pui Yan Primar Design your Mem <u>Task Card 2</u> (Duty list for running a re
Task Card 1a (Duty list for discussing the desserts)			1. 1. 1. 1.			Round 1
Group:		1. / 1	/. / ·/. / · /			
					nenu and speak to the cust	
Leader (class number)				Drinks	ith customers by asking qu	estions
Secretary1		/	Christian Pui Yan Primary School		rs from customers	
(class number)			Design your Menu Task Card 1b		and drinks from other resta	iurants
			(Duty list for discussing the drinks)			
3 choices of desserts:		Group:				Round 2
1		Leader			nenu and speak to the cust	omoro.
			(class number)			
2		Secretary1h	(class number)		ith customers by asking qu	estions
3(optional)					rs from customers	
					and drinks from other resta	aurants
		3 choices of	drinks:			
Final decision:		1				
(\$)		2				
	/	3	(optional)			

Design your menus

Lesson 1-2

- Different names of food and drinks
- Discussion languages and skills

Lesson 3-4

· Format of a menu

Lesson 5-6

- Design a menu for a restaurant (group work)
- Discuss the starters and main dishes
- Present the menus (starter and main dishes)

Lesson 7-8

- Finish the menu for a restaurant (group work)
- Discuss the desserts and drinks
- Discuss how to promote the restaurants to the customers
- Run the restaurants

Design your menus

Discussion -Desserts and Drinks

Preparation

Evaluation

Introduction and Pre-task

Revision and
Input Interaction
with
customers

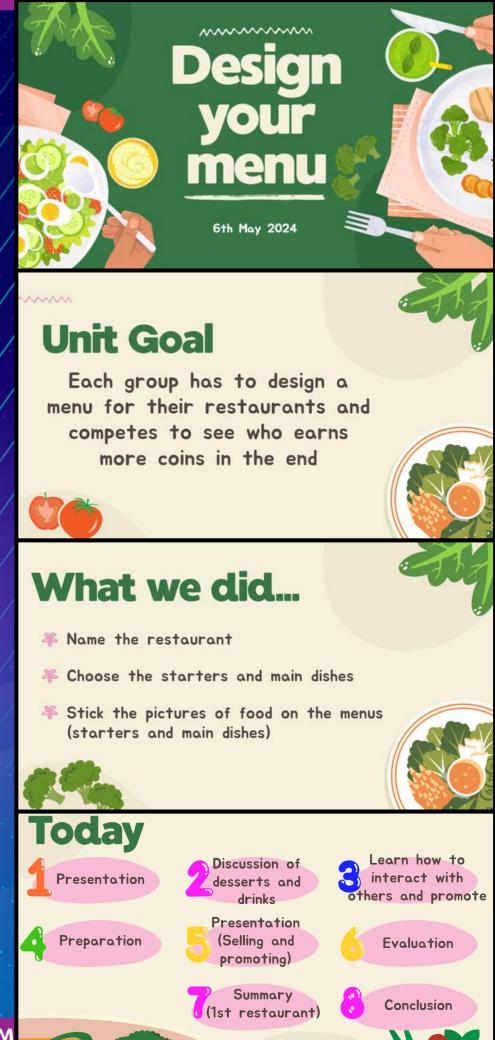
Group Activity
- Running the
restaurant

Conclusion



Introduction and Pre-task

- Recap the unit goal each group has to design a menu for their restaurant and compete for earning more coins in the end
- · Recap what Ss did before:
 - o 1. Name the restaurant
 - 2. Choose the appetizers and main dishes
 - 3. Pre-task: decorate the menu by colouring pictures
 of starters and main dishes
- · Show Ss the flow of the lesson





Today

- Presentation
 - Preparation

- Discussion of desserts and drinks
- Presentation (Selling and promoting)
- Summary (1st restaurant)

- Learn how to interact with others and promote
- Evaluation
- Conclusion

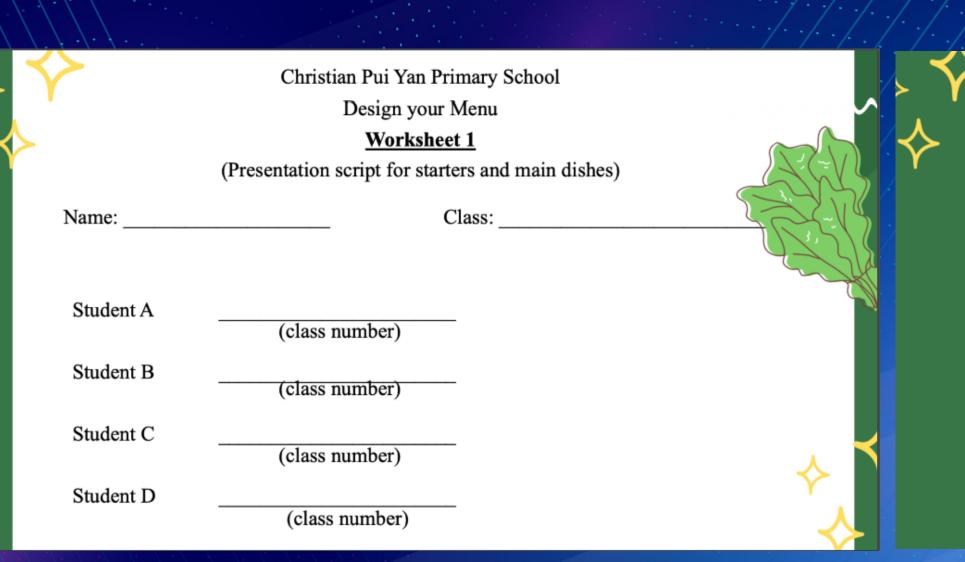






Presentation

- · Quick preparation time for presentation
- 1-2 groups to come out and present their starters and main dishes on their menus





Everyone :	Hello everyone, we're Group
Student A :	I am
Student B :	I am Worksheet
Student C :	I am
Student D :	1 am
Student A :	Our restaurant is called
Student B :	We choose the as our starter and the as
	our main dish.
Student C :	We choose the as our starter because
	It is dollars.
Student D :	We choose as our main dish because
	It is dollars.
	Come and try our dishes! Thank you.



Discussion - Desserts and Drinks

- Recap different names of desserts and drinks
- Tell Ss they are going to discuss which desserts and drinks they want to add in their menus
- Recap some discussion languages and skills Assign roles responsibilities:
 - Leader (make final decisions)
 - Secretary (write the ideas)
 - Others (choose suitable pictures and stick them on the menus, decorate the menus)



Dessrts and



Distribute different materials

- · 6 sets of different pictures of desserts
- Task Card 1a and 1b
- Vocabulary list 1 / 2

Christian Pui Yan Primary School						
	Design your Menu <u>Vocabulary List 1 (words)</u>					
Group:						
	(A + B + C1) / (B + C2)					
E.g.						
	ced + strawberry + juice	= Iced strawberry juice				
	wberry + cake = Strawb					
<u>A</u>		<u>B</u>	<u>C1</u>	<u>C2</u>		
Iced	lemon	blueberry	juice	cake		
Hot	peach	berry	tea	pie		
	strawberry	fruit	coffee	tart		
	watermelon	chocolate	soda	ice cream		
	orange	vanilla	milk	pancake		
	apple	cheese		cupcake		
	dragon fruit			donut		
	grape			pudding		
	kiwi			jelly		
				cookies		

		Christian Pui Yan Prin	•	. / / . /
	<u> </u>	Design your M Vocabulary List 2 (words		
Group:				
Desserts and Drinks ((A+B+C1)/(B+C2)			
E.g.				
Drinks: A + B + C1: <u>I</u>	ced + strawberry + juice	= Iced strawberry juice		
Desserts: B + C2: Stra	wberry + cake = Strawbe	erry cake	0	
<u>A</u>		<u>B</u>	<u>C1</u>	<u>C2</u>
Iced	lemon 🛞	blueberry	juice	cake
Hot	peach	berry berry	tea	pie
	strawberry	fruit	coffee	tart
	watermelon	chocolate	soda	ice cream
	orange 0	vanilla	milk	pancake
	apple	cheese coco		cupcake
	dragon fruit)		donut
	grape			pudding
	kiwi)		jelly
				cookies

		Drink	
	Christian Pui Yan Primary School	DIIIK	/
	Design your Menu		1
	Task Card 1b (Duty list for discussing the drinks)		
Group:			
лоир			/
Leader			
	(class number)		
Secretary1b	(class number)		
			/
			1
3 choices of d	rinks:		
1.			
)
	(optional)		
J	(Optional)		
Final decision			
r mai decision	:		
			,
	(\$)		

Desig <u>Ta</u> s	i Yan Primary School gn your Menu sk Card 1a liscussing the desserts)	Des	ssert
r (class number)			
(class number)	_		
ees of <u>desserts</u> :			
(optio	nal)		
lecision:			
(\$)		
			-





Christian Pui Yan Primary School Design your Menu

Task Card 1b

(Duty list for discussing the $drinks)\,$

Group:			
Leader	(class number)		
Secretary1b	(class number)		
3 choices of d	inks:		
1			
2			
3	(optio	onal)	
Final decision			
	(\$)	

Dessert

Christian Pui Yan Primary School Design your Menu

Task Card 1a

(Duty list for discussing the desserts)

Group:	
Leader	(class number)
Secretary1	(class number)
3 choices of	desserts:
1	
2	
3	(optional)
Final decision	on:
	(S)



Christian Pui Yan Primary School Design your Menu

Vocabulary List 1 (words)

7	
roup:	
JIVUP.	

Desserts and Drinks (A + B + C1) / (B + C2)

E.g.

Drinks: A + B + C1: <u>I</u>ced + strawberry + juice = Iced strawberry juice

Desserts: B + C2: <u>S</u>trawberry + cake = Strawberry cake

<u>A</u>	<u>B</u>		<u>C1</u>	<u>C2</u>
Iced	lemon	blueberry	juice	cake
Hot	peach	berry	tea	pie
	strawberry	fruit	coffee	tart
	watermelon	chocolate	soda	ice cream
	orange	vanilla	milk	pancake
	apple	cheese		cupcake
	dragon fruit			donut
	grape			pudding
	kiwi			jelly
				cookies

DING GLOBAL



Christian Pui Yan Primary School Design your Menu

Vocabulary List 2 (words with pictures)

Group:

Desserts and Drinks (A + B + C1) / (B + C2)

E.g.

Drinks: A + B + C1: <u>I</u>ced + strawberry + juice = Iced strawberry juice

Desserts: B + C2: Strawberry + cake = Strawberry cake

<u>A</u>		<u>B</u>	<u>C1</u>	<u>C2</u>
Iced	lemon 🛞	blueberry	juice	cake
Hot	peach	berry berry	tea	pie
	strawberry	fruit	coffee	tart
	watermelon	chocolate	soda	ice cream
	orange (vanilla	milk	pancake
	apple	cheese COCO		cupcake
	dragon fruit			donut
	grape			pudding
	kiwi			jelly
	Anne			cookies

NG GLOBAL





Run the Correstaurants

- You are going to run your restaurants and in order to survive
- The loser will have to close their restaurants
- You need to promote your menus and have good interaction with potential customers.



Preparation

Task Card 2

Christian Pui Yan Primary School Design your Menu

Task Card 2

(Duty list for running a restaurant)

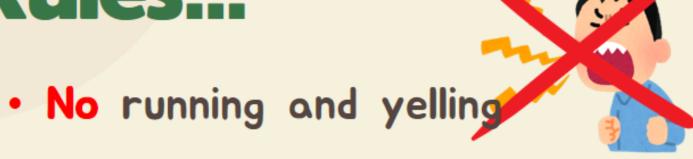
	Round 1						
		Class number					
Waiter/Waitress A	Hold the menu and speak to the customers						
Waiter/Waitress B	Interact with customers by asking questions						
Waiter/Waitress C	Take orders from customers						
Customer	Buy food and drinks from other restaurants						
Round 2							
		Class number					
Waiter/Waitress A	Hold the menu and speak to the customers						
Waiter/Waitress B	Interact with customers by asking questions						
Waiter/Waitress C	Take orders from customers						
Customer	Buy food and drinks from other restaurants						





Preparation

Rules!!!



- Only customers can walk around
- Customers please put 2 coins in different restaurants
- Waiters/waitress please stay in your group while you're promoting
- Waiters/waitress please welcome the customers when they come to your restaurants
- Go back to your seats when the timer rings



Evaluation

- Distribute WS4 (Self- and peersevaluation forms)
- Ask Ss how they feel and what they think about themselves (self-evaluation)
- Ask Ss what they think and feel about other groups (peer-evaluation)



Christian Pui Yan Primary School Design your Menu Worksheet 4 (Self-evaluation form)						
Name: Class:						
	Strongly agree	Agree	Slightly agree	Disagree		
	888	©©	©	8		
Language use						
I used the formulated expressions to interact with the customers.						
I promoted the food and drinks on the menus with different adjectives.						
(E.g. tastes: sweet, sour, bitter, salty and spicy; yummy, tasty, delicious)						
I spoke loudly.						
Presentation						
I made eye contact with others.						
I spoke with a smile on my face.						

\.	Christian Pui Yan Primary School Design your Menu Worksheet 4 (Peer-evaluation form) Group:								
	Strongly agree Agree Slightly agree Disagree								
	999 99 8								
	Language use								
	He / she used the formulated expressions to interact with the customers.								
	He / she promoted the food and drinks on the menus with different								
	adjectives.								
	(E.g. tastes: sweet, sour, bitter, salty and spicy; yummy, tasty, delicious)								
	He / she spoke loudly.								
	Presentation								
<u>~</u>	He / she made eye contact with others.								
•	He / she spoke with a smile on his / her face.								



Evaluation

- · Count the coins and choose 1 st restaurant
- · Encourage Ss to improve their promotion skills and edit their menus
- · Learn from the failure





Conclusion and Homework

- · Recaps learning objectives of the lesson
- · Ask Ss to design and decorate a menu individually

Conclusion

- · Create menus for customers
- Interact with customers and promote the menus
- Evaluate self- and peerevaluation

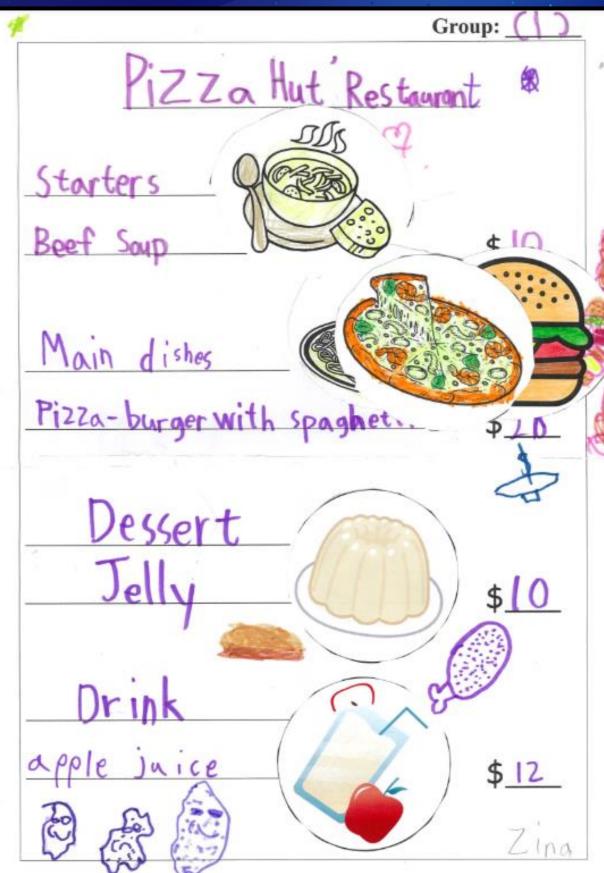


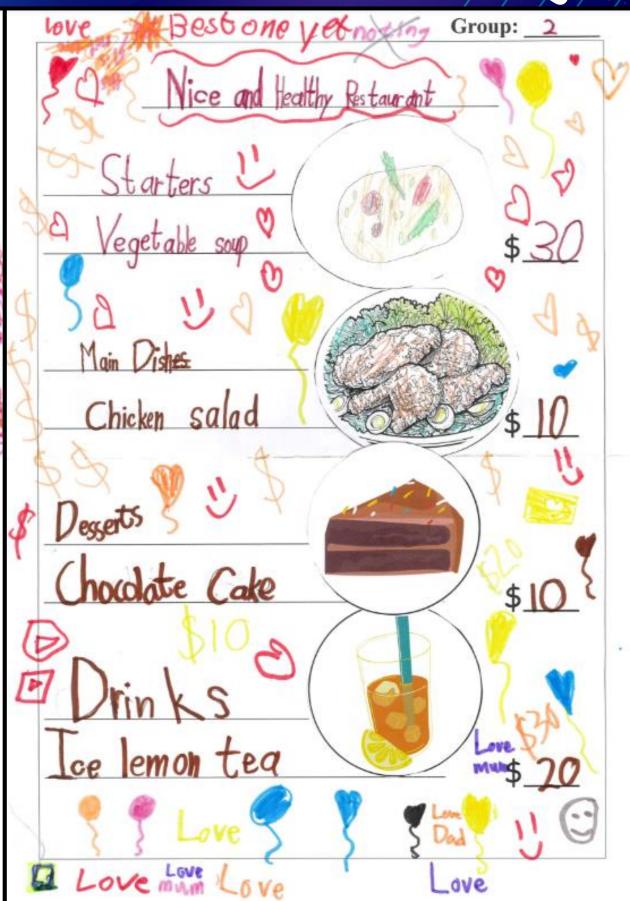
Homework:
Design your
own menu and
decorate it

class:	(_	/ /	Name: _		
				_	ŀ
				\$	() / > 3
				\$	
		_		\$	
		_		\$	



Outcome (Ss. work)





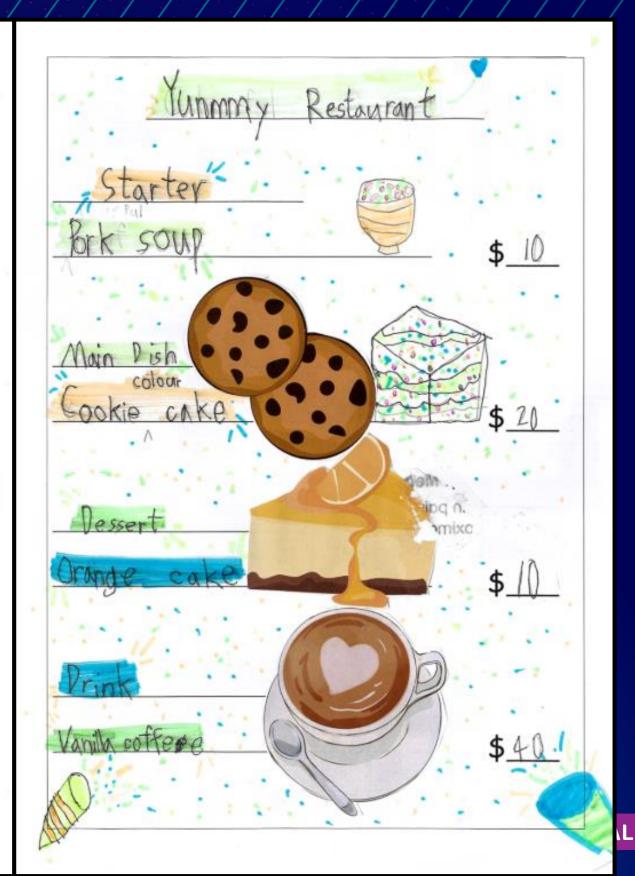




Outcome (Ss. work)









Reflections

Diverse learning styles

- Spatial intelligence
- Bodily-kinesthetic intelligence
- Interpersonal intelligence
- Intrapersonal intelligence

<u>Creativity &</u> <u>critical thinking</u>

- Approach problems and express their understanding
- Stimulate creative thinking
- Deeper engagement with the English language

Students' motivation and confidence

- Demonstrate their learning through activities that align with their strengths
- Increase selfconfidence
- More positive attitude towards learning the language



Way Forward

- English cooking classes
- · Add cooking elements in the English curriculum
- Different assessments / projects (P.1-6)
- · Enhance Ss' confidence, motivation, and potential in using English



Very much