

# FCPS Performance-Based Assessment Descriptors

## Unit (2): Let's Eat! | NM

### Instructional Planning

<b>Performance Target</b>	<b>NM</b>	
<b>Unit Title</b>	<b>LET'S EAT! (2)</b>	
<b>Suggested Performance Based Indicator</b>	<b>Description and Timeline</b>	<b>Assessment Criteria</b>
In what way will students meet the performance expectations to demonstrate mastery of the standards?	<p><b>Plan a Menu - "Savoring the Culture"</b></p> <p>Students will create a hand-drawn or digital tasting menu from a region and / or country of the target language to present to a head chef for a pop-up event at their restaurant.</p>	<p><b>Presentational Writing</b></p> <p>Students are given a brainstorming / research template to use when identifying / researching the required information for their menu pitch.</p> <p>Presentational Writing assessment rubric is shared and an exemplar Novice Mid language is modeled. Students help determine what the modeled language rating would receive and why.</p>
	<p><b>Prep for this Assignment</b></p> <ul style="list-style-type: none"> <li>● If permitting students to work in groups, assign groups.</li> <li>● Create a planning guide where students are able to plan to present:             <ul style="list-style-type: none"> <li>○ A brief introduction of the assigned region /</li> </ul> </li> </ul>	<p><b>Presentational Speaking</b></p> <p>Students are given a bulleted list of information required to be presented in their restaurant pitch.</p> <p>Associated Presentational Speaking rubric is shared with students. Exemplar Novice Mid responses are discussed and rationalized</p>

	<p>country, including sentence starters if necessary</p> <ul style="list-style-type: none"><li>- The name of the region / country</li><li>- The capital of the region / country</li><li>- The geographical location of the region within the country (e.g. north, south)</li><li>- The weather / climate of the region / country</li><li>- Common foods and / or ingredients in the region / country</li></ul> <ul style="list-style-type: none"><li>○ An appetizer, entree and dessert from the target region / country<ul style="list-style-type: none"><li>- Noting the ingredients of the dishes, the quantity of each ingredient needed and, when appropriate, an adjective to describe each ingredient</li></ul></li></ul> <ul style="list-style-type: none"><li>● Prepare a template for presenting their tasting</li></ul>	with students.
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	menu as a "pitch" to a head chef	
	<p><b>Implementation Timeline</b></p> <p><b>Day 1-2</b> <i>Presentational Writing</i> Students will complete the planning guide in target language.</p> <p><b>Day 2-3</b> <i>Presentational Writing</i> Students will create their hand drawn or digital tasting menu and presentation poster / Slidedeck / PowerPoint</p> <p><b>Day 3-4</b> <i>Presentational Speaking</i> Students will record their pitch for the head chef.</p> <p><b>Day 4-5</b> <i>Presentational Writing &amp; Speaking</i> Students will submit final menus, presentations and pitches.</p>	