

TraAM- Académie de Grenoble 2015-2016
Différenciation et classe Inversée



(some) English-speaking countries: Culture & Food

Les objectifs:

Linguistiques				Méthodologique & numérique	Culturel
<i>Lexique</i>	<i>Grammaire</i>	<i>Phonologie</i>	<i>Théâtralité Scénographie</i>		
-American breakfast vs British breakfast -Ethnic diversity -Menus: dishes, drinks and food	-Expression du souhait: I'd like/ I'll have -La quantité: some, a cup of tea... -Les suggestions: Have...! How about...? Would you like? You should...	-La réduction des mots grammaticaux -Segmentation des phrases longues	-Exprimer la colère, le dégoût	Les différences culturelles Usage de logiciel de montage	Les pays Anglophones et leur nourriture

Outils numériques utilisés : Edmodo, padlet, quizlet, Kahoot , quizziz, learning apps

Tâche finale : Remake d'un épisode de *Kitchen Nightmare*

Séance 1 - En classe Inversée :

a) Final Mission : **With your group, create a remake of *Kitchen Nightmare***

b) Crowdsourcing à distance sur padlet : Food in the English speaking countries
Phase d'anticipation : Les élèves renseignent à distance un mur collaboratif des aliments qu'ils connaissent sur quelques pays du Commonwealth.

<http://fr.padlet.com/rafiselmi/vx64h3otlpk8>



c) Questionnaires Quizlet pour faire découvrir et mémoriser des mots de vocabulaire

<https://quizlet.com/69142481/basic-english-foods-fruits-vegetables-utensils-with-pictures-flash-cards/>

<https://quizlet.com/31959848/lessons-english-food-flash-cards/>

d) Découverte des structures pour commander / demander à manger via la vidéo de *Little Miss Sunshine* (à travers divers supports différenciés)

Photo de la famille et des personnages postée en amont avec pour consigne : Describe the picture and imagine what it is about.





<http://learningapps.org/display?v=pfxnnddu7301>

<http://LearningApps.org/display?v=pxh81w55a01>

e) Repérage des structures via Edmodo

-Repérage de la situation d'énonciation (avec la méthodologie suivante)



Méthodologie de la compréhension orale

- 1) **Nature of document** (a video, radio program, phone conversation, conversation, debate, an audition...)
- 2) **Number of voices** (there are two/three people talking...)
- 3) **Boy or girl, name, age** (there are three boys/girls their names are...)
- 4) **Feelings** (they sound happy, excited, sad...)
- 5) **Topic** (It deals with... It's about...)
- 6) **Words**
 - a- Write down as many words you can
 - b- Classify them into categories

-Repérage des structures pour commander à manger (réponses à concilier sur le cahier et sur edmodo dans l'espace de l'îlot). J'ai ensuite posté une correction.

f) Mémorisation des structures

<http://quizizz.com/admin/quiz/5637dc65cbd32d4365fa9200>

Séances 2& 3: - En présentiel:

a) Structures : Orders & suggestions: RECAP (customers' orders seulement)

CUSTOMERS' ORDERS	WAITERS' SUGGESTIONS / QUESTIONS

b) Lecture du script

Olive - Mum how much can we spend?
Olive's mum- I would say four dollars anything under four dollars
The waitress-Hi! You're ready?
Richard -Yeah I'm gonna get the number 5 with coffee please;
The waitress - Yeah
Sheryl - Number 7 ...and a grape fruit juice.
The waitress - Ok.
Frank (Olive's uncle) - I would like a fruit plate and d' you have camomile?
The waitress- Yes.
Franck- with honey please.
Olive's grandad -I would like the lumber jack and coffee and extra bacon.
The waitress - Extra
Richard - Dad you should probably...
Sheryl - Richard don't start
Richard - He's gonna kill himself
Sheryl- Well, it's his life
Olive's grandad - Thank you Sheryl
[Dwayne showing on a note book *Garden Salad*]
The waitress - A garden salad... and you?
Olive - I'm sorryI... sorry
The waitress - Take your time...
[...]
Olive - Er Well... I want... er... ok ok I know what I want I know ok...Can I get the waffles and ... what does *à la mode* mean ?
The waitress- that means it comes with ice cream.
Olive - Ok *à la mode*
Sheryl - Olive ... for breakfast?
Olive - You said four dollars.
Sheryl - Ok you're right.
The waitress - Ok I'll be right back.

c) Vocabulaire

What's the english for?

Maman combien peut-on dépenser ? :

J'prendrais le numéro 5 :

J'aimerais manger une assiette de fruits :

Prend ton temps :

Ça veut dire :

Est-ce que je pourrais avoir des gaufres :

Je reviens out de suite :

d) Entraînement intonatif

Oral Practise

Listen to the extract and

a) highlight in:

- green the moments of hesitation
- red questions with a rising intonation
- yellow questions with a falling intonation

b) Whenever the speaker is making a pause in his/her sentence put a slash → /

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Olive's mum- I would say four dollars anything under four dollars

The waitress-Hi! You're ready?

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The waitress - Yeah

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Richard - He's gonna kill himself

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[Dwayne showing on a note book *Garden Salad*]

The waitress - A garden salad... and you?

Olive - I'm sorryI... sorry

The waitress - Take your time...

[...]

Olive - Er Well... I want... er... ok ok I know what I want I know ok...Can I get the waffles and ... what does *à la mode* mean ?

The waitress- that means it comes with ice cream.

Olive - Ok *à la mode*

Sheryl - Olive ... for breakfast?

Olive - You said four dollars.

Sheryl - Ok you're right.

The waitress - Ok I'll be right back.

c) Now it's practice time 😊

Séance 4- **En classe Inversée : Lecture et découverte de menus**

a) **Lecture de menus**

Distribution (en présentiel) de menus authentiques aux élèves ne disposant pas d'une connexion internet à la maison. Pour les autres élèves, travail sur les sites des restaurants dont les menus ont été distribués :

<http://www.just-eat.co.uk/restaurants-red-spice-sw9-1/menu>

<http://www.just-eat.co.uk/restaurants-organoleafpizzeria-se5/menu#cat0>

<http://www.takeawaymenu.info/food-menu/ku-do-takeaway-menu-chinese-london/>

b) **Repérage vocabulaire**

Course contre la montre: 10 premiers élèves postant les réponses avec la bonne orthographe ont été récompensés :

→**Exemplaire corrigé**

Red Spice

Horaires d'ouverture : **opening hours**

Livraison gratuite : **free delivery**

Entrées : **starters / appetisers**

Viande : **meat**

Légumes : **vegetables**

Champignons : **mushrooms**

Ailes de poulet : **chicken wings**

Agneau : **lamb**

Crevettes : **shrimps / prawns**

Ail : **garlic**

Acidulé (sauce) : **tangy sauce**

Poivrons : **peppers**

Frites : **chips / French fries**

Concombre : **cucumber**

Pain : **bread**

Carottes : **carrot**

Eau plate / gazeuse : **still / sparkling water**

(Mots de vocabulaire communs à tous les menus)

7 jours sur 7 = **7 days a week**

A emporter : **take-away**

Sur place: **eat in**

Une commande : **an order**

Canard : **duck**

Brochette : **skewer**

Travers de porc : **spare ribs**

Riz : **rice**

Nouilles : **noodles**

Bœuf : **beef**

Huître : **oyster**

Ananas : **pineapple**

Des pâtes : **pasta**

Jambon : **ham**

Ananas : **pineapple**

Câpres : capers
Aubergine : aubergine
Palourde : clam
Fruits de mer : seafood
Garnitures : toppings
Epinards : spinach
Cannettes : cans
Formule : meal

Red Spice

Horaires d'ouverture :
Livraison gratuite :
Entrées :
Viande :
Légumes :
Champignons :
Ailes de poulet :
Agneau :
Crevettes :
Ail :
Acidulé (sauce) :
Poivrons :
Frites :
Concombre :
Pain :
Carottes :
Eau plate / gazeuse :

Kudo

A emporter :
Sur place :
7 jours sur 7 :
Une commande :
Canard :
Brochette :
Légumes :
Frites :
Travers de porc :
Champignons :
Riz :
Crevette :
Nouilles :
Poivrons :
Bœuf :
Huître :
Ananas :

Oregan Leaf

Livraison gratuite :
A emporter :
Des pâtes :

Jambon :
Ananas :
Câpres :
Aubergine :
Poivrons :
Ail :
Bœuf :
Palourde :
Fruits de mer :
Entrées :
Garnitures :
Epinards :
Cannettes :
Formule :

Mémorisation du vocabulaire en vue du test

Name : Class : Date :

Flash test : Menus

Une commande :
Canard :
Brochette :
Travers de porc :
Riz :
Nouilles :
Poivrons :
Bœuf :
Huître :
Ananas :

Séances 5 & 6 - En présentiel: (sur edmodo)

Create a remake of Little Miss Sunshine and act it out

Your mission: Create a remake of Little Miss Sunshine

a) In your group, choose who is going to be :

- The waitress
- Olive
- Olive's parents (mum & dad)
- Olive's uncle
- Olive's granddad

b) Use the phrases you've found in LMS to order food. You can change the dishes.

c) Order 5 courses

d) Impersonate the different characters



Do not write complete sentences for your script. A few ideas and words are enough. Then practice!

→ Différenciation et accompagnement personnalisé en classe au cours de la séance du remake de LMS :

2 ilots : Entraînement intensif : la prononciation et l'intonation (en classe) en présence de l'enseignant

1 ilot : Mémorisation intensive du script avec l'aide de l'enseignant.

1 ilot : Installation du décor et aide à la scénographie avec d'autres groupes

1 ilot : Script et création d'une bande annonce sur Imovie.



Séance 7 : Classe Inversée : Gordon Ramsay

a) Learning-apps : Situation d'énonciation

<http://LearningApps.org/display?v=pieuh6nac15>

b) Repérage des commentaires négatifs et positifs (découpage en différentes parties. Chaque ilot se concentre sur une partie)

<http://LearningApps.org/display?v=pyio0fvtn15>

From Kitchen Nightmare

Negative comments	Positive comments

Séance 8 : En présentiel – Correction et Mise en commun

a) Lecture du script (découpage en différentes parties. Chaque ilot se concentre sur la partie attribuée lors du travail en classe inversée).

→ Script corrigé

Ramsay: This is a big menu
Owner: Yeah
Ramsay: Prohibition grill, Southern cuisine, Chef Rocky strives for originality and diversity focusing on **quality** and **freshness**. When we have a grill, that's quite a statement.
Owner: It's so true.
Ramsay: Right. Ok. How do you rate the food? What do you give your food out of 10?
Owner: **I give our food a 10.**
Ramsay: a 10?
Owner: Yea, I think it's **amazing**. I love everything on the menu.
Ramsay: Ok, great. Nice to meet you.
Owner: Nice to meet you too Chef Ramsay. Thanks for coming. Enjoy your lunch today.
Ramsay: Thank you.
(Ramsay orders food to the waitress Candice. Then, Candice tells the order to Chef Ricky)

Owner: So, I've just seen what you ordered. I thought **that was really good choices**. Our oysters are **wonderful** here and our Chef makes always **the best** soups.

Ramsay: Can I just tell you a little secret?

Owner: Sure

Ramsay: Not in front of your customers, I'll whisper. Soup of the Day is not soup of the day; it's the same soup that was on 2 weeks ago.

Owner: What does that mean?

Ramsay: Soup of the Day means a day you change the soup.

Owner: Ow... I didn't know what soup of the day meant... I just thought it was the soup we were serving that day.

Ramsay: Waw

(the misunderstanding continues for the owner)

Candice: Chef Ramsay here is our soup.

Ramsay: thank you. Wow, soup of the week. Mmm, that's just **slop. Horrible, nasty, gloop. There's some sort of dust thing outside of the plate.**

Owner: Did you have a chance to taste the soup?

Ramsay: Yes I had a chance.

Owner: and?

Ramsay: yea, just eum, **not nice.**

Owner: Shall I just get that out of here?

Ramsay: Yes please. When was the last time you tasted it?

Owner: eum, I haven't tasted it.

Ramsay: you didn't have the soup?

Owner: I didn't have the soup

Ramsay: Waw

(...)

Owner: Ok, may I tell you that. The oysters are gonna be **fresh** and delicious, made right now for you.

Ramsay: you mean, opened. You don't make an oyster, you just open them.
(discussion about the oysters...)

Candice: Ok, so here are the oysters. Pan fried oysters

Ramsay: Thank you. Normally an oyster should taste **salty, creamy, delicious...** these are just **tasteless**. So he managed to take delicious **tasting** oysters and turn them into something that is cane and cornmeal, and **taste like nothing**.

Candice: how are the oysters?

Ramsay: they're **bland**, they taste like nothing.

Candice: I don't eat our oysters.

Ramsay: ow, you don't eat them

Candice: No, they're **not fresh**. I only like fresh oysters.

Ramsay: me too.

(Candice interview and she returns to see Ricky)

Candice: he absolutely hated these, he thought they were **gross, there's way too much** cornmeal, bland and have **absolutely no flavour**.

Ricky: Mmm, that's interesting.

Candice: Ok, let's try this. This is the filet mignon. Wrapped in bacon.

Ramsay: It's **dreadful, horrible taint**,

Candice: so, how did we do on this?

Ramsay: **this is not very good**, horrible greyness to it. I see what he's done, it's almost like the meat has been boiled, the greens are just **mush**.

Candice: may I take that out of your way?

Ramsay: Yes. Thank you. 10 out of 10? So far, **I'm 0 out of 10**, let me tell you. You're shooting way above your station (*Candice returns to Ricky's kitchen*)

Candice: eum, these are really mush and tasteless

Ricky: Ricky's like, I'll be the judge of that.

Owner: That is ridiculous, those are **incredibly wonderful**. They're a little **mushy**, that's the only problem, but **the flavour profile is perfection**. Do you like it?

Ricky: I know **it's perfect**.

Candice: So, here we actually have the salmon.

Ramsay: **bloody hell**. That's the salmon?

Candice: That's the salmon.

Ramsay: Honestly, **look at that plate**, I mean (...) **that is disgusting**. Is he allergic to salt?

Candice: No

Ramsay: **there's no seasoning** on it whatsoever.

→ Script élève

Ramsay: This is a big menu x

Owner: Yeah

Ramsay: Prohibition grill, Southern cuisine, Chef Rocky strives for originality and diversity focusing on quality and freshness. When we have a grill, that's quite a statement.

Owner: It's so true.

Ramsay: Right. Ok. How do you rate the food? What do you give your food out of 10?

Owner: I give our food a 10.

Ramsay: a 10?

Owner: Yea, I think it's amazing. I love everything on the menu.

Ramsay: Ok, great. Nice to meet you.

Owner: Nice to meet you too Chef Ramsay. Thanks for coming. Enjoy your lunch today.

Ramsay: Thank you.
(*Ramsay orders food to the waitress Candice. Then, Candice tells the order to Chef Ricky*)

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(*the misunderstanding continues for the owner*)

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Owner: eum, I haven't tasted it.

Ramsay: you didn't have the soup?

Owner: I didn't have the soup

Ramsay: Waw

(...)

Owner: Ok, may I tell you that. The oysters are gonna be fresh and delicious, made right now for you.

Ramsay: you mean, opened. You don't make an oyster, you just open them.
(discussion about the oysters...)

Candice: Ok, so here are the oysters. Pan fried oysters

Ramsay: Thank you. Normally an oyster should taste salty, creamy, delicious... these are just tasteless. So he managed to take delicious tasting oysters and turn them into something that is cane and cornmeal, and taste like nothing.

Candice: how are the oysters?

Ramsay: they're bland, they taste like nothing.

Candice: I don't eat our oysters.

Ramsay: ow, you don't eat them

Candice: No, they're not fresh. I only like fresh oysters.

Ramsay: me too.

(Candice interview and she returns to see Ricky)

Candice: he absolutely hated these, he thought they were gross, there's way too much cornmeal, bland and have absolutely no flavour.

Ricky: Mmm, that's interesting.

Candice: Ok, let's try this. This is the filet mignon. Wrapped in bacon.

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Candice: so, how did we do on this?

Ramsay: this is not very good, horrible greyness to it. I see what he's done, it's almost like the meat has been boiled, the greens are just mush.

Candice: may I take that out of your way?

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Candice: eum, these are really mush and tasteless

Ricky: Ricky's like, I'll be the judge of that.

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Candice: So, here we actually have the salmon.

Ramsay: bloody hell. That's the salmon?

Candice: That's the salmon.

Ramsay: Honestly, look at that plate, I mean (...) that is disgusting. Is he allergic to salt?

Candice: No

Ramsay: there's no seasoning on it whatsoever.

e) Vocabulaire

What's the English for ?

Tu n'es pas à la hauteur de tes ambitions:

Quelle note sur dix donneriez-vous à la cuisine ? :

Bon appétit :

Je peux vous confier un secret :

Je vais le murmurer :

Qu'est-ce que ça veut dire ? :

Voici votre soupe :

C'est tout simplement de la bouillie :

Visqueux :

Quand avez-vous goûté ça ? :

Préparées pour vous :

N'ont pas de goût :

Il a vraiment détesté :

On dirait que la viande a été bouillie :

Il est allergique au sel :

Ce n'est pas assaisonné :

f) Entraînement intonatif

→ Listen to the extract and put a stress on the important words

Ramsay: Thank you. Normally an oyster should taste salty, creamy, delicious... these are just tasteless. So he managed to take delicious tasting oysters and turn them into something that is cane and cornmeal, and taste like nothing.

Candice: how are the oysters?

Ramsay: they're bland, they taste like nothing.

Candice: I don't eat our oysters.

Ramsay: ow, you don't eat them

Candice: No, they're not fresh. I only like fresh oysters.

Ramsay: me too.

(Candice interview and she returns to see Ricky)

Candice: he absolutely hated these, he thought they were gross, there's way too much cornmeal, bland and have absolutely no flavour.

Ricky: Mmm, that's interesting.

Candice: Ok, let's try this. This is the filet mignon. Wrapped in bacon.

Ramsay: It's dreadful, horrible taint,

Candice: so, how did we do on this?

Ramsay: this is not very good, horrible greyness to it. I see what he's done, it's almost like the meat has been boiled, the greens are just mush.

Candice: may I take that out of your way?

Ramsay: Yes. Thank you. 10 out of 10? So far, I'm 0 out of 10, let me tell you.

(Candice returns to Ricky's kitchen)

Candice: eum, these are really mush and tasteless

Ricky: Ricky's like, I'll be the judge of that.

Owner: That is ridiculous, those are incredibly wonderful. They're a little mushy, that's the only problem, but the flavour profile is perfection. Do you like it?

Ricky: I know it's perfect.

Candice: So, here we actually have the salmon.

Ramsay: bloody hell. That's the salmon?

Candice: That's the salmon.

Ramsay: Honestly, look at that plate, I mean (...) that is disgusting. Is he allergic to salt?

Candice: No

Ramsay: there's no seasoning on it whatsoever.

Name: Class: Date:

Test: Eat American Style /20

1) What's the English for...?

/9

Une serveuse :

Commander :

Des huitres :

Légumes:

Des gaufres :

Ouvert 7/7 j :

Des brochettes :

De l'agneau :

Des clients :

2) Orders.

/3

You are very hungry; tell your big sister what you want to eat.

Use 3 different manners to ask for food.

.....

.....

.....

.....

3) You have an American friend and he is very hungry. Here is the food in your fridge. He will eat everything. Be precise with quantities. /5



He will eat

.....

.....

4) You are a famous Chef and you go and eat in a restaurant. The waiter brings you a soup, a hamburger and pastas but the 3 courses are disgusting. Express your negative opinion. Make 3 sentences and use 3 different manners. / 3

.....

.....

.....



Tâche finale

Details for the roles

➤ **The owner**

- Presents the restaurant
- gives his/her opinion about the choices of the famous Chef
- tries to convince that the restaurant is an excellent restaurant

➤ **The waiter**

- Takes the order (ask questions, suggest food...)
- gives his/her opinion about the food

➤ **The Chef of the restaurant**

- Cooks
- reacts to the famous Chef's opinion and choices by repeating first the famous chef's order.

➤ **The famous Chef**

- Orders minimum 3 courses (in 3 different ways)
- gives his/her opinion (positive, negative, anger...)

Group name :	The <u>famous</u> Chef			Owner – waiter – chef of the restaurant		
	Je commande des plats en variant mes formulations	Je respecte l'intonation (colère, dégoût) et soigne ma prononciation.	Je suis convaincant dans mon rôle et donne mon opinion	Je donne mon opinion sur le restaurant et la nourriture	Je soigne ma prononciation et mon intonation	Je suis convaincant dans mon rôle de serveur (prise de commande, suggestions, ...)
	/0 /1 /2 /3 /4	/0 /1 /2 /3	/0 /1 /2 /3	/0 /1 /2 /3 /4	/0 /1 /2 /3	/0 /1 /2 /3
Note : /20						

Séance 11 : **En présentiel**

Après visionnage des vidéos il a été demandé aux élèves d'indiquer les points de progrès qu'ils se fixaient et éventuellement de réenregistrer leur séquence en dehors de la classe.

RETOUR SUR MA PRESTATION en GROUPE
Comment améliorer ma prestation

Group name :	The famous Chef			Owner – waiter – chef of the restaurant		
	Je commande des plats en variant mes formulations	Je respecte l'intonation (colère, dégoût) et soigne ma prononciation.	Je suis convaincant dans mon rôle et donne mon opinion	Je donne mon opinion sur le restaurant et la nourriture	Je soigne ma prononciation et mon intonation	Je suis convaincant dans mon rôle de serveur (prise de commande, suggestions, ...)
	/0 /1 /2 /3 /4	/0 /1 /2 /3	/0 /1 /2 /3	/0 /1 /2 /3 /4	/0 /1 /2 /3	/0 /1 /2 /3
Note : /20						