

CoP Head Start: Teacher Alumni Series (1)

‘Appetite for more’ -

English activation through popular culture

Jane Lo (Tuesday 27 February 2018)

AAB206, Hong Kong Baptist University



- **Target students:** S5

- **Module:** Popular culture – food trends of the world

- **Unit:** Food trucks

- **Task:** Appetite for more – food trucks in Hong Kong

- **Language focuses:** Speaking & reading

- **Previous knowledge:**

- The students are familiar with Hong Kong's food culture.

- They are familiar with the style and purpose of news articles.

- **Learning objectives:**

By the end of the lesson, the students should be able to –

- *describe* their past experiences with food trucks;

- *compare* their previous knowledge about Hong Kong's food culture with the main ideas from the text;

- *identify and analyze* the main ideas of the article by responding to analysis questions;

- *fill in* an application form and *write* a short menu ; and

- *present* the ideas from their application forms and menus to the class.





JAPANESE STYLE HOTDOG

We can make Japanese style with Veggie.

Most Popular!

Teriyaki sauce

Japanese Miso

Under Improvement

Seaweed

Jalapeno & Cheese Smokie

Japanese Love!

Special Soy Sauce

Green Onion

Grated Raddish

Bratwurst(Pork)

Oroshi \$4.75

Bonito Flake

Fried Cabbage

Most Valuable Pork!

Kurobuta(Pork)

Japanese Mayo

Special Okonomiyaki sauce

Okonomi \$6.25

Spicy Cheese Terimayo

Special Plum Sauce

Special Plum sauce

Red Onion(Raw)

Bratwurst

UME \$5.00

Edamame

Edamame

Bratwurst

Edamame \$5.00

THE BEST BEEF

Kobe beef is renowned for its flavor, remarkable tenderness, and tremendous marbling- The highest grade beef

KOBE BEEF Coming Soon!

THE BEST PORK

Berkshire pork! Most valuable!

Kurobuta Pork \$5.50

Food Trucks in Hong Kong?

CNN travel

DESTINATIONS



BEST OF HONG KONG

Finally, food trucks hit the streets in Hong Kong

Kate Springer, CNN • Updated 13th February 2017



A quick class poll...

Have you ever eaten at a food truck?

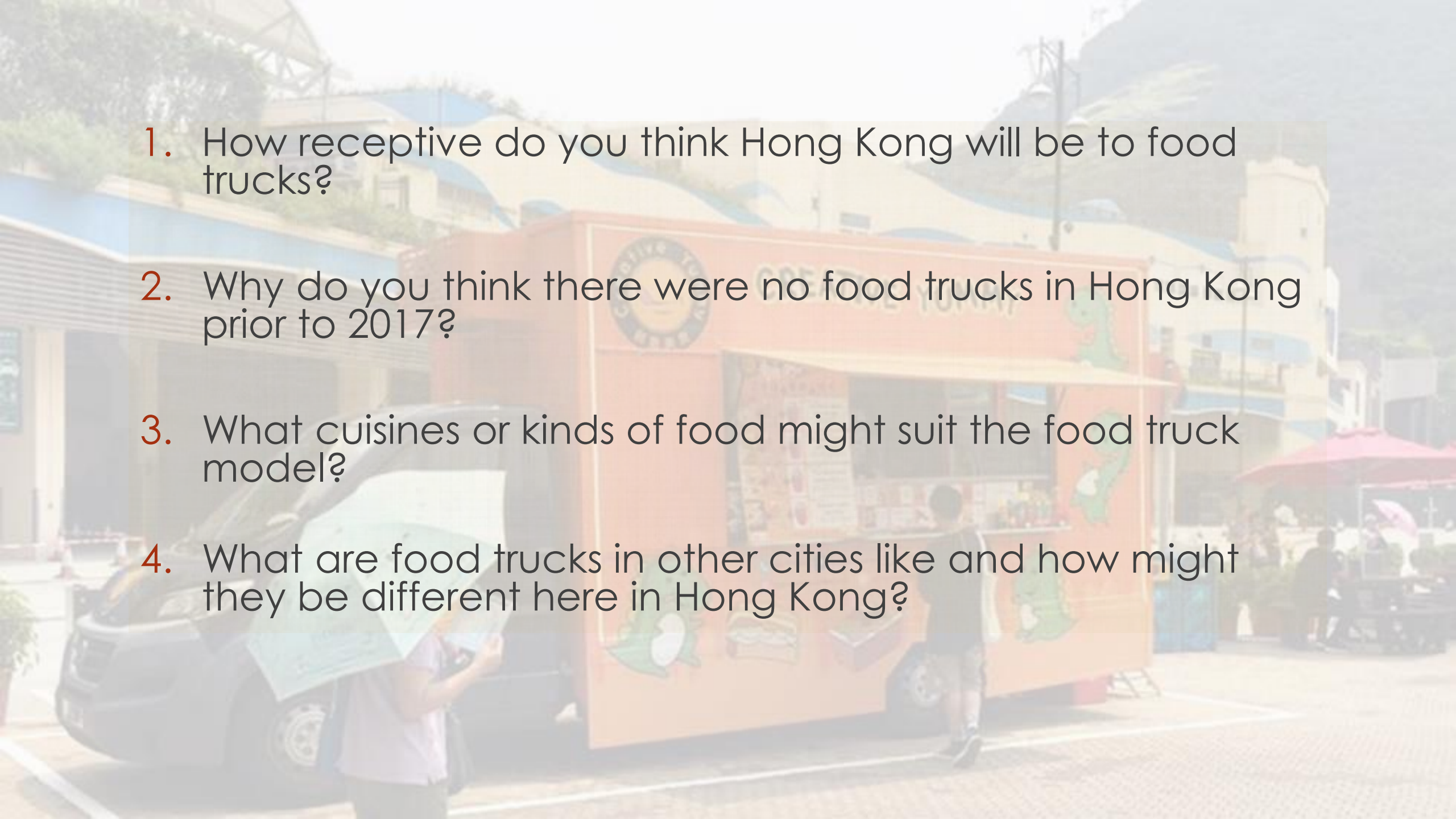
Was it here in Hong Kong or in another city?



Finally, food trucks hit the streets of Hong Kong...

Make **predictions** about the content of the article you will soon read by responding to the questions in Part 2.

Discuss them with the students sitting around you and jot down your group's responses.

- 
1. How receptive do you think Hong Kong will be to food trucks?
 2. Why do you think there were no food trucks in Hong Kong prior to 2017?
 3. What cuisines or kinds of food might suit the food truck model?
 4. What are food trucks in other cities like and how might they be different here in Hong Kong?



travel


DESTINATIONS



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Now, **highlight** the key words in the four comprehension and analysis questions.

1. Describe Hong Kong's **initial reaction** to the food truck pilot scheme. Consider the reaction from the aspiring food truck chefs, the actual food truck chefs, and the food truck patrons. How would you **describe** each group?

➤ Aspiring food truck chefs

- 'In March 2016, the Tourism Commission opened the program up for entries -- inviting individuals, restaurants and business to propose their ideas. Of **192 applicants**, 51 candidates were invited to take part in a cook-off held last July' (lines 52-56)

➤ Actual food truck chefs

- Pineapple Canteen: 'I have never operated a food truck before, but I thought it'd be a **fun challenge**,' says operator Carrie Lam...' (lines 30-31)
- Mein by Maureen: 'For the food truck, I wanted to create a dish that **represents Hong Kong**, as I was born and raised here,' says Loh. "That's why I'm serving my signature noodles (on the truck)." (lines 77-80)

➤ Food truck patrons

- 'On a sunny Saturday afternoon...an **80-person line** snaked around the back of Hong Kong's Space Museum -- just a few steps from Victoria Harbour in Tsim Sha Tsui. But these folks weren't **eagerly awaiting** an astronomy lesson. They were queuing up to experience one of Hong Kong's first food trucks.' (lines 1-8)

2. What seems to be the **government's motivation** for finally **legalizing** food trucks?

- ▶ 'The pastry purveyor was one of three food trucks to launch on February 3, as part of the **Tourism Commission's** two-year pilot program.' (lines 13-15)
- ▶ 'By the end of March, 13 more foods trucks will join them, setting up in eight assigned **tourism destinations** around the city, including the Central Harbourfront, Hong Kong Disneyland and Ocean Park.' (lines 17-20)
- ▶ 'Of 192 applicants, 51 candidates were invited to take part in a cook-off held last July, which was judged by a panel of government representatives, food experts and **tourism officials.**' (lines 55-58)
- ▶ 'As part of the government plan, Hong Kong's new food trucks will be stationed at eight **designated tourist sites**, alternating every two weeks.' (lines 90-92)



3. Why do you think these **particular** food trucks (Pineapple Canteen, Beef and Liberty, Mein by Maureen) were **selected** to take part in the **pilot programme**?

- 'Of 192 applicants, 51 candidates were invited to take part in a cook-off held last July, which was **judged by a panel of government representatives, food experts and tourism officials**. In the end, **a mix of 16 Chinese and international restaurants** were chosen to take part, including Beef & Liberty -- a popular burger spot in Hong Kong.' (lines 55-61)

4. How is Hong Kong's food truck programme **different** from those of other cities, such as New York, San Francisco, Paris and London?

- ▶ 'In other cities around the world – New York, San Francisco, Paris and London -- food trucks have **popped up organically**, offering a **whimsical yet practical** way for chefs to test-drive new ideas without committing to brick-and-mortar digs.

But **in Hong Kong, the food truck program is far from spontaneous**. As part of the **government plan**, Hong Kong's new food trucks will be stationed at eight designated tourist sites, alternating every two weeks...some residents argue that such **programming** contradicts the essence of food trucks. ' (lines 83-97)

JAPADOG MENU LIST(Smithe St)

JAPANESE STYLE HOTDOG

We can make Japanese style with Veggie.

Most Popular!



Under Improvement

Japanese Love!



Oroshi \$4.75

Most Valuable Pork!



Okonomi \$6.25

Spicy Cheese Terimayo



UME \$5.00



Edamame \$5.00

THE BEST BEEF

Kobe beef is renowned for its flavor, remarkable tenderness, and tremendous marbling- The highest grade beef

KOBE BEEF Coming Soon!

THE BEST PORK



Kurobuta Pork \$5.50

Terimayo Series



Kurobuta Terimayo \$6.75



Turkey Terimayo \$5.25



Bratwurst Terimayo \$5.25



Beef Terimayo \$4.75



Veggie Terimayo \$4.75

Reglar Hotdog



Jalapeno&Cheese \$4.50



Bratwurst \$4.00



Turkey Smokie \$4.00



Beef Hotdog \$3.50



Veggie \$3.50

COLD DRINK

Coca Cola
Diet Coke
Pepusi
Diet Pepusi
7 UP

Orange Soda
Root Beer
Ice Tea
Water



Hour:
Mon to Thu / 12:00 to 8:00 pm.
Fri, Sat/ 12:00 to 9:00 pm.
Sun/ 12:00 to 8:00 pm.

<http://www.japadog.com>

BUBBLE TEA LICIOUS

BUBBLE TEA

(SMOOTHIES & DRINKS) \$5.00

GREEN TEA	WATERMELON
TARO	AVACADO
MANGO	STRAWBERRY
COCONUT	PINEAPPLE
RED BEAN	BLACK TEA
COFFEE	THAI TEA
HONEYDEW	YOGURT
COTTON CANDY	PASSION FRUIT
WATERMELON	VANILLA

FRUITY BUBBLE TEA

(NO MILK) \$5.00

MANGO
PASSION FRUIT
LYCHEE
KIWI
STRAWBERRY

SPECIALS

- THAI TEA
- ICED COFFEE
- LEMONADE

SHAVED ICE & SLURPREE'S

\$3.00

CHERRY
BLUE RASPBERRY
LEMON LIME
MANGO
WATER MELLON
STRAWBERRY



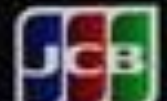
DIP SCOOP ICE CREAM

COOKIES & CREAM
MINT CHOCOLATE CHIP
WE MAKE MILKSHAKES

VISA



DISCOVER



MENU

Pineapple Canteen
天誠冰室

菠蘿仔套餐

- A 菠蘿包 + ☺ \$28
- B 菠蘿油 + ☺ \$33
- C 鮮忌廉菠蘿包 + ☺ \$36
- D 菠蘿漢堡包 + ☺ \$47
- E 菠蘿豬扒包 + ☺ \$49
- F 火腿蛋蕃茄濃湯通粉 + ☺ .. \$50
- G 鮮牛肉蕃茄濃湯通粉 + ☺ .. \$52
- H 豬扒蕃茄濃湯通粉 + ☺ \$52
- I 菠蘿仔常餐 + ☺ \$50



\$52 鮮牛肉蕃茄濃湯通粉



\$50 火腿蛋蕃茄濃湯通粉

絲襪奶茶

餐 跟 飲 品
咖啡或茶

• 凍飲加\$3 • 星級加\$8
• 特飲加\$6 • 鑽級加\$30



\$50 菠蘿仔常餐

BEEF &

BEEF AND LIBERTY

- THE NOTORIOUS P.I.G.
PULLED PORK BURGER 58
- SPICY CORN OFF THE COB 28
- PORK CRACKLING 18
- ICED LEMON TEA 25
- COKE · SPRITE 20
- WATER 20



MEIN

by Maureen

HAND CRAFTED SIGNATURE NOODLES 魔廚撈麵

CHOICE OF SAUCE : HOUSE / SPICY

招牌汁或香辣汁

- A. HAND CRAFTED SIGNATURE NOODLES 魔廚撈麵 \$48
- B. NOODLES PERFECT EGG 魔廚撈麵配63度蛋 \$62
- C. NOODLES LEMON CHICKEN 魔廚撈麵配檸檬雞 \$62
- D. NOODLES HOISIN PORK 魔廚撈麵配燒豬豚 \$62
- E. NOODLES CANTO SALMON 魔廚撈麵配三文魚 \$68
- G. NOODLES 48HR BEEF 魔廚撈麵配48小時牛 \$68

EXTRAS 慢煮加料

- LEMON CHICKEN 檸檬雞 \$38
- HOISIN PORK 燒豬豚 \$38
- SOUSVIDE SALMON 低溫三文魚 \$45
- 48 HOUR BEEF 48小時牛肋條 \$45

SIGNATURE TOPPERS 小食

- CHINESE WINE EGG 花雕蛋 \$18
- PERFECT EGG 63度蛋 \$38

DRINKS

- FRESH FRUIT SODA \$28
- SOFT DRINKS \$12



PHASE 2: NOW INVITING PROPOSALS!



The Tourism Commission is now inviting the public to submit **proposals** for new food trucks in preparation for the second phase of the food truck scheme, which will be rolled out this autumn.

Fill in the attached application form and be prepared to **present your proposal** to the judging panel.

- Name and brief description of your food truck
- Short sample menu, with 3-4 items and their prices

The deadline for applications is coming up! Don't wait!



Bonnie's Salad



1. Salad with smoked duck breast and assorted vegetables in honey mustard sauce  \$30
2. Salad with roasted chicken breast and assorted vegetables  \$30
3. Salad with smoked salmon, Parma ham and assorted vegetables  \$40
4. Salad with green apple, prawns and assorted vegetables  \$35



~Extra \$15 charge for classic red bean ice~

CHEUNG CHAU STREET FOOD

- CHEUNG CHAU BIG FISH BALLS (BBQ SAUCE/ XO SAUCE/ SATAY SAUCE/ SPICY GARLIC SAUCE) \$20/5
- CHEUNG CHAU MANGO MOCHI \$10/1
- CRISPY FRIED SQUID TENTACLES WITH LEMON JUICE 25/1 SRV
- FRUIT FRAPPUCCINO (LYCHEE/ APPLE/ MANGO) \$18/1

Flavours (For egg puffs)

Original

Chocolate

Coffee

\$35



MENU

Puffed cones

/Egg puffs
+
ice cream/

Flavours (for ice cream)

Vanilla

Strawberry

Green tea

Blueberry

Chocolate



by Catherine

Susie's

SANDWICH MENU

1. Bacon, Lettuce & Tomato
2. Ham
3. Tuna
4. Roasted beef
5. Cheese
6. Fried Fish
7. Scrambled Egg

Additions: +\$5 each



\$30

SNACKS & JUICES

*French Fries

*Onion Rings

*Chicken Wings

*Apple/Orange/Grape/Pineapple/
Watermelon/Peach

Marsha's Korean food truck menu

- Jjajangmyeon (짜장면) \$40
- Tteokbokki (떡볶이) \$20
- Bibimbap (비빔밥) \$40
- Naengmyeon (냉면) \$40





Discussion: To adopt or adapt?



Pedagogical ideas that I have incorporated in my lesson...

- Observing the principle of **personalization**
- Making use of **authentic materials** and **authentic situations**
- Integrating **multiple language areas**
- Engaging students in **communicative tasks**

CNN travel

DESTINATIONS



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Food Truck Scheme Phase 2: Application Form – Submission Deadline: March 1, 2018

Names of applicants: _____

1. Name of proposed food truck	
2. Description of proposed food truck, including the style and cuisine of the food served	

Sample menu of 3-4 items, with their proposed prices:

Signatures: _____ Date: _____



How might you adapt these pedagogical ideas for use in your own classroom contexts?

- ▶ Observing the principle of **personalization**
 - ▶ How might you allow your students to learn from your interests and experiences?
- ▶ Making use of **authentic materials** and **authentic situations**
 - ▶ Besides news articles, what other authentic materials could you use to teach a module pertaining to popular culture?
 - ▶ What authentic situations could you use to teach that module?
- ▶ Integrating **multiple language areas**
 - ▶ How might you integrate multiple language areas within a single lesson?
- ▶ Engaging students in **communicative tasks**
 - ▶ What opportunities might you give your students to communicate meaningfully with one another throughout a lesson, and not just during the consolidation stage?

A few final thoughts...

