



MIXED PIZZA

—Learning Katakana from a Pizza Menu—

I make use of pizza shop advertisements distributed in Japan. This approach helps students understand the infiltration of Western food into Japanese culture. Looking at Japanese pizza, they can also see the way Japanese culture manifests itself in the types of pizza they eat. Comparing this to their own countries' eating habits they can learn something new about their own culture. While the students are interested in a katakana menu, they are beginning to acquire the skills of reading and writing katakana.

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OBJECTIVES

LANGUAGE OBJECTIVES

- To discuss differences in the eating habits of Japanese and Americans, using pizza to illustrate how food culture varies from country to country
- To read katakana words and working out the correct English
- To make conversation using new vocabulary and sentence structures learned

TARGET FUNCTIONS	TARGET EXPRESSIONS	TARGET VOCABULARY
<ul style="list-style-type: none"> ❖ Understanding culture ❖ Acquiring vocabulary ❖ Reading Japanese words of foreign origin ❖ Learning conversation skills ❖ Learning pronunciation 	<ul style="list-style-type: none"> ❖ (ピザ名)の～サイズを(数)ください e.g. スペシャルコンピネーションのSサイズを1つください ❖ (ピザ名)の～サイズを(数)です e.g. はい。スペシャルコンピネーションのSサイズを1つです 	<ul style="list-style-type: none"> ❖ なす, えび, ほたて, たこ, あさり, かつおぶし, のり, ツナ, グリーンアスパラガス, コーン, ガーリック, レタス, ポテト, マヨネーズ, ベーコン, ペパロニ

CULTURAL OBJECTIVES

- To understand that the same foods are made and consumed differently in different countries and parts of the world
- To discuss the different eating habits of Japanese and Americans
- To develop awareness of the specific food culture of one's own country based on the preceding discussion

REMARKS

Stimulating Students' Interest in Japan

I am presently teaching at a school in Florida where the majority of the students are Haitian immigrants. Japan and Japanese culture play no part in the daily life of the community here. In fact, if the Japanese program had not been established at this school, in all probability the children would have grown up having no contact at all with Japanese language and culture. Consequently most of my students do not enroll in the Japanese class because of any particular desire to learn Japanese language. Rather, they are here because the school made the language one of the curriculum's elective subjects. Despite their background, or perhaps because of it, the children seem to be captivated by the novelty of Japanese culture. I use this to advantage in the language class by incorporating culture as a basic element of the lesson. Once the children become interested in the cultural aspect, they are also encouraged to put more effort into learning the language.

In order to create a classroom environment that stimulates children's desire to learn, I also try to keep up with primary-school children's current interests, and incorporate those interests into the lessons. For example, a Japanese animation series or television program that a lot of the children are watching makes ideal material for the Japanese language class. Lesson content, however, is not the only important factor in a good language class. How the class is run can also

affect the students' motivation to learn. My students are not used to sitting still at their desks and studying, so I make a point of having them move around, practice in groups, sing songs, and play games rather than learning Japanese through texts and written exercises.

There are many ways of teaching Japanese, but the most important point is that the teacher must be able to take into account the personal circumstances, socio-economic background, and interests of the students, and tailor the teaching method to suit them. In the case of my school, most of the students aren't motivated by a personal desire to learn Japanese, so my most important role is to stimulate their interest in Japan and inspire the students themselves to want to learn the language.

Finally, when I talk about teaching Japanese culture, I am not referring to the stereotyped image of sushi and kimono. My aim is for each student to think about Japan as it is today, to gain an idea of how Japanese people think and to understand something of their real lives. Studying another language and culture is not limited to what is learned in the classroom. At its best, even elective Japanese language study can help to stimulate students' curiosity about their own language and culture (in my students' case both American and Haitian), as well as further their knowledge of other countries.

COMMENTS

The secret of the success of this lesson plan is its skillful way of getting students to read katakana not just for the sake of reading katakana, but out of the urge to find out what is in the pizza menu.

Instead of just reading katakana as practice, it presents a natural way to get students to read katakana. Their efforts are supported by their questions: "What's different about the pizza we eat and the pizza Japanese eat?" "Are they the same?"

ピザどれでも5枚で **10%OFF!!**



Giapponese

和風ソース

青じそとのりをトッピング、あっさり和風仕立て
ジャポネーゼ
ハム・長ねぎ・わかめ・青じそ・きざみのり・和風ソース

新

パンピザ	チーズクラスト	ナポーリオ
¥2000	¥3000	¥2300
¥2000	¥3000	¥2000



Cheese & Cheese

完熟イタリアントマトに、厳選チーズをトッピング
チーズ&チーズ
イタリアントマト・オニオン・バジル

パンピザ	チーズクラスト	ナポーリオ
¥1700	¥2500	¥2300
¥1700	¥2500	¥1700



Tuna Mild

マヨネーズ味

ツナとコーンがいっぱい、まろやかな仕上がりに
ツナマイルド
ツナ・ベーコン・コーン・オニオン・マヨネーズ

パンピザ	チーズクラスト	ナポーリオ
¥1700	¥2500	¥2300
¥1700	¥2500	¥1700



Idaho Special

マヨネーズ味

ホクホクのポテトたっぷり、リッチでまろやかな仕上がりに
アイダホスペシャル
ポテト・ベーコン・オニオン・コーン・パセリ・ブラックペッパー・マヨネーズ

パンピザ	チーズクラスト	ナポーリオ
¥1800	¥2700	¥2300
¥1800	¥2700	¥1800



Deluxe

コンビネーションピザの定番、欲ばりなおいしさ
デラックス
ペパロニ・ベーコン・ピーマン・オニオン

パンピザ	チーズクラスト	ナポーリオ
¥1800	¥2700	¥2300
¥1800	¥2700	¥1800



Idaho Curry

特製カレーソース

カレーソースにホクホクポテトとベーコンをトッピング
アイダホカレー
ポテト・ベーコン・オニオン・コーン・パセリ・ブラックペッパー・マヨネーズ・特製カレーソース

パンピザ	チーズクラスト	ナポーリオ
¥1800	¥2700	¥2300
¥1800	¥2700	¥1800



Calamari Fritti

ピリッとスパイス

イカをやわらかい衣でふわっと揚げて豪快にトッピング
カラマリフリッティ
イカ・ピーマン・赤ピーマン・オニオン・ブラックオリーブ・グリーンチリソース

パンピザ	チーズクラスト	ナポーリオ
¥1900	¥2800	¥2300
¥1900	¥2800	¥1900



Barbecue Chicken

バーベキュー風味のチキンたっぷり
バーベキューチキン
バーベキューチキン・マッシュルーム・オニオン

パンピザ	チーズクラスト	ナポーリオ
¥2200	¥3300	¥2300
¥2200	¥3300	¥2200



Supreme

ミートとベジタブルの絶妙なコンビネーション
シュープリーム
ペパロニ・ボーク・ビーフ・ピーマン・マッシュルーム・オニオン

パンピザ	チーズクラスト	ナポーリオ
¥2000	¥3000	¥2300
¥2000	¥3000	¥2000



Meat Gourmet

5種類のミートでおいしい盛り沢山
ミートグルメ
ボーク・ビーフ・ハム・イタリアンソーセージ・ベーコン

パンピザ	チーズクラスト	ナポーリオ
¥2000	¥3000	¥2300
¥2000	¥3000	¥2000



Hawaiian

フルーティーなパイナップルとハムをトッピング
ハワイアン
ハム・パイナップル・オニオン・コーン

パンピザ	チーズクラスト	ナポーリオ
¥1800	¥2700	¥2300
¥1800	¥2700	¥1800



Sea Food Special

風味豊かな海の幸を賢沢にトッピング
シーフードスペシャル
イカ・エビ・ツナ・フロッコリー・オニオン・マヨネーズ

パンピザ	チーズクラスト	ナポーリオ
¥2100	¥3100	¥2300
¥2100	¥3100	¥2100