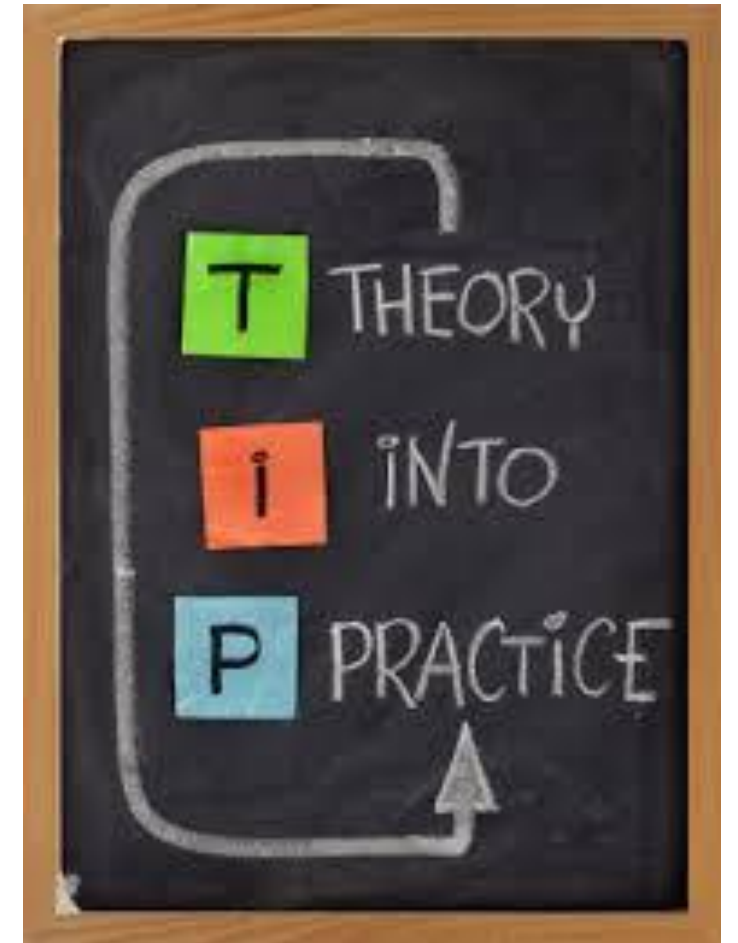


# Enhancing Language Teaching to gen Z

Maryna Tsehelska  
Kryvyi Rih Pedagogical University  
Educational Centre "Interclass"  
Ukraine



# Key Points:

- 1) Some words about myself.
- 2) Who our learners are.
- 3) The 5 Cs of Effective Teaching.
- 4) Teaching “Food” as an example.
- 5) Thinking skills as a basis for lesson planning.



# About myself



- Graduated from Kirovograd Pedagogical Institute
- Since 1995 – work at Kryvyi Rih Pedagogical Institute/ University
- Circa 2000 – TESOL-Ukraine
- 2005-06 – Fulbright (Hawaii Pacific University)
- 2007 – Educational Centre “Interclass”
- 2023 – Interclass Schools (bilingual education)



Theory of Generations (Sociology of Generations) (Karl Mannheim, 1920s) – defining a “generation” in terms of individuals who have all experienced a historical event that is associated with significant social and/or cultural transformation.



### Generations Z and Alpha (born after 2000)

- grew up with devices in their hands
- Internet became a part of their lives



### Generations X, Millennials, Baby Boomers

- Internet became a part of their lives in adulthood, some are Digital Immigrants



### Teachers

### Computers/ Devices with Internet connection

influenced

### Digital Natives

provide information on all topics

information abundance, it's impossible to read/ look at everything

short catchy sentences to attract attention

texts have hyperlinks

don't need to remember anything by heart, they may find it online anytime

have developed clip thinking

students think in "tweets"

easily switch back and forth from one topic to another

have to develop students' memory

need to transform clip thinking into linear thinking

start with small bits of information (categories) and expand them instead of giving long texts

create a picture in students' brains like a puzzle - from the pieces of information

# Problems that we face as teachers



THE AVERAGE ATTENTION SPAN OF A HUMAN IN 2000

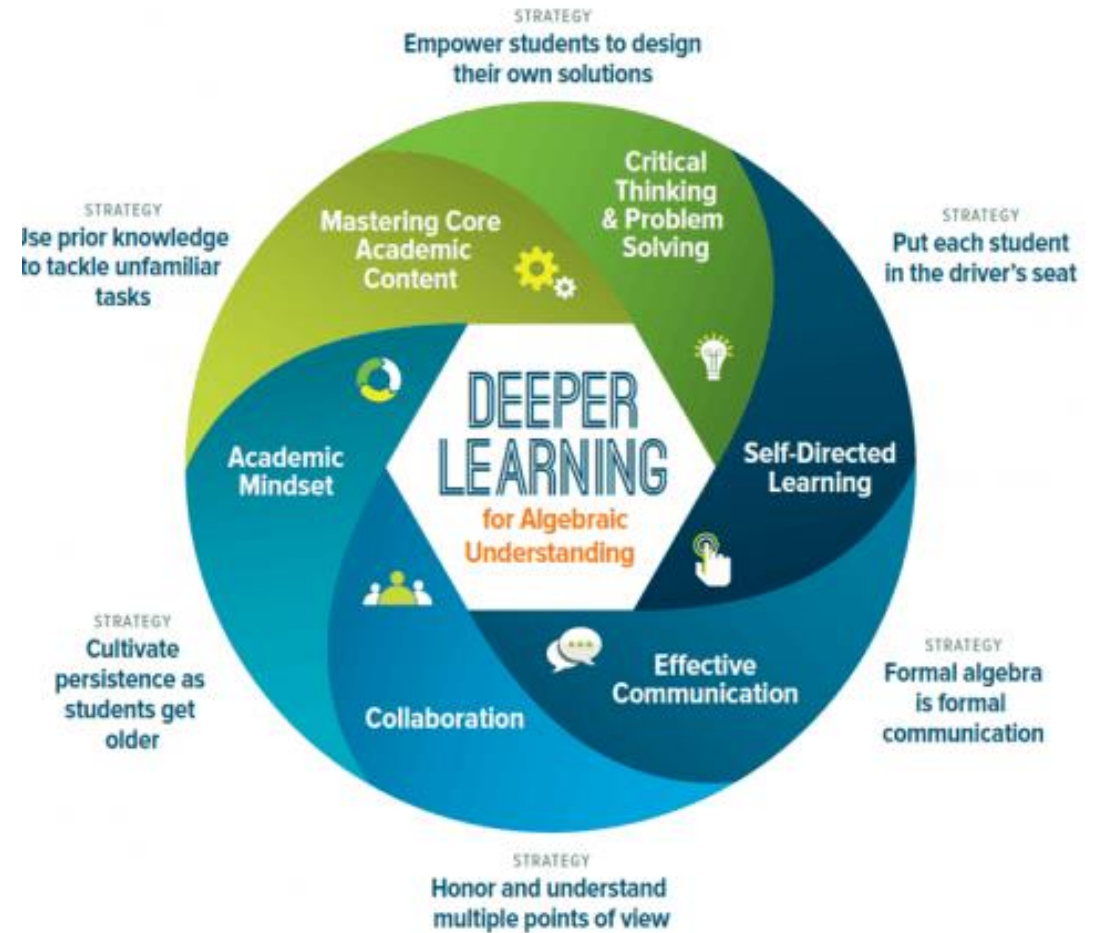


THE AVERAGE ATTENTION SPAN OF A HUMAN NOW

AND...



THE AVERAGE ATTENTION SPAN OF A GOLDFISH



# Our goal – from surface to deep learning

## Deep learning

- Learning as understanding
- Goal: to learn for life
- Focuses on entities and connections
- Relates new and previous knowledge
- Uses reflection to relate theory with experience
- Creates understanding, meaning and new ideas
- Leads to internal engagement in learning

vs.

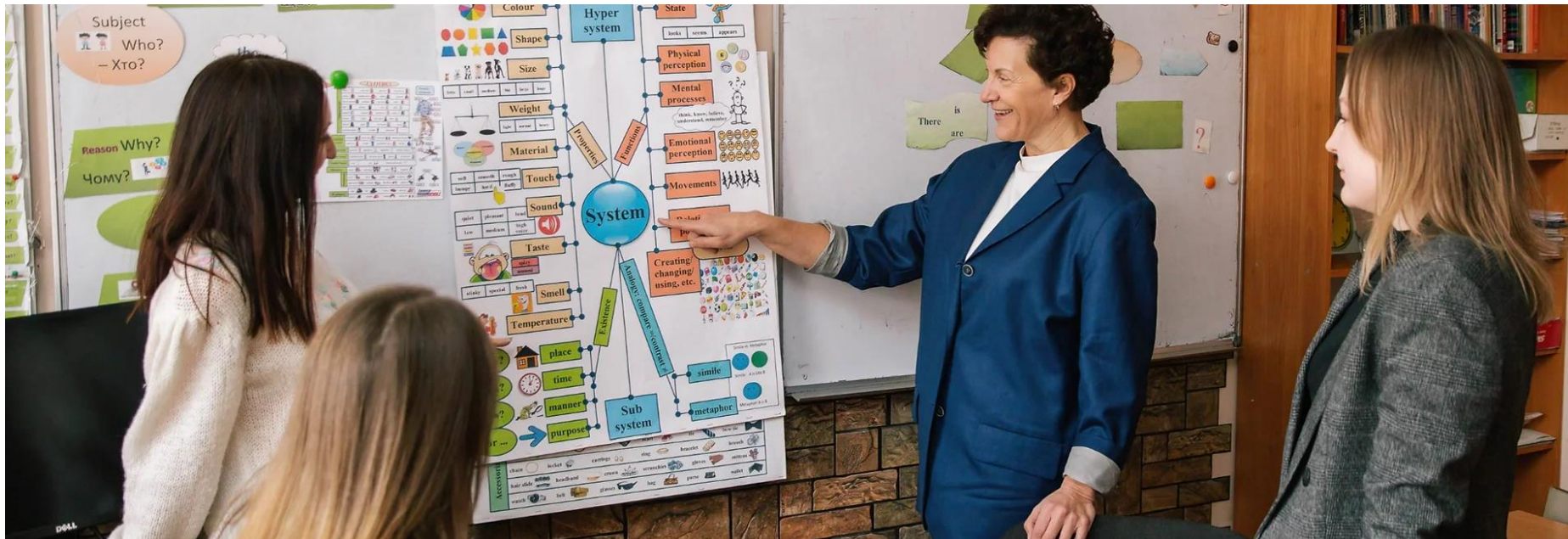
## Surface learning

- Learning as reproduction
- Goal: to produce evidence of learning
- Focuses on unrelated details
- New information is simply memorized
- Concepts and facts accepted unreflectively
- Aims to pass (or perform)
- Leads to external engagement in schooling

# How to follow me

<https://www.interclass.in.ua/en>

[https://instagram.com/interclass\\_edu?utm\\_source=qr](https://instagram.com/interclass_edu?utm_source=qr)





**Generations Z and Alpha (born after 2000)**

- grew up with devices in their hands
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**Computers/ Devices with Internet connection**

Influenced

**Digital Natives**



**Teachers**

**Categorization**

**Language Computer**

- provide information on all topics
- information abundance, it's impossible to read/ look at everything
- short catchy sentences to attract attention
- texts have hyperlinks

- don't need to remember anything by heart, they may find it online anytime
- have developed clip thinking
- students think in "tweets"
- easily switch back and forth from one topic to another

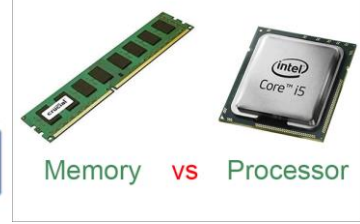
- have to develop students' memory
- need to transform clip thinking into linear thinking
- start with small bits of information (categories) and expand them instead of giving long texts
- create a picture in students' brains like a puzzle - from the pieces of information

**Visualization = Scaffolding**

**Development of Thinking Skills**

**Four Phases of Learning**

**Learning Cycles**



**Theoretical background for teaching Digital Natives**

**Categorization**  
- creates robust constructions in students' brains  
- develops memory

**Pictograms = Visualization**  
- visualize language structures  
- develop speech =  
**Scaffolding System**

**Development of thinking Thinking Skills**  
- description  
- categorization  
- comparison  
- cause and effect  
- advantages/ disadvantages  
- narration

**Learning Cycles**  
- a cycle combines categories and language structures = a unit in a textbook  
- there are several cycles in a course  
- language material is recycles in  
**Spiral Curriculum**

**Four Phases of Learning**  
- **impressing** - students get general understanding of a topic - **the neuronet is created**  
- **memorizing** - language material is memorized through tasks, exercises, etc. - **the neuronet strengthens**  
- **authorization** - the brain will edit the neuronet  
- **initiation** - the student is ready to display their knowledge because **the neuronet is strong**

**Interclass tools**

**Maps and Cards for Scaffolding Speaking and Vocabulary Development**  
- Speaking maps  
- Portfolio maps  
- Speaking cards

**Textbooks are based on:**  
- Learning Cycles and Spiral Curriculum  
- Categorization and Visualization



- **Impressing** - general view/ idea. We need a scheme/ a map
- **Memorization** - details. Tasks/ exercises - may take years ☹️
- **Authorization** - getting rid of unimportant. Some details will never be used ☹️
- **Initiation** - using the knowledge. Finally students will learn it! 😊

# The five Cs of Interclass System

- Categories – we teach vocabulary in categories
- Charts for language material – visual instruction
- Connections – topics are interconnected for meaningful revision
- Constant revision – the four phases of learning
- Creative thinking – development of thinking skills

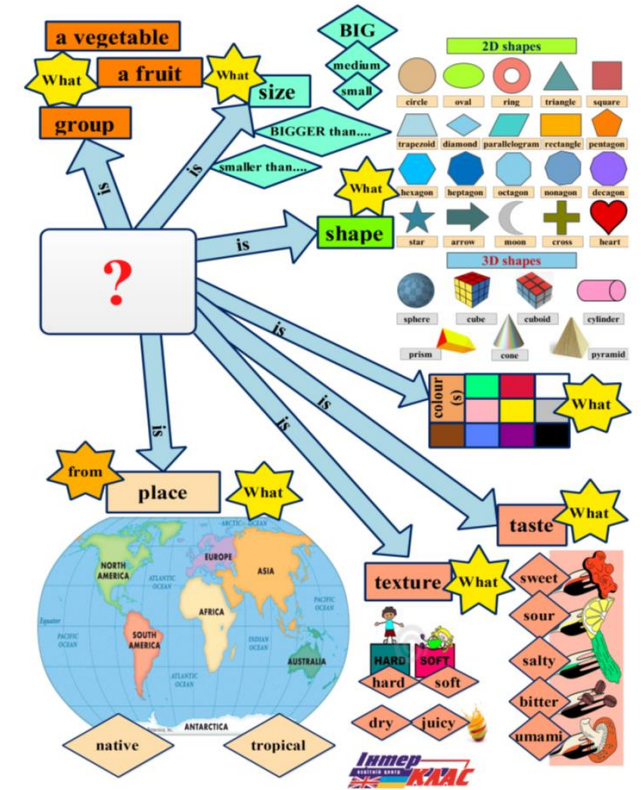
# Categorization - one of the easiest thinking processes for the brain because it simplifies complex information and helps the brain organize and make sense of the world more efficiently

There are several reasons why categorization is relatively straightforward for the brain:

- **Cognitive efficiency:** Categorization reduces the cognitive load by grouping similar items or concepts together. This simplifies decision-making and information processing.
- **Pattern recognition:** The brain is naturally wired to recognize patterns and similarities, making it easier to categorize things that share common characteristics.
- **Memory enhancement:** Categorization aids in memory by creating mental shortcuts. When items are grouped into categories, it's easier to remember them because they are associated with a particular group or context.
- **Information retrieval:** Categorization makes it easier to locate and retrieve information from memory. You can recall information more quickly by narrowing down your search within a specific category.
- **Decision-making:** Categorization simplifies decision-making by allowing the brain to compare options within a category, which can lead to more efficient and effective choices.
- **Cognitive resources:** Categorization conserves cognitive resources because it reduces the need to process every detail about each item individually. Instead, the brain can focus on the most relevant characteristics or differences within a category.
- **Adaptation and survival:** Categorization is a fundamental aspect of human evolution. Early humans needed to quickly identify and categorize objects and situations in their environment for survival, such as categorizing food sources and potential threats.

# Today we'll be working with the topic "Food"

- Portfolio map
- Speaking cards
- Topic maps





**GROUPS**

<b>FRUITS</b>	apple	pear	pineapple	banana	
	plum	apricot	peach	cherry	
	watermelon	melon	orange	grapefruit	
	tangerine	lemon	kiwi	grape	
<b>VEGETABLES</b>	strawberry	gooseberry	raspberry	blackberry	
	potato	tomato	cucumber	carrot	
	onion	garlic	pepper	mushroom	
	cabbage	broccoli	cauliflower	lettuce	
	squash	marrow	pumpkin	eggplant	
	turnip	red beet	radish	horseradish	
	parsley	dill	celery	sorrel	
	<b>DAIRY</b>	milk	cream	sour cream	ice-cream
		yogurt	butter	cheese	cottage cheese
	<b>MEAT</b>	beef	bacon	pork	lamb
chicken		duck	turkey	eggs	
<b>FISH</b>	tuna	salmon	trout	herring	
	shrimp	crab	lobster	caviar	
<b>CEREALS NUTS</b>	rice	oats	wheat	buckwheat	
	corn	millet	rye	barley	
	lentil	bean	pea	peanut	
<b>GRAINS/ BREAD</b>	salt	sugar	vinegar	oil	
	pasta	spaghetti	macaroni	noodles	
	bread	bun	pie	cake	
<b>SWEETS</b>	cookie	biscuit	roll	donut	
	candy	sweet	lollipop	chocolate	

**Nutrients**

Vitamins, minerals, dietary fibre and phytonutrients

Calcium

Protein and fats

Carbohydrates

Fats and sugar

**FOOD**



**SHOPS**

sell

**Sellers**

**GREENGROCERY**

Green grocer

**DAIRY**

Dairy seller

**Butchery**

Butcher

**Fishmonger's**

Fishmonger

**GROCERY**

Grocer

**Bakery**

Baker

**Confectionery**

Confectioner

**Tastes**

- sweet
- sour
- salty
- bitter
- umami

**CONTAINERS**

can/tin

jar

bottle

tube

carton

bag

box

packet

# Constant revision

## **The** four phases of leaning –

- *impressing,*
- *memorization,*
- *authorization,*
- *initiation.*

# How do the four phases work?



- **Impressing – general view/ idea,**
- **Memorization – details,**
- **Authorization – getting rid of unimportant ,**
- **Initiation – using the knowledge.**

# How is this approach applicable in teaching about a topic?

- *Impressing – general view/ idea,*
- *Memorization – details,*
- *Authorization – getting rid of unimportant ,*
- *Initiation – using the knowledge.*

We need to chunk a topic into teachable and learnable elements

If we want a complete “picture”, there is no need to learn everything at once.

Some details will be irrelevant for a student’s brain 😞

Finally students will learn it! 😊



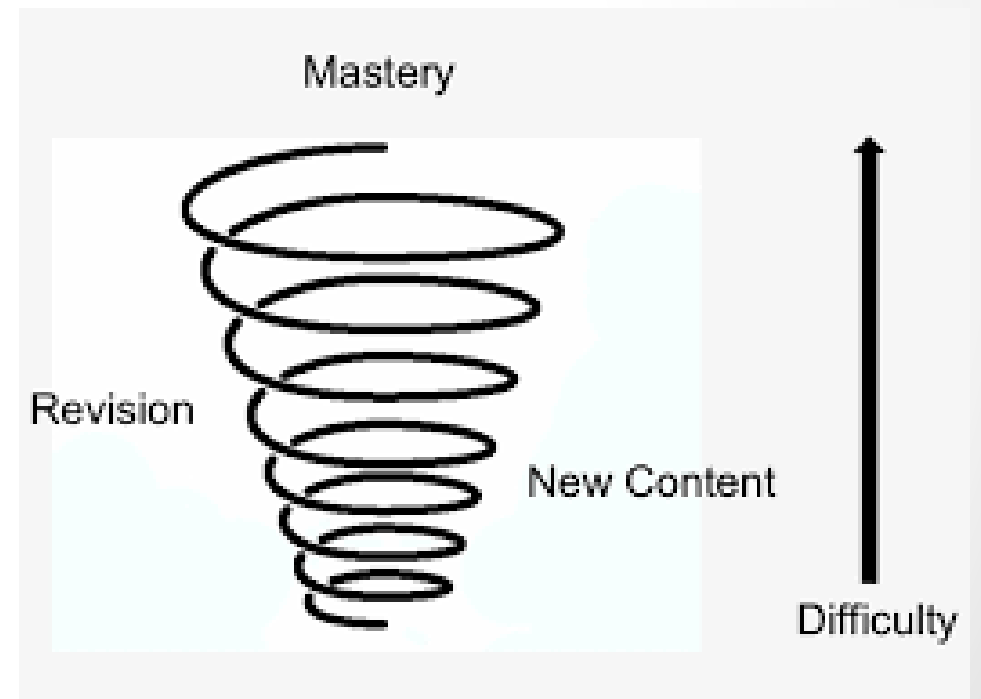
# Quick revision:

**In building a curriculum we have to consider the four phases of leaning –**

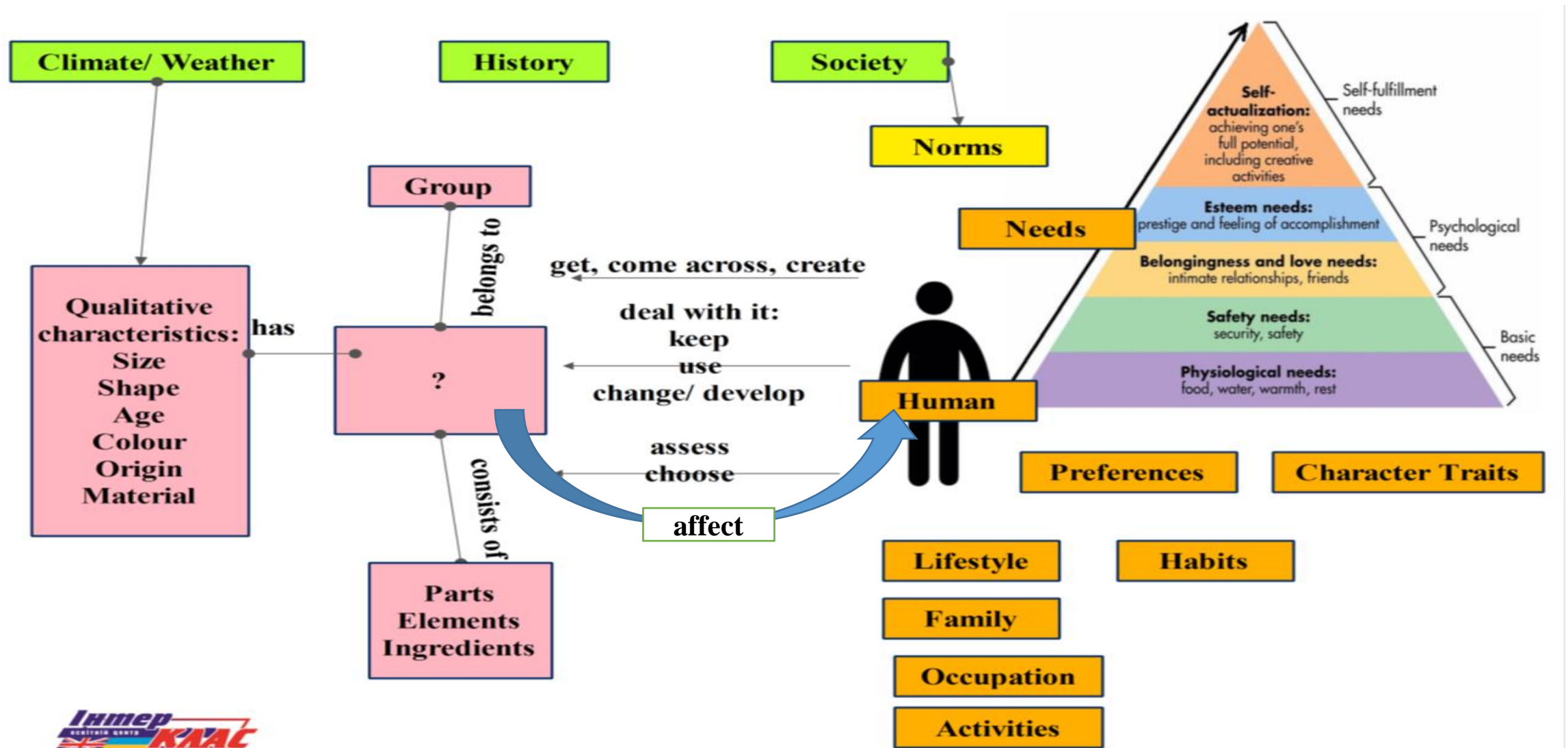
- \_\_\_\_\_ - *to impress a student,*
- \_\_\_\_\_ - *to memorize the info,*
- \_\_\_\_\_ - *for the brain to authorize and remember the relevant information,*
- \_\_\_\_\_ - *to start using the material.*

# Spiral Curriculum

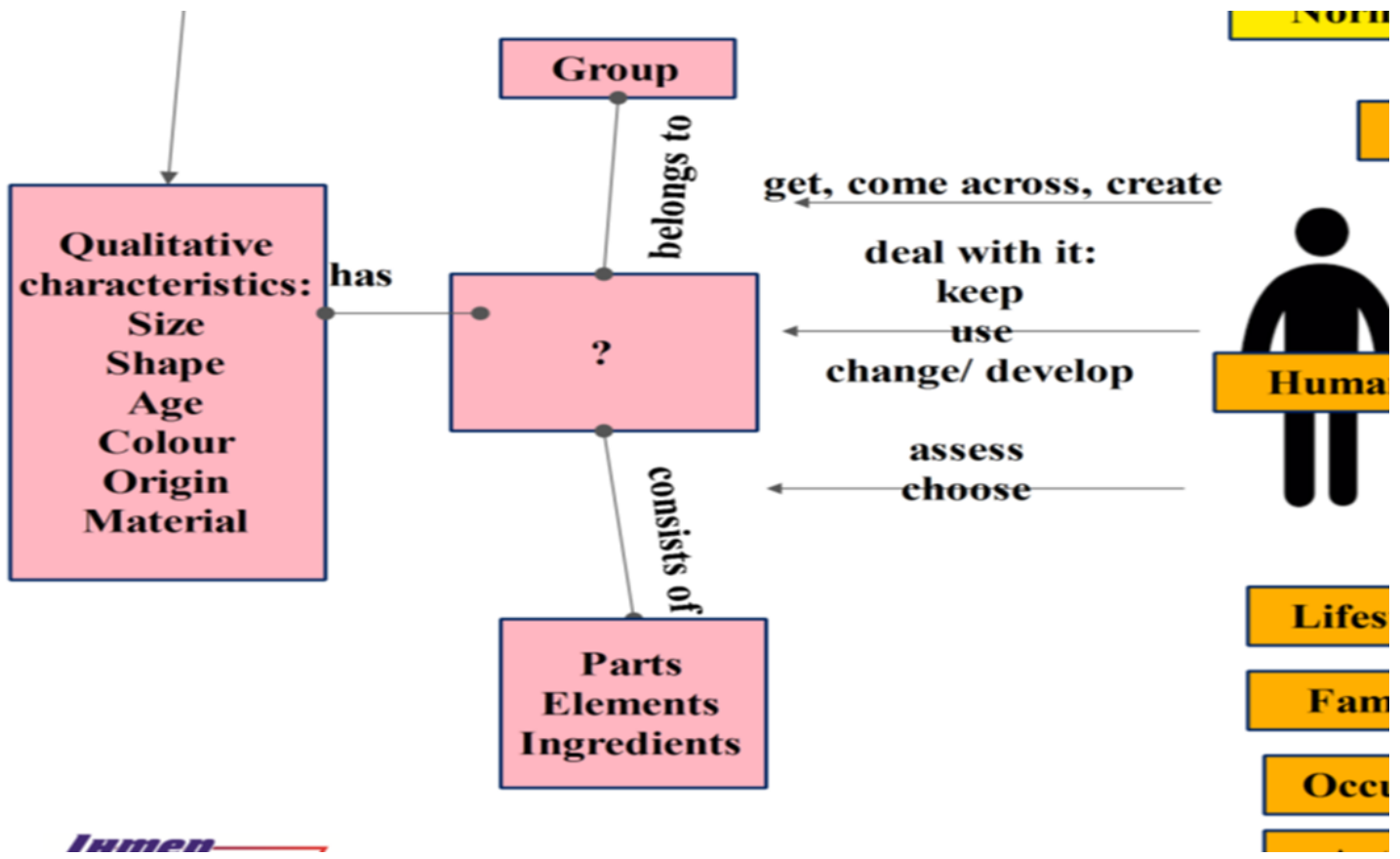
- The spiral curriculum was developed in the 1960s by Jerome Bruner and is a very simple idea. Essentially, learners are introduced to knowledge and skills at a basic level. These are then revisited in greater depth in a repetitive spiral until the learning is mastered.



It looks like most topics will have the scheme that we may follow:



At the elementary level we usually deal with the nominative parts of the topic:





<b>FRUITS</b>	apple	pear	pineapple	banana	
	plum	apricot	peach	cherry	
	watermelon	melon	orange	grapefruit	
	tangerine	lemon	kiwi	grape	
<b>VEGETABLES</b>	strawberry	gooseberry	raspberry	blackberry	
	potato	tomato	cucumber	carrot	
	onion	garlic	pepper	mushroom	
	cabbage	broccoli	cauliflower	lettuce	
	squash	marrow	pumpkin	eggplant	
	turnip	red beet	radish	horseradish	
	parsley	dill	celery	sorrel	
	<b>DAIRY</b>	milk	cream	sour cream	ice-cream
		yogurt	butter	cheese	cottage cheese
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chicken		duck	turkey	eggs	
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	corn	millet	rye	barley	
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	candy	sweet	lollipop	chocolate	

**Nutrients**

Vitamins, minerals, dietary fibre and phytonutrients

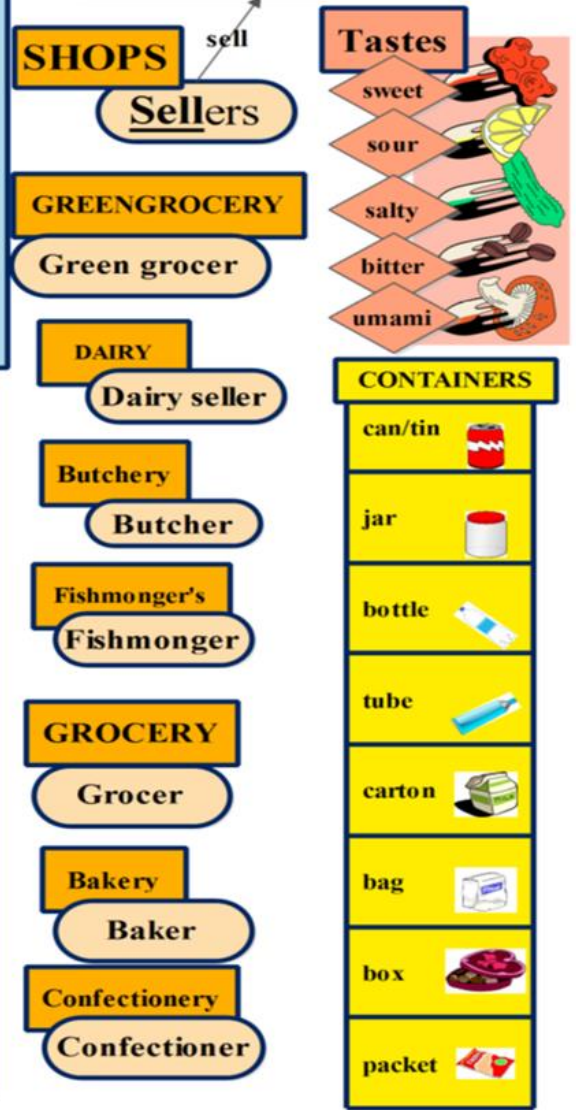
Calcium

Protein and fats

Carbohydrates

Fats and sugar

**FOOD**



# Revision: As you remember, we need symbols for the parts of speech:

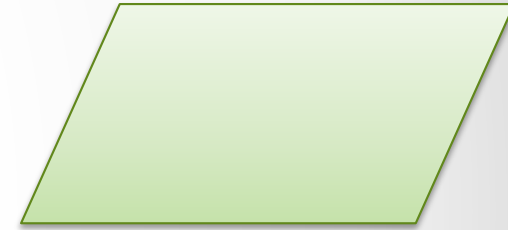
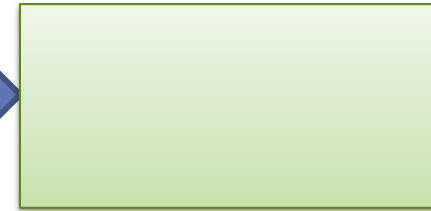
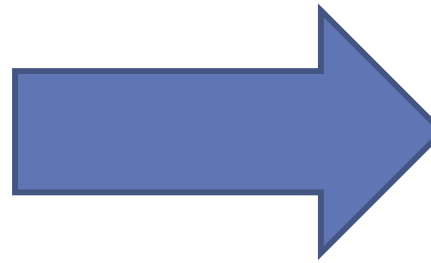
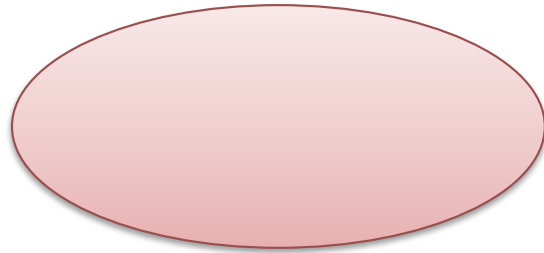
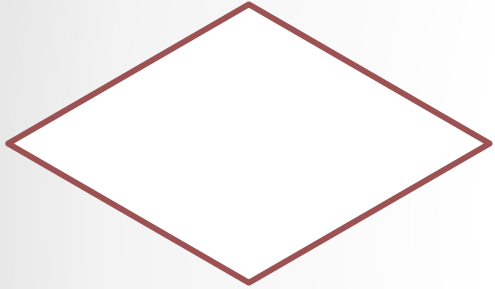
**Adjective**

**Noun (Who?)**

**Verb**

**Noun (What?)**

**Adverb**



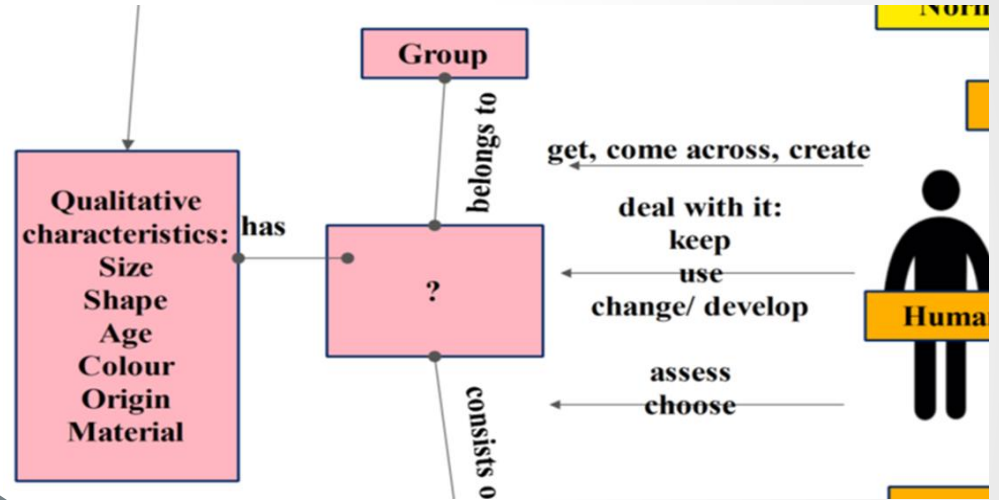
An important detail – e.g. a  
preposition

# These symbols allow building sentences:

Cooking utensils		GROUPS	
peeler	peel	apple	pear
fork	chop	plum	apricot
ladle	slice	watermelon	melon
bowl	cut	tangerine	lemon
cup	grate	strawberry	gooseberry
saucer	mash	potato	tomato
teapot	mince	onion	garlic
kettle	boil	cabbage	broccoli
frying pan	fry	squash	marrow
sauce pan	stew	turnip	red beet
toaster	toast	parsley	dill

FRUITS	VEGETABLES	DAIRY	MEAT
apple	pear	pineapple	banana
plum	apricot	peach	cherry
watermelon	melon	orange	grapefruit
tangerine	lemon	grape	
strawberry	gooseberry	raspberry	blackberry
potato	tomato	cucumber	carrot
onion	garlic	pepper	
cabbage	broccoli	cauliflower	lettuce
squash	marrow	pumpkin	eggplant
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parsley	dill	celery	sorrel
milk	cream	sour cream	ice-cream
yogurt	butter	cheese	cottage cheese
beef	bacon	pork	lamb
chicken	duck	turkey	eggs

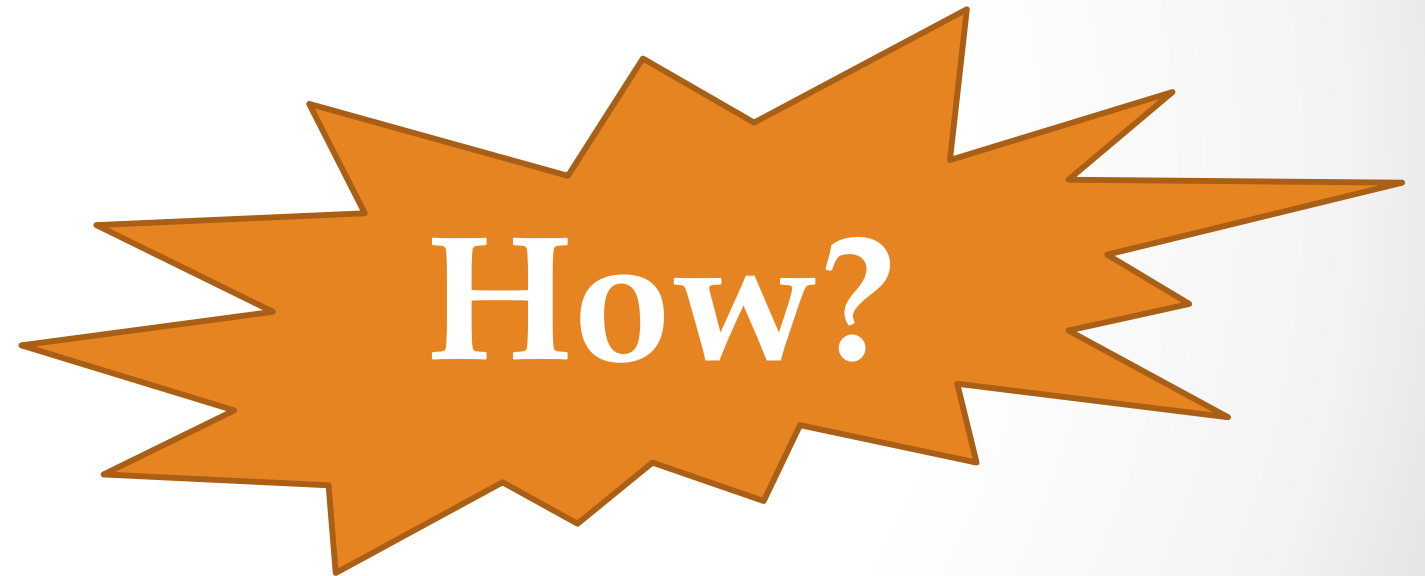


A pear is a fruit.  
 It is a yellow cone.  
 It is sweet.  
 It is from Africa/ South America.  
 We peel it.

(from the previously studied topics)

# With the maps we may practice thinking skills:

- **Description**
- **Categorization.**
- **Comparison.**
- **Cause/ Effect.**
- **For/ Against – Advantages/ Disadvantages**

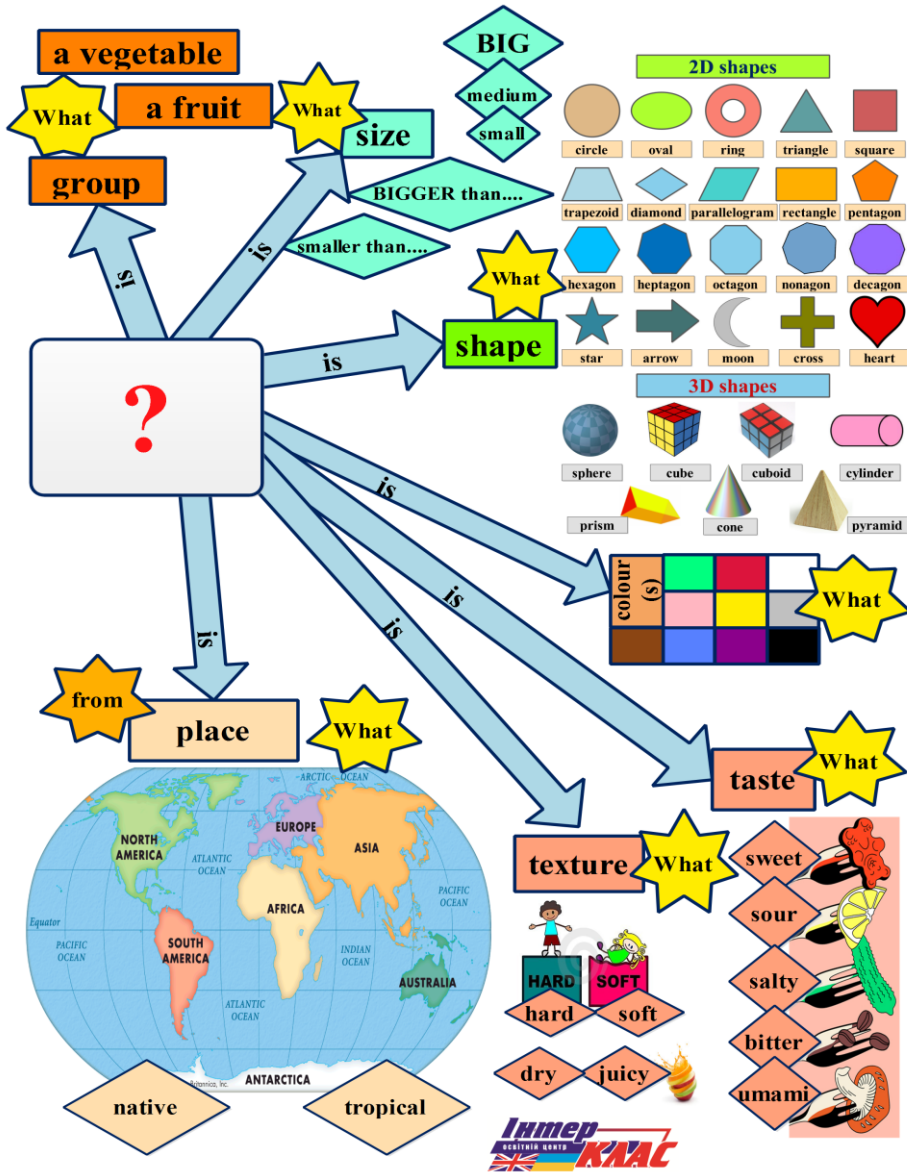




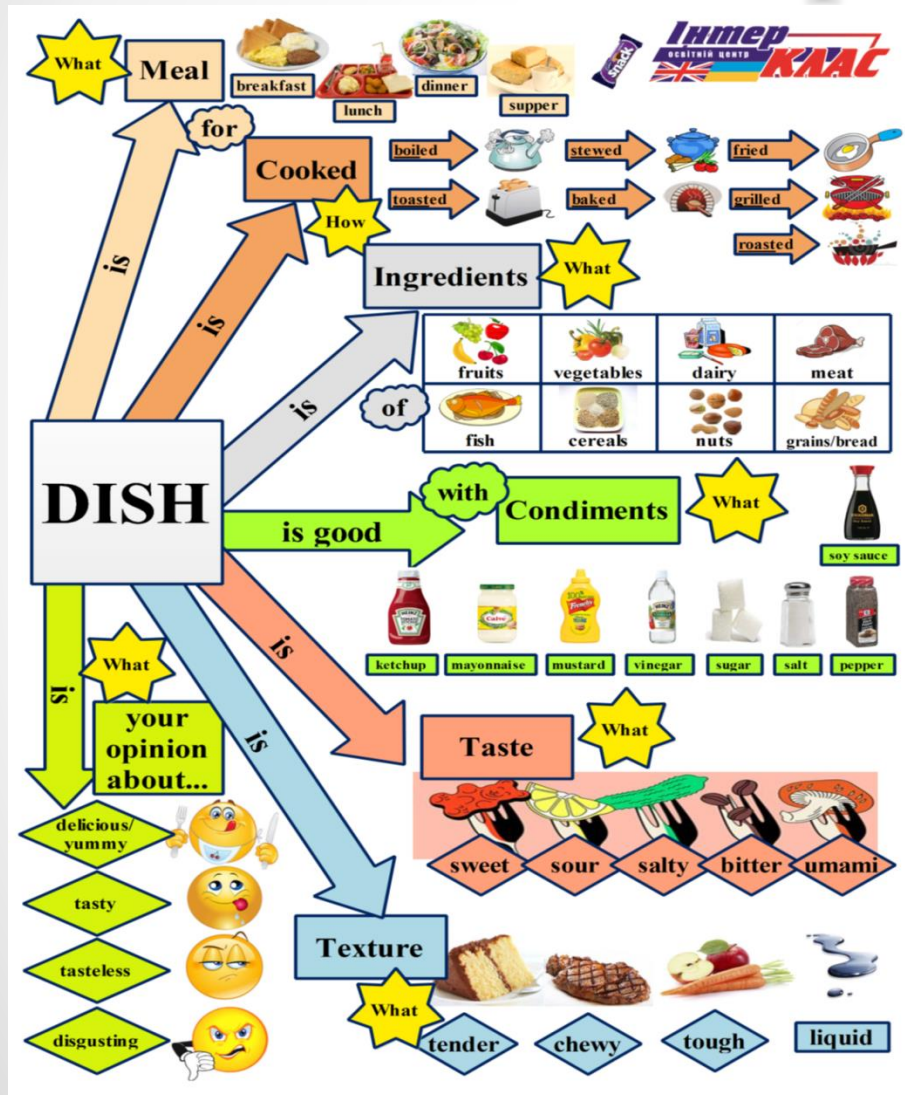
# Revision: Speaking map Level 3:

This speaking map contains:

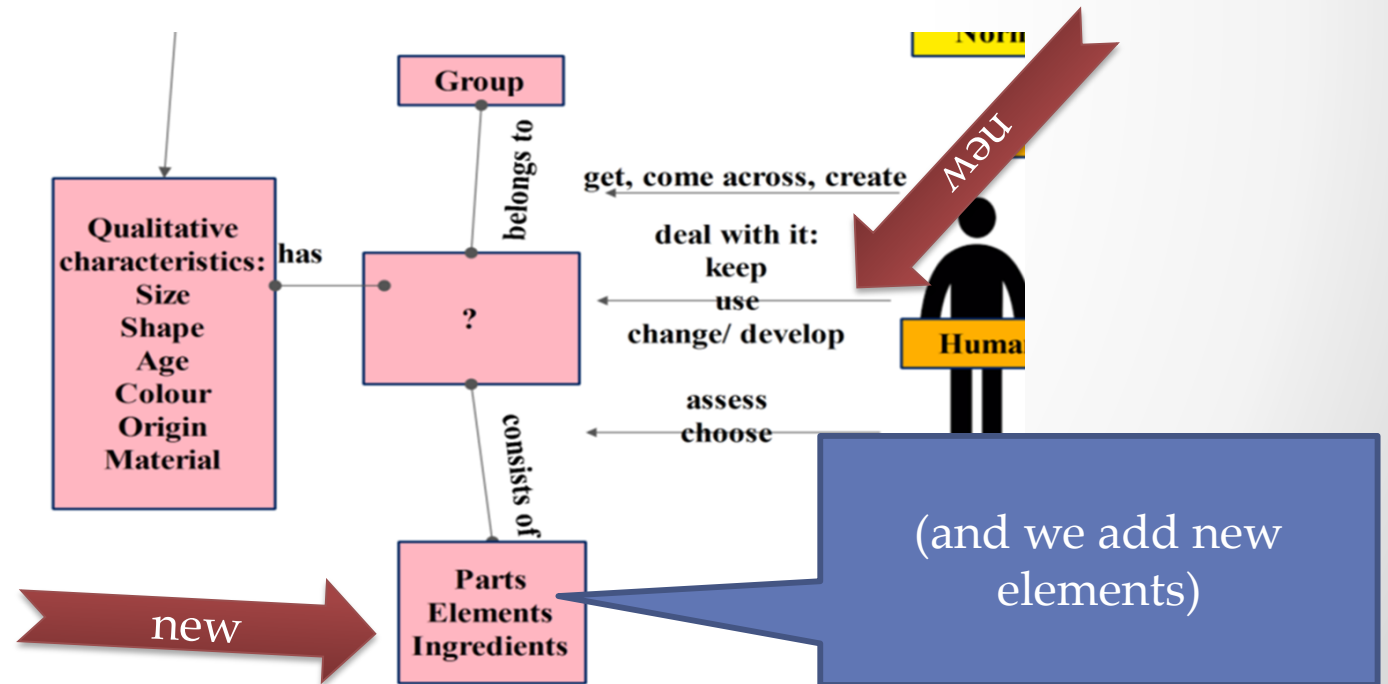
- Basic categories (studied before).
- Categories peculiar to this topic.
- Grammar.



# Revision: Speaking map Level 4:



- This speaking map contains:
- Categories from the previous year.
  - New categories.



# Revision: Speaking map for Level 5



<b>FRUITS</b>	apple	pear	pineapple	banana
	plum	apricot	peach	cherry
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	shrimp	crab	lobster	caviar
<b>CEREALS NUTS</b>	rice	oats	wheat	buckwheat
	corn	millet	rye	barley
	lentil	bean	pea	peanu

## Ingredients

## Dishes

## Meals

breakfast  
lunch  
dinner  
supper  
snack  
picnic



### First Dish (Course)

- soup
- borshch
- broth

### Main Dish (Course)

- pizza
- dumplings
- sausage
- meat
- fish

### Side Dish

- eggs
- salad
- bread
- porridge
- vegetables
- potatoes
- pasta

### Dessert

- pancake
- ice-cream
- biscuit
- roll
- pie
- cake
- donut
- bun
- candy
- sweet
- lollipop
- chocolate

### Snack

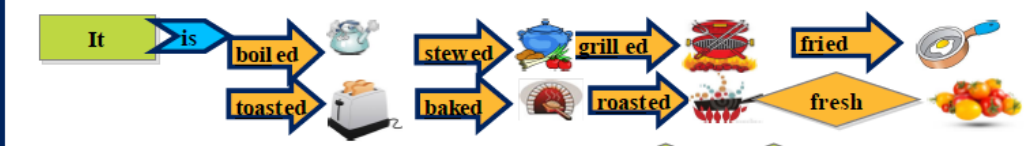
- cookies
- chips
- sandwich

### Drink

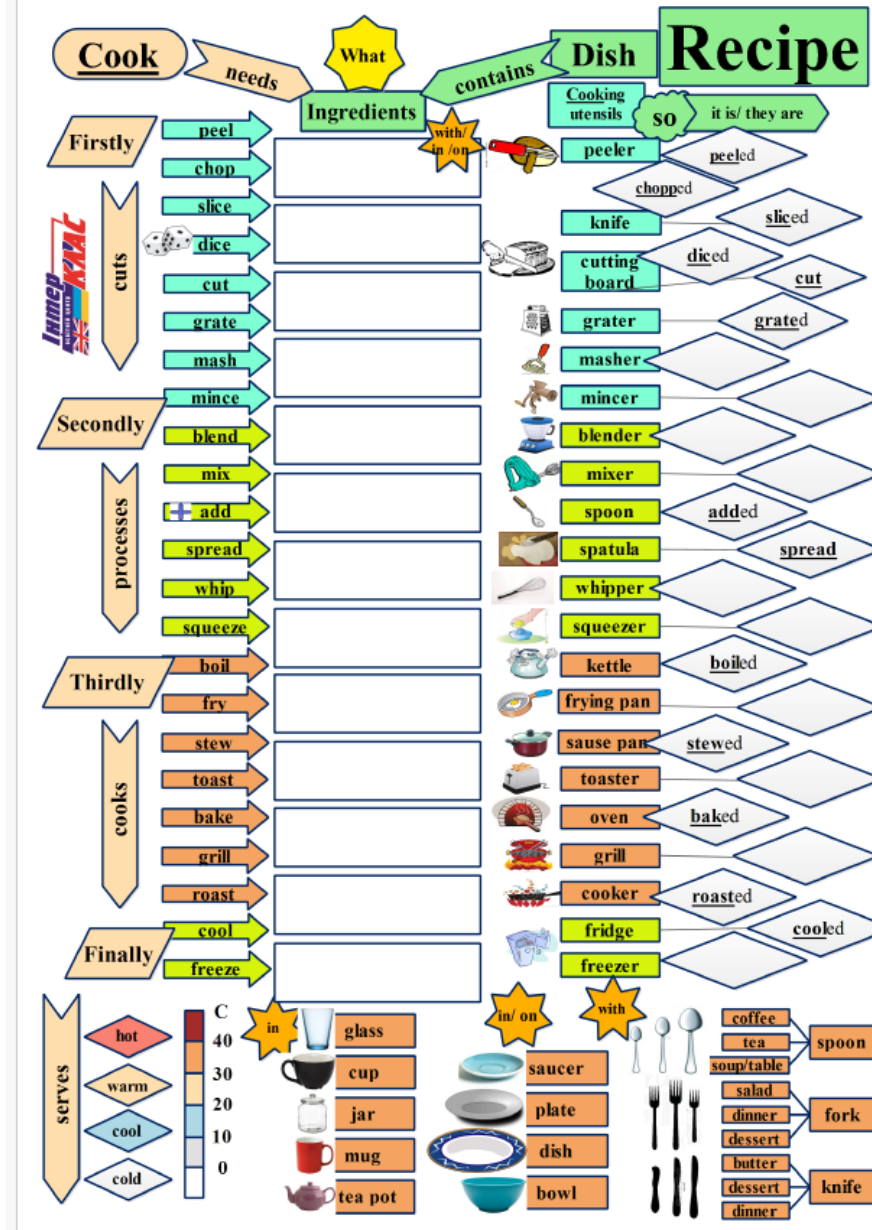
- milk
- juice
- cocoa
- coffee
- soda
- water
- yogurt
- tea
- hot chocolate

### Condiments

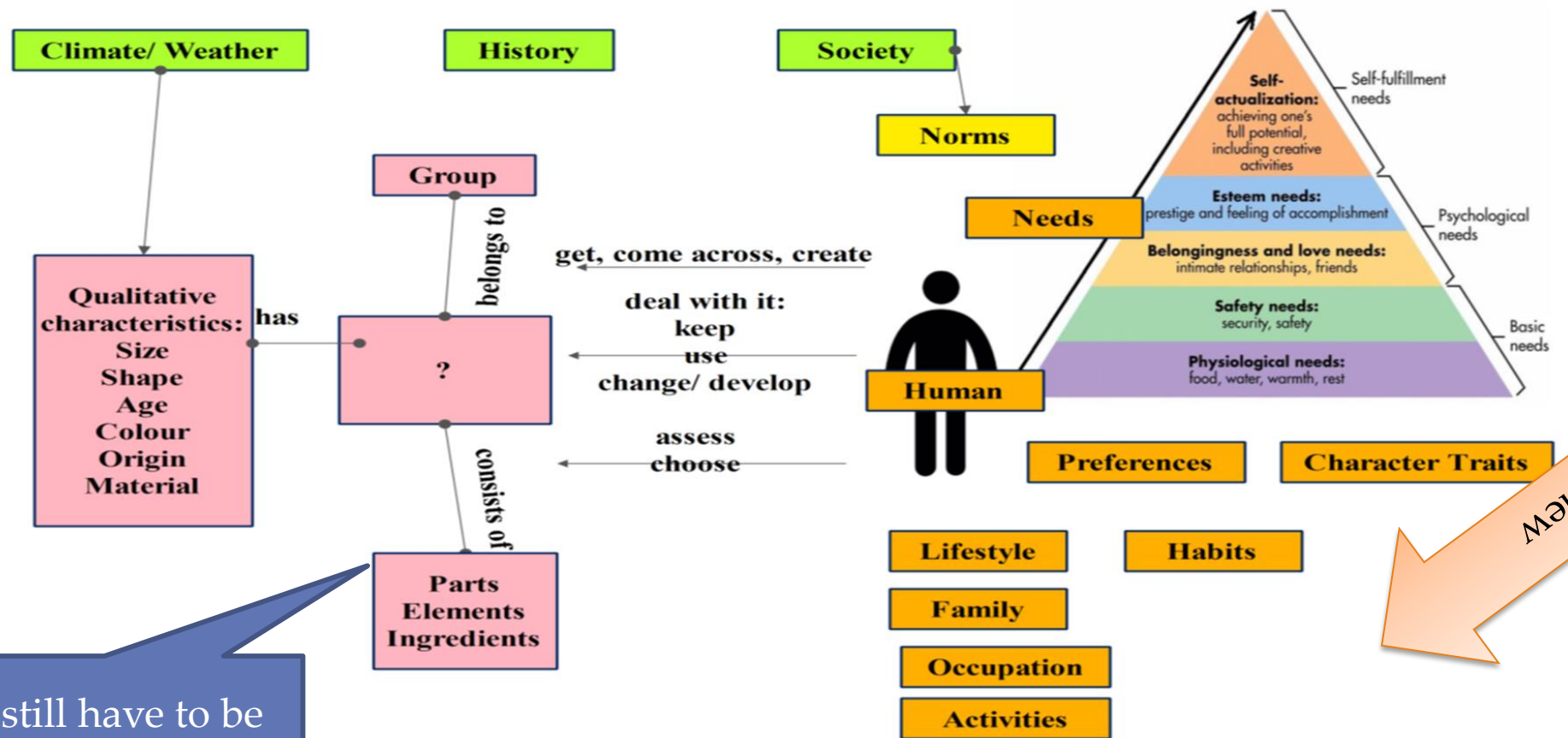
- sugar
- salt
- mustard
- mayonnaise
- sauce
- ketchup
- pepper
- vinegar
- oil



# Recipe



# At the intermediate level we can shift the focus to a human:



But we still have to be ready to talk about simple things.

# Healthy Eating/ Food

**resistant** (to viruses) - **receptive**

strong - weak

**agile**/ energetic - inactive

**concentrated**\_ unconcentrated

**adaptive** - unadaptive

full of energy - depressed

## Characteristics

### Types of people



Food addict









Comfort eater

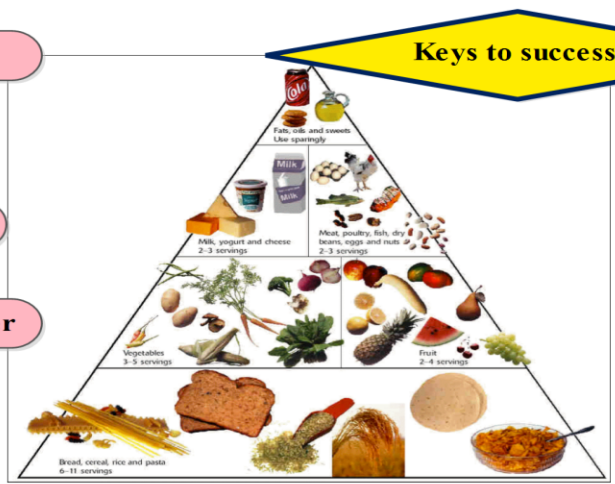


Mindful eater



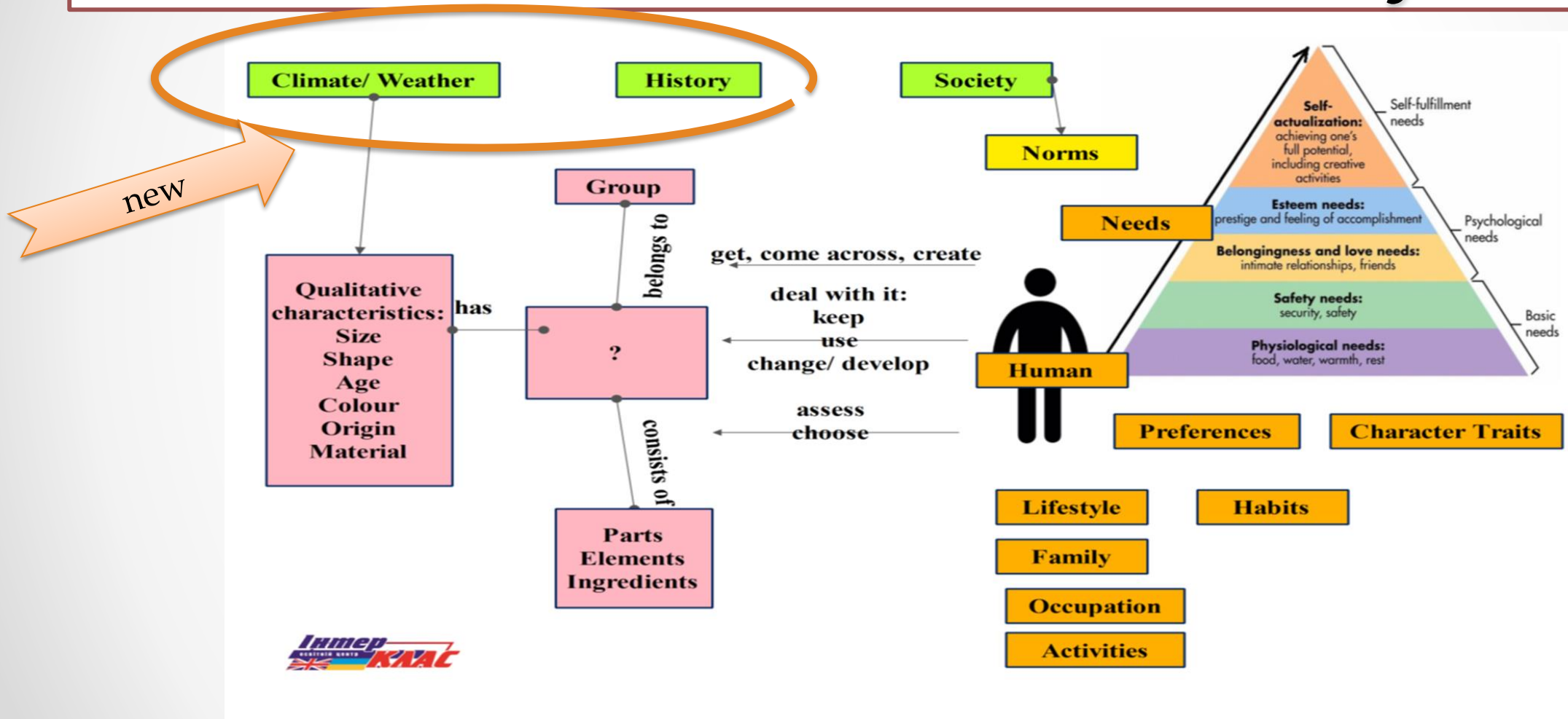
Diet junkie

Food group	Nutrients	Cooking/ Processing	Effect on the body
Grains such as... 	carbohydrates micro and macro elements	do not lose their properties after cooking	give energy for 2-3 hours
Fruits and vegetables such as... 	vitamins minerals dietary fibre phytonutrients	lose their properties: 10% after peeling 20% after freezing 50% after cooking	help the <b>digestive</b> system fill your body with energy
Dairy products such as... 	calcium dietary fats	such milk's natural components as beneficial bacteria, food enzymes, natural vitamins are heat- <b>sensitive</b> .	<b>strengthen</b> bones and teeth help to process vitamins
Meat Fish Eggs Beans (legumes) 	protein dietary fats Omega 3 fats saturated fats	do not lose their properties after cooking	give energy, accelerate muscle <b>growth</b> , help to process vitamins
Fats and oils 	dietary fats high <b>saturated</b> fats	may become <b>trans</b> fats	help to process vitamins may increase blood cholesterol level
Sweets 	sugar plain calories	--	help to concentrate may increase blood sugar level



	Choose to ...	Avoid
<b>Regularity</b>	<ul style="list-style-type: none"> <li>eat regularly - "No snacks instead of regular meals"</li> </ul>	<ul style="list-style-type: none"> <li>emotional eating</li> <li>overeating</li> </ul>
Smart choices	<ul style="list-style-type: none"> <li>healthy food - it gives strength and energy</li> <li>slow food - it is cooked traditionally</li> <li>whole food - it is unprocessed and contains natural ingredients</li> <li>organic food - it is grown naturally</li> </ul>	<ul style="list-style-type: none"> <li>junk food - it gives extra calories</li> <li>fast food - is cooked and eaten in very short time</li> <li>processed food - may contain added salts, carbohydrates and fats</li> <li>Conventional food is grown with modern methods and contains GMO</li> </ul>
<b>Combination</b>	<ul style="list-style-type: none"> <li>balance all groups of food to <b>achieve</b> better effect,</li> <li>drink water to feel better</li> </ul>	<ul style="list-style-type: none"> <li>monodiets - eating one group of food</li> <li>fizzy drinks</li> </ul>

# So what are the elements of a topic that we haven't touched yet?



# Climate/ Geography ☺

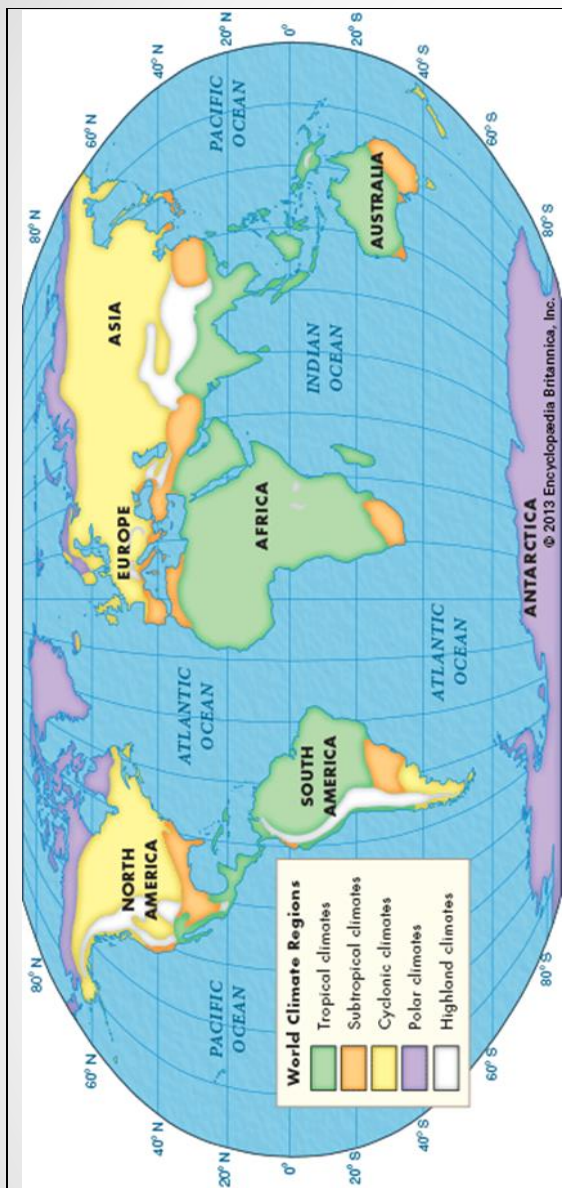
- It is one of the topics (another is history), that are often skipped by the teachers of English as they know little about it ☹. Many teachers love teaching what they know, and geography is not what they love.
- However, it makes any topic brighter as it brings an element of **Cause/ Effect**.



# Geography elements:

- **Continents and oceans.**
- **Countries and nationalities.**
- **Climate/ Weather.**
- **Biomes.**
- **Natural disasters.**
- **Etc.....**

Climate Types around the World/ Study the characteristics of each climate type and fill in the table.

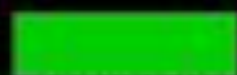


Climate Regions		Places	Biome	Seasons/Climate	Food Staple Natural Disaster
Tropical climates	<b>Tropical wet</b>	Amazon Basin; Congo Basin of Africa; Indonesia	Rainforest	Always hot and rainy	
	<b>Tropical wet and dry</b>	India, West Africa, southern Africa, north coast of Australia	Savannah	Long rainy season, shorter dry season	
	<b>Tropical dry (desert)</b>	North and south Africa, central part of Australia, south of North America	Desert	Long dry season, shorter rainy season	
Subtropical climates	<b>Subtropical Mediterranean</b>	Coastal zones at Mediterranean Sea, Western and South Australia	Subtropical grassland and forest	Mild winters, hot summers, medium rainfall	
	<b>Subtropical wet</b>	South Korea, Central China, centre of the USA	Subtropical grassland	Mild winters, hot summers, much rainfall	
	<b>Subtropical dry</b>	South Africa, South-West of the USA	Desert	Mild winters, hot summers, little rainfall	
Cyclonic / Continental climates	<b>Humid Continental – long summer</b>	Ukraine, US central lowland, North China	Steppe Deciduous forest	Long summers, short mild winters, much rainfall	
	<b>Humid Continental – short summer</b>	Baltic Plain, Manchuria Easter US and Canada	Deciduous and boreal forest (taiga)	Medium summers, colder winters, rainfall well-distributed	
	<b>Dry continental</b>	Great Basin of the USA, Mongolia, Argentine Patagonia	Grassland	Hot summers, cold winters, little rainfall	
	<b>Marine continental (marine west coast)</b>	British Isles, New Zealand, North America northwest coast	Deciduous forest	Always mild and moist: “Never cold in winter, never hot in summer”	
Polar climates	<b>Polar Marine</b>	Parts of Alaska, Russian Siberian tundra	Tundra	Long, cold winters, short, chilly summers	
	<b>Polar Ice Cap</b>	Greenland and Antarctica	Cold desert	Always cold winter, no summers	
	<b>Mountains</b>	Andes, Himalayas, etc.	Temperature becomes colder the higher the altitude gets. More rainfall than on the surrounding flat land.		

# Dominant Staple Food Crops of the World



Potato



Plantain



Wheat



Cassava



Maize



Millet



Rye



Rice



Yam

# Now, let's examine the questions about food from IELTS:

## **Two-way discussion:**

1. Tell me about the types of food that people eat in your country.

(Topics: \_\_\_\_\_)

2. How are the eating habits now in your country differ from eating habits from the past?

(\_\_\_\_\_)

# Now, let's examine the questions about food from IELTS:

## **Two-way discussion:**

1. Tell me about the types of food that people eat in your country.

(Topics: Geography, History, Technology)

2. How are the eating habits now in your country differ from eating habits from the past?

(History/ Technological development)

# Continued: The questions about food from IELTS:

## **Two-way discussion:**

3. How healthy is your country's food?

(Topics: \_\_\_\_\_)

4. Why do you think different cultures have different table manners?

(Topics: \_\_\_\_\_)

# Continued: The questions about food from IELTS:

## **Two-way discussion:**

3. How healthy is your country's food?




(Topics: Climate / History – Human needs, Modern style of living – Human needs)

4. Why do you think different cultures have different table manners?

(Topics: Climate/ History – Food Staples and Ways of Cooking, Society norms, Technological development)





# Connecting topics – Christmas dinners around the world:

## Christmas Dinners around the World

Country	Geographical position/ Climate	Typical Christmas dinner
 <p><b>Australia</b></p>		cold turkey or chicken or barbeque seafood such as <u>prawns</u> , <u>lobster</u> and <u>crayfish</u>
 <p><b>Spain</b></p>		ham and cheese large prawns fish and shellfish soup
 <p><b>India</b></p>		masala duck breasts with apricots, chicken and mutton curry, followed by cake or <u>sweets</u>



## Christmas Dinners around the World – Teacher’s copy

Country	Geographical position/ Climate	Typical Christmas dinner
<b>Australia</b> 	Christmas is in the middle of summer, so food is cold or served outside	cold turkey or chicken or barbeque seafood such as <u>prawns</u> , <u>lobster</u> and <u>crayfish</u>
<b>Spain</b> 	Sea food – close to sea Ham – pigs are farmed	ham and cheese large prawns fish and shellfish soup
<b>India</b> 	Apricots – India is a warm country, seasons of apricots, Curry – India is famous for spicy dishes (spices grow in hot climate)	masala duck breasts with apricots, chicken and mutton curry, followed by cake or <u>sweets</u>
<b>Philippines</b> 	Cocoa and fruits grow in hot and wet climate, typical for Philippines	a leg of <u>pork</u> , <u>edam</u> cheese <i>tsokolate</i> or hot cocoa, which is made with pure, locally grown <u>cacao beans</u> , tropical fruits

<p><b>Iceland</b></p> 	<p>Reindeer is hunted and farmed in Iceland, Lots of meat gives protein necessary in cold climate</p>	<p>roast meat of <u>reindeer</u> and smoked lamb and a great variety of steaks</p>
<p><b>Mexico</b></p> 	<p>Chile peppers and corn are native American plants, bananas and rice grow in hot wet climate</p>	<p>beef or pork with red sauce, chicken with a green chile sauce, corn or rice <u>masa</u> and steamed inside corn husks or banana leaves</p>
<p><b>Ghana</b></p> 	<p>Snails grow all year round in hot climate, cassava grows better than potatoes in hot dry climate</p>	<p>boiled giant snails with cassava (“african potatoes”)</p>
<p><b>Germany</b></p> 	<p>Humid continental climate with long summer is good for cabbage, various sorts of which are grown in Gernmany</p>	<p>roast goose and roast carp side dishes include roast potatoes and various forms of cabbage such as <u>kale</u>, <u>Brussel sprouts</u>, and <u>red cabbage</u></p>



We can connect the topics this way:

Climate + \_\_\_\_\_ + \_\_\_\_\_ +  
\_\_\_\_\_ = food staples

Con**clu**sion 

**We can connect the topics this way:**

**Climate + landscape + plants +  
technological development = food  
staples**

Con**clu**sion 

We can connect the topics this way:

\_\_\_\_\_ + \_\_\_\_\_ + \_\_\_\_\_  
+ human nutrition = cuisine

Con**clu**sion 

We can connect the topics this way:

**Climate + landscape + traditional  
occupations + human nutrition = cuisine**

Con**clu**sion



**We can connect the topics this way:**

**Geography + traditional cuisine +  
technology = modern ways of cooking  
and eating**



We can connect the topics this way:

\_\_\_\_\_ + \_\_\_\_\_ +  
**technology = modern ways of cooking  
and eating**

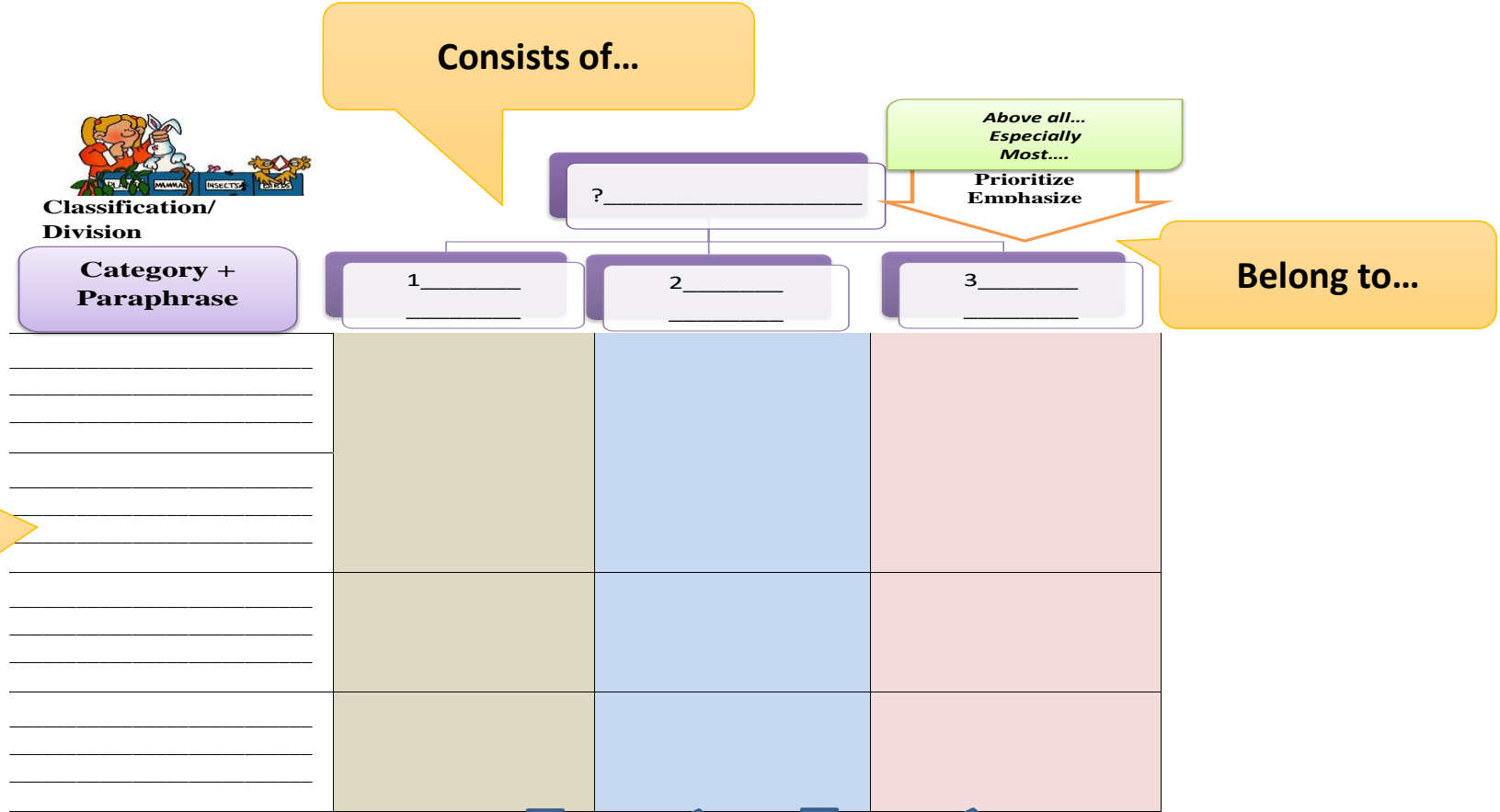


# Thinking skills:

- **Description**
- **Categorization.**
- **Comparison.**
- **Cause/ Effect.**
- **For/ Against – Advantages/ Disadvantages**

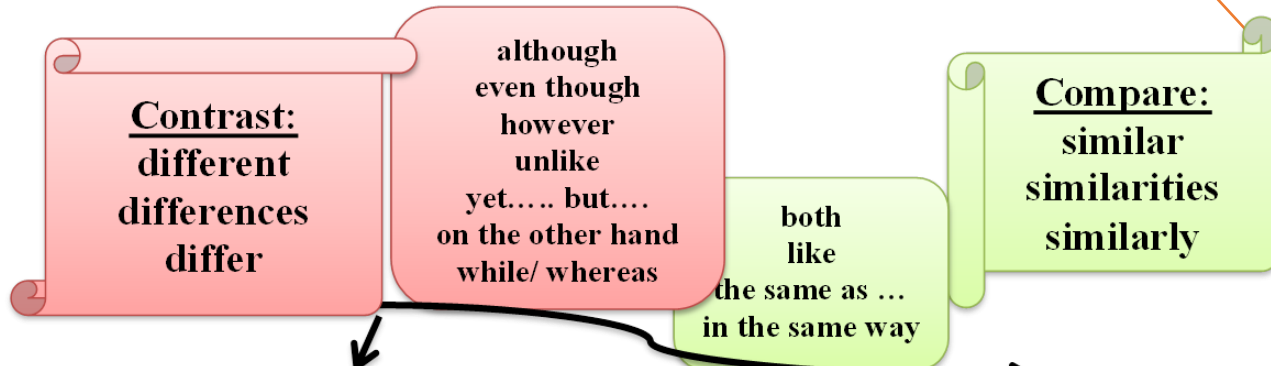
# Categorization Table:

Categories:



? _____	system/ group/ process
? _____	consists of/ comprises _____ parts/subgroups/ components/stages/ is divided into/arranged in _____ kinds/ types/ sorts/ classes/
Each _____	has its _____ characteristics/ elements/features
Above all _____	_____ especially
Most/ Mostly _____	_____ significantly

# Comparison:



I want to compare \_\_\_\_\_ and \_\_\_\_\_

We can compare them by such categories as .....

They are the same in \_\_\_\_\_, they both are \_\_\_\_\_

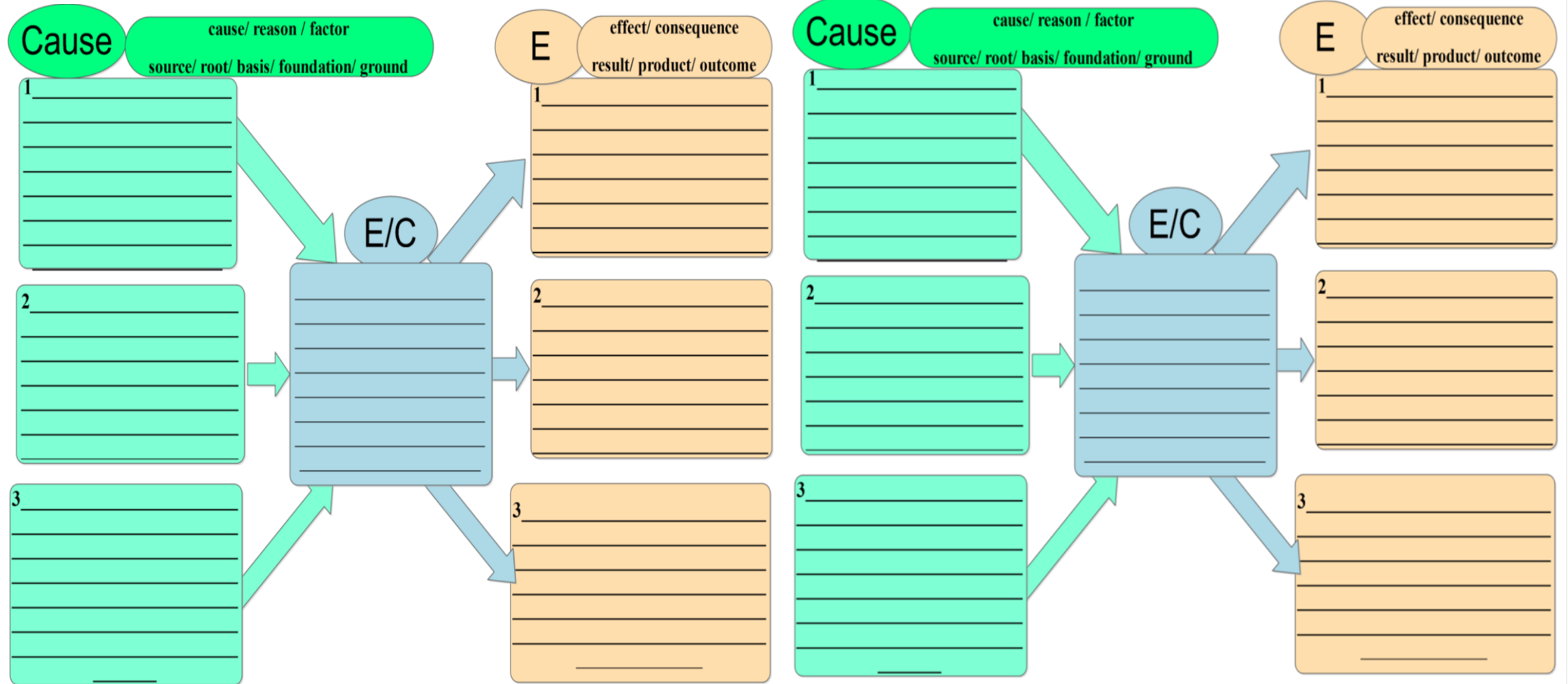
They differ in \_\_\_\_\_, one is \_\_\_\_\_ and the other is \_\_\_\_\_

They have \_\_\_\_\_ differences and \_\_\_\_\_ similarities, so they are

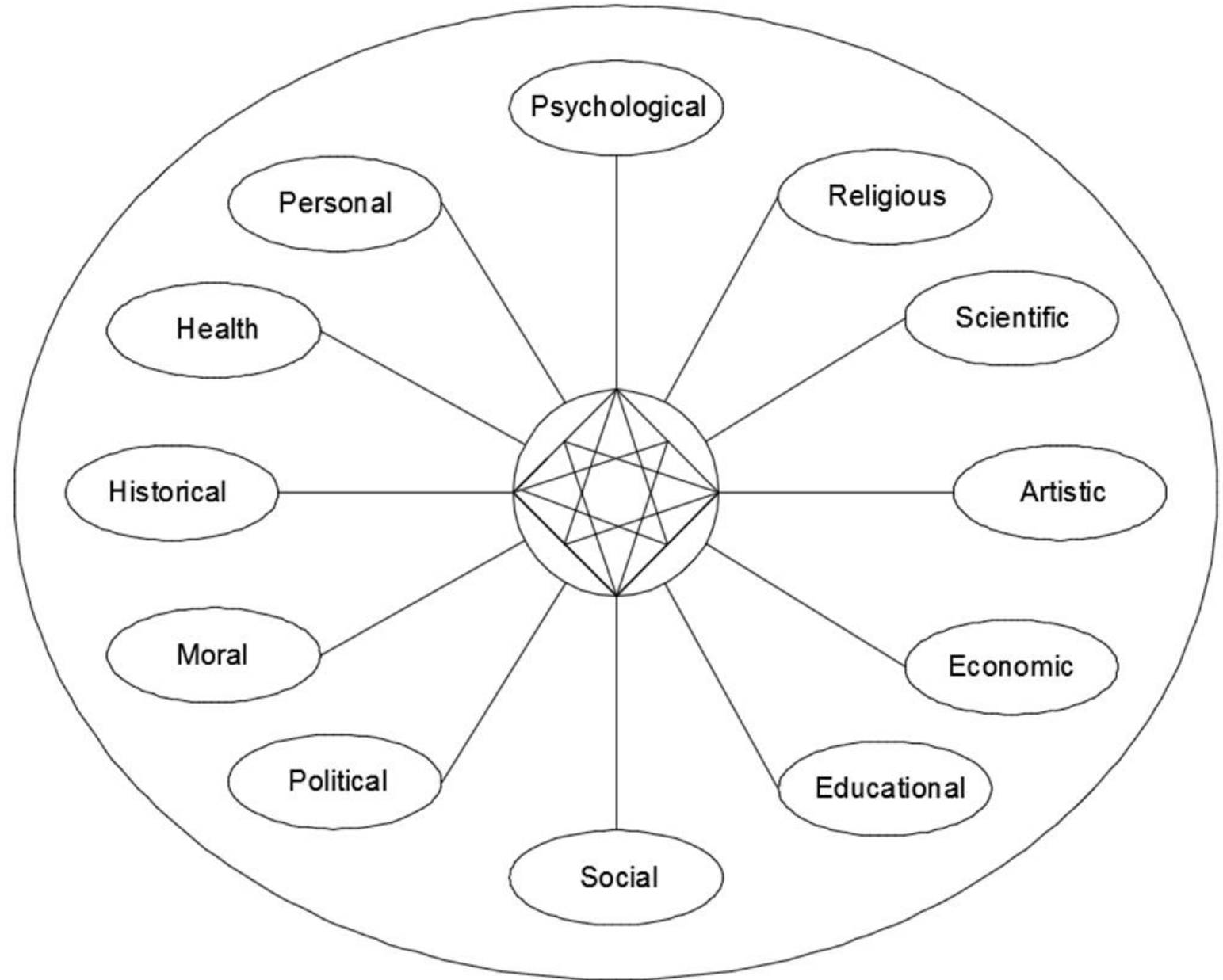
(more/ less) similar than different.

Prioritize	Category/Question	1:	2:

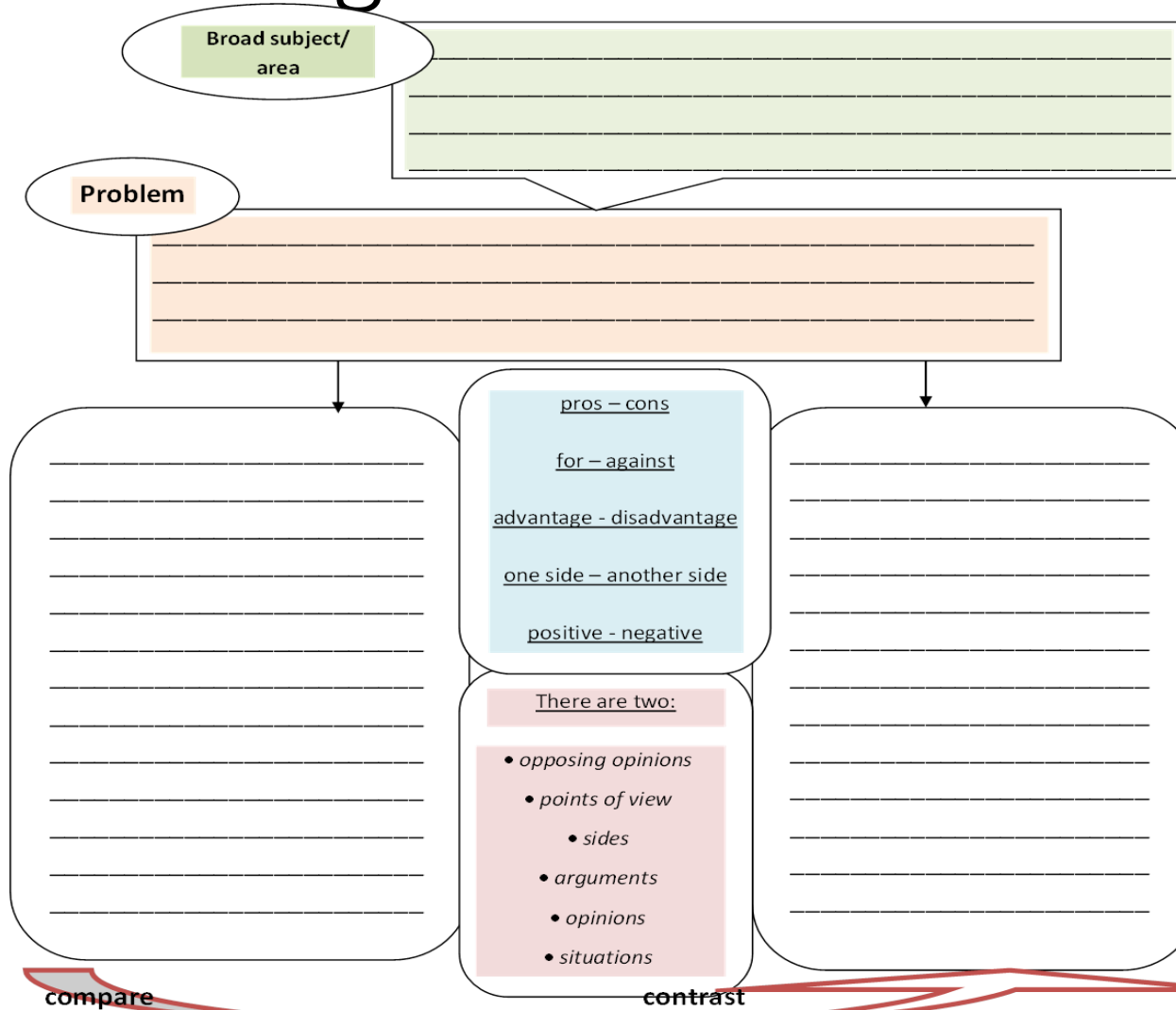
# Cause and Effect:



**Opinion**  
– choose  
a point



# Advantages and disadvantages:



Conclusion: \_\_\_\_\_ has  
advantage over \_\_\_\_\_ in

\_\_\_\_\_ however \_\_\_\_\_ is better  
in \_\_\_\_\_.

I would choose \_\_\_\_\_  
because of \_\_\_\_\_ (rate the  
advantages).

**THANK YOU  
FOR  
YOUR  
ATTENTION!  
ANY QUESTIONS?**