

# HOW TO HARVEST (BASIL)

Garden

Grade 6 • 2–4 Days • 180 mins

ADAPTED

GRADE 6

SCHOOL PARTNER  
LESSON PLAN

## ? ESSENTIAL QUESTIONS

- What types or varieties of basil are growing in the garden?
- How do we safely harvest basil to ensure the plant will continue to produce?
- What should we do post harvest to keep the basil fresh and safe for cooking?
- Can we preserve basil for use in the future?

## 🕒 MATERIALS

- Dry basil or italian seasoning jars to show at the beginning of class
- Basil ready to harvest
- Scissors
- Bowls or vases depending on when you will use/store the basil
- Dehydrator (optional)
- Salad Spinners (optional)
- Day 2 Part 2: Scripts for video
- Video camera or tablet for filming
- Sign templates for students creating signs
- Colored pencils, markers or computers for students creating signs or researching recipes

## Abc VOCABULARY

- Variety
- Harvest
- Dehydrator

## ✓ ASSESSMENT

### Tool Safety Checklist

- Hands and tools are clean. Student walks with closed scissors pointed down, arm not swinging.
- When sharing scissors, student hands others the handle not the blade or places tool down in front of partner.
- Student focuses and looks at hands while using scissors and ensures they are cutting far from their own hands or fingers.
- Students space themselves appropriately or take turns while harvesting.

### Harvesting

- Students cut the stem of the basil above new growth (node) or pinch back tops of basil to prevent flowering
- The produce harvested is placed in an appropriate container

### TEACHER BACKGROUND

How to properly harvest, wash, and store basil. Coordinate with chef educator when basil will be used.

#### NOTE:

Adapted from **Garden Lesson #3: How to Harvest**, pg 202.

## LESSON DESCRIPTION

On Day 1, Students will learn how to harvest safely, on day 2 students create a video to demonstrate how to harvest basil. The procedures for Day 2 are listed in the REFLECT Section of this document.

## LEARNING OBJECTIVES

**Content Learning Objectives***Plants*

**P.6.3** Understand best harvest practices for food grown in the garden.

*Garden Tools and Equipment*

**GTE.6.1-4** Garden Tools and Equipment

## ACADEMIC STANDARD CONNECTIONS

**CCSS.ELALITERACY.SL.6.5** Include multimedia components (e.g., graphics, images, music, sound) and visual displays in presentations to clarify information.

## HEALTH STANDARD CONNECTIONS

**National Health Education Standard 8:** Students will demonstrate the ability to advocate for personal, family, and community health.

*Lesson Sequence**Engage***Cultivate Curiosity:**

Show or pass around a spice jar of basil from the pantry. Allow students to look at the bottle and smell the contents. Ask: Has anyone used this herb in their kitchen at home? Based on the smell, what would you use it in? What steps do you think it took to get to us?

*Explore***Root Around:**

Challenge table teams to each find the basil growing in the garden by giving each team a leaf to match. Then tour the types of basil and name them.

*Explain***Grow Understanding:**

Review tool safety for scissors or snips. Demonstrate how to HARVEST and where to place harvested basil.

*Elaborate***Observe the Fruits:**

Then ask students to wash or sanitize hands and each make one cut from the basil plant their team found and bring it back to the classroom circle. Demonstrate how to best wash and store the basil for use in the kitchen. If there is a surplus of fresh basil leaves, have students destem the basil and place leaves on the tray for the dehydrator. Discuss how the basil will change in the dehydrator and relate back to the jar at the start of class.

*Evaluate* **Reflect (10 mins):**

Explain—next class I'd like us to create a video teaching others about the Basil in our garden. Let's fill in this info sheet so we know what we're trying to communicate in the video. You can also fill this in for your journal/binder. See handout at end of lesson.

DAY 2: Hand out worksheet completed in class one as a guide for the video production.

*First 5 minutes:* student led discussion: Ask class what we should include in our all about basil video. What should come first, etc.

*15 minutes* Break class into 2 teams, the cast and the crew. The cast will work together to assign roles, come up with a sequence and a script, and rehearse each part as if cameras are rolling. The crew will work with a partner to get familiar with the camera. One partner films, the other partner cues the cast using a thumbs up when the camera is rolling. The cast can also find places to set up the filming and organize the materials the cast will need.

*20 minutes* Filming: Crew takes turns filming each segment. Optional assignment: Ask a student to create slides for each part of the video such as scissor safety or harvesting.



## ADAPTING FOR INDOORS

Keep the same hook but allow students to compare the different varieties of basil. If possible bring a potted basil in for the harvesting demonstration. Have students research ways to store basil and recipes that use basil. Have students work on a script describing the different varieties of basil, how to handle scissors/snips safely, and best post harvest practices.

## CONNECTIONS TO KITCHEN LESSONS

Coordinate with the chef educator to supply basil for the 3rd grade Texture lesson, or prepare the recipe with the students who harvested the Basil. **Jillie's Pesto-Cheese Dip**, *There's a Chef in My Soup*.

## POSSIBLE EXTENSIONS

Share the videos at the whole school morning meeting or host a screening with a pesto snack. Look in your refrigerator or pantry at home for Basil. Talk to a family member about how they use basil. Research or share recipes. Look at the ingredient list of a product you think might contain basil and see if you are right. Grow basil microgreens, then share how you used them. Compare microgreens to full grown basil.

Name \_\_\_\_\_ Date \_\_\_\_\_

**Label the 4 types of basil growing in our garden.**

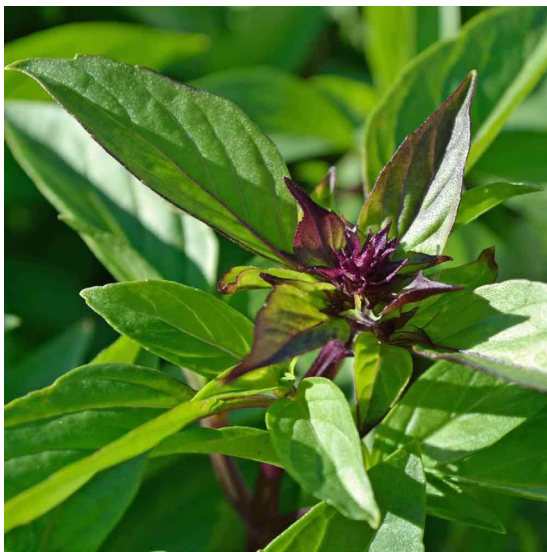
Purple Basil Thai Basil Italian Sweet Basil Lemon Basil



1.



2.



3.



4.

Scissor Safety Tips

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How do we store basil after harvesting it if we want to use it fresh?

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Rate your Basil harvesting skill level at this point.

\_\_\_ Not quite sure how to do it

\_\_\_ I think I've got it.

\_\_\_ I could teach others how to do it.

Food for thought- Think about this for next time when we make our Basil video.

Would you like to be in the movie or help behind the scenes?



What bonus features could we include in our video?

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What information would you like to teach?