PLANT PART WRAPS

tjarden

GRADE 2

NEW!

SCHOOL PARTNER

2nd Grade • 30 mins • Fall • Outdoors or Indoors

? ESSENTIAL QUESTIONS

How can we work together to prepare a healthy snack?



- 1 set of Plant Part Sorting Cards for each group of 4 students
- Plant Part Poster
- Simple Kid friendly dressing
- 4 cutting mats for each group
- 1 set of measuring spoons for each group
- Small jar with lip for each group
- Cleaning supplies
- Student Journal
- Pencils/Sharpener
- Recipe handouts for each child
- Tape for each group

A tray for each group with one sample of each plant part. For example, the trays might have the following:

- ½ head of cauliflower
- 5 Swiss chard leaves
- 2–3 clementines
- Bowl of shredded beets
- Bowl of sliced Celery
- Bowl of sunflower seeds
- Rice vinegar
- Olive oil
- Honey
- Salt
- Pepper



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Garden

Abc VOCABULARY

- Crunchy
- Crisp
- Dry
- Juicy
- Succulent
- Tender
- Tough
- Bitter
- Salty
- Sweet
- Sour



Observational Checklist:

- Student works with others to portion out ingredients so that everyone has what they need to make a wrap and dressing.
- Student cleans and leaves their space ready for the next group
- Student properly records in their journal the plant part ingredients they used to build their wrap.
- Student follows instructions.

PREPARATION

- Create a small poster for each plant part including its name and multiple visual examples.
- Prepare Plant Part Playing Cards for each group.
- Wash the produce, and sort it into amounts for each group
- Print salad dressing recipe sheets
- Create and print observational checklist

LESSON DESCRIPTION

In this lesson students create plant part wraps to reinforce their knowledge of the six plant parts.



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LEARNING OBJECTIVES

Students will be able to prepare fruits and vegetables for a healthy snack

Content Learning Objectives

Plants

P.2.2 Identify edible leaves and stems in the garden.

Life Skills Learning Objectives

Community Life Skills

CLS.4 Students appreciate and are respectful of the difference and diversity in their communities.

ACADEMIC STANDARD CONNECTIONS

NGSS.2-LS4-1 Make observations of plants and animals to compare the diversity of life in different habitats.

Lesson Sequence



Engage Cultivate Curiosity (5 mins):

Have students turn and talk about what they like to eat for breakfast. Then say I had seed and sticks for breakfast. Can you guess what I had? (oatmeal with cinnamon) We eat different parts of the plants. Today we are going to make Plant Part Wraps.



Root Around (5 mins):

Ask students if they can name the six plant parts? Reveal the parts on the poster as students name them. Different plants are grown because we like to eat different parts of the plant. People like to eat celery and asparagus but we don't eat strawberry stems. Some plants we can eat the whole thing like beets, Pass out the Plant Part cards and have students sort them sinto parts.

Explain

Grow Understanding (5 mins):

Model making Wrap and dressing

Flaborate Observe the Fruits (10 mins):

Make Wraps. Pass our ingredients. Remind students not to take more than they will use.

Evaluate Reflect (5 mins):

When everyone is done we can taste our creations. What do we think? What are the textures? What are the flavors in your wrap? How did those elements work together? How did your team work together?



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