



GRADE 2

Farm to School Lesson

Suggested Month:	January
Topic:	Food Systems—Processing
Monthly Essential Question:	How is the food we eat made?
Content Areas Addressed:	Agriculture, Science

Standards Addressed:

- Ask and answer such questions as *who*, *what*, *where*, *when*, *why*, and *how* to demonstrate understanding of key details in a text. (CCSS.ELA-LITERACY.RI.2.1)
- Determine the meaning of words and phrases in a text relevant to a *grade 2 topic or subject area*. (CCSS.ELA-LITERACY.RI.2.4)
- Participate in collaborative conversations with diverse partners about *grade 2 topics and texts* with peers and adults in small and larger groups. (CCSS.ELA-LITERACY.SL.2.1a, c)
- Recount or describe key ideas or details from a text read aloud or information presented orally or through other media. (CCSS.ELA-LITERACY.SL.2.2)
- Ask and answer questions about what a speaker says in order to clarify comprehension, gather additional information, or deepen understanding of a topic or issue. (CCSS.ELA-LITERACY.SL.2.3)

Key Terms: Processing

Materials Needed: Sampling food and supplies

Introduction: (5 min) *Introduce essential question—“How is the food we eat made?” “Have you ever stopped to think what your bread is made of? What plant is grown to make bread? Bread is made from flour which is made from a wheat plant. When we start with ingredients like wheat, we can make many different products, such as bread, noodles, stuffing, graham crackers, and cereal. Today we are going to explore what certain foods came from. We’ll start by learning about bread.

Development: (20 min). “We already talked about how bread starts with wheat. The farmer harvests the wheat with a combine harvesting machine. The farmer brings the wheat to a miller who mills, or grinds, the wheat into flour, and the flour is sent to the baker to make the bread. “ **VIDEO** “Let’s see how a local business, Great Harvest Bread Company, makes their bread.” **(For non-readers, instructor will need to read text on slides)** When making bread, the wheat goes through *processing*. This means that you take the original, raw form of a food, the wheat, and you make it into something new: bread. Processing can be done at home or it can be done at a bakery or factory. What are some other foods that begin as a raw food and are made into something new? What is the benefit of processing your own food at home? (You can control what you’re adding to it, cheaper). What are the benefits of buying processed food? (saves time). What was added to the wheat flour in the video to make bread? (filtered water, yeast, honey). Processing happens with many foods. Let’s determine which foods are processed and which are whole. If the foods are processed, what was the original form of the food? If the food is whole, what other food can it be made into?

Sampling & Closure: (5 min) Conduct local fruit or veggie tasting. Instruct each student to take a ‘polite bite’ (eat at least one bite and only say polite things). *Review essential question. “Raise your hand if you have eaten processed foods. Processed foods make up a lot of what we eat. We can eat bread, cheese, spaghetti sauce, and even cookies, but it is also important to remember to eat the whole fruits and vegetables too. When you eat dinner tonight think about what foods are whole and what foods are processed. Try to make sure that you have at least one food that is still in its whole form. Adapted from: www.sciencenetlinks.com