

Ag in the Classroom



Cheeseburger Lesson

Station 1: Cloudy With a Chance of Meatballs by Judi Barrett

Objective:

- Familiarize the children with the different parts of the cheeseburger
- Introduce the children to the different parts of the farm where the food comes from (i.e. ground beef=cow, wheat field=bun, etc.)
- Ensure the children can accurately draw/depict where the food comes from through the artwork

Introduction:

- What do the children already know about food/where it comes from?

Lesson:

- Read Cloudy With a Chance of Meatballs (tagged sections)
- Discuss where the food comes from on the farm
- Activity: Have children draw their own Chewandswallow town. Each child should get a piece of construction paper and three small white squares. The white squares are for the clouds (can be cut into puffy clouds). Have the children draw their town by gluing the clouds to the top of their paper and illustrating the houses/stores beneath the clouds. Under each cloud have the children draw one item from a cheeseburger and where the food comes from (i.e. burger patty = cow).
- Closing: If time permits, have each child share his/her Chewandswallow town! Otherwise, you review where cheeseburger ingredients come from and ask them to raise their hand if they have any of those items in their picture.

Ag in the Classroom



Cheeseburger Lesson

Station 2: Visiting the Dairy Farm by (change book below too)

Objective:

- Understand how milk comes from cows and the milking process the cows go through - how milk is processed into cheese
- Accurately name a favorite dairy food and understand how the food is made
- Successfully "milk a cow"

Introduction:

- How many children have been to a dairy farm?
- What types of things did/might they see on a dairy farm?

Lesson:

- Read The Milk Makers while the children enjoy eating a cheese stick. After reading, show them the dairy banner that shows the process of making cheese
- Discuss the different things cows eat (show cow "menu") compared to what we eat to be healthy
- Discuss how milk from the cow can be processed into cheese
- Activity: What is your favorite dairy food?
 - Have the children share and make a human graph to illustrate which dairy food is the most popular
- Activity: Milk a Cow
 - Fill a rubber glove with milk and poke a small hole in the end of each finger. Have the children "milk the udders" into a bucket.
 - Discuss what it might feel like to be a cow
- Fillers: Udderly Fun Matching sheet, Anatomy of a Dairy Cow Crossword

Ag in the Classroom



Cheeseburger Lesson

Station 3: Where Do You Live in ND?

Objective:

- Share/locate on the ND map where each child lives
- Connect where certain cheeseburger components come from in the state of ND
- Explain where the ground beef comes from on a cow using the beef banner

Introduction:

- Where do you live in ND?
- What types of foods come from your area?

Lesson:

- Share with the children the NDFB cheeseburger map
- Pass out a map to each child and locate on the map where each child lives and the food that comes from the area
- Have the children mark the counties that produce each food item in a cheeseburger
- Using the book Livestock Breeds in the US show the children what a beef cow looks like and what a dairy cow looks like
- Activity: Snow Globe
 - Each child will receive a small, empty glass jar with lid, miniature figurine, farm confetti, stickers
 - Have the children decorate the outside of the jar with stickers - the figurine will already be glued to the center of the inside lid of the jar
 - Fill each jar to the very top with distilled water
 - Have the children add glitter and farm confetti - help them add the glycerin (1 drop for 2 cups of water)
 - Glue the inside of the lid with glue and gently put on the lid and seal tightly.

Ag in the Classroom



Cheeseburger Lesson

Station 4: Bread, Bread, Bread by Ann Morris

Objective:

- Understand that bread comes from many places in the world and also comes in many different forms
- Follow how the wheat is taken off the farm and processed/transported through many steps to become bread
- Recognize where the different parts of the cheeseburger come from while making the tasty treat

Introduction:

- Where does the bread in our cupboards come from?
- How do you think the bread is made? Who makes it?

Lesson:

- Read Bread, Bread, Bread
- Look at The Flour Milling Process visual and compare the different textures/appearance of wheat
- Discuss how wheat makes bread (show the visual "To Market, To Market") - read the small paragraph that illustrates how the wheat passes through many stations to become a product we can buy
- Let the children experience grinding wheat with a grinder
- Activity: Hamburger Cookie
 - Each child will receive 2 vanilla wafers, 1 mint cookie/patty, frosting in the colors of ketchup, mustard, cheese and mayo
 - For each hamburger, spread frosting color of choice on the flat side of 1 vanilla wafer. Place 1 mint cookie on frosting. ENJOY!!