



# AGRICULTURE, FOOD AND NATURAL RESOURCES CLUSTER

## LESSON 6

<b>Lesson Plan Title:</b> Making Butter		<b>Instructor:</b>
<b>Suggested Total Time for Lesson (minutes):</b> 45 minutes (1 day)		
<b>Content Focus - What will Students Learn? (Content Skill Sets)</b>		
0972.AG.0101.35 Students will learn the history of food processing, food labeling requirements, raw food materials and their value-added products, and how to preserve and process food. 0972.AG.0101.44 Produce a food product (cheese, sausage, sauerkraut, etc.) 0972.AG.0101.39 Identify food products that are derived from meat, egg, poultry, fish, and dairy products.		
<b>Materials and Resources- What do you need to assemble and prepare before the lesson?</b>		
<b>Materials:</b> <ul style="list-style-type: none"><li>• Heavy whipping cream – 3 tablespoons per student</li><li>• One small Mini-Square Ziplock Container or similar brand, 1 per student</li><li>• Toll House Crackers or Similar Brand – 4 per student</li><li>• Napkins or Paper Towels</li></ul>	<b>Resources:</b>	
<b>Lesson Outline: What learning activities will your students do?</b>		
<b>Time</b>	<b>Sequence/Description of Learning Activity</b>	
10 minutes	<b>Get Started/Explain:</b> Discussion: Think about how easy it is to drive to the store and buy items you need. Whether it is food or clothing, do you ever stop to think about where your consumables come from? Do you ever consider the processes that these items must go through to be ready for consumers to buy? It wasn't easy for our ancestors to attain ready to use items. Most everything came by hard work and endurance. Items had to be handmade from other materials available on the farm. As we put labor into a product, we produce a value-added product. Today, we will use our own efforts and labor to produce a value-added food product ready for consumption.	
25 minutes	<b>Discover/Engage/Practice:</b> Distribute Ziplock containers and pour 4 tablespoons of heavy whipping cream into each. Distribute 4 crackers per student.  Instruct the students to close the containers tightly and begin shaking. Ask them to guess what they think will happen as the process of shaking the contents occurs. Whipped cream forms first (they can taste this if desired) then the buttermilk will separate from the butter. Instruct the students to pour off the buttermilk and they will be left with pure, homemade butter. They can use their crackers to sample their product.	
5 minutes	<b>Check for Understanding/Summarize/Close:</b> Did you like the butter? Was it better than store bought? Was it worth your effort to make? Consider the process that other items in our refrigerator must endure to travel from farm to table.	
5 minutes	Instruct students to wash the containers and clean up their stations.	
<b>Modifications, Support, and Extensions (for those students with IEP)</b>		
<b>Reflection- Did the students learn the content outlined in the lesson focus? Why or why not?</b>		