

Lesson Plan

Name: Megann Wenger

School: Saint Clement School

Grade Level: 1st Grade **Subject:** Science- How to make cheese **Date:** April 18th, 2011

STUDENTS: 19 total, 8 boys and 11 girls. A few students have a difficult time staying on task, they'll need to be in my eyesight at all times to make sure they are following along.

INSTRUCTIONAL GOALS:

Students will be able to:

- Understand the concept of a hot plate or hot stove
- Possibly relate to the short video clip or facts I share with them.
- Understand the process of making cheese
- Distinguish Muenster cheese from Brick cheese.
- See in person how milk starts to curdle and becomes cheese.

INSTRUCTION:

- Have students sitting in desks and begin by introducing my family cheese factory, where we are located, etc.
- Share some everyday facts with the students
 - Explain a daily routine of a cheesemaker.
- Allow time for questions...
- Show a short video clip of our cheese factory for our 100th anniversary (about 12 years ago to date)
- Allow time for question and answers
- Show pictures- pass around picture albums; explain a few individual pictures also.
- Demonstrate how to make cheese in less than 5 minutes.
- Allow time for questions.

CONTENT STANDARDS:

- D.4.1 Understand that objects are made of more than one substance, by observing, describing and measuring the properties of earth materials, including properties of size, weight, shape, color, temperature, and the ability to react with other substances
- D.4.3. Understand that substances can exist in different states-solid, liquid, gas
- D.4.4 Observe and describe changes in form, temperature, color, speed, and direction of objects and construct explanations for the changes

INSTRUCTIONAL MATERIALS/RESOURCES:

- Stove top kettle/sauce pan
- Wooden spoon
- Strainer
- Bowl/pan
- ½ gallon whole milk
- 1/4c vinegar
- Pinch of salt
- Cheese cloth/towel
- Video
- Picture albums
- Camera
- Hot plate/stove

ASSESSMENT:

- Teacher observation of student participation