

- Cut a potato into three equal parts. Pass around one section for everyone in the class to touch; have only one student touch the second section; and do not touch the exposed area on the last piece. Label three ziploc bags for each section, put the potato piece in each bag and place the bag in a warm spot. Note the bacterial growth in 3-4 days. For a variation on the second piece, ask everyone to touch the potato after they have washed their hands.
- Identify the plant parts we eat.
- Discuss the importance of soil, water, and agricultural land as a natural resource.

Health and Nutrition

- Survey school lunches every day for a week. Record how many servings of grain products, dairy, meat, fruit and vegetables, and “sweet/fat” products are eaten in one week. Make a chart to show how many times each product was served, then check to see if what was served matched the food pyramid.
- Have students plan a nutritionally-balanced daily menu.
- Experiment with different foods to find out what will happen to them if not stored properly. Discuss the importance of proper food handling and storage.
- Research foods that come from other countries around the world. What different foods are eaten at home because of family background?

Let your students see agriculture in the process!



Sprouting Seeds in a Glove

MATERIALS

- Food handlers glove (available at restaurant supply store or your school cafeteria)
- Five different small seeds (note example)
- Five cotton balls (one for each finger)
- Water
- Permanent marker, pen, or grease pencil
- 6 small bowls or cup saucers, 5 for the seeds and 1 for the water



CORN MAZE CONNECTION:

The best way to learn something is to experience it. By letting your students see the growing process, their interest in agriculture will be piqued. Then, come show them the mature corn at The MAiZE and help them see the final product of seeds planted just like those in this activity!

