

Oregon



Agriculture in the
Classroom Foundation

Developed By:

Janean Ferguson

Summer Ag Institute Lesson Plans

Title of Lesson: Comparing Products

Academic Subject: Family and Consumer Studies

Theme: Food Science

Grade Level: 9-12

CIM/CAM Standards:

1. Statistics: Display and use measures of central tendency and variability (e.g., mean, median, range).
Benchmark—Grade 10
2. Communication: Use a variety of descriptive and accurate words appropriate to audience and purpose.
Benchmark—Grade 10
3. Scientific Inquiry: Design a scientific investigation that provides sufficient data to answer a question or test a hypothesis. Benchmark—Grade 10

Learner Objective: (The student will)

1. Develop scoring criteria for comparing various food products.
2. Compare the quality of frozen vs. canned food products.
3. Determine the cost per serving of the foods compared.

Vocabulary:

1. Percentage
2. Hypothesis
3. Criteria
4. Cost per serving

Anticipatory Set: When you go to the grocery store to buy vegetables, how do you decide which product to purchase?

Instructional Outline (Teaching Content)

1. Show students 5-6 different cans of green beans
2. Instruct students to come up with terms that they can agree on for the qualities they are going to measure.
3. Based on the assumption that one of the criteria to surface will be cost per serving, the teacher will demonstrate several examples.
Cost divided by number of servings = cost per serving.
4. Teacher will provide directions on preparation to create consistency.
5. Teacher will demonstrate how to add and average the data.

Strategies (What to do, explain or have students do)

1. Students will brainstorm different reasons for selecting one package over the other.
2. Have students explain what the different terms mean to each of them.
3. Create a poster in groups for the agreed upon definitions.
4. Students will prepare on the computer rubrics to use for the taste test.
5. Group will vote on which form looks the easiest to use.
6. Determine the cost per serving for each package. Practice first as a group, then as partners, and lastly independently. Students will figure the cost per serving for all the cans of green beans.
7. Prepare the beans according to the package directions. Each group will participate in preparation and in testing.
8. Students will take the taste/quality test. One group will prepare and a second group will taste. Then the reverse.
9. Students will practice combining and averaging data provided by the teacher.
10. Data will be combined and averaged by students.

Closure:

Students will write a one paragraph summary describing how and what they will use to determine the best product to purchase when grocery shopping.

Resources:

1. 5-6 different brands of frozen and canned vegetable of choice
2. Poster paper and markers
3. Dictionary

Evaluation:

1. Paragraph summarizing learning
2. Cost per serving worksheet
3. Taste/quality Criteria worksheet