

Flour Power

Ag in the Classroom Literature Link

Pancakes, Pancakes by Eric Carle, Aladdin Paperbacks, 1990.

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Subject: Science

Skills: Identify plant and their parts and functions

- Recognizing wheat as a food source

Grade Level: Grades K - 4

Length of Lesson: 30 minutes

Overview: Students will separate the grains of wheat from the chaff in an effort to identify the parts of a wheat plant

Background Information:

Wheat is a member of the grass family, making it a monocot (a one leaf seedling). Wheat is harvested by a combine after it is fully grown and has turned a light brown color. The grains of wheat are separated from the chaff (protective covering on the grain) by the combine as it is harvested. The grains are milled into flour. The stalks, which held the wheat up, are used as straw for animal bedding.

Materials:

- Wheat chaff (one per student, if possible)
- Zipper close freezer bag (students can share)
- Rolling pin or dowel
- Wheat picture work sheets

Teaching the Lesson:

1. Ask students what bread was before it became bread. Elicit responses from students that it was flour, liquid, eggs, yeast. Ask students what flour was before it was flour. Response - wheat.

2. Explain to students that grains are separated from the chaff by machines called combines. Ask students how the grains of wheat could have been separated by combines.
3. Give students a wheat chaff. Demonstrate how to rub the chaff between their hands to separate the grain from the chaff.
4. Place grains into zipper close freezer bags and grind to flour using a wooden rolling pin or dowel.

Evaluation:

1. Passout wheat picture sheets and have students label the parts of wheat.****
2. Write the steps for processing wheat into flour at the bottom of the page. (Refer to "making wheat into flour" worksheet)

Extensions:

Subject—additional information

5.

Other Resources:

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Lesson developed by: **Elizabeth Alford, VA; Mary Beth Bennett, WV; Suzanne Macauley, NJ;**