

From Wheat to Eat

Ag in the Classroom Literature Link

**Pancakes, Pancakes by Eric Carle, Aladdin Paperbacks, 1990.
ISBN 0-689-82246-4**

Subject: Language Arts

Skills: Sequencing

Grade Level: Grades K - 4

Length of Lesson: 1 hour

Overview: Students will learn about the origin of ingredients and the process of making pancakes. Students will correctly sequence the steps for making pancakes.

Materials:

- book,
- sequencing strip handout,
- divided circle handout with butter
- circle handout (copy onto tan paper
- crayons
- scissors
- glue
- paper brad

Teaching the Lesson:

1. Teacher asks students what their favorite breakfast is and lists responses on the board. If cereal is not mentioned add it to the list
2. Have the students give directions on how they got their bowl of cereal and write down the directions exactly as given by the students.
3. Teacher can prompt students to give more specific directions by asking: Did you put the whole box of cereal in the bowl? Did you put the whole carton of milk on the cereal or just enough to cover the cereal in the bowl?
4. The teacher explains that directions should be clear, specific and in order.
5. Teacher will now rewrite directions for preparing the bowl of cereal with the help of the students. With directions clear, specific and in order.

6. Teacher tells students they are going to hear/read (depending on student ability) a story about the breakfast Jack had.
7. Read the story to the students
8. Possible comprehension questions
 - a. What was the first ingredient Jack needed to make the pancakes? What plant did it come from?
 - b. List remaining ingredients needed and their original source (where they came from. Example: eggs - chicken)
 - c. How would Jack make pancakes if he didn't live on a farm?
 - d. Jack told his mother he knew what the last step was. What was it?

Evaluation: Make a pancake wheel with your students! Students will sequence the steps that Jack took while making a pancake in the book. These steps will then be glued, in order, on each student's pancake wheel.

1. Handout the sentence strips to each student. Students may work in groups to sequence the steps for making the pancake. Have students number each step.
2. Once the correct sequence of these steps has been determined, each student can glue their strips onto their circle chart.
3. Have students trace the circle onto tan paper and cut it out then color the pancake adding syrup, jam, etc. Color and cut out the pat of butter from the handout and set aside.
4. Students will then cut out the wedge on the pancake following the dotted line.
5. Place pancake on top of divided circle and connect at the center with a paper fastener. Glue pat of butter on top of the fastener.
6. Turn the bottom circle while holding the pancake still to see the sequence of steps.

Extensions:

Subject—additional information

1. Students can create tissue paper art depicting one of the pictures in the story. Sketch a scene or character from the book. Tear colored tissue paper into small pieces and glue onto the scene.
2. Make butter by placing 2 tablespoons of heavy cream into a clear, small, sealable container (about the size of a jar of baby food). These can be given to each student or done in small groups.

Students take turns shaking the container until the butter separates from the buttermilk. You will have a solid and a liquid in your container when your butter is ready. Provide saltine crackers for the students to sample their butter.

Other Resources:

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For more resources on wheat visit the Kansas Foundation for AITC @ www.ksagclassroom.org/lessonplans.html

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

Wheat Sequencing Sheet - Teacher Version:

1. Put a cupful of flour into a bowl
2. Add an egg into the flour and stir
3. Pour a cupful of milk over the flour and eggs and stir
4. Heat the frying pan over the Fire, add a piece of butter to the pan
5. Pour a ladleful of batter into the hot pan
6. Flip the pancake when the underside is golden brown
7. Stack pancakes on a plate
8. Add jam, butter, syrup and eat