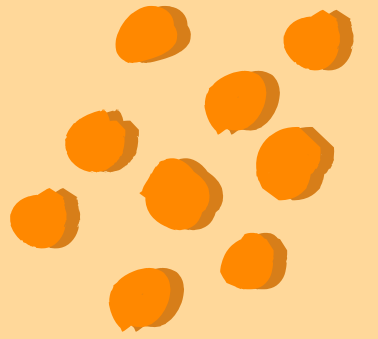
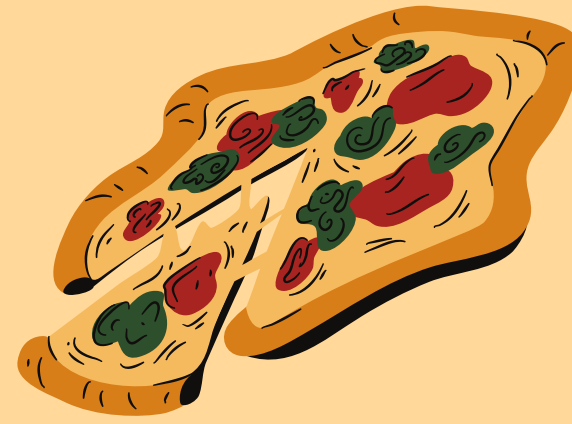


MAKE LEARNING SLICE AS NICE

**with
Pizza & Ag-Themed Lessons
this year**





Illinois AITC

Lessons + Ag Mags + Presentations + Resources

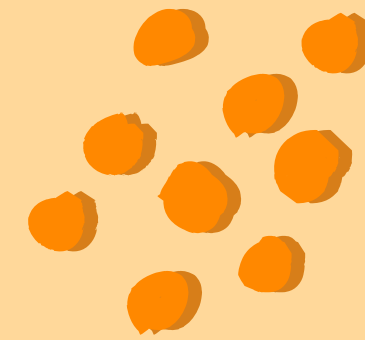


90 County-Level Coordinators



200,000+ Illinois Students

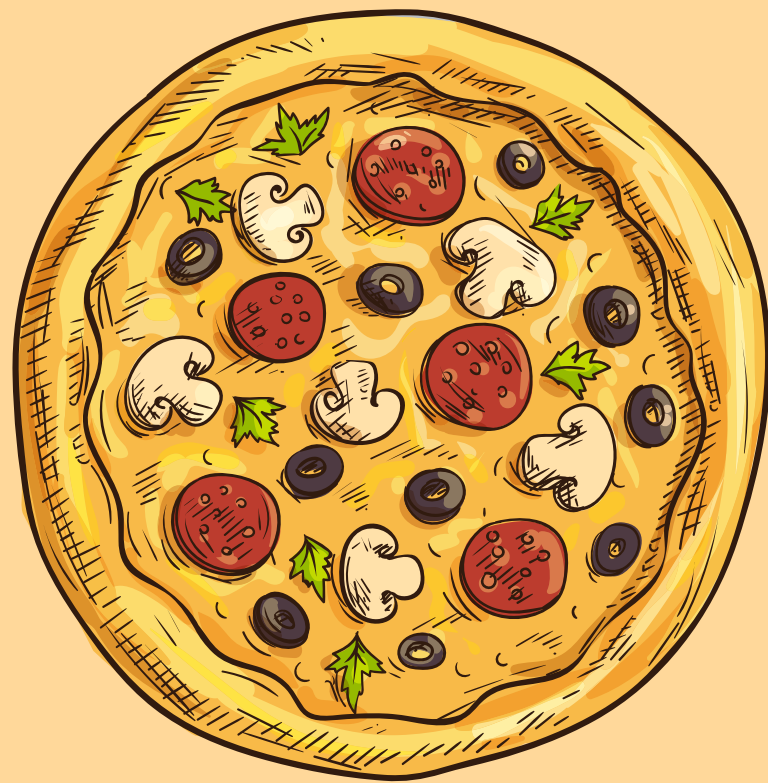




Chef Lee Deal



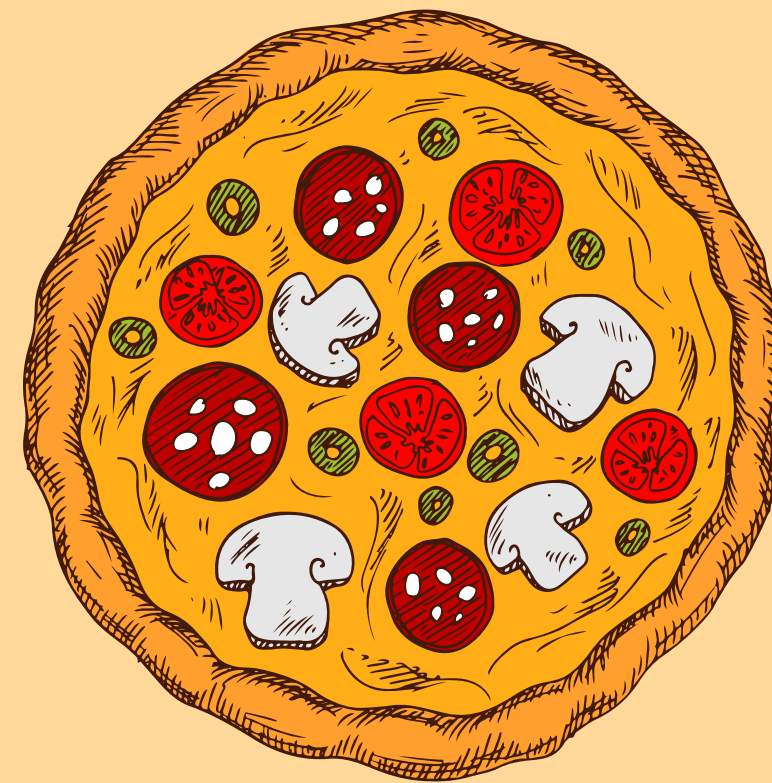
On the Menu



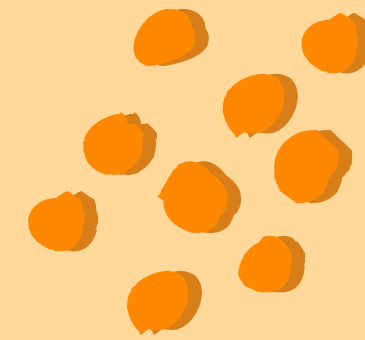
PRINTED RESOURCES



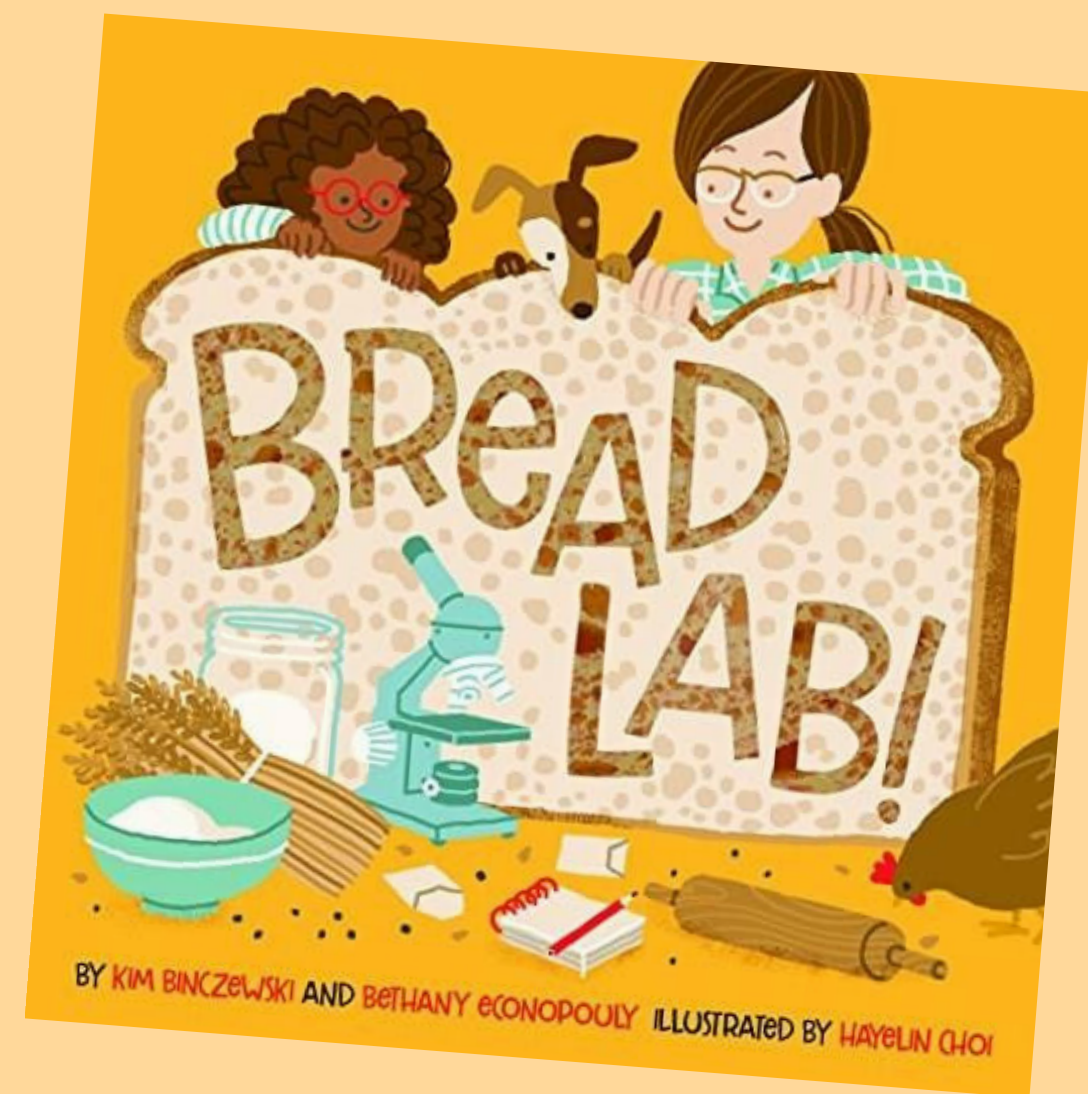
LESSONS & ACTIVITIES



BOOK RECOMMENDATIONS



Pizza Crust: Wheat



WHEAT MILLING



Pizza Sauce: Tomatoes

INS AND OUTS

Science

Grade Level: K-6

Length of Lesson: 30 minutes

Objective
By the end of this lesson, students will have a better understanding of plant parts, and which parts of plants we eat.

Materials Needed

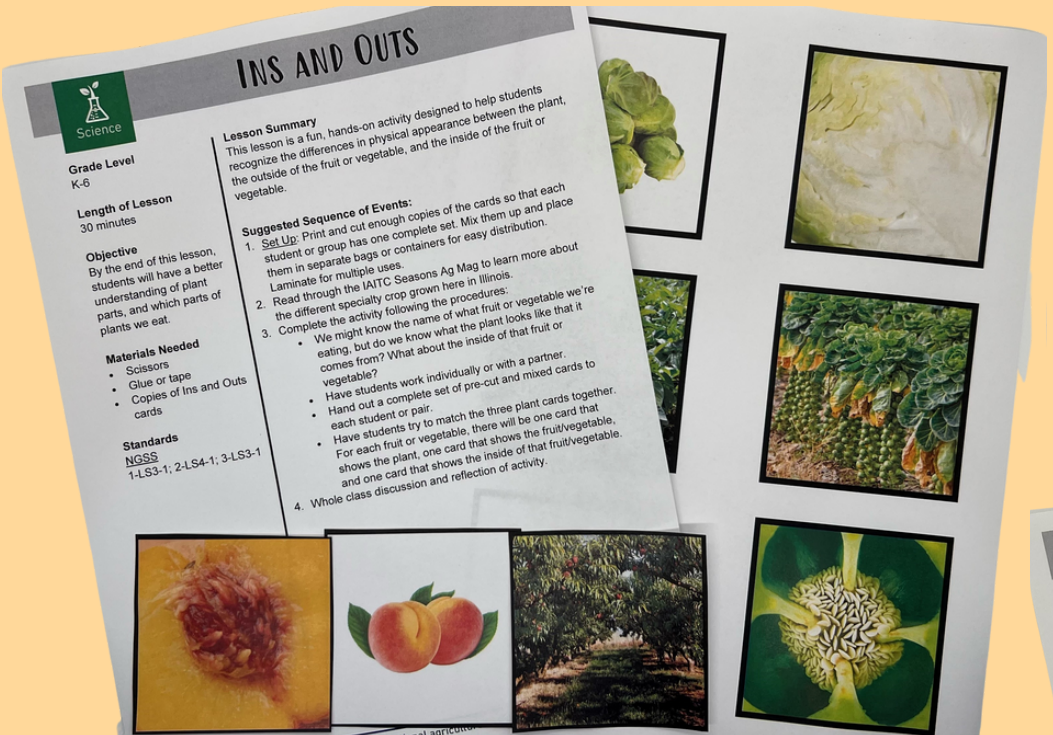
- Scissors
- Glue or tape
- Copies of Ins and Outs cards

Standards
NGSS: 1-LS3-1, 2-LS4-1, 3-LS3-1

Lesson Summary
This lesson is a fun, hands-on activity designed to help students recognize the differences in physical appearance between the plant, the outside of the fruit or vegetable, and the inside of the fruit or vegetable.

Suggested Sequence of Events:

- Set Up:** Print and cut enough copies of the cards so that each student or group has one complete set. Mix them up and place them in separate bags or containers for easy distribution. Laminate for multiple uses.
- Read through the IATC Seasons Ag Mag to learn more about the different specialty crop grown here in Illinois.
- Complete the activity following the procedures.
 - We might know the name of what fruit or vegetable we're eating, but do we know what the inside of that fruit or vegetable?
 - Have students work individually or with a partner.
 - Hand out a complete set of pre-cut and mixed cards to each student or pair.
 - Have students try to match the three plant cards together. For each fruit or vegetable, there will be one card that shows the plant, one card that shows the fruit/vegetable, and one card that shows the inside of that fruit/vegetable.
- Whole class discussion and reflection of activity.



INS & OUTS

PLANT PARTS MATCHING

Science

Grade Level: K-5

Length of Lesson: 30 minutes

Objective
By the end of this lesson, students will have a better understanding of plant parts, and which parts of plants we eat.

Materials Needed

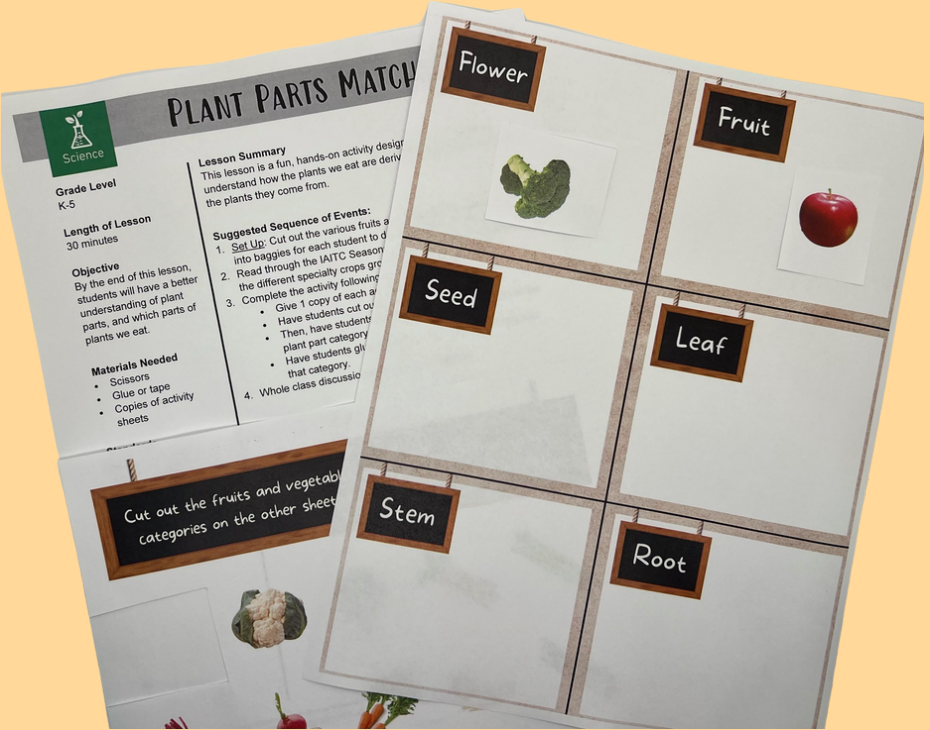
- Scissors
- Glue or tape
- Copies of activity sheets

Suggested Sequence of Events:

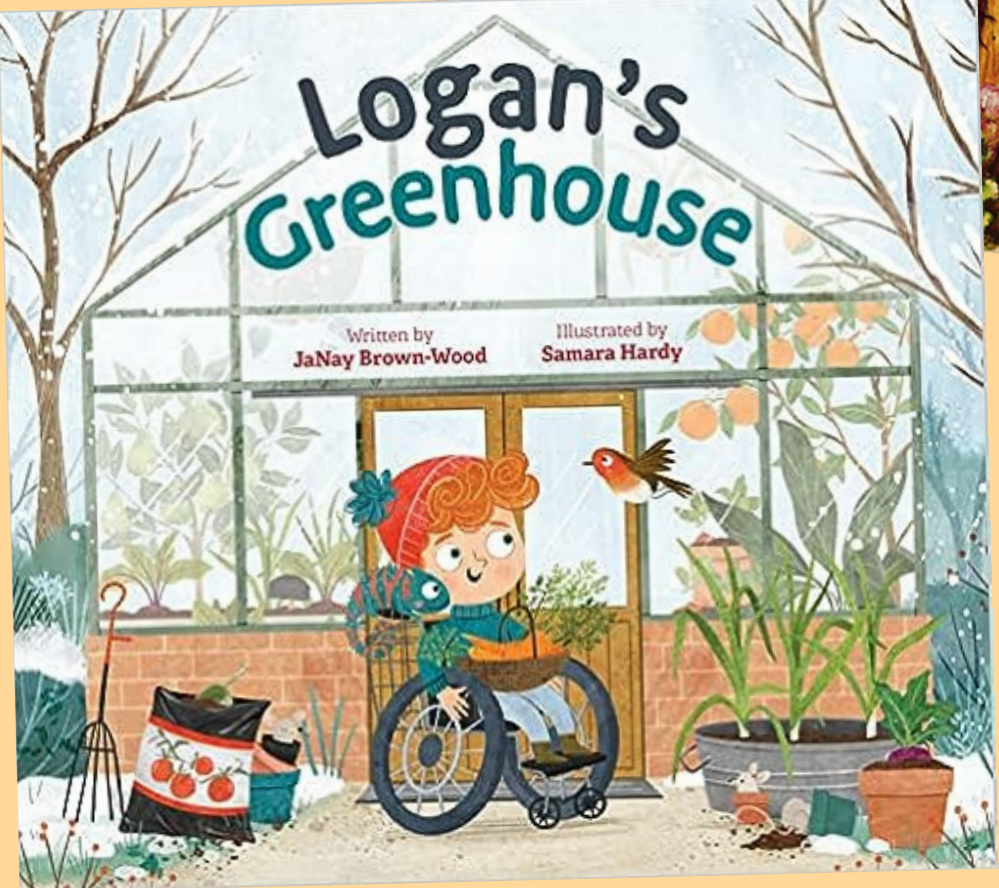
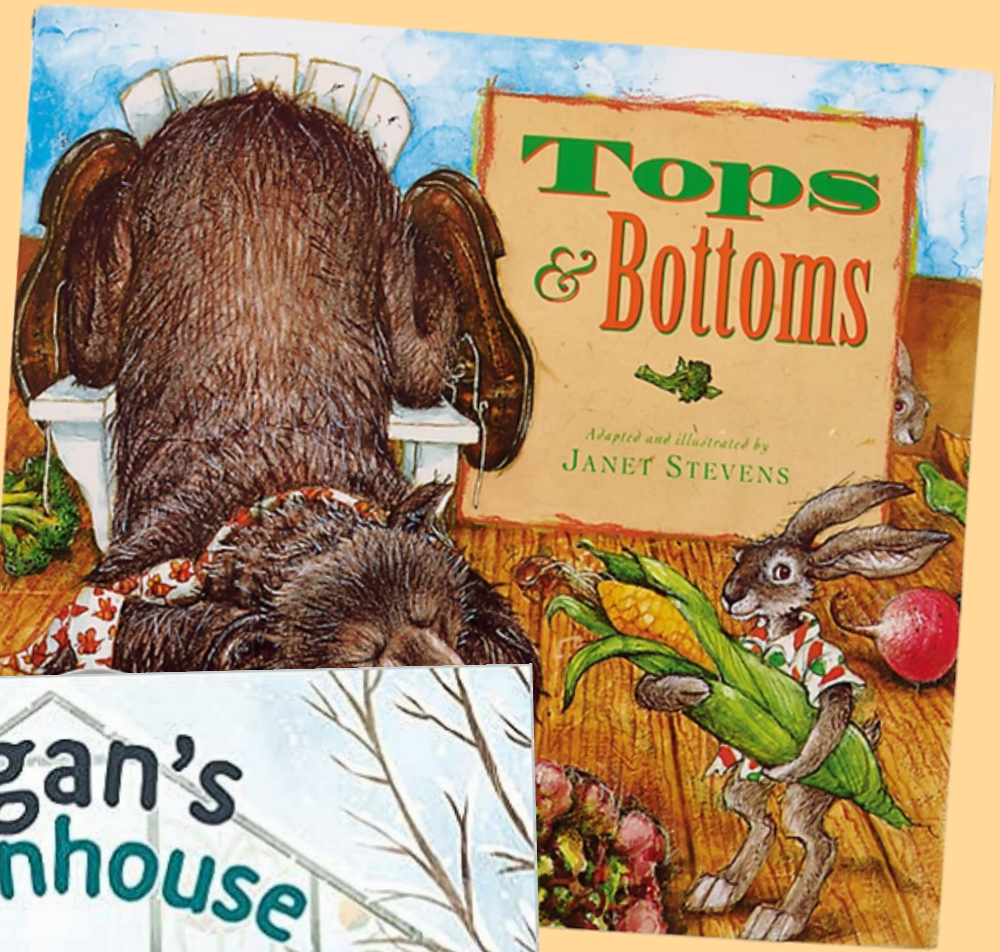
- Set Up:** Cut out the various fruits and vegetables for each student to understand how the plants we eat are derived from the plants they come from.
- Read through the IATC Seasons Ag Mag to learn more about the different specialty crops grown here in Illinois.
- Complete the activity following the procedures.
 - Give 1 copy of each activity sheet to each student.
 - Then, have students cut out the plant parts from their category.
 - Have students glue the plant parts to their category.
- Whole class discussion.

Flower	Fruit
Seed	Leaf
Stem	Root

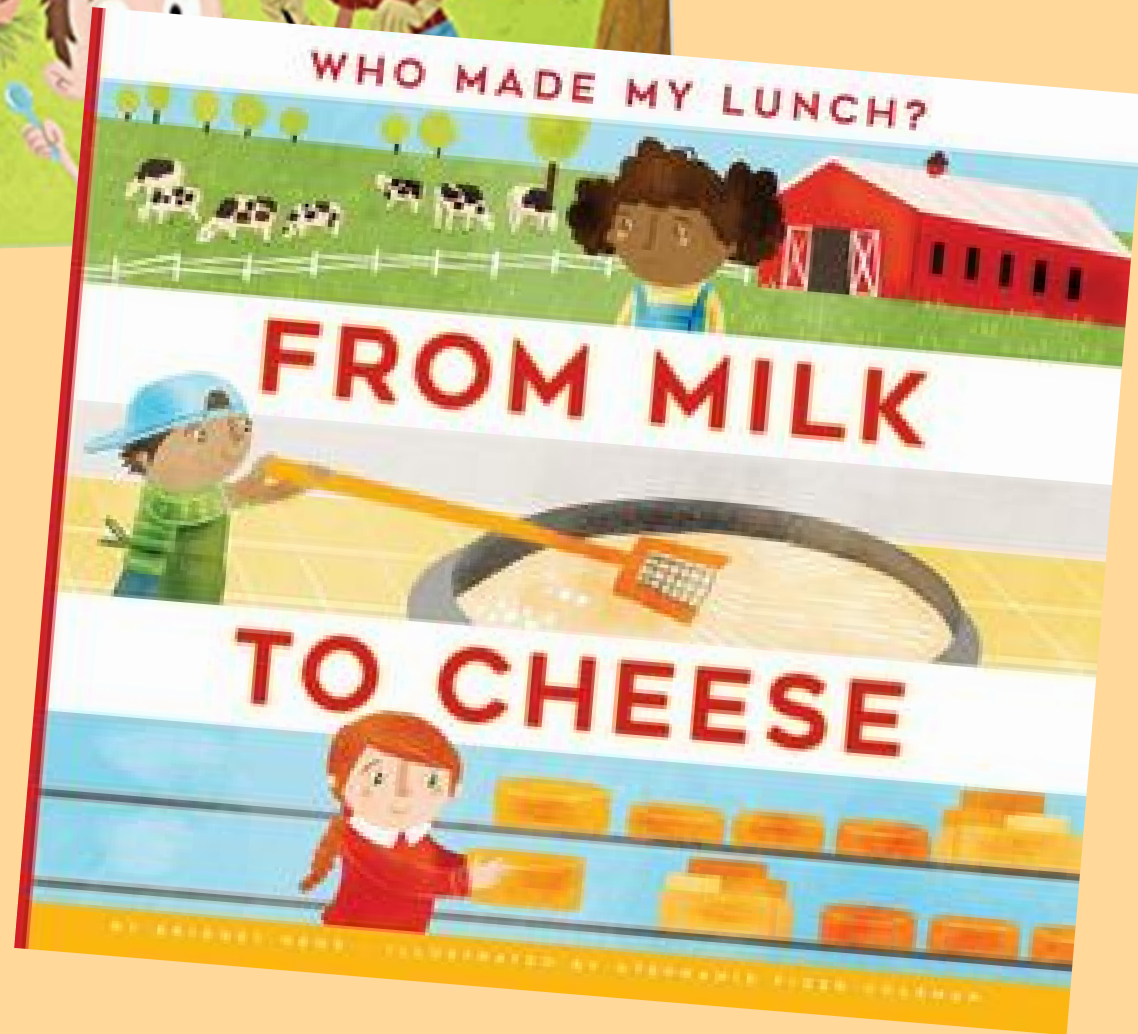
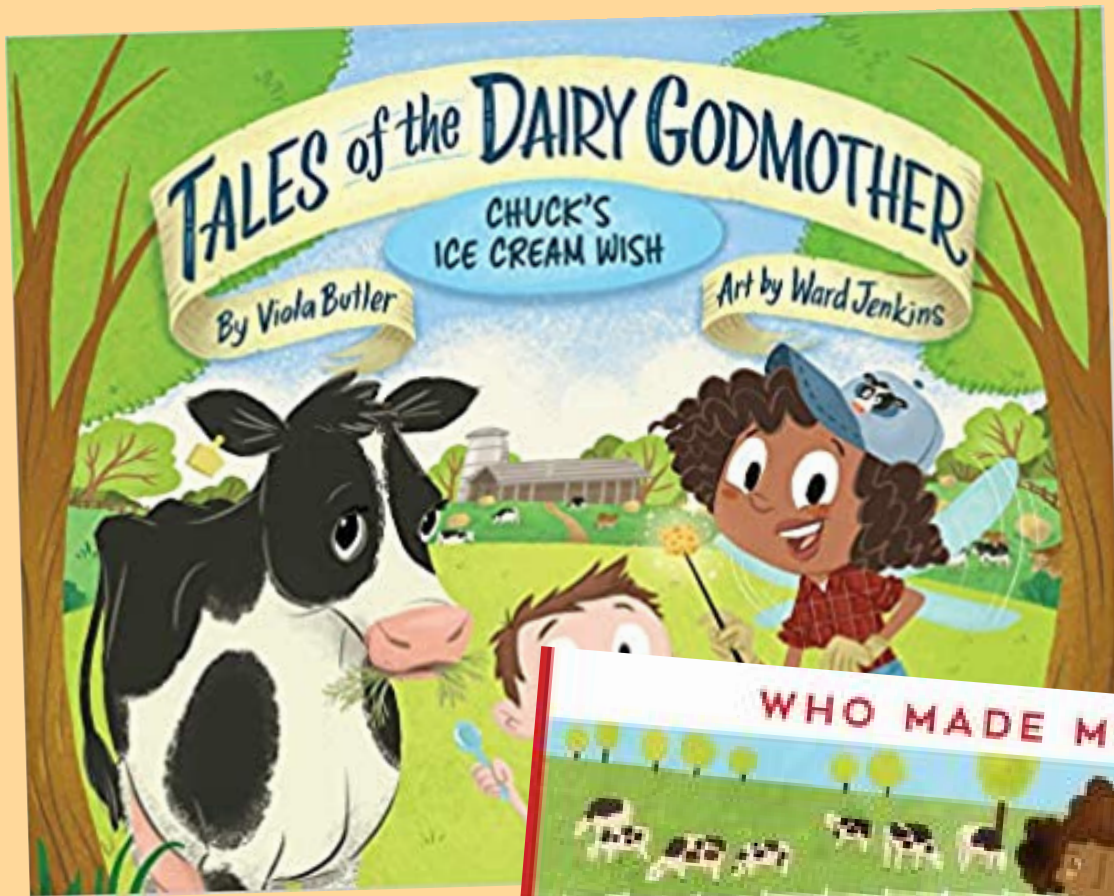
Cut out the fruits and vegetable categories on the other sheet.



PLANT PARTS MATCHING



Cheese: Dairy



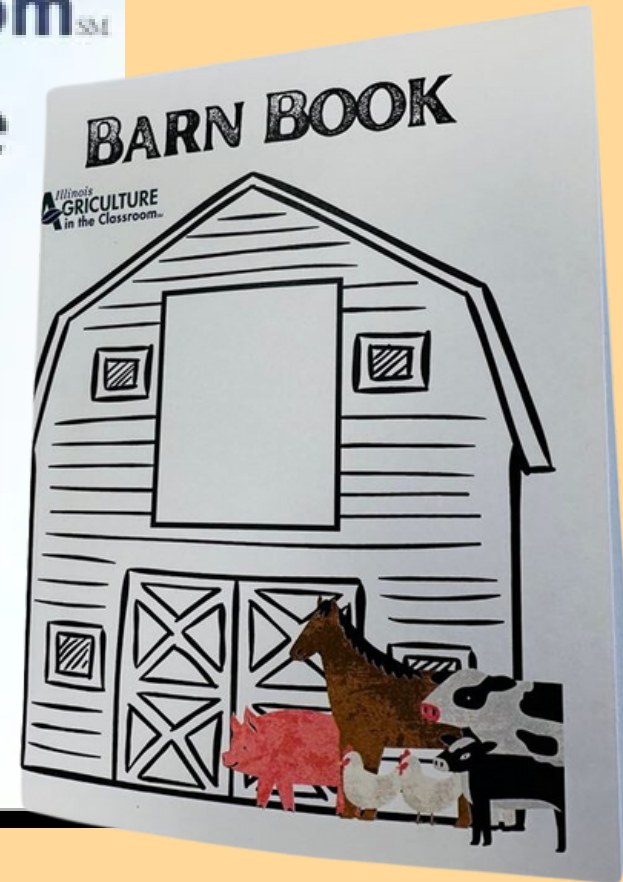
MILK PLASTIC

WIMMF

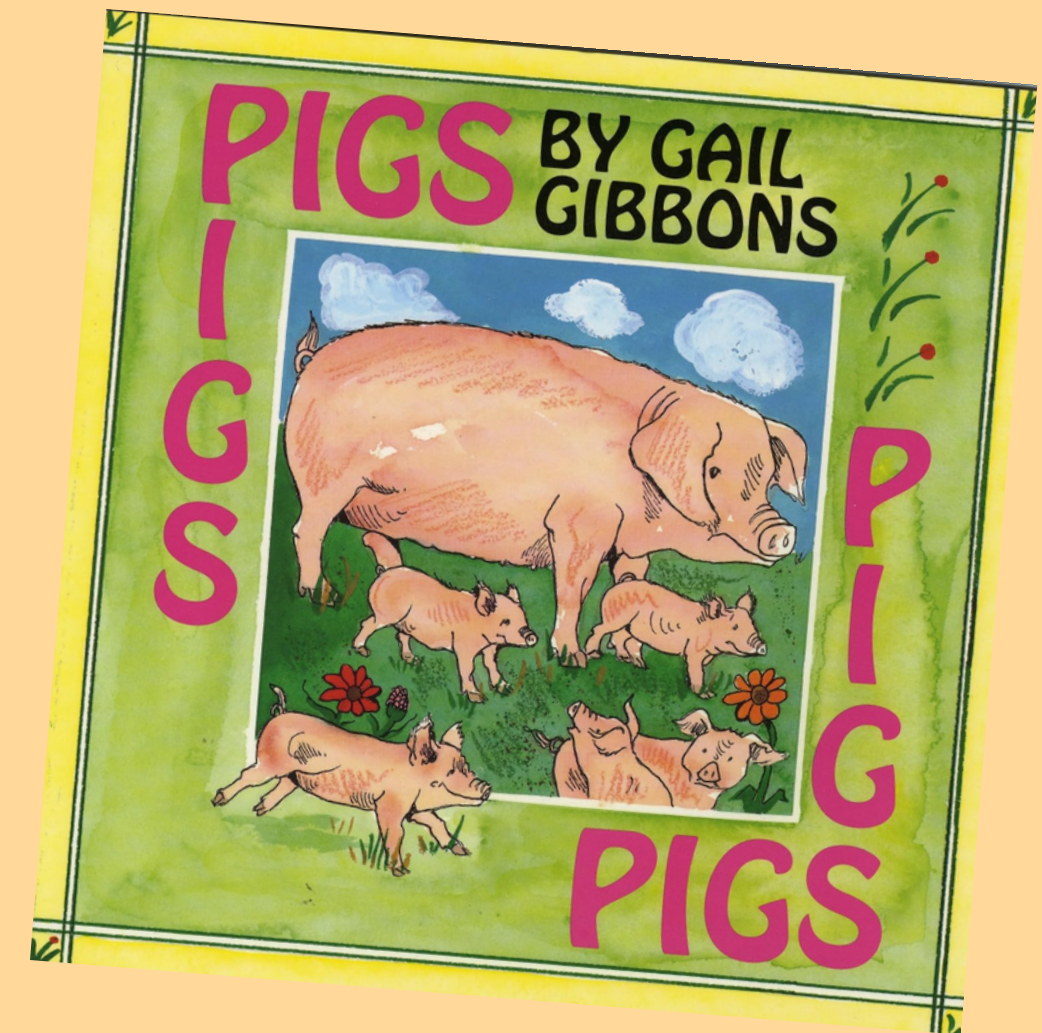
Pepperoni & Sausage: Beef & Pork



BEAUTIFUL BOVINE



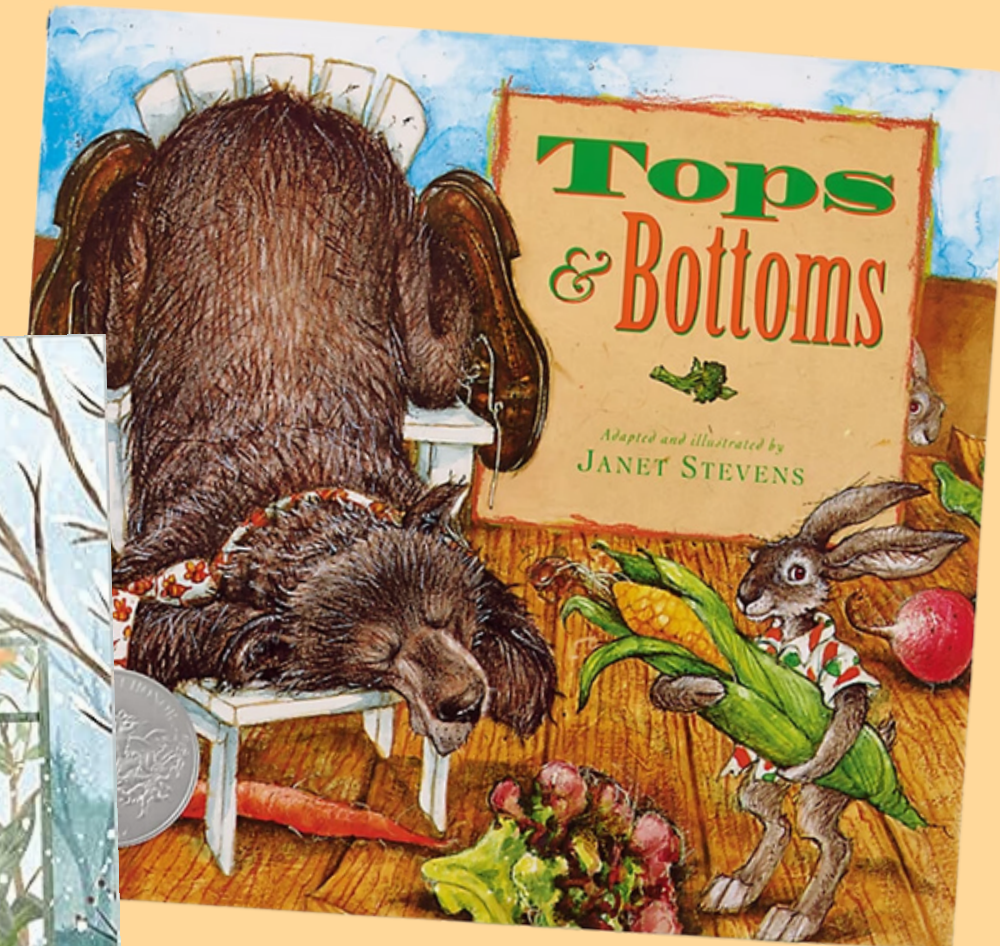
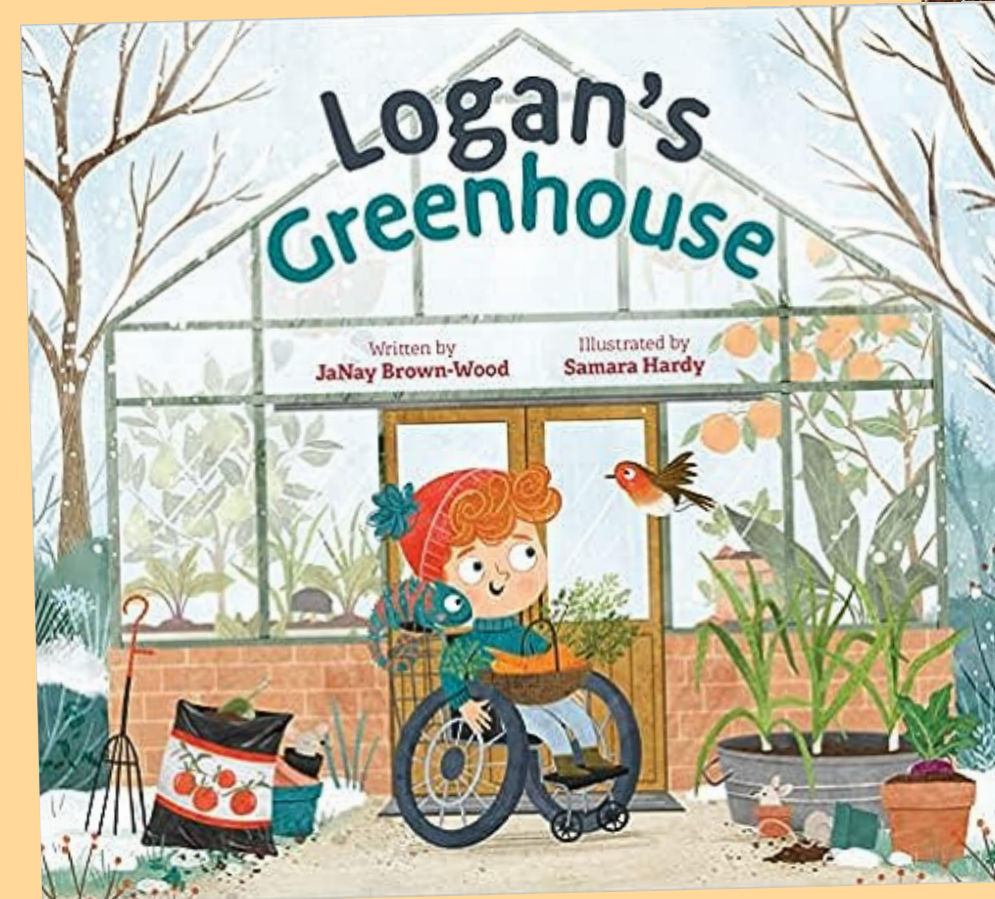
BARN BOOK "ZINE"



Other Toppings: Specialty Crops



GARDEN IN A GLOVE

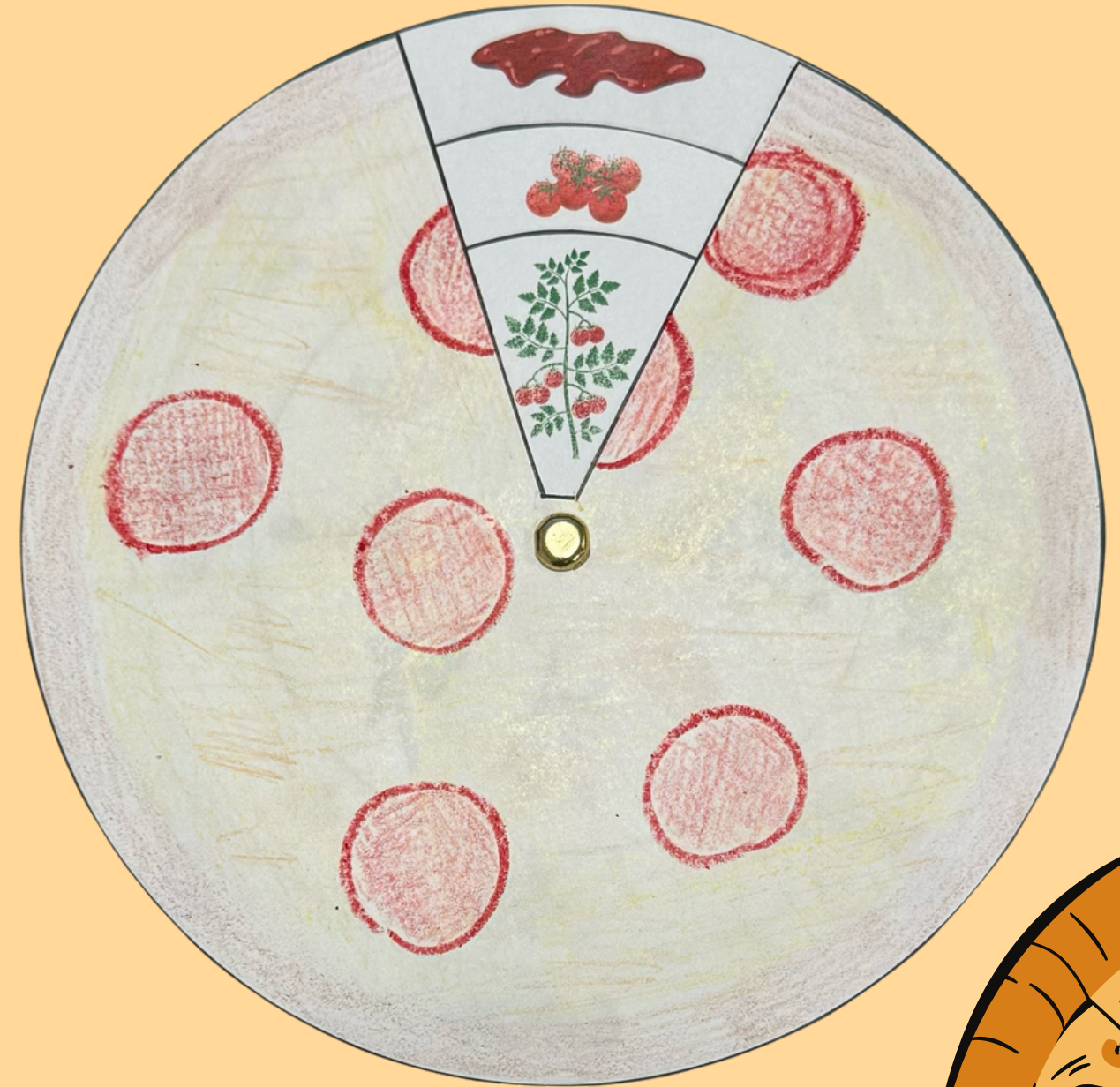
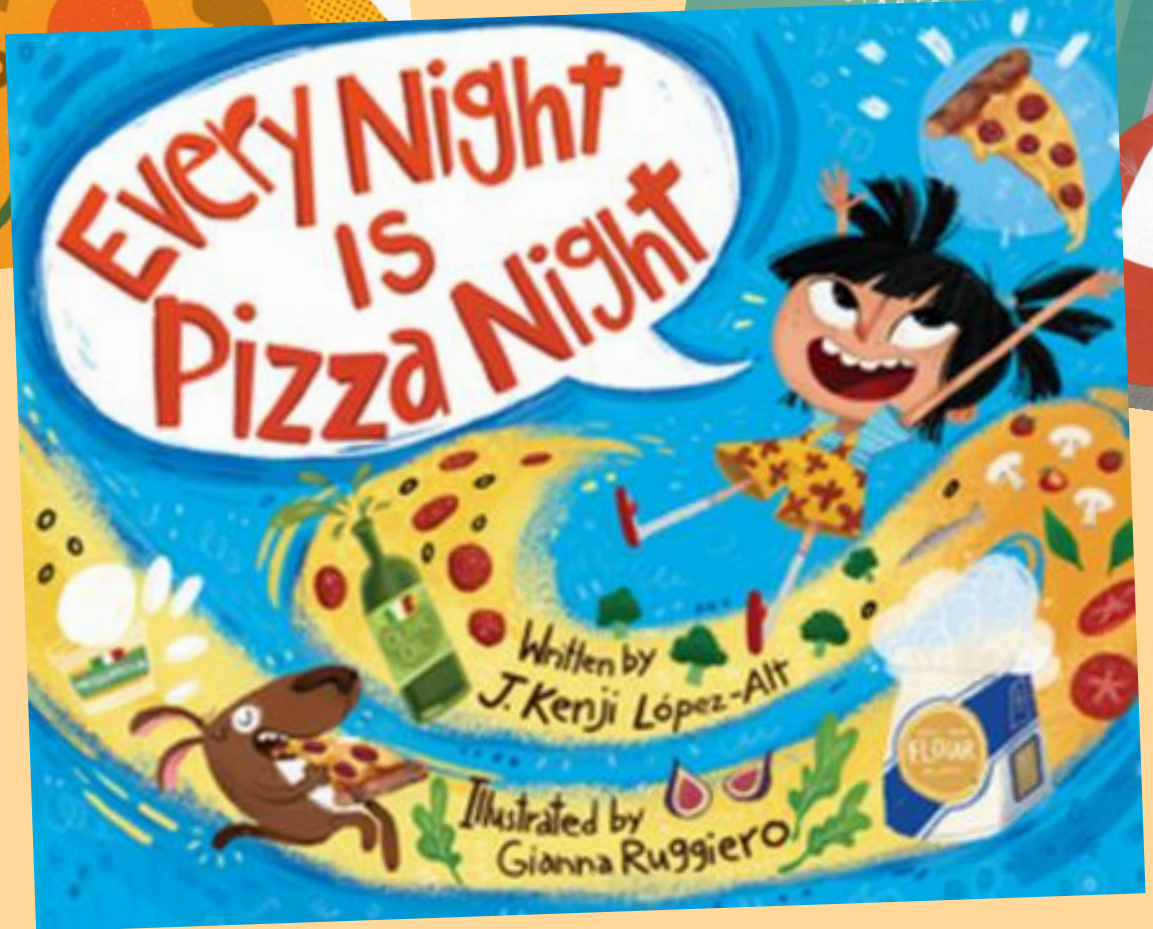


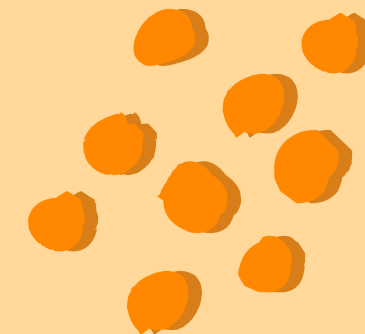
Solar Oven





Pizza Process



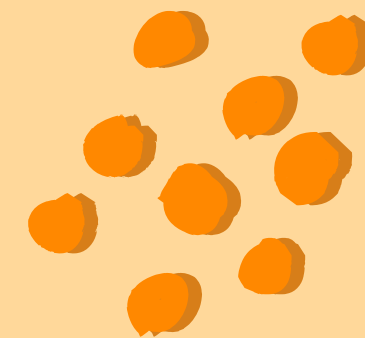


Call us for Order



FIND YOUR COUNTY AG LITERACY COORDINATOR



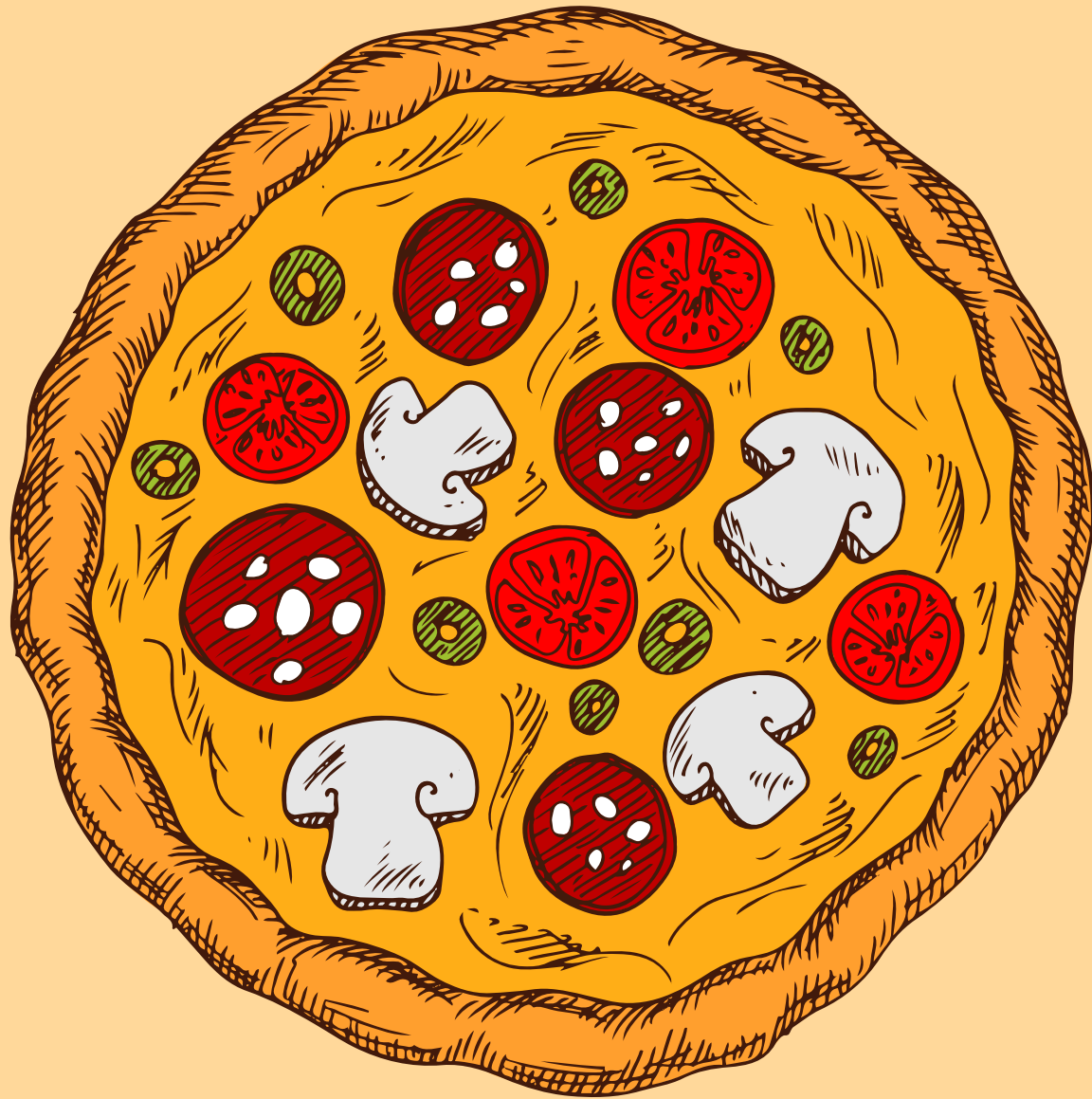
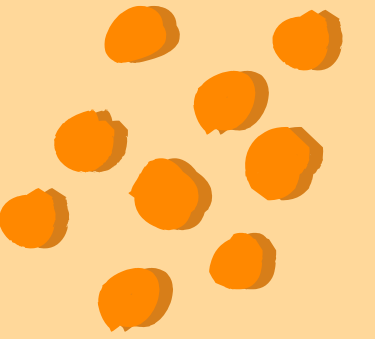


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SIGN UP FOR OUR MONTHLY NEWSLETTER





**THANK
YOU**

