¡Buen provecho!
Eat Well
Eating Healthy for Success
Curriculum

Nutrition Education for Pre-K to 1st Grade

35 fun lessons that meet Next Generation Learning Standards
This curriculum was developed by the New York City Health Department’s Center for Heath Equity and the Fund for Public Health in New York. Funding for this project was provided by the Doris Duke Charitable Foundation.

Special thanks to New York City Health Department staff Elizabeth Solomon, MS, RD and Lorna Power, MPH, RD for lesson content review and Christina Dyer, MS, RD for lesson content development.

We hope you find this curriculum fun, informative and easy to use. We welcome your questions and comments. Please feel free to contact us at eatwell@health.nyc.gov.

2019 Edition
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Welcome to the Eating Healthy for Success Curriculum!

This curriculum includes 35 fun lessons on eating and growing healthy foods for preschoolers, kindergartners and 1st graders.

Getting Started

- **Eating Healthy for Success** includes seven modules that can be used throughout the school year.
- Each module contains five lessons that combine English language arts, literacy and mathematics to encourage students to learn more about where food comes from, how it grows and healthy choices they can make to grow healthy and strong.
- Each lesson includes an introduction, main activity, multi-level applications and big question exploration. The multi-level applications section provides grade-appropriate activities to follow the main activity section. Lessons are should take about 20 minutes to complete.
- The curriculum’s pick-and-choose design allows teachers to choose lessons that best fit into classroom studies throughout the year. However, teachers are encouraged to teach Lesson 1 as they start each module, as it helps set the stage for that particular topic.
- Food tastings are not included in each lesson but would fit nicely into most lessons and are encouraged, if possible. Tips for food tastings in the classroom and notes about food allergies can be found on Page 8.

Enjoy learning about new foods and nutrition with your students!
## New York State Next Generation Standards Met by Curriculum Lessons

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### Prekindergarten Standards

| PKR1 | Participate in discussions about a text. (RI&RL) |
| PKR3 | Develop and answer questions about characters, major events, and pieces of information in a text. (RI&RL) |
| PKR5 | Interact with a variety of genres. (RI&RL) |
| PKR7 | Describe the relationship between illustrations and the text. (RI&RL) |
| PKR9 | Make connections between self, text, and the world. (RI&RL) |
| PKW1 | Use a combination of drawing, dictating, oral expression, and/or emergent writing to state an opinion about a familiar topic in child-centered, authentic, play-based learning. |
| PKW2 | Use a combination of drawing, dictating, oral expression, and/or emergent writing to name a familiar topic and supply information in child-centered, authentic, play-based learning. |
| PKW3 | Use a combination of drawing, dictating, oral expression, and/or emergent writing to narrate an event or events in a sequence. |
| PKL5 | Explore and discuss word relationships and word meanings.  
**PKL5a:** Sort common objects into categories (e.g., shapes, foods) for understanding of the concepts the categories represent.  
**PKL5b:** Demonstrate understanding of frequently occurring words by relating them to their opposites (e.g., hot/cold).  
**PKL5c:** Use words to identify and describe the world around them. |
| PKSL1 | Participate in collaborative conversations with diverse peers and adults in small and large groups and during play. |
| PKSL2 | Interact with diverse formats and texts. |
| **NY-PK.CC.1** | Count to 20. |
| **NY-PK.CC.3** | Understand the relationship between numbers and quantities to 10; connect counting to cardinality.  
a. When counting objects, say the number names in the standard order, pairing each object with one and only one number name and each number name with one and only one object. (1:1 correspondence)  
b. Explore and develop the concept that the last number name said tells the number of objects counted, (cardinality). The number of objects is the same regardless of their arrangement or the order in which they were counted. |
| **NY-PK.CC.4** | 4a. Answer counting questions using as many as 10 objects arranged in a line, a rectangular array, and a circle. Answer counting questions using as many as 5 objects in a scattered configuration.  
4b. Given a number from 1–10, count out that many objects. |
| **NY-PK.CC.5** | Recognize whether the number of objects in one group is more than, fewer than, or equal to (the same as) the number of objects in another group. Note: Include groups with up to five objects. |
| **NY-PK.MD.2** | Sort objects and shapes into categories; count the objects in each category. Note: Limit category counts to be less than or equal to 10. |
| **NY-PK.G.3** | Explore two- and three-dimensional objects and use informal language to describe their similarities, differences, and other attributes. |
| **NY-PK.G.4** | Create and build shapes from components. |
## New York State Next Generation Standards Met by Curriculum Lessons

### Kindergarten Standards

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>KR1</td>
<td>Develop and answer questions about a text. (RI&amp;RL)</td>
</tr>
<tr>
<td>KR3</td>
<td>Identify characters, settings, major events in a story, or pieces of information in a text. (RI&amp;RL)</td>
</tr>
<tr>
<td>KR4</td>
<td>Identify specific words that express feelings and senses. (RI&amp;RL)</td>
</tr>
<tr>
<td>KR9</td>
<td>Make connections between self, text, and the world. (RI&amp;RL)</td>
</tr>
<tr>
<td>KW1</td>
<td>Use a combination of drawing, dictating, oral expression, and/or emergent writing to state an opinion about a familiar topic or personal experience and state a reason to support that opinion.</td>
</tr>
<tr>
<td>KW2</td>
<td>Use a combination of drawing, dictating, oral expression, and/or emergent writing to name a familiar topic and supply information.</td>
</tr>
<tr>
<td>KW6</td>
<td>Develop questions and participate in shared research and exploration to answer questions and to build and share knowledge.</td>
</tr>
<tr>
<td>KW7</td>
<td>Recall and represent relevant information from experiences or gather information from provided sources to answer a question in a variety of ways (e.g., drawing, oral expression, and/or emergent writing).</td>
</tr>
</tbody>
</table>
| KSL1 | Participate in collaborative conversations with diverse peers and adults in small and large groups and during play.  
**KSL1a:** Follow agreed-upon rules for discussions, including listening to others, taking turns, and staying on topic.  
**KSL1b:** Participate in conversations through multiple exchanges.  
**KSL1c:** Consider individual differences when communicating with others. |
| KSL2 | Participate in a conversation about features of diverse texts and formats. |
| KL5  | Explore and discuss word relationships and word meanings.  
**KL5a:** Sort common objects into categories (e.g., shapes, foods) for understanding of the concepts the categories represent.  
**KL5b:** Demonstrate understanding of frequently occurring verbs and adjectives by relating them to their opposites (antonyms)  
**KL5c:** Use words to identify and describe the world, making connections between words and their use (e.g., places at home that are colorful).  
**KL5d:** Explore variations among verbs that describe the same general action (e.g., walk, march, gallop) by acting out the meanings. |
| NY-K.CC.1 | Count to 100 by ones and by tens. |
| NY-K.CC.3 | Write numbers from 0 to 20. Represent a number of objects with a written numeral 0-20 (with 0 representing a count of no objects). |
| NY-K.MD.2 | Directly compare two objects with a common measurable attribute and describe the difference. |
| NY-K.MD.3 | Classify objects into given categories; count the objects in each category and sort the categories by count. Note: Limit category counts to be less than or equal to 10. |

### 1st Grade Standards

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1R1</td>
<td>Develop and answer questions about key ideas and details in a text. (RI&amp;RL)</td>
</tr>
<tr>
<td>1R3</td>
<td>Describe characters, settings, and major events in a story, or pieces of information in a text. (RI&amp;RL)</td>
</tr>
<tr>
<td>1R4</td>
<td>Identify specific words that express feelings and senses. (RI&amp;RL)</td>
</tr>
<tr>
<td>1R9</td>
<td>Make connections between self and text (texts and other people/world). (RI&amp;RL)</td>
</tr>
<tr>
<td>1W2</td>
<td>Write an informative/explanatory text to introduce a topic, supplying some facts to develop points, and provide some sense of closure.</td>
</tr>
<tr>
<td>1W6</td>
<td>Develop questions and participate in shared research and explorations to answer questions and to build knowledge.</td>
</tr>
</tbody>
</table>
### 1st Grade Standards, continued

<table>
<thead>
<tr>
<th>Standard</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>1W7</strong></td>
<td>Recall and represent relevant information from experiences or gather information from provided sources to answer a question in a variety of ways.</td>
</tr>
</tbody>
</table>
| **1SL1** | Participate in collaborative conversations with diverse peers and adults (e.g., in small and large groups and during play).  
1SL1a: Follow agreed-upon rules for discussions and participate by actively listening, taking turns, and staying on topic.  
1SL1b: Build on others’ talk in conversations by responding to the comments of others through multiple exchanges.  
1SL1c: Ask questions to clear up any confusion about topics and texts under discussion.  
1SL1d: Consider individual differences when communicating with others. |
| **1SL2** | Develop and answer questions about key details in diverse texts and formats. |
| **1L5** | Demonstrate understanding of word relationships and nuances in word meanings.  
1L5a: Sort words into categories (e.g., colors, clothing) to gain a sense of the concepts the categories represent.  
1L5b: Define words by category and by one or more key attributes (e.g., a duck is a bird that swims; a tiger is a large cat with stripes).  
1L5c: Use words for identification and description, making connections between words and their use (e.g., places at home that are cozy).  
1L5d: Distinguish shades of meaning among verbs differing in manner (e.g., look, peek, glance, stare, glare, scowl) and adjectives differing in intensity (e.g., large, gigantic) by defining or choosing them or by acting out the meanings. |
| **NY-1.NBT.1** | Count to 120, starting at any number less than 120. In this range, read and write numerals and represent a number of objects with a written numeral. |
| **NY-1.OA.1** | Use addition and subtraction within 20 to solve one step word problems involving situations of adding to, taking from, putting together, taking apart, and/or comparing, with unknowns in all positions. Note: Problems should be represented using objects, drawings, and equations with a symbol for the unknown number. Problems should be solved using objects or drawings, and equations. |
| **NY-1.MD.4** | Organize, represent, and interpret data with up to three categories; ask and answer questions about the total number of data points, how many in each category, and how many more or less are in one category than in another. |
| **NY-1.G.1** | Distinguish between defining attributes versus non-defining attributes for a wide variety of shapes. Build and/or draw shapes to possess defining attributes. |
| **NY-1.G.3** | Partition circles and rectangles into two and four equal shares, describe the shares using the words halves, fourths, and quarters, and use the phrases half of, fourth of, and quarter of. Describe the whole as two of, or four of the shares. Understand for these examples that decomposing into more equal shares creates smaller shares. |
Food Tastings

Food tastings are not included in each lesson but would fit nicely into most lessons and are encouraged. See our tips below for extending the lessons with hands-on food exploration.

Food Safety

- Wash all fruits and vegetables thoroughly, regardless of whether the produce will be served whole, peeled or cooked.
- Always have student and adult participants wash their hands with soap and water before touching food.
- Sanitize all surfaces prior to preparing or serving food.
- If serving dairy products: 1) check the expiration date for freshness, 2) keep refrigerated until use and 3) save the packaging so all participants can see the source of their food.
- Small fruits and vegetables can be a choking hazard. For preschool children, cut the following foods in half lengthwise before serving: grapes, baby carrots and small tomatoes.

Tips for Encouraging New Foods

- Serve food family style, in separate serving bowls with serving spoons. Let student and adult participants serve themselves samples of the foods.
- Leave some fruits and vegetables whole for the student and adult participants to see, touch and smell.
- Assume that every student will try the food, even if a child usually doesn’t eat fruits or vegetables.
- Use positive phrases to encourage everyone to taste new foods.
- Encourage the class to use their senses to touch, smell, see, hear and taste the foods before eating them.
- Remind the students that by trying new foods they will begin to like more foods and have new favorite foods.

Food Allergies

- When serving food to students, it is very important to consult your school nurse before hosting a food tasting. Your school nurse will have your student’s allergy response plan and will inform you of steps to take in an emergency.
- Common food allergies include peanuts, milk, eggs, fish, shellfish, tree nuts, soybeans and wheat. Common allergic reaction symptoms may include coughing, difficulty breathing, dizziness, diarrhea, gas, hives, itchy skin or eyes, nausea, pain, rash, vomiting, or swelling of the throat, lips, face or tongue.
Module 1: Adventures in New Foods

Big Question: Why should we try new foods?

Lesson 1: Trying New Foods
Lesson 2: Mealtime Helpers
Lesson 3: A Healthy Breakfast
Lesson 4: Food Around the World
Lesson 5: Terrific Tastes
Lesson 1: Trying New Foods

Introduction

1. Tell the students that today they will be reading a book about trying new foods.

Activity

1. Read the book “I Will Never Not Eat a Tomato” by Lauren Child. Use the questions below to start a discussion:
   a. What foods did Lola dislike in the beginning of the story?
   b. What foods did Lola end up liking?
   c. Why did Lola change her mind about trying new foods?
   d. If you could meet Lola, what questions would you ask her?

Big Question Exploration:

What would happen if you never tried new foods?
Activity, continued

2. Have students count all the new foods that Lola tries in the book. List the foods on chart paper. Have students describe how the foods taste, feel and look.

3. Ask the class to remember a time when they didn’t like a food, but later changed their mind. Have students describe any emotions they may feel about trying new foods: nervous, excited, scared, sad, happy, etc.

4. Remind students that all foods they eat were once new foods and that by trying new foods they can help their bodies grow, stay healthy and find new foods to like.

Big Question Exploration

Think about how many new foods you have tried since you were a baby. What would happen if you never tried new foods?

Trying new foods means more favorite foods! Each new food provides our bodies with different things they need to stay healthy, like vitamins and minerals. The more foods you try, the more foods you will like!

Multi-Level Applications

Prekindergarten – Have students draw a picture of a new food they want to try and help them spell the name of the food.

Kindergarten – Have students draw a picture of a new food they want to try and create a fun name for the food. Students should describe the picture and tell the fun name to a partner.

1st Grade – Have each student think of their favorite dinner foods. Write a dinner menu, creating fun new names for each food. Complete the sentence “I think my menu is _____” to describe the menu.
Objectives
Students will be able to:
• Describe the importance of mealtimes
• Identify what they can do to help at mealtime

New York State Next Generation Standards met:
Pre-K – PKR1, PKR3, PKR5, PKR9, PKW2, PKSL2
Kindergarten – KR1, KR3, KR9, KW2, KSL2
1st Grade – 1R1, 1R3, 1R9, 1W2, 1W7, 1SL2

Materials and Setup:
• Picture of MyPlate
• “Zachary’s Dinnertime” by Lara Levinson
• Chart paper, markers
• Paper, crayons

Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.

2. Tell the students that today they will read a book about mealtime and different meals we can eat at mealtime. Ask the students what they like to eat at dinnertime with their families. Tell students that eating meals with their family is a chance to try new foods, cook and talk together and practice manners.

Big Question Exploration:
How does mealtime help us try new foods?
Activity

1. Read the book “Zachary’s Dinnertime” by Lara Levinson. Use the questions below to start a discussion:
   a. What foods did Zachary try at his friend’s house? How are they alike and different? What food groups do you see?
   b. How did Zachary feel about helping at dinnertime at the beginning of the book and at the end?
   c. What can we do to help at dinnertime? Encourage students to mention setting the table, wiping the table, washing vegetables, cutting soft fruits and vegetables with a plastic knife, mashing soft fruits and vegetables and stirring foods with a spoon.
   d. What do you know about the word “traditions?” Explain that the book is about traditions. Traditions are things we do that are passed from one generation to the next. Food traditions are an important part of our culture. Food traditions are present in many family gatherings, holidays and special occasions.

Multi-Level Applications

Prekindergarten – Have students draw a picture of what mealtime looks like at their house and tell them what they can do to help at mealtime.

Kindergarten – Have students draw a picture of their favorite family meal and write the names of the foods.

1st Grade – Have students draw a picture of what mealtime looks like at their house. Students should then write a sentence to describe the picture.
Module 1: Adventures in New Foods

Lesson 3: A Healthy Breakfast

Objectives
Students will be able to:

- Describe the importance of eating a healthy breakfast every day
- Identify and describe healthy food choices for breakfast

New York State Next Generation Standards met:

Pre-K – PKR1, PKR3, PKR5, PKR9, PKW2, PKSL1, PKSL2

Kindergarten – KR1, KR3, KR9, KW2, KSL2

1st Grade – 1R1, 1R3, 1R9, 1W2, 1W7, 1SL2, NY-1.MD.4

Materials and Setup:

- Food cards
- “The Hatseller and the Monkeys: A West African Folktale” by Baba Wagué Diakrié
- School food breakfast menu (1st grade only)
- Paper, crayons

Introduction

1. Tell the students that today they will learn about breakfast and what foods make a healthy breakfast.

Activity

1. Ask students what time of day they eat breakfast. Ask how they feel when they wake up in the mornings. Do they feel hungry? Explain that breakfast is especially important because it is the first meal we eat after a long time without food during the night. Remind students that a healthy breakfast is offered at school for every student, every day.

Big Question

Exploration:

How can breakfast be a chance to try new foods?
Activity, continued

2. Show a few of the food cards with foods that could be eaten for breakfast. Explain that these are healthy foods we can eat every day for breakfast. Ask students to name what foods they eat for breakfast. Help the class name foods that would not be healthy breakfast choices every day, such as doughnuts, sugary cereals, muffins and bacon.

3. Read the book “The Hatseller and the Monkeys: A West African Folktale” by Baba Wagué Diakrié. Use the questions below to start a discussion:
   • Why did BaMusa feel so tired and hungry?
   • What did BaMusa do to help him think of a better way to get his hats back?
   • How do you feel after you eat breakfast?
   • What fruits do you like to eat at breakfast?

Big Question Exploration

How can breakfast be a chance to try new foods?

Breakfast is a fun meal to try new fruits (such a mangoes and berries), proteins (such as eggs) and grains (such as oatmeal and crunchy whole-grain cereals) that you may not have had before or have a chance to eat other times of the day. Trying new foods helps you find more favorite foods and provides a variety of nutrients for your body, such as vitamins and minerals.

Multi-Level Applications

Prekindergarten – Have students draw a healthy breakfast and describe the picture to the class.

Kindergarten – Have students draw a healthy breakfast and write the names of the food.

1st Grade – Have students look at the school breakfast menu and create a chart representing all the different food groups represented.
**Module 1: Adventures in New Foods**

**Lesson 4: Food Around the World**

**Objectives**

Students will be able to:
- Describe and identify foods traditions from a variety of cultures

**New York State Next Generation Standards met:**

Pre-K – PKR1, PKR3, PKR5, PKR9, PKW2, PKW7, PKSL1, PKSL2, PKL5, NY-PK.G.4

Kindergarten – KR1, KR3, KR9, KW2, KSL1, KSL2

1st Grade – 1R1, 1R3, 1R9, 1W2, 1W7, 1SL2

**Materials and Setup:**
- “Everybody Cooks Rice” by Norah Dooley
- Playdough (Pre-K only)
- Paper, crayons

**Introduction**

1. Tell the students that today they will learn about food enjoyed by people around the world.

**Activity**

1. Read the book “Everybody Cooks Rice” by Norah Dooley. Use the questions below to start a discussion:
   a. What is different about how the rice is eaten?
   b. What type rice have you tasted?
   c. Point out the various cooking methods. What differences do you see in the way people in different cultures prepare rice?

**Big Question Exploration:**

How can food traditions for different cultures help us try new foods?
Activity, continued

2. Refer to the photos throughout the book. Review and discuss food traditions in different cultures:
   a. Explain that the book illustrates traditions. Traditions are things we do that are passed from one generation to the next. For example, how we learn to prepare foods is a common tradition.
   b. Food traditions are an important part of our culture. Food traditions are present in many family gatherings, holidays and special occasions.
   c. Remind students that every country and culture has different food traditions.

3. On chart paper, write “Food Traditions.” Have students help you list any traditions they may have around food in their homes, such as during holidays, special meals or special occasions. Reflect as a class how foods they eat might be different from foods their friends’ families eat.

Multi-Level Applications

Prekindergarten – Ask students to describe the shape of rice in the book. Provide students with playdough and have them roll the dough into long snakes. Then divide the dough into small round balls to roll them into rice.

Kindergarten – Have students draw a picture of rice they eat for holidays or special occasions, and describe the food to the class.

1st Grade – Have students create a bread book with drawings of rice from around the world and write about it.
Objectives

Students will be able to:

• Describe the four tastes: sweet, salty, sour and bitter
• Identify foods that represent each taste

New York State Next Generation Standards met:

Pre-K – PKR1, PKR3, PKSL1
Kindergarten – KR1, KR3, KR4, KSL1
1st Grade – 1R1, 1R3, 1R4, 1W2, 1SL1

Materials and Setup:

• Food cards representing the four tastes (see chart on Page 20)
• Chart paper with a giant U representing a tongue and tiny dots for taste buds
• Taste Bud Pictures (Page 21) for each student
• My Taste Buds worksheet (Page 22) for each student
• Scissors, glue, markers, crayons

Introduction

1. Ask students to name what we use to taste foods. Have them point to their tongue and nose. Have students try to guess how many taste buds a person has. Explain that we have thousands of taste buds on our tongue to help us taste foods.
2. Tell the students that today they will learn about taste buds and flavors.

Activity

1. Ask students if they have ever tried a new food.

Big Question Exploration:

What would happen when you try new foods if you didn’t have any taste buds?

Teacher Note: Food tastings work great with this lesson! See Page 8 for tips.
Activity, continued

2. Explain to the students that all foods we like were once new to us and some new foods eventually become favorite foods.

3. Show the chart paper of the tongue. Explain that we can detect four tastes with our tongues. Ask the students to describe these tastes. Write each taste (bitter, sweet, salty and sour) in each quadrant of the tongue as they name them.

4. Show a few food cards for each type of taste (sweet, salty, bitter and sour). Have students help you list/draw fruits and vegetables that have these onto the chart paper.

<table>
<thead>
<tr>
<th>Sweet</th>
<th>Salty</th>
<th>Bitter</th>
<th>Sour</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strawberries</td>
<td>Pickles (cucumbers)</td>
<td>Parsley</td>
<td>Lemon</td>
</tr>
<tr>
<td>Bananas</td>
<td>Tomato sauce</td>
<td>Kale</td>
<td>Limes</td>
</tr>
<tr>
<td>Blueberries</td>
<td>French fries</td>
<td>Collards</td>
<td>Kiwi</td>
</tr>
<tr>
<td>Avocado</td>
<td>Celery</td>
<td>Bitter Melon</td>
<td>Grapefruit</td>
</tr>
<tr>
<td>Tomatoes</td>
<td>Cucumbers</td>
<td></td>
<td>Kumkwat</td>
</tr>
<tr>
<td>Sweet Peppers</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Think about how many taste buds you have on your tongue. What would happen when you try new foods if you didn’t have any taste buds?

Our taste buds help us detect four tastes – bitter, sweet, sour and salty. Without our taste buds, we wouldn’t be able to detect all of these wonderful flavors in new foods we try! Trying new foods is a fun way to try new flavors and learn to love more foods!

Multi-Level Applications

**Prekindergarten** – Have students cut out foods from Taste Bud Pictures (Page 21) and glue into each corresponding quadrant on My Taste Buds worksheet (Page 22).

**Kindergarten** – Have students cut out foods from Taste Bud Pictures (Page 21) and glue into each corresponding quadrant on My Taste Buds worksheet (Page 22). Students should discuss with a partner which taste they taste most during the day and other foods that have these tastes.

**1st Grade** – Have students cut out foods from Taste Bud Pictures (Page 21) and glue into each corresponding quadrant on My Taste Buds worksheet (Page 22). Write a sentence about taste buds. Have students make predictions on how the foods will taste.
<table>
<thead>
<tr>
<th>Taste Bud Pictures</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Strawberries</strong></td>
</tr>
<tr>
<td><img src="image" alt="Strawberries" /></td>
</tr>
<tr>
<td><strong>Banana</strong></td>
</tr>
<tr>
<td><img src="image" alt="Banana" /></td>
</tr>
<tr>
<td><strong>Collards</strong></td>
</tr>
<tr>
<td><img src="image" alt="Collards" /></td>
</tr>
<tr>
<td><strong>Limes</strong></td>
</tr>
<tr>
<td><img src="image" alt="Limes" /></td>
</tr>
</tbody>
</table>
My Taste Buds Worksheet

Bitter

Sour

Salty

Sweet
Module 2: Fantastic Food Groups

Big Question: Why is it important to eat a variety of foods?

Lesson 1: Meet the Food Groups
Lesson 2: Creating MyPlate
Lesson 3: A Look at Pizza
Lesson 4: Menu Building
Lesson 5: Terrific Tastes
Module 2: Fantastic Food Groups

Lesson 1: Meet the Food Groups

Objectives

Students will be able to:

1. Explain the importance of eating a variety of foods that fit into MyPlate
2. Identify the five food groups and describe food choices found in each group

New York State Next Generation Standards met:

Pre-K – PKR1, PKR3, PKW2, PKSL1, PKSL2, PKL5, NY-PK.MD.2


1st Grade – 1R1, 1R3, 1R9, 1W7, 1SL1, 1SL2, NY-1.MD.4

Materials and Setup:

- Picture of MyPlate
- Food cards
- Weekly school lunch menu (1st grade only)
- Chart paper, markers
- Paper, crayons

Introduction

1. Tell the students that today they will learn about sorting foods into the five food groups.
2. Show a picture of MyPlate. Ask students if they have ever seen this icon before, such as in the school cafeteria, and to describe what they see.
3. Explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.

Big Question Exploration:

What does MyPlate remind us to do?
Activity

1. Explain that MyPlate helps us think about building a healthy plate at meal times. MyPlate illustrates the five food groups using a place setting for a meal.
2. Ask the students to help sort and categorize the food cards into food groups. As they sort, list what they know about each food group on chart paper. Explain to the students that:
   - **Fruits and vegetables** grow from plants and come in many colors. Fruits and vegetables provide our bodies with what we need (vitamins, minerals and fiber) to help our bodies stay healthy and grow.
   - **Protein foods** help keep our muscles strong and help our bodies move. Some proteins come from animals (such as beef and chicken) and some come from plants (like peanut butter and beans).
   - **Grains** provide many things to keep our bodies healthy, especially energy for our bodies to run and play. Grains come from plants (like oats, wheat and rice) and are often made into flour to make other foods (like noodles, cereal and bread).
   - **Dairy** foods (like milk, cheese and yogurt) provide our bodies with calcium to help our bones and teeth stay strong.

Multi-Level Applications

Prekindergarten – Have students describe and draw a food they want to try this week. Discuss how it fits onto MyPlate.

Kindergarten – Ask students to name and describe foods that they had for breakfast. As a class, discuss how these foods fit into a food group. Create a graph depicting how many foods from each food group the class had for breakfast. Discuss what groups might be missing.

1st Grade – Divide students into five groups and ask each group to review one day of the school lunch menu. Ask students to sort the foods into food groups. Discuss what groups might be missing and how they fit onto MyPlate.
Module 2: Fantastic Food Groups

Lesson 2: Creating MyPlate

Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.

2. Tell the students that today they will learn about creating a balanced meal using the five food groups.

Activity

1. Read “Bear Says Thanks” by Karma Wilson. Have students describe the foods that each animal brought to the feast and name the food group it belongs to.

Big Question

Exploration:

What would happen if we only ate the same foods all the time?

Objectives

Students will be able to:

1. Identify the five food groups and describe food choices found in each group
2. Explain how the five food groups help make a balanced meal

New York State Next Generation Standards met:

Pre-K – PKR1, PKR3, PKR5, PKR9, PKW2, PKSL2, PKL5, NY-PK. MD.2


1st Grade – 1R1, 1R3, 1R9, 1W2, 1SL2, 1W7, NY-1.MD.4

Materials and Setup:

- Picture of MyPlate
- “Bear Says Thanks” by Karma Wilson
- Creating MyPlate handout (Page 29)
- Food Cards
- Crayons
Activity, Continued

2. Discuss how many food groups are represented in the meal and which might be missing.
3. Ask students if they think this is a balanced meal. Explain that a balanced meal has a variety of foods from most of the food groups.

Big Question Exploration

What would happen if we only ate the same foods all the time?

Eating a variety of foods helps our bodies get what they need from different foods, such as vitamins and minerals. If we only ate the same food all the time, our bodies would only be getting a small amount of the vitamins and minerals we need to grow and be strong. And our taste buds would be very bored!

Multi-Level Applications

Prekindergarten – Have students share if they have eaten the foods from the feast and draw pictures of the feast using the Creating MyPlate handout (Page 29).

Kindergarten – Divide the students into groups. Ask each group to create a meal using all the food groups. Have students draw the meal using the Creating MyPlate handout (Page 29).

1st Grade – Ask the students to create a healthy plate using the Creating MyPlate handout (Page 29). Encourage the students to make it balanced by representing most of the food groups. Write the menu on the back of the plate.
Creating MyPlate
Module 2: Fantastic Food Groups

Lesson 3: A Look at Pizza

Objectives

Students will be able to:

1. Describe foods with more than one food group
2. Identify and describe food choices found in each food group

New York State Next Generation Standards met:

Pre-K – PKR1, PKR3, PKR5, PKR9, PKSL1

Kindergarten – KR1, KR3, KR9, KW2, KSL1, KSL2

1st Grade – 1R1, 1R3, 1R9, NY-1.NBT.1, NY-1.G.1, NY-1.G.3

Materials and Setup:

- Picture of MyPlate
- “The Pizza That We Made” by Joan Holub
- Paper, crayons

Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.

2. Tell the students that today they will learn about foods that have more than one food group.

Activity

1. Read the book “The Pizza That We Made” by Joan Holub.

Big Question Exploration:

What foods do we eat that have more than one food group? How does this help us stay healthy?
Activity, continued

2. Ask the students to identify all the food groups represented in the cheese pizza (vegetable group – peppers, tomatoes, tomato sauce, grain group – pizza dough, dairy group – cheese) and what food groups are missing (protein and fruit group).

3. Discuss what could be added to the meal to have all five food groups represented (such as chicken and a bowl of fruit).

4. Ask the students to name other foods they eat with multiple food groups (such as bean burritos, spaghetti and meatballs, and chicken stir-fry with vegetables and rice).

Multi-Level Applications

Prekindergarten – Discuss how the children made the pizza. As a class, list the steps and draw the ingredients. Ask students to describe how they might make the pizza at home.

Kindergarten – Ask students to describe how the children made the pizza. As a class, list the steps and draw the ingredients. Have students draw a picture of their own pizza. Encourage students to label the picture.

1st Grade – Discuss how the children made the dough. Ask students to imagine what the dough might feel like. Explain that the dough is elastic (like a rubber band) and the process of kneading and rolling the dough flat changes that elasticity. Ask students to draw a picture of the end shape of the dough and what happens when we cut the pizza in half and half again. Have students count the pieces and write the number.

Big Question Exploration

What foods do we eat that have more than one food group? How does this help us stay healthy?

Eating foods with more than one food group helps our bodies get different vitamins and minerals from each food to stay healthy.
Objectives
Students will be able to:
1. Understand that we eat different foods each day of the week
2. Identify and describe food choices found in each food group

New York State Next Generation Standards met:
Pre-K – PKR1, PKR3, PKR5, PKR9, PKSL1, PKSL2
Kindergarten – KR1, KR3, KR9, KW2
1st Grade – 1R1, 1R3, 1R9, 1W1

Materials and Setup:
- Picture of MyPlate
- Food cards
- “Today is Monday” by Eric Carle
- School breakfast or lunch menu
- My Healthy Feast worksheet (Page 35) for each student (K-1st grade only)
- Paper, crayons

Introduction
1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.
2. Tell the students that today they will learn about how to build a menu for the week.

Activity
1. Read the book “Today is Monday” by Eric Carle. Ask the students to identify all the foods for each day of the week. Discuss what could be added to the meal to have all five food groups represented (fruit).

Big Question Exploration:
Think about all the foods the animals brought to the feast. What would happen if they all brought the same thing?
Activity, continued

2. Ask students what they know about menus. Explain that menus help us plan healthy meals for each day of the week.
3. Remind the students that their school creates a school breakfast and lunch menu for each month.
4. Show an example of a menu using the school menu. Examine some of the healthy food choices they have at school.

Big Question Exploration

Think about all the different foods the animals brought to the feast. What would happen if they all brought the same thing?

It would be a boring feast! Our senses crave variety in the foods we eat – how they look, feel and taste! Eating a variety of foods provides our bodies with what they need to be healthy and grow strong, such as vitamins, minerals and fiber.

Multi-Level Applications

Prekindergarten – Write the days of the week on chart paper. Create a menu for a “Healthy Class Feast” by naming healthy foods for each day of the week to bring to the feast.

Kindergarten – Ask students to create a “Healthy Class Feast” menu by drawing a food for each day to bring to the feast using the My Healthy Feast worksheet (Page 35). Write the name of each food.

1st Grade – Ask students to create a “Healthy Class Feast” menu by drawing a food for each day to bring to the feast using the My Healthy Feast worksheet (Page 35). Have students label the foods and describe the feast in a sentence. Encourage students to have all five food groups represented at the feast.
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<td><strong>Sunday</strong></td>
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Module 2: Fantastic Food Groups

Lesson 5: Mapping Healthy Bodies

Objectives

Students will be able to:

1. Describe how foods help our bodies stay healthy
2. Identify and describe food choices found in each food group.

New York State Next Generation Standards met:

Pre-K – PKR1, PKR3, PKW2, PKSL1, PKSL2

Kindergarten – KR1, KR3, KW2, KW7, KSL2

1st Grade – 1R1, 1R13, 1W1, 1W7, 1SL2

Materials and Setup:

- Picture of MyPlate
- Food cards
- Large paper for tracing child’s silhouette
- My Healthy Body Map worksheet (Page 39) for each student
- Paper, crayons

Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.
2. Tell students that today they will make a body map with the foods that are important for them to eat.

Activity

1. Trace a child's silhouette on the large sheet of paper. Have students take turns placing food cards on the body map.

Big Question Exploration:

What would happen to our bodies if we didn’t eat healthy foods? How would we feel?
Activity, continued

2. As students place the food cards, identify which food group it belongs to and explain how that food helps the body:

- Fruits, vegetables and grains provide vitamins, minerals and fiber, which help our bodies heal when we are hurt or sick, help our tummies digest everything we eat and keep our bodies healthy all over.
- Dairy foods provide calcium and vitamin D to keep our bones and teeth healthy and strong.
- Protein foods provide protein, vitamins and minerals for strong muscles.

Big Question Exploration

What would happen to our bodies if we didn’t eat healthy foods? How would we feel?

Eating unhealthy foods with too much fat and sugar make our bodies feel weak and sick. If we only ate these foods, our bodies wouldn’t grow strong, we wouldn’t do as well in school and we wouldn’t have energy to run and play.

Multi-Level Applications

Prekindergarten – Have students draw their favorite healthy food on My Healthy Body Map worksheet (page 39).

Kindergarten – Have students write three healthy foods on the My Healthy Body Map worksheet (page 39).

1st Grade – Have students write about healthy foods on the My Healthy Body Map worksheet (page 39). Encourage them to start with this sentence:

- I think healthy foods...
My Healthy Body Map
Module 3: Bone Builders

Big Question: Why are dairy foods important?

Lesson 1: Delicious Dairy Foods
Lesson 2: From Cow to Carton
Lesson 3: The Bones inside You
Lesson 4: Healthy Drinks, Healthy Teeth
Lesson 5: Strong Skeletons
Objectives

Students will be able to:

• Identify food choices within the dairy food group
• Describe the importance of eating foods from the dairy food group
• Understand that dairy foods contain the mineral calcium

New York State Next Generation Standards met:

Pre-K – PKR1, PKR3, PKW1

Kindergarten – KR1, KR3, KSL2

1st Grade – 1R1, 1R3, 1W2, 1SL1, 1SL2

Materials and Setup:

• Picture of MyPlate
• Food cards
• Paper, crayons
• School lunch menu (1st grade only)

Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.

2. Tell the students that today they will learn about foods made from milk, which are called dairy foods and fit into the dairy food group.

3. Ask the students what they already know about dairy foods. Encourage students to mention that dairy foods are made from milk and usually come from cows, but can come from goats or sheep, too.

Big Question Exploration:

What would happen to your bones and teeth if you never ate any foods with calcium?
Activity

1. Show a few dairy food cards. Ask the students if they have ever tried them and ask them to describe how they taste.
2. Remind the students that many foods and beverages can come from milk, such as yogurt, cottage cheese and smoothies. Discuss the names, shapes and colors of the dairy foods.
3. Ask the children to touch their wrist bone. Explain that dairy foods provide our bodies with a mineral called calcium that helps keep our bones and teeth strong.

Multi-Level Applications

Prekindergarten – Have each student draw a dairy food that they would like to try.

Kindergarten – Have students draw a dairy food they would like to try and write the name.

1st Grade – Divide the students into four groups. Have each group examine a school lunch menu and find dairy foods on the menu. Describe findings to the class.

Think about the different types of foods high in calcium, such as milk, cheese, yogurt, dark leafy greens and nuts. What might happen to your bones and teeth if you never ate any foods rich in this mineral?

Eating foods high in calcium, such as dairy foods, helps us have strong teeth and bones. If we didn’t eat any of these foods, our bones and teeth might become weak.
Module 3: Bone Builders

Lesson 2: From Cow to Carton

Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.
2. Tell the students that today they will be learning about where milk comes from and how it is made into foods we eat, like yogurt and cheese.

Activity

1. Read “Milk: From Cow to Carton” by Aliki to the class. Encourage students to discuss the animals and equipment in the pictures.

Big Question

Exploration:

Why are dairy farms important?
Activity, continued

2. Ask students to describe what they learned from the book. Write their descriptions under the heading ‘Milk Facts’ on chart paper. Encourage students to mention:
   - Why milk is good for our bodies (contains good things like vitamins and minerals)
   - Where milk comes from (cows that live on a farm and are milked daily)
   - How it is prepared (cleaned and put into cartons on the dairy farm)
   - Foods that can be produced (yogurt, cheese, ice cream, etc.)

Big Question Exploration

Think about how milk is made. Why are dairy farms important?

Dairy farms provide a safe and healthy environment for cows to produce healthy milk.

Multi-Level Applications

Prekindergarten – Have students glue black circles on the All About Milk handout (Page 47). Have students count the spots and dictate the number. Encourage students to draw pictures of other things they would see on a dairy farm.

Kindergarten – Have students draw a picture to reflect one fact about milk they learned from the book and label the picture.

1st Grade – Have students write about one milk fact they learned from the book.
All About Milk
Objectives
Students will be able to:
• Describe where bones are found in our body
• Understand that dairy foods contain the mineral calcium

New York State Next Generation Standards met:
Pre-K – PKR1, PKR3, PKSL2
Kindergarten – KR1, KR3, KSL2
1st Grade – 1R1, 1R3, 1W2, 1SL1, 1SL2

Materials and Setup:
• Picture of MyPlate
• “Bones” by Stephen Krensky
• Paper, crayons
• Song “Dem Bones” by the Delta Rhythm Boys and a music player (Pre-K)

Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.
2. Tell the students that today they will learn about bones and how dairy foods help keep them strong.

Big Question Exploration:
How would our bodies look and function if we didn’t have bones?
Activity

1. Ask the students to touch their wrists, chins and knees. Explain that these are our bones.
2. Tell the students that dairy foods (such as milk, cheese and yogurt) provide our bodies with a mineral called calcium, which keeps our bones and teeth strong.
4. Ask students to discuss how they have grown since they were babies. Explain that bones in our bodies need a mineral called calcium to grow. Tell them that calcium is found in dairy foods.

Multi-Level Applications

Prekindergarten – Play the song “Dem Bones” for the class and have students dance around the room. Have students try to find all the bones mentioned in the song.

Kindergarten – Have students describe how bones look and feel. Write words up on the board or on a chart.

1st Grade – Have students draw a picture and write about how they have grown since they were babies.

Big Question Exploration

How would our bodies look and function if we didn’t have bones?

If we didn’t have any bones, we would be like blobs or worms. Eating dairy foods helps us have strong teeth and bones by providing a mineral called calcium. If we didn’t eat any dairy foods, our bones and teeth might become weak.
Module 3: Bone Builders

Lesson 4: Healthy Drinks, Healthy Teeth

Objectives
Students will be able to:
• Explain the importance of eating dairy foods for good dental health
• Understand that dairy foods contain the mineral calcium

New York State Next Generation Standards met:
Pre-K – PKR1, PKR3, PKSL2, NY-PK.CC.1
Kindergarten – KR1, KR3, KW2, KSL2
1st Grade – 1R1, 1R3, 1W2, 1SL1, 1SL2

Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.

2. Explain that the dairy food group contains foods made from milk. Ask the students what they already know about dairy foods.

3. Tell the students that today they will be learning about healthy teeth and how dairy foods help keep them strong.

Materials and Setup:
• Picture of MyPlate
• Dental health poster
• Chart paper, markers
• Paper, crayons

Big Question Exploration:
What can happen to our teeth if we drink a lot of soda and chocolate milk?
Activity

1. Ask students to show you their teeth. Explain that dairy foods provide our bodies with a mineral called calcium, which helps keep our teeth strong.
2. Show students the dental health poster. Ask students to name what is the same and different in the two pictures.
3. Ask the students why they think the child's teeth look like they do in the picture.
   a. Mention that drinking sugary beverages (including strawberry and chocolate milk, juice drinks, sweetened teas and soda) and eating sticky candy (like lollipops and gummies) are very damaging to our teeth and can cause tooth decay. If left untreated, tooth decay can cause pain. Once tooth decay develops, you need to visit the dentist or it will get worse.
4. Ask the students what we need to do to keep our teeth healthy and strong.
   a. Explain that unflavored milk and water are the best drinks for keeping our teeth healthy. Regular brushing with fluoride toothpaste, flossing, and regular dental cleanings prevent cavities and keep our teeth healthy.

Multi-Level Applications

Prekindergarten – Write “Healthy Teeth Facts” on chart paper. Talk about how many teeth children have (20) and how many they will get as adults (32). Ask the children to talk about what they do to keep their teeth healthy.

Kindergarten – Have students draw their own healthy teeth facts that describe activities and foods that help keep teeth healthy, including healthy drinks and dairy foods. Have them describe the pictures to a partner.

1st Grade – Have students write or draw an “All About Teeth” page. Encourage them to include dairy foods and healthy drinks on their page.
Module 3: Bone Builders

Lesson 5: Strong Skeletons

Objectives
Students will be able to:
• Explain the importance of eating dairy foods
• Understand that dairy foods contain the mineral calcium

New York State Next Generation Standards met:
Pre-K – PKR1, PKR3, PKSL1
Kindergarten – KR1, KRL3, NY-K.CC.1, NY-K.CC.3
1st Grade – 1R1, 1R3, 1W2, NY-1.NBT.1

Materials and Setup:
• Picture of MyPlate
• A slightly damp sponge
• Glue, black construction paper, dry pasta shapes (macaroni, bow-tie, penne and wheels)
• Chalk
• Picture of skeleton (Page 55)

Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.

2. Explain that the dairy food group contains foods made from milk. Ask the students what they already know about dairy foods. Encourage students to mention that dairy foods are made from milk and usually come from cows, but can come from goats or sheep, too.

3. Tell the students that today they will learn about bones and how dairy foods help keep them strong.

Big Question Exploration:
What would happen if we didn’t have bones?
Activity

1. Ask students to touch their wrist, chin and knee bones. Explain that dairy foods provide our bodies with a mineral called calcium that helps keep our bones and teeth strong.
2. Pass the sponge and a few pieces of the dried pasta around and ask students to describe how the sponge looks and feels compared to the dried pasta.
3. Explain that the sponge is soft and squishy with many holes. Ask the students what would happen if our bones were squishy like a sponge, instead of hard like dried pasta. Remind them that when we eat dairy foods, we are helping our bones stay strong.
4. Show a picture of the skeleton (Page 55). Ask students to describe what they see. Tell students that the skeleton provides the framework for our bodies to hold up our muscles.
5. Have students glue dried pasta onto black construction paper in the shape of a skeleton. Use macaroni for ribs, bow-tie for pelvis, penne for legs and wheels for the skull.

Multi-Level Applications

Prekindergarten – Have students describe their picture to a partner.

Kindergarten – Have students count the pieces of pasta used to make their skeleton and write the number.

1st Grade – Have students count the pieces of pasta used to make their skeleton and write the number. Discuss how many bones are in the human body (206) and how many more pieces of pasta they would need to make a complete skeleton.

Big Question Exploration

What would happen if we didn’t have bones?

Bones are important for giving our body shape and we can’t live without them. If we didn’t have bones, our bodies would be like blobs, without anything to hold up our muscles. Eating dairy foods helps us have strong teeth and bones by providing a mineral called calcium. If we didn’t eat any dairy foods, our bones and teeth might become squishy like a sponge.
Human Skeleton
Module 4:
Tasty Fruit

Big Question: Why do our bodies need fruit every day?

Lesson 1: Meet the Fruit Group
Lesson 2: Fruit Rainbow
Lesson 3: Fruit Salad
Lesson 4: Compare and Contrast
Lesson 5: Eating the Alphabet
**Module 4: Tasty Fruit**

**Lesson 1: Meet the Fruit Group**

**Objectives**

Students will be able to:

1. Explain the importance of eating fruit every day
2. Identify and describe food choices found in the Fruit Group

**New York State Next Generation Standards met:**

- Pre-K – PKR1, PKR3, PKW2
- Kindergarten – KR1, KR3, KR4, KW2, KSL1
- 1st Grade – 1R1, 1R3, 1W2

**Materials and Setup:**

- Picture of MyPlate
- Fruit food cards
- Paper, crayons

**Introduction**

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.
2. Tell the students that today they will learn about foods that belong to the fruit group. Ask the students to tell you what they already know about fruits. Remind students that:
   - Eating fruit helps our bodies have energy, grow and stay healthy.
   - Fruits come from plants and have seeds.
   - Fruits often taste sweet.
   - We often eat fruits for breakfast, snacks and dessert.

**Big Question Exploration:**

How does eating fruit make your body feel?
Activity

1. Ask the students to name and describe the taste of any fruits they have tried (sweet, juicy, tangy, etc.). Show pictures using the food cards to encourage discussion.

2. Review the additional fruit food cards. Encourage students to describe the name, shape, color and size of the fruits. Ask the students to explain how some of the fruits are alike and different.

3. Explain that these foods belong in the fruit group.

Multi-Level Applications

**Prekindergarten** – Have students describe the color and shape of their favorite fruit and draw a picture of it.

**Kindergarten** – Have students name a fruit they want to try and practice writing the name of the fruit. Have students describe their favorite fruit to a partner.

**1st Grade** – Help the students choose a fruit and think of an animal that starts with the same letter (for example: banana and bear). Have each student draw a picture of the fruit and the animal and write the names. Take a movement break as a class to perform the movement of the animals.

Think about how you feel after you eat fruit. How does it make your body feel?

Eating fruit helps your body have energy to run and play. Eating fruit every day gives our bodies what they need to grow and stay healthy, like vitamins and minerals.
Module 4: Tasty Fruit

Lesson 2: Fruit Rainbow

Objectives

Students will be able to:

1. Explain the importance of color in the fruits that we eat
2. Identify and describe food choices found in the Fruit Food Group

New York State Next Generation Standards met:

Pre-K – PKR1, PKR3, NY-PK.MD.2

Kindergarten – KR1, KR3, KW2, NY-K.MD.3

1st Grade – 1R1, 1R3, 1W2, NY-1.MD.4

Materials and Setup:

- Picture of MyPlate
- Fruit food cards
- Chart paper, markers
- Copies of Fruit Cutouts worksheet for each student (Page 63)
- Copies of Rainbow Outline worksheet for each student (Page 64)
- Paper, crayons, scissors

Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.

2. Tell the students that today they will learn about all the colors of fruits that we eat. Ask the students to name some colorful fruits. Ask why they think it is good to eat fruits and vegetables of different colors. Encourage them to mention that they make our plates look yummy and that they help our bodies get what they need to be healthy in different ways.

Big Question Exploration:

What “superpowers” can fruits provide for your body?
Activity

1. Draw an outline of a rainbow on chart paper. Have the class help you mark the colors of the rainbow on your outline.
2. Show a few fruit food cards. Ask the students to describe the colors and any of the fruits they have tried.
3. Compare the colors to the student's favorite superheroes. Instead of x-ray vision or super strength, fruits have special powers that help our bodies have energy, grow and stay healthy.

**Teacher Note:** Anthocyanins are special compounds found in plant foods that provide the bright red-orange to blue-violet colors of many fruits and vegetables. Research indicates that these compounds may protect our bodies from cardiovascular disease and cancer and increase cognitive function.

4. Ask the students to help you build a fruit rainbow. Have the students match each fruit food card to each color on the rainbow. Build the rainbow together, talking about the different colors of the fruits.
5. Count the number of fruits on the rainbow as a class. If some colors have fewer fruits, have students help name additional fruits for that color.

Multi-Level Applications

**Prekindergarten** – Have students color fruit cutouts (Page 63) and paste onto rainbow outline to create their own fruit rainbow (page 64).

**Kindergarten** – Have students color the Fruit Cutouts (Page 63) and paste them onto the rainbow outline to create their own fruit rainbow (Page 64). Write the names of the colors found on the rainbow.

**1st Grade** – Have students pick one fruit from the Fruit Rainbow to draw and describe using the following sentences:

1. My favorite fruit is ________
2. My favorite fruit is ________ (color) like a ________.

What “superpowers” can fruits provide for your body?

Eating fruits everyday provides what our bodies need to have energy, grow and stay healthy, like vitamins, minerals and antioxidants.
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<tr>
<th>Green Apple</th>
<th>Blackberries</th>
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<tr>
<td>Oranges</td>
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<td>Green Grapes</td>
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<td>Strawberries</td>
<td>Red Apple</td>
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<td>Peaches</td>
<td>Blueberries</td>
<td>Plums</td>
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Module 4: Tasty Fruit

Lesson 3: Fruit Salad

Objectives
Students will be able to:
1. Explain the importance of eating colorful fruits each day
2. Identify and describe food choices found in the Fruit Food Group

New York State Next Generation Standards met:
Pre-K – PKR1, PKR3, PKR5, PKR9, PKW2, PKSL1, PKSL2, NY-PK.CC.1
Kindergarten – KR1, KR3, KR9, KW2, KSL2, NY-K.CC.1
1st Grade – 1R1, 1R3, 1R9, 1W2, 1W6, 1W7, 1SL2, NY-1.NBT.4

Materials and Setup:
- Picture of MyPlate
- “End of the Rainbow Fruit Salad” by Eluka Moore, Larry Puzniak and Marianne Welsh
- Fruit food cards
- Chart paper, markers
- Paper, crayons, scissors

Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.
2. Tell the students that today they will learn about the fruits that we eat. Review what the class already knows about fruits. Explain that fruits help our bodies have energy, grow and stay healthy.

Big Question Exploration:
Why should we eat colorful fruits every day?
Activity

1. Read “End of the Rainbow Fruit Salad” by Eluka Moore, Larry Puzniak and Marianne Welsh.
2. Ask students to describe what fruits they see in the salad. Encourage students to share what they know about these fruits. Discuss the shapes, colors and different textures of the fruits.
3. Ask the students to describe a time when they thought they didn’t like a fruit, but then tried it and thought it was yummy.
4. Count the fruits used to make the salad. Ask the children what fruits they would add to the salad if they made it at home.

Big Question Exploration

Think about all the different and amazing fruits in the Rainbow Fruit Salad. Why should we eat colorful fruits like these every day?

Eating a variety of colorful fruits gives our bodies with what they need to grow healthy and strong, like vitamins, minerals, antioxidants and fiber.

Multi-Level Applications

Prekindergarten – Trace the shape of a fruit from the fruit salad for each student. Have students color, cut out and describe their picture.

Kindergarten – Have students create a “Fruit Salad” picture by drawing five fruits in a bowl. Encourage the students to create a fun name for the salad and write it on the picture.

1st Grade – Discuss the recipe for the fruit salad and explain how to list the ingredients. Have students write a recipe for their own fruit salad.
Objectives

Students will be able to:
1. Compare how fruits can be alike and different
2. Identify and describe food choices found in the Fruit Food Group

New York State Next Generation Standards met:

Pre-K – PKL5, NY-PK.CC.1
NY-PK.MD.2, NY-PK.G.3

Kindergarten – KW2, NY-K.CC.1, NY-K.MD.3

1st Grade – 1W2, NY-1.NBT.1
NY-1.MD.4

Materials and Setup:
- Picture of MyPlate
- Fruit food cards
- Chart paper
- Paper, crayons

Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.
2. Tell the students that today they will be investigators by comparing two fruits to find out how they are the same and different.

Activity

1. On chart paper, make three columns labeled as “Apple,” “Both” and “Strawberry.”

Big Question Exploration:
Think about apples and strawberries. What is special about each?
Activity, continued

2. Show pictures of the apple and strawberry food cards. Ask the students to describe what they know about each fruit. Encourage them to think about how and where each fruit grows, how they taste and how we eat them.

3. As a class, create a comparison chart. Have the students decide what things about each fruit are the same and different.

<table>
<thead>
<tr>
<th>Apples</th>
<th>Both</th>
<th>Strawberries</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red, green or yellow</td>
<td>Fruits</td>
<td>Grow on a vine</td>
</tr>
<tr>
<td>Crunchy</td>
<td>Red</td>
<td>We can eat the seeds</td>
</tr>
<tr>
<td>Round</td>
<td>Have stems</td>
<td>Shaped like a heart</td>
</tr>
<tr>
<td>Hard</td>
<td>Have seeds</td>
<td>Soft</td>
</tr>
<tr>
<td>We can eat the skin</td>
<td>Can have leaves</td>
<td>Bumpy</td>
</tr>
<tr>
<td>Grow on a tree</td>
<td>Grow in New York state</td>
<td>Harvested in the summer</td>
</tr>
<tr>
<td>Grow in an orchard</td>
<td>Can go in pies</td>
<td>Tiny seeds</td>
</tr>
<tr>
<td>Have a core</td>
<td>Taste sweet</td>
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</tr>
<tr>
<td>We can’t eat the seeds</td>
<td>Are good for our bodies</td>
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<tr>
<td>Smooth</td>
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<tr>
<td>Harvested in the fall</td>
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</tbody>
</table>

Multi-Level Applications

**Prekindergarten** – Have students count how many things are the same and different for each fruit.

**Kindergarten** – Have students draw a picture of an apple and strawberry on the same page. Have students write one word from the comparison chart to describe each fruit.

**1st Grade** – Have students write a sentence describing each fruit:

Apples are/have/can ____________.

Strawberries are/have/can ____________.

Think about apples and strawberries. What is special about each?

Each fruit gives our bodies what they need to stay healthy and strong, including vitamins, minerals, antioxidants and fiber.
Module 4: Tasty Fruit

Lesson 5: Eating the Alphabet

Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.

2. Tell the students that today they will learn about a variety of fruits and the first letter in the name of those fruits.

3. Ask the children to tell you why eating fruits is important for our bodies. Explain that colorful fruits help our bodies have energy, grow and stay healthy.

Big Question Exploration:

Why is it important to eat so many different kinds of fruits?
Activity

1. Read “Eating the Alphabet: Fruits and Vegetables from A to Z” by Lois Ehlert. Ask students to describe the size, colors and shapes of the foods and discuss how the fruits and vegetables are the same and different.

2. As a class, identify 10-15 fruits in the book and list them on chart paper. If students need help determining if a food is a fruit or vegetable, explain that fruits have seeds and are usually sweet.

Teacher Note: Some foods, such as tomatoes, squash, cucumbers and peppers, are botanically the “fruit” of the plant, but are classified as vegetables due to the nutrients they provide.

Multi-Level Applications

Prekindergarten – Have students draw a picture of their favorite fruit from the book and practice writing the first letter of the name of the fruit.

Kindergarten – Have students graph the fruits discussed in the book by how many students have tasted each fruit. Discuss other ways to graph the fruits.

1st Grade – Have students create a “Fruit Menu” for the week by writing the name of one fruit for each day of the week. Encourage students to describe when they would eat these fruits.

Big Question Exploration

Think about all the fruits in the book. Why is it important to eat so many different kinds of fruits?

Each fruit gives our bodies what they need to stay healthy and strong, like vitamins, minerals, antioxidants and fiber.
Module 5: Super Vegetables

Big Question: Why are vegetables good for our bodies?

Lesson 1: Name that Vegetable
Lesson 2: Growing Vegetable Soup
Lesson 3: New York Vegetables
Lesson 4: Parts of the Plant
Lesson 5: Pablo's Salsa
Objectives

Students will be able to:

1. Explain the importance of eating vegetables every day
2. Identify and describe food choices found in the vegetable food group

New York State Next Generation Standards met:

Pre-K – PKR1, PKR3, PKL5, NY-PK.CC.1, NY-PK.CC.5, NY-PK.MD.2
1st Grade – 1R1, 1R3, 1W2, NY-1.MD.4

Materials and Setup:

- Picture of MyPlate
- Vegetable food cards
- Brown paper bag
- Paper, crayons, pencils

Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.
2. Tell the students that today they will learn about foods that belong to the vegetable food group. Explain that:
   - Eating vegetables helps our bodies have energy, grow and stay healthy.
   - Vegetables come in many colors and shapes.
   - Colorful vegetables provide a lot of vitamins to help our bodies stay strong.

Big Question Exploration:

What would happen if we didn’t eat any vegetables?
Activity

1. Choose two vegetable food cards and ask students to what food group they belong. Review the remaining cards. Discuss the name, shape, color and size of the vegetables. Ask the students to describe the taste of any of the vegetables they have tried (sweet, sour, crunchy, juicy, tangy, etc.). Ask the students to compare and contrast the vegetables; how are they the same and different?

2. Place one of the vegetable cards into a brown paper bag without letting the students see which vegetable is on the card. Explain to the class that you have one of the vegetable cards in the bag. Ask the students to listen closely as you describe the vegetable (such as color, shape and size) and give clues about how it grows and how we eat it. Ask the class to guess which vegetable you are describing. Take the card out of the bag to show the class the vegetable. Discuss other adjectives we could use to describe the vegetable. Repeat with other cards as time allows.*

Big Question Exploration

What would happen if we didn’t eat any vegetables?

Eating a variety of foods, including vegetables, helps our bodies get the vitamins and minerals we need to grow. Some vitamins and minerals are only found in vegetables!

Multi-Level Applications

Prekindergarten – As a class, sort the vegetables by color and make a graph depicting the results.

Kindergarten – Have students name a vegetable that starts with the same letter as their first name or is the same color as their shirt. Draw a picture of a vegetable they want to try and write the letter.

1st Grade – Have students pick a vegetable they want to try and write three sentences about it using adjectives from the activity.

*Activity adapted from the Eat Well Play Hard in Child Care Settings Curriculum
https://www.health.ny.gov/prevention/nutrition/cacfp/ewphccs.htm
Module 5: Super Vegetables

Lesson 2: Growing Vegetable Soup

Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.

2. Tell the students that today they will learn about foods that belong to the vegetable food group. Explain that:
   - Eating vegetables helps our bodies have energy, grow and stay healthy.
   - Vegetables come in many colors and shapes.
   - Colorful vegetables provide a lot of vitamins to help our bodies stay strong.

Objectives

Students will be able to:

1. Describe what vegetables need to grow
2. Identify and describe food choices found in the vegetable food group

New York State Next Generation Standards met:

Pre-K – PKR1, PKR3, PKL5, PKR9, PKSL2, NY-PK.CC.1, NY-PK.CC.5, NY-PK.MD.2


1st Grade – 1R1, 1R3, 1R9, 1W2, 1W6, 1W7, 1SL2

Materials and Setup:

- Picture of MyPlate
- “Growing Vegetable Soup” by Lois Ehlert
- Chart paper, markers (Pre-K only)
- Paper, crayons

Big Question Exploration:

Why are vegetable gardens important?
Activity

1. Tell the students that today they will learn about how vegetables grow and read a book about vegetable soup.
2. Read “Growing Vegetable Soup” by Lois Ehlert. Discuss the name, shape, color and size of the vegetables. Ask the students to describe the taste of any of the vegetables they have tried (sweet, sour, crunchy, juicy, tangy, etc.).
3. Ask students to describe what they know about how vegetables grow. Explain that vegetables grow and are harvested in gardens, pots and farms.
4. Discuss that vegetables start from a seed and need water, light, soil, space and air to grow.

Big Question Exploration

Think about what you see in a vegetable garden. Why are vegetable gardens important?

Growing vegetables helps the environment and us. Eating vegetables every day is important to help our bodies grow strong and be healthy.

Multi-Level Applications

Prekindergarten – Ask students to help you make a chart of the vegetables in the book by color. Count how many vegetables are in the soup.

Kindergarten – Talk about recipes and how we use them. Have students draw the ingredients for their own vegetable soup recipe to make at home.

1st Grade – Talk about recipes and how we use them. Have students write their own recipe for vegetable soup.
Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.

2. Tell the students that today they will learn about foods that belong to the vegetable food group. Explain that:
   - Eating vegetables helps our bodies have energy, grow and stay healthy.
   - Vegetables come in many colors and shapes.
   - Colorful vegetables especially provide vitamins to help our bodies stay strong.

Big Question Exploration:

Why is it better to eat food grown closer to our homes?
1. Ask students to describe what they know about where vegetables grow. Explain that vegetables grow and are harvested in gardens, pots and farms. Show a few of the Garden Cards. Ask students what they might see on a farm or in a garden.

2. Show a map of New York (Page 79). Encourage students to tell you what they know about maps and to point out where New York City is on the map. Discuss the growing season and climate in New York. Ask students to name vegetables they think can grow in New York. Refer to the Vegetables Grown in New York chart (Page 80) for guidance. Talk about how these vegetables are also found at farmers markets throughout the city.

3. Have students describe what they know about how vegetables travel from the farm to our table. Discuss how food might travel if it came from a local farm in New York versus a farm farther away in California.

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**Multi-Level Applications**

- **Prekindergarten** – Have students draw a picture of a vegetable grown in New York on the map worksheet (Page 79).

- **Kindergarten** – Have students draw and label a vegetable grown in New York on the map worksheet (Page 79).

- **1st Grade** – Have students list vegetables grown in New York on the These Vegetables Grow in New York worksheet (Page 82). Discuss average temperature during growing months. Compare to average growing temperatures in warmer states. Ask students to share if they have tasted these vegetables.

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**Big Question Exploration**

Think about the steps it takes for food to travel from the farm to our table. Why is it better to eat food grown closer to our homes?

Food that grows close to home is fresher and has a shorter distance to travel. Food that travels a shorter distance requires less energy from trucks and trains to move the food, which is better for our environment (less pollution).
Many vegetables grow in New York State. Check out your local farmers market to find these vegetables grown close to home.

### Vegetables Grown in New York

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Vegetables continued on next page.
<table>
<thead>
<tr>
<th>Vegetables, continued</th>
<th>Jan</th>
<th>Feb</th>
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*Harvest Period* | *Extended Availability Period*
These Vegetables Grow in New York.

Write the name of each vegetable.

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<td><img src="image" alt="Leafy Greens" /></td>
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</tr>
</tbody>
</table>
**Module 5: Super Vegetables**

**Lesson 4: Parts of the Plant**

**Objectives**

Students will be able to:

1. Describe where vegetables grow and parts of the plant that we eat
2. Identify and describe food choices found in the vegetable food group

**New York State Next Generation Standards met:**

- Pre-K – PKR1, PKRL3
- Kindergarten – KR1, KR3, KSL1, KSL2, NY-K.MD.3
- 1st Grade – 1R1, 1R3, 1W2, NY-1.MD.4

**Materials and Setup:**

- Parts of the Plant cards
- Chart paper, markers
- Tape, scissors
- Paper cut into 3x5 inch pieces, one for each student (1st grade only)

**Introduction**

1. Tell the students that today they will learn about the parts of the plant that we eat and where vegetables grow.

**Activity**

1. Ask students to describe what they know about where vegetables grow. Encourage students to mention that vegetables grow and are harvested in gardens, pots and farms.

2. Explain that plants start with a seed and need water, sun, soil, space and air to grow. Explain that vegetables grow in different ways and come from different parts of the plant.

**Big Question Exploration:**

Think about which vegetables you love to eat. Why are they important?
3. Show Parts of the Plant Cards.

   **Teacher Note:** Some foods, such as tomatoes, squash, cucumbers and peppers, are botanically the “fruit” of the plant, but are classified as vegetables due to the nutrients they provide. Vegetables can come from any part of the plant; fruits (such as apples, plums and strawberries) can only come from the fruit part of the plant, are usually sweet and have seeds.

4. Help students remember the parts of the plant by using their bodies:

   - Roots (feet) grow underground and take food and water from the soil. Some examples of root vegetables are carrots, onions, beets and potatoes.
   - Stems (legs) grow above ground and carry food and water to all parts of the plant. Some examples of stem vegetables are celery, asparagus and rhubarb.
   - Flowers (head) grow above ground and produce the seed of the plant. Some examples of flower vegetables are broccoli and cauliflower.

**Multi-Level Applications**

- **Prekindergarten** – Review parts of the plant by having children sing and move to the tune of “Head, Shoulders, Knees and Toes,” but using the lyrics below:
  - Flowers [touch head], leaves [touch arms], stems [touch legs] and roots [touch feet],
  - Stems and roots
  - Flowers, leaves, stems and roots,
  - Stems and roots
  - Fruits [wiggle hands] like cucumbers
  - We love to eat!
  - Flowers, leaves, stems and roots,
  - Stems and roots!

- **Kindergarten** – Ask students to help you draw a vegetable garden. Using chart paper, draw a line to separate underground from above ground. Have students name their favorite vegetables and describe where they grow in the garden.

- **1st Grade** – Have students write their favorite vegetable on a small piece of paper cut into 3x5 inch size. On chart paper, draw a line representing underground and above ground for a vegetable garden. Have students tape their paper above or below ground and describe which part of the plant it belongs to.

**Big Question Exploration**

Think about which vegetables you love to eat. Why are they important?

Eating vegetables every day is important to help our bodies grow strong and be healthy.
Lesson 5: Pablo’s Salsa

Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.

2. Tell the students that today they will learn about foods that belong to the vegetable food group. Explain that:
   - Eating vegetables helps our bodies have energy, grow and stay healthy
   - Vegetables come in many colors and shapes
   - Colorful vegetables provide a lot of vitamins to help our bodies stay strong

Big Question Exploration:
Think about which vegetables you love to eat. Why are they important?

Materials and Setup:
- Picture of MyPlate
- “Count on Pablo” by Barbara deRubertis

New York State Next Generation Standards met:

Pre-K – PKR1, PKR3, PKL5, PKR9, NY-PK.CC.1, NY-PK.MD.2

Kindergarten – KR1, KR3, KR9, NY-K.CC.1

1st Grade – 1R1, 1R3, 1RL9, NY-1.NBT.1, NY-1.OA.1

Objectives
Students will be able to:

1. Use math skills to count vegetables
2. Identify and describe food choices found in the vegetable food group
Activity

1. Tell the students that today they will count vegetables and read a book about making salsa.
2. Ask students to describe where we can buy vegetables. Explain that vegetables can be bought in stores and at farmers markets. At farmers markets, farmers bring foods (like fruits and vegetables) directly from their farm for people to buy.
3. Read “Count on Pablo” by Barbara deRubertis. Use the questions below to discuss the book:
   - What is Pablo doing to help Abuela get ready for the market?
   - How is Abuela counting on Pablo?
   - What vegetables did Pablo wash before going to market? What do you think they taste like?

Big Question Exploration

Think about what ingredients Pablo put in the salsa. Why are they important to our bodies?

Each vegetable provides different vitamins and minerals for our bodies to help us have energy, grow strong and be healthy.

Multi-Level Applications

Prekindergarten – Ask students to help you count the vegetables Pablo washes before going to market. Create a chart representing the vegetables in the salsa.

Kindergarten – Ask students to practice skip counting the vegetables by twos, fives and tens.

1st Grade – Ask students to practice skip counting the vegetables by twos, fives and tens. As a class, figure out how many of each ingredient would be needed to double the recipe.
Module 6: Garden Wonders

Big Question: Why are plants important to our bodies and our environment?

Lesson 1: All Our Fruits and Vegetables

Lesson 2: From Seed to Plant

Lesson 3: From Farm to Table

Lesson 4: Plants on My Plate

Lesson 5: Garden Mural
Objectives
Students will be able to:
1. Explain that fruits and vegetables can grow in a garden
2. Describe what things plants need to grow

New York State Next Generation Standards met:
Pre-K – PKR1, PKR3, PKL5, PKR9, PKSL2
Kindergarten – KR1, KR3, KR9, KW2, KSL2
1st Grade – 1R1, 1R3, 1R9, 1W2, 1W6, 1W7, 1SL2

Materials and Setup:
• Garden Cards
• “Rainbow Stew” by Cathryn Falwell or “10 Hungry Rabbits” by Anita Lobel
• Chart paper, markers
• Paper, crayons, pencils

Introduction
1. Tell the students that today they will learn about how fruits and vegetables grow. Ask the students what they know about where and how fruits and vegetables grow.
2. Show a few of the garden cards and explain that fruits and vegetables are grown on a farm or in a garden. Explain that fruits and vegetables start from a seed and need soil, water, air, space and sun to grow.

Activity
1. Read the book “Rainbow Stew” by Cathryn Falwell or “10 Hungry Rabbits” by Anita Lobel.

Big Question Exploration:
What fruits and vegetables would you plant in your garden? How could you tell the plants were alive?
Activity, continued

2. As you read the book, ask the students to name some of the vegetables growing in the garden and discuss what the vegetables need to grow.

3. Ask the students to describe the colors, shapes and sizes of the vegetables harvested.

Big Question Exploration

What fruits and vegetables would you plant in your garden? How could you tell the plants were alive?

There are many fruits and vegetables you could plant in your garden. Just pick your favorites! Fruit and vegetable plants need water, soil, sun, air and space to grow. Bright green leaves coming up through the soil and continued growth of the fruits and vegetables are signs of a living plant.

Multi-Level Applications

**Prekindergarten** – As a class, draw a picture of a vegetable growing in the garden. Have students name what it needs to grow (such as water, soil and sun). Label the objects in the picture.

**Kindergarten** – Have students draw a picture of a vegetable growing in a garden and write the name. Encourage students to include what the vegetable needs to grow (such as water, soil and sun) in the picture.

**1st Grade** – Have students write the sequence for growing a vegetable. Encourage students to include what the vegetable needs to grow (such as seed, water, soil, sun, air and space).
Objectives
Students will be able to:
1. Explain how plants grow from a seed and identify parts of the plant
2. Identify and describe what things plants need to grow

New York State Next Generation Standards met:
Pre-K – PKR1, PKR3, PKW2, PKSL2
Kindergarten – KR1, KR3, KW2, KSL2
1st Grade – 1R1, 1R3, 1W2, 1SL2

Materials and Setup:
• “Seed to Plant” by Kristin Baird Rattini or “Seed, Soil, Sun: The Earth’s Recipe for Food” by Cris Peterson
• Parts of the Plant cards
• Paper, crayons, pencils
• Scissors, glue

Introduction
1. Tell the students that today they will learn about plants and how they grow.
2. Show a few examples of plants we eat using the Parts of the Plant cards. Ask the students what they know about what plants need to grow. Explain that many foods we eat come from plants, such as fruits, vegetables and grains.

Activity
1. Read the book “Seed to Plant” by Kristin Baird Rattini or “Seed, Soil, Sun: The Earth’s Recipe for Food” by Cris Peterson.
2. Discuss the parts of the plant and how seeds grow.

Big Question Exploration:
What plants do you see around you? How do they help make our bodies and the earth healthy?
Activity, continued

2. Explain that most plants start as a seed, then grow into a baby plant (called a seedling), and continue to grow bigger and bigger. Explain that plants need soil, water, food, sunlight, air and space to grow.

3. Describe the parts of the plants. Ask the children to recall how we can use our bodies to remember the parts of a plant (roots: feet, stems: body/legs, leaves: arms).

4. Ask the children to give examples of foods they eat that come from plants (such as fruits, vegetables and grains). Tell students that plants not only keep our bodies healthy by producing food for us to eat, they also provide oxygen for the air we breathe.

Big Question
Exploration

What plants do you see around you? How do they help make our bodies and the earth healthy?

Plants are all around us! Parks, gardens and farms all have plants that help keep our bodies healthy by producing oxygen for us to breathe and foods, like fruits and vegetables, for us to eat!

Multi-Level Applications

Prekindergarten – Have students draw a picture of what a seed needs to grow. Use paper to cut small circles. Have students draw a picture of soil and glue the circles on the soil to represent planted seeds. Have them add sun and water to the picture.

Kindergarten – Have students name three things they learned about seeds and plants. Draw a picture of something they learned about plants.

1st Grade – Have students draw a plant and label the parts of the plant. Write the name of the plant. Have them add sunlight and water to the picture.
Objectives

Students will be able to:

1. Explain that fruits and vegetables can grow on a farm
2. Describe how fruits and vegetable travel from a farm to our table

New York State Next Generation Standards met:

Pre-K – PKR1, PKR3, PKL5, NY-PK.MD.2
1st Grade – 1R1, 1R3, 1W2, 1W6, 1W7, NY-1.MD.4

Materials and Setup:

- Garden cards
- Chart paper, markers
- Farm to Table Pictures for each student (Page 95)
- Farm to Table Map for each student (Page 96)
- Paper, crayons, pencils, glue

Introduction

1. Tell the students that today they will learn about how fruits and vegetables grow and travel to our plate.
2. Show a few of the garden cards and explain that fruits and vegetables are grown on a farm or in a garden. Mention that fruits and vegetables start as a seed and need soil, water, space, air and sun to grow.
3. Ask the students to describe where food goes after it grows. Help them describe the places where food is purchased, such as a supermarket, bodega or farmers market.

Big Question Exploration:

Think about all the steps it takes for food to travel from the farm to our table. What would happen to the number of steps if you bought fruits and vegetables from a farmers market?
Activity

1. Show the Farm to Table Pictures. Ask the students to help you map how fruits and vegetables travel from the farm to our table. Use chart paper to list the steps:
   a. Planting the seeds on a farm
   b. Harvesting the fruits and vegetables
   c. Delivering to a store or farmer’s market
   d. Eating the fruits and vegetables
2. Show the Farm to Table Pictures. As a class, describe each picture. Explain that foods harvested closer to where they are eaten have shorter delivery times and use less energy and resources for transportation.
3. Have each student glue pictures from the Farm to Table Pictures (Page 99) onto the Farm to Table Map (Page 100) by matching the pictures to the correct quadrant.

Big Question Exploration

Think about all the steps it takes for food to travel from a farm to our table. What would happen to the number of steps if you bought fruits and vegetables from a farmers market?

The number of steps would decrease! Buying food grown locally reduces the amount of time and effort it takes for the food to travel. If we buy food at a farmers market, we are buying directly from a farm close to New York City.

Multi-Level Applications

Prekindergarten – As a class, discuss foods that come from a farm, such as fruits and vegetables. Encourage students to share if they eat these foods.

Kindergarten – As a class, count the steps it takes for food to travel from farm to plate. Discuss how processing of some foods, such as making juice from whole fruit, would require additional steps.

1st Grade – Write the steps that food travels from farm to plate on the back of the quadrant map.
Module 6: Garden Wonders

Lesson 4: Plants on My Plate

Objectives
Students will be able to:
1. Understand that plants provide food
2. Understand that the fruits and vegetables we eat are parts of plants

New York State Next Generation Standards met:
Pre-K – PKR1, PKR3, PKW2, PKSL2
Kindergarten – KR1, KR3, KW2, KSL2
1st Grade – 1R1, 1R3, 1W1, 1SL2

Materials and Setup:
• Parts of the Plant cards
• “Up, Down and Around” by Katherine Ayres
• Paper
• Crayons
• Pencils

Introduction
1. Tell the students that today they will learn about the parts of the plant that we eat.
2. Show a few of the Parts of the Plant cards and explain that plants have different parts, just like our bodies (roots: feet, stems: body/legs, leaves: arms, flowers: head, hands: fruit). Ask the students to name what a plant needs to grow. Explain that plants grow from a seed and need soil, light, water, air and space to grow.

Activity
1. Read the book “Up, Down and Around” by Katherine Ayres.
2. Ask students to describe what plants they see in the garden.

Big Question
Exploration:
What would happen if we didn’t grow any vegetables?
2. Encourage students to share what they know about these plants. Have students tell you what the book was about and give examples of what they learned.

3. Ask the students to name some other plants that they like to eat and determine if it is a root, stem, seed or flower. Explain that vegetables we eat can be any part of the plant, but the fruits we eat are only the fruit of the plant.

**Teacher Note:** Some foods, such as tomatoes, squash, cucumbers and peppers, are botanically the “fruit” of the plant but are classified as vegetables due to the nutrients they provide.

4. Remind students that eating a variety of plants, like fruits and vegetables, keep our bodies healthy and strong.

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**Multi-Level Applications**

**Prekindergarten** – Have students draw a picture of their favorite vegetable, including the roots and leaves. Help students label each part of the picture.

**Kindergarten** – Have students think about their favorite foods for dinner, including at least one vegetable or fruit. Draw a picture of the meal and write the menu on the back of the page. Encourage students to describe which parts of the plant they see on the plate.

**1st Grade** – Have students write a new page for the book, starting with the sentence “I think plants on my plate _______.” Encourage students to write two or three more sentences about their favorite plants to eat.
Module 6: Garden Wonders

Lesson 5: Garden Mural

Objectives
Students will be able to:
1. Understand where fruits and vegetables grow
2. Understand that the fruits and vegetables we eat are parts of plants

New York State Next Generation Standards met:
Pre-K – PKR1, PKR3, PKW2, PKSL1, NY-PK.MD.2
1st Grade – 1R1, 1R3, 1W1, 1SL2, NY-1.MD.4

Materials and Setup:
• Long roll of paper with two lines across the length to represent the soil of your garden and the horizon
• Food cards
• Glue, tape, scissors
• Paper, crayons, pencils, markers
• Where Do Fruits and Vegetables Grow chart (Page 101)

Introduction
1. Tell the students that today they will create a fruit and vegetable garden mural.

Activity
1. Show the fruit and vegetable food cards and ask the students to describe where they grow. Use the Where Do Fruits and Vegetables Grow chart (Page 101) for reference.

Big Question Exploration:
Why is it important for fruits and vegetables to grow in different places (underground, on the ground, on bushes and vines)?
Activity, continued

2. Explain that fruit can grow on trees (such as apples, bananas and peaches), vines (such as grapes, watermelons and strawberries) and bushes (such as raspberries, blueberries and blackberries).

3. Explain that vegetables can grow on vines (such as cucumbers, tomatoes and peppers), on the ground (such as lettuce, broccoli and collards) or underground (such as carrots, onions and potatoes).

4. Have each student draw a picture of a fruit and vegetable they would like to try and place it on the class mural.

5. As a class, name all the fruits and vegetables on the mural.

Multi-Level Applications

Prekindergarten – Discuss the different shapes, sizes and colors they see on the mural. Have each student describe his or her picture.

Kindergarten – As a class, create an “I’ve Tried It” chart and count how many students have tried each fruit and vegetable in the garden.

1st Grade – Divide the class into four groups: underground, on the ground, bushes, vines. Have each group write a list of additional fruits and vegetables that grow in their part of the garden.

Big Question Exploration

Why is it important for fruits and vegetables to grow in different places (underground, on the ground, on bushes and vines)?

Each living plant provides special things to the environment where it is grown. Plants provide oxygen for the air we breathe, nutrients for the soil, and food for other animals and plants. Having plants grow in different areas of our environment is important for those areas to have a healthy ecosystem.
Where Do Fruits and Vegetables Grow?

**On Bushes:**
- Fruits
  - Blueberries
  - Raspberries
  - Blackberries

**On Trees:**
- Fruits
  - Apples
  - Pears
  - Limes
  - Lemons
  - Mangoes
  - Bananas
  - Peaches
  - Cherries
  - Plums
  - Avocados

**On the Ground:**
- Vegetables
  - Beet Greens
  - Lettuce
  - Spinach
  - Swiss Chard
  - Collards
  - Cauliflower
  - Broccoli
  - Kale
  - Asparagus
  - Cabbage
  - Carrot Tops

**On Vines:**
- Fruits
  - Grapes
  - Melons
  - Strawberries

- Vegetables
  - Cucumbers
  - Tomatoes
  - Zucchini
  - Summer Squash
  - Pumpkins
  - Peppers
  - Eggplant
  - Beans

**Underground:**
- Vegetables
  - Carrots
  - Turnips
  - Parsnips
  - Onions
  - Potatoes
  - Beets
Module 7: Smart Snacks

Big Question: Why is it important to eat healthy snacks?

Lesson 1: Healthy Snacks
Lesson 2: Everyday and Sometimes Foods
Lesson 3: Choosing Smart Snacks
Lesson 4: Snack Detectives
Lesson 5: Healthy Snack Mural
Objectives
Students will be able to:
1. Identify and describe healthy snacks

New York State Next Generation Standards met:
Pre-K – PKR1, PKR3, PKL5, PKR9, PKW2, PKL5
Kindergarten – KR1, KR3, KR9, KW2, KL5
1st Grade – 1R1, 1R3, 1R9, 1W2, 1SL2

Materials and Setup:
- Picture of MyPlate
- “Go, Go, Grapes! A Fruit Chant” by April Pulley Sayre or “Edible Colors” by Jennifer Vogel Boss
- Chart paper, markers
- Paper, crayons

Introduction
1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.
2. Tell the students that today they will learn about healthy snacks.

Big Question Exploration:
Why are fruits great healthy snacks?
Activity

1. Ask the students to tell you what they know about healthy snacks. Explain that:
   - Healthy snacks are made of fruits, vegetables, dairy foods (such as milk and yogurt), whole grains (such as whole grain breads and cereals) and lean proteins (such as peanut butter, lean meats and beans) in their least processed form.
   - Snacks are small portions eaten between meals.
   - Snacks can be a combination of foods from different food groups.
   - Healthy snacks are not cookies, fruit gummies or candies.
2. Read “Go, Go, Grapes! A Fruit Chant” by April Pulley Sayre or “Edible Colors” by Jennifer Vogel Boss. Ask students to describe the size, colors and shapes of the foods. Ask the students what makes these snacks healthy.
3. Discuss other foods that can be healthy snacks, such as whole-grain cereal, cut-up vegetables and low-fat yogurt. Encourage students to discuss how healthy snacks can come from various food groups.

Big Question Exploration

Think about all the fruits in the book. Why are fruits great healthy snacks?

Each fruit provides our body with important nutrients to stay healthy, like vitamins, minerals and fiber. Eating a variety of healthy snacks like fruit gives our bodies energy to run and play!

Multi-Level Applications

Prekindergarten – Have students draw a picture of their favorite healthy snack from the book and practice writing the first letter of the name of the snack.

Kindergarten – Have students create a “Healthy Snack Menu” for the week by writing the name of one snack for each day of the week. Encourage students to describe when they would eat these snacks.

1st Grade – Have students create a “Healthy Snack Menu” for the week by writing the name of one snack for each day of the week. Have students write a sentence to describe when they would eat these snacks.
Objectives:
Students will be able to:
1. Describe healthy snacks to eat every day
2. Identify and describe “everyday” and “sometimes” foods

New York State Next Generation Standards met:
Pre-K – PKR1, PKR3, PKL5, PKW2, NY-PK.MD.2
1st Grade – 1R1, 1R3, 1W2, NY-1.MD.4

Materials and Setup:
• Picture of MyPlate
• Food cards
• Pictures or empty packages of candy, cookies, cake, ice cream, fruit leathers
• My “Everyday” Foods worksheet (Page 109)
• Crayons

Lesson 2: Everyday and Sometimes Foods

Introduction

1. Tell the students that today they will learn about healthy snacks and how they can be eaten regularly as “everyday foods,” rather than “sometimes foods.”
2. Ask the students to describe a healthy snack. Explain that healthy snacks are “everyday foods” eaten between meals so we don’t get too hungry. Show some examples of “everyday foods” using the food cards.

Big Question Exploration:
Think about how we see snacks advertised in a store and on TV. Why do you think so many are found in packages?
Activity

1. Explain that “everyday foods” are foods from the five food groups that provide our bodies with what they need to grow and stay strong, like vitamins and minerals. These are foods that we can eat every day. Examples include fruits and vegetables, milk and yogurt, whole-grain bread and peanut butter, whole-grain cereals and milk, nuts, cheese and whole-grain crackers.

2. Explain that “sometimes foods” are foods you can eat once in a while but may have too much sugar, salt or fat. Eating too much sugar, salt and fat is not good for our health and does not help our bodies grow. That means we should only eat them once in a while, not every day. Examples include chips, cookies, ice cream, fruit gummies, cake, French fries, juice drinks, fruit leathers and roll-ups.

3. Provide the students with food cards and some pictures or packages of “sometimes foods.” Have them sort the foods into “everyday foods” and “sometimes foods”. Discuss as a class how the foods are different (i.e. made in a factory versus grown in a garden).

Multi-Level Applications

Prekindergarten – Have students draw a picture of their favorite healthy snack on the My Everyday Foods worksheet (Page 109) and tell them why it is healthy.

Kindergarten – Have students draw a picture of their favorite healthy snack on the My Everyday Foods worksheet (Page 109) and write the name of the food.

1st Grade – Have students draw a picture of their favorite healthy snack on the My Everyday Foods worksheet (Page 109) and write a sentence describing the snack.

I think “everyday snacks” are ____________.

Think about how we see snacks advertised in a store and on TV. Why do you think so many are found in packages?

Many unhealthy snacks have bright colors and fun packaging to target children. These snacks are usually a very processed version of food in its natural state (like strawberry gummies versus a fresh strawberry) with added sugar, salt and fat. We should try to eat healthy snacks to provide more of what our bodies need (vitamins, minerals and fiber) and less of what our bodies don’t need (too much sugar, salt and fat).
My Everyday Foods
Lesson 3: Choosing Smart Snacks

Objectives
Students will be able to:
1. Identify and describe healthy snacks
2. Create a healthy snack using two different food groups

New York State Next Generation Standards met:
Pre-K – PKR1, PKR3, PKL5, NY-PK.CC.1, NY-PK.MD.2
1st Grade – 1R1, 1R3, 1W2, 1W6, 1W7, NY-1.NBT.1, NY-1.MD.4

Materials and Setup:
• Picture of MyPlate
• Food cards
• Chart paper, tape
• Paper, crayons

Introduction
1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating foods from all the food groups is important for healthy bodies.
2. Ask the students to describe a healthy snack. Encourage the students to mention:
   • Snacks are small portions eaten between meals.
   • Healthy snacks can be fruits, vegetables, dairy foods (such as milk and yogurt), whole grains (such as whole grain breads and cereals) and lean proteins (such as peanut butter, lean meats and beans) in their least processed form.
   • Snacks can be a combination of foods from different food groups.
   • Healthy snacks are not fruit gummies, cookies or candies.

Big Question Exploration:
Where can you find healthy snacks?
**Activity**

1. Tell the students that today they will learn about building healthy snacks using two different food groups.
2. Place food cards representing each food group on desks throughout the room. Tell the students that they will be playing a game to create five healthy snacks using foods from two different food groups. Tape the created snack onto chart paper. Examples include:

<table>
<thead>
<tr>
<th>Milk and whole-grain crackers</th>
<th>Yogurt and fruit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nuts and fruit</td>
<td>Milk or yogurt and fruit for a smoothie</td>
</tr>
<tr>
<td>Cheese and vegetables (such as carrot sticks)</td>
<td>Whole-grain cereal and milk</td>
</tr>
<tr>
<td>Whole-grain bread and peanut butter</td>
<td>Peanut butter and apples</td>
</tr>
<tr>
<td>Beans and whole-grain tortilla</td>
<td>Whole-grain tortilla with hummus</td>
</tr>
</tbody>
</table>

3. Remind students that healthy snacks provide our bodies with what they need to grow strong and be healthy, like vitamins, minerals and fiber.

**Multi-Level Applications**

**Prekindergarten** – Have students count how many snacks the class created. Choosing five of these snacks, create a healthy snack menu for the school week.

**Kindergarten** – Have students count the number of food groups represented in the healthy snacks and create a graph. Discuss other ways to graph the snacks.

**1st Grade** – Have students count the number of ingredients represented in the healthy snacks and write a shopping list.

**Big Question Exploration**

Where can you find healthy snacks?

We can ask our families to help us find healthy snacks at corner stores, fruit and vegetable carts and in grocery stores. We can ask our families to help us eat them every day by packing them for snacks to eat when we are not at home. It is important to eat healthy snacks to keep our bodies healthy and strong.
Objectives
Students will be able to:
1. Identify and describe healthy snacks
2. Identify food groups represented in a healthy snack

New York State Next Generation Standards met:
Pre-K – PKR1, PKR3, PKL5, NY-PK.CC.1, NY-PK.MD.2
Kindergarten – KR1, KR3, KSL1, KL5, NY-K.CC.1, NY-K.MD.3
1st Grade – 1R1, 1R3, 1W2, NY-1.NBT.4, NY-1.MD.4

Materials and Setup:
- Picture of MyPlate
- Snack Art Pictures (Pages 115-117)
- Chart paper, tape
- Paper, crayons

Module 7: Smart Snacks

Lesson 4: Snack Detectives

Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.
2. Tell the students that today they will be detectives trying to find all the food groups in a healthy snack.
3. Remind students that healthy snacks provide our bodies with what they need to grow strong and be healthy, like vitamins, minerals and fiber.

Big Question Exploration:
Why is it important to eat a variety of healthy snacks from different food groups?
**Activity**

1. Ask the students to describe a healthy snack and give some examples. Encourage the students to mention:
   - Snacks are small portions eaten between meals.
   - Healthy snacks are fruits, vegetables, dairy foods (such as milk and yogurt), whole grains (such as whole grain breads and cereals) and lean proteins (such as peanut butter, lean meats and beans) in their least processed form.
   - Snacks can be a combination of foods from different food groups.
   - Healthy snacks are not fruit gummies, cookies or candies.

2. Divide the class into three groups. Give each group a Snack Art picture (Pages 115-117).

3. Ask students to be detectives and search for all the food groups they see in the snack.

**Multi-Level Applications**

**Prekindergarten** – Have students count how many food groups they find in the Snack Art Pictures and name the foods. Have students name the colors of the snacks and explain why they are healthy.

**Kindergarten** – Have students count how many food groups they find in the Snack Art Pictures and name the foods. Have students name the colors of the snacks and explain why they are healthy.

**1st Grade** – Have students count the number of food groups and name the foods represented in the Snack Art Pictures. Create an “All About Snacks” page using adjectives to describe healthy snacks.

**Big Question Exploration**

Why is it important to eat a variety of healthy snacks from different food groups?

Eating a variety of healthy snacks from different food groups provides our bodies with what they need to grow healthy and strong.
Lesson 5: Healthy Snack Mural

Introduction

1. Show a picture of MyPlate and explain that all foods fit into five food groups: fruits, vegetables, grains, proteins and dairy. Explain that eating many types of foods from all the food groups is important for our bodies to grow strong and be healthy.

2. Tell the students that today they will be creating a healthy snack mural showing places to find healthy snacks.

3. Remind students that healthy snacks provide our bodies with what they need to grow strong and be healthy, like vitamins, minerals and fiber.

Big Question Exploration:

Why is it important for your neighborhood to have many businesses selling healthy snacks?
Activity

1. Ask the students to describe a healthy snack and give some examples. Encourage the students to mention:
   - Snacks are small portions eaten between meals.
   - Healthy snacks are fruits, vegetables, dairy foods (such as milk and yogurt), whole grains (such as whole grain breads and cereals) and lean proteins (such as peanut butter, lean meats and beans) in their least processed form.
   - Snacks can be combination of foods from different food groups.
   - Healthy snacks are not fruit gummies, cookies or candies.

2. On the chart paper, draw places in the neighborhood to find healthy snacks. Include the following: local convenience stores, bodegas, delis, local grocery stores, school cafeterias, fruit and vegetable stands and farmers markets.

3. Have students help you place food cards of healthy snacks on the mural in places where they might find the food. Help them think about foods they see in these places that are healthy snacks.

Big Question

Why is it important for your neighborhood to have many businesses selling healthy snacks?

The more healthy snacks available, the more we will eat! Eating healthy snacks every day provides more of what our bodies need (vitamins, minerals, fiber) to stay strong and healthy and less of what our bodies don’t need (sugar, salt, fat).

Multi-Level Applications

Prekindergarten – Have students draw a picture of their favorite healthy snack and say where they would find it in their neighborhood.

Kindergarten – Have students draw a place where they can find healthy snacks (such as a grocery store, a corner store or at home) and write or draw some healthy snacks found there.

1st Grade – Have students create their own healthy snack map with places where they can find healthy snacks in their neighborhood.