

Hayes Farm Travelling Garden Tool Kit for Teachers

Maple Syrup module

We also have modules that are adapted for K-2 and Grades 3-5 on:

- 1. Monarchs and Milkweed
- 2. Earthworms
- 3. The Three Sisters and Indigenous Gardening
- 4. Seeds!
- 5. Bugs (K-2)/ Insects (3-5) module

Thanks so much for taking an interest in food, farm and nature education! Teachers like you help to shape a child's lifelong interest in the natural world. We look forward to seeing you and your students on the farm!

Learning Goals:

K - 2

- Give students a basic understanding of how trees use sap.
- Introduce students to the process of how maple syrup is made.
- Cultivate appreciation for indigenous knowledge sharing.

3 - 5

- Understand the basic purpose of sap in trees
- Learn what weather conditions make sap run
- Learn how sap is turned into syrup
- Other things we can do with sap
- An indigenous story about the maple syrup harvest
- Maple syrup and cultural identity

Materials:

- 1. There is a PowerPoint for each learning level. The K-2 presentation is a simplified version of the presentation for grades 3-5. It leaves out more advanced anatomy and details.
- 2. You can find additional information in the Resources section.

Activities

If students have some free time, the website Hogan's Homestead (Ontario) has some really fun activities like word scrambles, word searches and colouring sheets. These resources are free to use. For ease of access there is one sheet at the end.

The most exciting part will be the on-farm visit, where students will get to see the process in action and try some maple treats!

Resources

Videos – These videos can be found on the last slide of each PowerPoint. You can decide if you would like to show them or not.

Grades K-2 – Sci Kids! Channel. This video is a quick overview of how sap is produced and syrup is produced. It is meant for younger students, with a host and puppet. <u>https://www.youtube.com/watch?v=p_Ob1q_a4xo</u>. (4:39)

Grades 3- 5 – Well known market garden/ farmer Jean-Martin Fortier of Quebec goes through the process of making syrup at a smaller scale on the farm. He also discusses tradition, spending time with family and the seasonal cycles on the farm. https://www.youtube.com/watch?v=8LswRRSfUFo (8:30)

This video is not meant specifically for students, so you can judge if it would pique the interest of your students in particular. It would be a nice overview for teachers to watch as well.



Maple Syrup Word Scramble

What Kind of Trees are used when sugaring off?

plaem _ _ _ _ _ _

What comes from the trees?

pas ___

What will sap get turned into?

uprsy ____

What equiptment is used to make Maple Syrup?

rtoraopvae _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _



Made with PosterMyWall.com