# Agriculture in Education:

# an educational resource for the Year 3-4 Design and Technology Curriculum

# Learning Resource 3: Get Your Hands on my Food

**Station Cards –Teacher Information Cards**

# Sugar Station

What this station will need:

1. Bag for resources (in the bag put hand sanitiser/wipes and a tea towel)

2. Sugar Station Card

3. Sugar samples – some good samples are, white sugar, caster sugar, raw sugar, brown sugar and molasses sugar

4. Information Card – Sweet Facts

5. Plate for sugar samples

6. Spoons for sampling

7. Jar of molasses and cup (optional)

8. Magnifying glass (optional)

9. Spice/coffee grinder

Photo: Students enjoy viewing the different sugar samples with a magnifying glass

Photo: Sugar samples can be easily placed in zip lock bags and labelled.

Photo: A coffee or spice grinder is an easy way to turn caster or white sugar into pure icing sugar.

# Dairy Station

What this station will need:

Bag for resources (in the bag put hand sanitiser/wipes and a tea towel)

1. Dairy Station Card
2. Glass jar with a lid that seals tightly
3. Information Card – Marvellous Milk
4. Plate, plastic cup, small sieve/strainer
5. Spoons for sampling
6. Crackers
7. Cream –pure cream turns to butter more quickly; however,   
   all cream should work.

PHOTO: Students take turns shaking the cream

PHOTO: Crackers add the salt students normally miss.

PHOTO: Once students have butter and buttermilk they should use the strainer to separate the milk and butter.

**Grains Station**

What this station will need:

1. Bag for resources (in the bag put hand sanitiser/wipes and a tea towel)

2. Grain Station Card

3. Grain samples – some good samples are, wheat, barley, oats, and canola

4. Information Card – Grain Goodness

5. Plate for grain samples

6. Rolling pin

7. Mortar and pestle

8. Magnifying glass (optional)

9. Spice/coffee grinder

PHOTO: Students take turn with the mortar and pestle. Meanwhile the other students explore the grains. A grinder is useful to grind the grains to flour more quickly after a good attempt by the group.

**Egg Station**

What this station will need:

1. Bag for resources (in the bag put hand sanitiser/wipes and a tea towel)

2. Egg Station Card

3. At least 2 eggs

4. Information Card – Eggcellent Eggs

5. Hard plate for cracked egg samples

6. Bowl of water

7. Cling wrap

8. Rubbish bag for clean up

9. Magnifying glass (optional)

PHOTO: Students are amazed at the different parts of the egg, and they love to get hands on.

**Orange Station**

What this station will need:

1. Bag for resources (in the bag put hand sanitiser/wipes and a tea towel)

2. Orange Station Card

3. 1 or 2 oranges – naval and/or Valencia work well.

4. Information Card – Juicy Facts

5. A plastic cup for each group member

6. A set of scales

7. A plastic jug

8. An old-style juicer

9. Magnifying glass (optional)

PHOTO : Students take turns in juicing the orange.

PHOTO : Students weigh the orange, jug and juice on a set of scales.

PHOTO : Students are often surprised at how little juice they get.

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# AgriFood Skills Australia

### General inquiries:

Phone: zero two six one six three seven two zero zero

Fax: zero two six one six two zero six one zero

Email: <mailto:reception@agrifoodskills.net.au>

Web: <http://www.agrifoodskills.net.au>

### Location

Level Three, 10 to 12­­ Brisbane Avenue

Barton

Australian Capital Territory 2600

### Postal address

Post Office Box 5450

Kingston

Australian Capital Territory, two six zero four

Developed by Tathia Shield Wells and Geraldine Piper.

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