## **Grade 1: Using Senses to Classify**

#### 45 min

**Objective:** Students will act like scientists by serially ordering and classifying plants in the garden based on 1) taste 2) smell and 3) color.

materials: observation charts/index cards/knife for cutting edibles as needed

#### **Brief intro:**

Who remembers garden rules? Go over quickly
How do scientists organize themselves and investigate?
-by using their senses to make observations, by asking questions, by working together, collaboratively, and by reporting what they've discovered!

3 groups-rotate

#### **Group One: Taste 15 min**

Students taste/smell different garden herbs/veggies/flowers and teacher records data/responses: e.g. sour, bitter, sweet, mild, spicy, bland, etc. Elicit as many student descriptions/adjectives as possible. Teacher helps students vote on and <u>order flavors:</u> mildest to spiciest! Most favorite to least favorite! Use tally marks! Collect sample plants as we do walk through: Mint, basil, oregano, parsley, Mexican sour gherkin, tomato, swiss chard, shiso, bean, etc.

Chart: flower veggie herb seed

#### **Group Two: Smell 15 min**

Students look at sensory bed and touch/smell different plants as teacher records data responses: e.g. did you smell...? pineapple, popcorn, mint, curry, lemon, lavender, oregano, thyme, marigold, lovage (celery), licorice, etc. Teacher helps students vote so they can <u>order</u> data: strongest to weakest, most favorite to least favorite, softest to spikiest.

**Chart:** check off each smell you find

### **Group Three: Color 15 min**

Students go on a scavenger hunt **in pairs** to locate plants/flowers representing every color of the rainbow. Students should also smell any flowers they find! Teacher assists. When they find all the colors they then return to <u>correctly order</u> the colors (using chalk) in the form of a rainbow: ROYGBV. If time permits students can compare which plants they found – did they all find the same red flower? etc. **Index cards:** list colors (mixed up) with boxes for check marks – hand to pairs.

**Expansion:** Students can take data back to classroom to further organize and report back/compare their findings the way scientists do! They can also write a report/jot down what they remember in their science journals (if they have these).

Garden SMELLS! Sensory Bed (adult can help order data: strong to weak, fav to least fav, softest to spikiest etc.)

Plant/Scent	found	Descriptive 'smell' adjectives	Texture description?
Lamb's Ear			
Pineapple (Sage)			
Celery (Lovage)			
Curry			
Ponytail Grass			
Sage (Cooking)			
Oregano			
Thyme			
Mint (Catmint)			
Lemon (Balm)			
Popcorn Plant			
Lavender			
Licorice (Agastache)			
Scented Geraniums			

# Garden COLORS! whole garden

Give pairs of students a notecard listing colors. They must find a PLANT (not sth else!) with that color! It can be leaves, flowers, seeds, stems, branches, etc. but must be a plant part.

\*Remind students <u>NOT</u> to pick the plant – if they see it they should put a check next to the color under their group number. When they find ALL the colors they report back to adult and use chalk to order the colors (either by writing the color words or using colored chalk) on sidewalk in correct rainbow order: Red Orange Yellow Green Blue Purple. They can debate where black white brown pink and grey should fit in ;-)

If time permits they can report back to adult which plant parts they found for colors e.g. "I found a red seed pod, I found a red flower, I found a red leaf etc."

Color	Group 1	Group 2	Group 3
Orange			
Purple			
Pink			
Green			
Red			
Blue			
Black			
Yellow			
Grey			
White			
Brown			

# Garden TASTES! whole garden

Students sample garden edibles and describe the flavor – sour, sweet, spicy, peppery, lemony, juicy, dry, papery, bitter etc. Adult polls likes/dislikes and tallies.

<b>Plant Name</b>	Flavor description (adjectives)	liked	disliked
	2		