Teacher's Notes: Refrigerated Food

Learning Objectives:

The students will be able to identify food categories that belong in the refrigerator.
The students will understand that not refrigerating some foods can make them sick.

Activities

1. Make a collage using pictures of refrigerated food from ads or magazines. Ex. Meat, dairy, etc.
2. Go to the store and look at how the food is refrigerated at the store.
3. Help unpack groceries and say whether that item is refrigerated or not.

General Tips: The goal is to build background knowledge while leading an engaging discussion on any and all information that can be talked about on a given page. The items that you choose to bring up or focus on should be modified for the students you are working with. For example, if you have a student who can point to something in the picture, answer yes/no questions be sure to incorporate a lot more of that as you go through the book. On the same token, be sure to ask a lot of comprehension questions and critical thinking questions at the level appropriate for students. There is something for everyone.

Page 1: There are some things that we eat that have to stay cold until we cook them. Food that goes in the refrigerator is called refrigerated food.

Point: refrigerator**,** handle **WH Questions:** What is a refrigerator? What does it do? Why do you put things in your refrigerator? **Yes/No:** Do you have a refrigerator? Do you put food in the refrigerator? Does a refrigerator cook things? Does it keep them cold? **Opinions/Experiences:** What do you keep in the refrigerator? **Peer to Peer Interaction:** After you read Page 1, ask students, "What food goes in the refrigerator?" The answer is the main idea card "refrigerated" Students will find the main idea card and read it to their partner. Teacher will prompt them to ask their partner some of the questions talked about above.

Page 2: One type of food that has to go in the refrigerator is meat.

Point: refrigerator, hamburger patties, steak, ham slices **WH Questions:** What is your favorite meat to eat? Where does meat come from? **Yes/No** Do you like hamburgers? Steak? Ham? Does ham go in the refrigerator? Turkey? Hotdogs? Bacon? Is meat refrigerated? Does meat go in the cupboard? **Opinion/Experiences:** What meat do you eat? What type of sandwiches do you like that have meat in them? **Peer to Peer Interaction:** After you read Page 2, ask students, "What is one type of food that goes in the refrigerator?" The answer is the main idea card "meat." Students will find the main idea card and read it to their partner. Teacher will prompt them to ask their partner some of the questions talked about above.

Page 3: Eggs are another food that is refrigerated. That means we put eggs in the refrigerator. Eggs are refrigerated. They go in the refrigerator until you cook and eat them.

Point eggs, carton, refrigerator **WH Questions:** What animal lays eggs? Where should you keep eggs? **Yes/No:** Do eggs come from chickens? Do eggs go in your cupboard? Do eggs go in the refrigerator? Do you like eggs? **Opinion/Experiences:** How do you like your eggs cooked? **Peer to Peer Interaction:** After you read Page 3, ask students, "What is one food that goes in the refrigerator??" The answer is the main idea card "eggs." Students will find the main idea card and read it to their partner. Teacher will prompt them to ask their partner some of the questions talked about above.

Page 4: Milk is another food that is refrigerated. That means we keep it in the refrigerator. **Point:** glass of milk, carton of milk, refrigerator **WH Questions:** Where do we keep milk? What animal do we get milk from? **Yes/No:** Do you like milk? Does milk go in the refrigerator? Does it go in the cupboard? **Opinion/Experiences:** When you do you drink milk? Do you put milk on cereal? What type of cereal do you like? **Peer to Peer Interaction:** After you read Page 4, ask students, "What drink goes in the refrigerator?" The answer is the main idea card "milk." Students will find the main idea card and read it to their partner. Teacher will prompt them to ask their partner some of the questions talked about above.

Page 5: Cheese is made from milk. Cheese is good to eat. Cheese can go on sandwiches. Swiss cheese has holes in it. Bree cheese is good to melt and eat on crackers.

Point: cheese sticks, swiss cheese **WH Questions:** What food has cheese in it? **Yes/No:** Does lasagna have cheese in it? Omelets? Is cheese refrigerated? Does cheese go in the refrigerator? Does cheese go in the cupboard? Do you like cheese? **Opinion/Experiences:** What food has cheese on it? **Peer to Peer Interaction:** After you read Page 5, ask students, "What is refrigerated?" The answer is the main idea card "Cheese." Students will find the main idea card and read it to their partner. Teacher will prompt them to ask their partner some of the questions talked about above.

Page 6: Another food that we need to keep in the refrigerator is ketchup. Ketchup is made with tomatoes and should be kept in the refrigerator once it is opened. If the ketchup has not been opened yet, it can be in the cupboard. **Point**: ketchup bottle, side of ketchup, refrigerator **WH Questions:** What do you like to put ketchup on? **Yes/No:** Do you like ketchup? Is ketchup red? Is ketchup black? Do you like to put ketchup on hamburgers? **Opinion/Experiences:** What food do you put ketchup on? **Peer to Peer Interaction:** After you read Page 6, ask students, "What goes in the refrigerator after it is opened?" The answer is the main idea card "ketchup." Students will find the main idea card and read it to their partner. Teacher will prompt them to ask their partner some of the questions talked about above.

Page 7: Pie is a dessert. It is sweet. It is good. Pie goes in the refrigerator after it is made. I put cake in the refrigerator too.

Point: cherry pie, refrigerator **WH Questions:** What dessert goes in the refrigerator? **Yes/No:** Is pie refrigerated? Does pie go in the refrigerator? **Opinion/Experiences:** What type of pie do you like? **Peer to Peer Interaction:** After you read Page 7, ask students, "What goes in the refrigerator?" The answer is the main idea card "pie." Students will find the main idea card and read it to their partner. Teacher will prompt them to ask their partner some of the questions talked about above.

Page 8: There is a reason why all of these things go in the refrigerator. It is because the food can get bacteria on it when it sits too long out of the refrigerator. Bacteria is small and you can't see it most of the time. Milk that has bacteria in it smells bad. Mold also can get on the food. Mold is sometimes green. You should not eat the food when it stinks or has mold on it. **Point**: bacteria, moldy cheese, stinky milk **WH Questions:** What happens to food that is not kept in the refrigerator? What is bacteria? **Yes/No:** Is stinky milk good to drink? Is moldy cheese good to eat? **Opinion/Experiences:** Have you ever smelled bad milk? What do you think can happen if you eat bad food? **Peer to Peer Interaction:** After you read Page 8, ask students, "What can grow on food?" The answer is the main idea card "bacteria." Students will find the main idea card and read it to their partner. Teacher will prompt them to ask their partner some of the questions talked about above.

Page 9: It is very important to put meat, milk, cheese, ketchup, pie, and other things in the refrigerator so that they do not have bacteria grow on them. Too much bacteria makes the food bad. If someone eats it they can get sick. This is called food poisoning **Point:** girl throwing up, sick girl, vomit **WH Questions:** Why do we put food in the refrigerator? **Yes/No:** Does meat go in the refrigerator? Cans? Cereal? Milk? Cheese? Steak? **Opinion/Experiences:** Have you ever gotten sick from eating spoiled or bad food? **Peer to Peer Interaction:** After you read Page 9, ask students, "what happens if you eat bad food?" The answer is the main idea card "food poisoning." Students will find the main idea card and read it to their partner. Teacher will prompt them to ask their partner some of the questions talked about above.