## Nutrition Education Lesson Plan: Mystery Food

 A cross-curricular lesson plan for teaching nutrition and building food literacy.
## GOALS \& OBJECTIVES

- Students will identify a variety of foods and where they come from.
- Students will explore and describe characteristics of a variety of foods using the five senses.



## LESSON

## Introduction:

- Explain to students that there are different types of food
- All food contributes to helping us grow and have the energy to do the things we love
- Just as we all come in different shapes, sizes and colours, so do the foods we eat


## Action:

- Place food items in bags and close with elastic band
- Include one bag for each student or work in small groups and have them take turns reaching into their bag and feeling the food.
- Have them describe what they are feeling and try to guess what the food is.


## Consolidation:

- Have students write their food down on the board.
- Further discuss characteristics, grouping foods into like characteristics.
- Grade 1: focus on grouping based on shapes, colours and sizes.
- Grade 2: discuss how the foods smell, feel, look, sound and taste (if applicable).
Grade 3: group based on where foods grow.


## EXTENSION ACTIVITIES

- Have each student bring in a food item. The food can be a favourite food, traditional or special to them.
- Expand by using the food items to make simple snacks (e.g. fruit salad, pasta salad, veggie sticks etc.) to share and enjoy.

ONTARIO H\&PE
CURRICULUM LINKS

Grade 1: C2.1 Food groups, Canada's Food Guide
Grade 2: C2.1 Canada's Food Guide - healthy growth
Grade 3: C1.1 Food origins, nutritional value and environmental impact

## LAM CROSS-CURRICULAR SSST LINKS



## TIME

Total Time: 50 minutes
Prep: 25 Minutes
Lesson: 25 Minutes

## MATERIALS

- Small brown paper or re-useable bags
- Elastic bands
- Variety of foods - try to choose food items with interesting shapes and textures (e.g. beets, dry pasta, dried beans or lentils etc).


## ALWAYS REMEMBER

- Apply nutrition education best practices and follow the principles of do no harm and eating competence when conducting this lesson.


## NOTES

## What worked well:

## What were the challenges:

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## Changes I made to customize:

