HEAD START FOOD EXPERIENCE

Date	Center		Food Experience	Name: I	Pineapple - Fres	sh vs. Canned	
Person leading experience			Length of time:	15-20 mi	nutes		
-		choosing project, in term to expore a fresh fruit an		•	•		
This foo	od experience all	ows children to learn by	participating in:				
X tasting X dipping/portioni		X dipping/portioning	pouring		cutting		
1	nixing	measuring		cooking			
(other (describe)						
What other classroom activity/activities related or added to this experience?							
math		music		art		film	
books		field trip	X othe	r (describ	e) Exploration		
Supplies needed: Fresh pineapple, Canned pineapple in juice, plates, sharp knife for teachers use							
Procedu	are step-by-step:						
1.	Wash hands and sit at table						
2.	Wash outside of pineapple and dry; explain to children the importance of washing their fruit before						
	eating it, even if we aren't eating the outside of the fruit						
3.	Show children fresh pineapple and allow them the chance to smell it and feel the texture of the outside of the fruit						
4.	Teacher: Cut f	resh pineapple					
5.		to taste the fresh verus of	anned pineapple a	and compa	are if they taste	different	
6.							
7.							
8.							
9. 10.							
10.							
D 11.1				C		CD: 1	

Possible enhancements to this Activity: Tips on cutting pineapple: Cut off top and bottom of Pineapple; Resting it on the bottom cut surface, cut from top to bottom to remove rind and work your way around pineapple until all rind has been removed. Quarter pineapple and then you can easily cut core from each section without removing too much of the fruit with the core.

In addition to the above food experiment, you can save the top of the pineapple with the leaves and plant them to grow a pineapple plant. (See attached instrutions)

Evaluation:
Would you do this experience again?
How would you improve this experience in the future?
riow would you improve this experience in the rutare.
Did the children meet the learning objectives? Why or why not?