# Grain Lesson Plan

## Overview
This lesson will not only teach students about the history of bread and general info about grains but also students will learn how to use xtimeline.

## Objectives
Know:
- the different ways of baking bread
- the history

## Standards
Standard 4 Objective 3
Apply food selection and preparation guidelines related to quick breads, rice, grains, and pasta

## Materials
- computer
- presentation tools
- a quiz at the end of the unit

## Procedure
1. intro to grains (define it)
2. explain how I used xtimeline to create a timeline (including pictures) in order to show how bread has been baked over the years (the evolution of bread)
3. Go through the timeline
4. Talk about every point of the timeline
5. Have the class go to the lab and start creating their own timelines
   a. each student picks their food group
   b. they each decide what they want to do
   c. put students that picked the same good group in groups of 3 or 4
   d. give them 2 or 3 days for them to finish the lesson plans
6. They will all present their timelines so each student can learn about the different food groups histories.

## Assessment
The classes knowledge will be assessed by the grading of the timelines and a quiz at the end of the unit.

## Resource
http://www.uen.org/Lessonplan/preview.cgi?Lpid=4337