

## **4-H Microwave Magic Lesson Planning Tool**

#### Lesson #3 Breakfast in the Microwave

**Intended Learners:** Ages 8-12 / Grades 3-6

**Total Time Needed:** 1 hour

#### **Goals & Outcomes**

#### **Long Term Impact:**

- Youth gain knowledge and skills in kitchen safety, using the microwave, and making healthy food choices.
- Youth have the skill and knowledge to safely prepare food or drink in the microwave oven
- Youth experience a sense of belonging
- Youth gain confidence, and feel pride in their skills

#### **Learning Outcomes – youth understand...**

- kitchen & microwave safety practices
- food safety practices food storage
- importance of eating breakfast
- how to find nutrition information on a food label

## <u>Action Outcomes – youth practice...</u>

- making breakfast foods in the microwave oven
- working in a group, teamwork
- cleaning up after self and others
- finding foods on My Plate

## <u>Life Skills – youth practice...</u>

- following directions
- observing, recording
- thinking critically, comparing, rating
- reflecting and applying new knowledge or skill
- trying new things
- planning, managing time

# Lesson Plan Overview (60 minutes)

#### **Get It Together** (5 minutes)

• Starting Smart Check Up

#### Welcome to 4-H (5 minutes)

- 4-H youth check-in
- 4-H Pledge
- 4-H Wheel of Life

#### **<u>Culinary Concepts</u>** (10 minutes)

- Breakfast Bites
- Bite Out of Nutrition

## **<u>Culinary Skills</u>** - **Making Breakfast** (25 minutes)

- Scrambled eggs
- Oatmeal faces
- English muffin pizza
- Breakfast taco

## **Nutrition Nuggets / Fast Facts** (5 minutes)

• Jumpstart Your Day with Breakfast

## **Reflection Connection** (10 minutes)

- Summary points
- 4-H Project Portfolio





# **Supplies & Equipment – from the 4-H Curriculum Kit**

Curriculum, Other
Microwave Magic:
Helpers Guide
Level A, Bag of Tricks

Level A, Bag of Tricks Level D, Presto Meals

4-H Pledge & Wheel of Life Guide Hand Washing Songs Kitchen Safety Rules

My Plate poster

**Supplies / Equipment** 

4-H Pledge, 4-H Flag Medium micro-safe bowls (2)

Fork Whisk

Mixing spoon Measuring cups

Measuring spoons

1 quart microwave-safe dish

Cutting board Paring knife Table knife **Handout Masters** 

Smart Start Check Up

For Food Safety, Keep It...CHILL Breakfast in a Microwave Rating Sheet

4-H Project Portfolio

My Plate

**Extended Learning** 

Microwave Cookware Comparison Chart

# Supplies & Equipment – to be provided by the program site

**Equipment and Supplies**Newsprint

Markers
Smart Start Check Up – poster / chart

Copies of masters (1 per youth)

- For Food Safety, Keep It... Chill

- 4-H Project Portfolio

- My Plate

- Breakfast in a Microwave Rating Sheet

Microwave oven

Dish washing detergent

Dish towels Paper plates Optional:

Computer, LCD projector, screen

Internet

site: http://www.choosemyplate.gov/

Food Supplies
Breakfast Bites

3 packages breakfast products

**Scrambled Eggs with Cheese** 

4 eggs

Salt & pepper

1/4 cup low fat cheese

**Oatmeal Faces** 

1/3 cup rolled oats <sup>3</sup>/<sub>4</sub> cup hot water

add-ins: dried fruit and nuts (for Oatmeal add-ins)

Cups, paper or class

**English Muffin Pizza** 

4 English muffins 1/2 cup pizza sauce

½ cup onions, peppers, or choice of chopped vegetable

2 cups shredded part skim mozzarella cheese

Wax paper

**Breakfast Taco** 

2 eggs

1/4 cup low fat cheese, shredded (Cheddar, Monterey

Jack)

Salt & pepper 2-4 Tbsp of Salsa 2 (6") flour tortillas





Evaluation Plan	Starting Smart Check Up (record responses and repeat at end of series. Compare as pre- and post-test of self-assessment) Observations Verbal feedback from youth 4-H Project Portfolio
Other Resources References	Safe and Sanitary Work Habits, Utah Education Network – (source for <i>Dishwashing Dilemma</i> and other worksheets). Go to <a href="http://www.uen.org/Lessonplan/preview.cgi?LPid=1197">http://www.uen.org/Lessonplan/preview.cgi?LPid=1197</a> Fight BAC® – Go to <a href="http://www.fooddetectives.org">www.fooddetectives.org</a> to play interactive games including The Case of the Filthy Fingers, Bacteria that Kept Growing, The Kid Who Knew Enough, Good Food Gone Bad  Hand Washing Song – <a href="http://www.azdhs.gov/flu/pdf/school_handwashingsongs.doc">http://www.azdhs.gov/flu/pdf/school_handwashingsongs.doc</a> Food Preparation Experience – General Roles
Preparation and Teaching Tips	Prior to starting this lessons, become familiar with all curriculum materials.  Recommended background reading for this lesson:  Experiential Learning and Youth Learning Characteristics, pages 4-6, Helpers Guide  Action Demonstrations, page 7, Helpers Guide  Poveloping Activity/Project and Life Skills, page 8, Helpers Guide  Pood Safety and Science, Leftover Magic, pages 18-20, Helpers Guide  Glossary, pages 24-25, Helpers Guide  Micro Snacks, pages 20-21; Magnificent Meals, pages 30-31; Breakfast Bites, pages 32-33 in Level A, Bag of Tricks  Recipes and Supplies  Healthy Food Selection, pages 12-13, Helpers Guide  Review information from My Plate Website: http://www.choosemyplate.gov/  Review the lesson materials. Gather equipment and supplies. Post the microwave terms for this lesson on a wall and refer to them as you proceed through the lesson.  Note – ingredients are listed to make the selected recipe once. If you have a large group with enough space and equipment, you may decide to make more than one batch – if so, multiple the ingredients accordingly.



