

Cider Press Lesson

Grade Level: Kindergarten

Season: Fall

Larger IGS Unit: Farms

Essential/Topical Questions:

- Where do apples come from?
- How do apples grow?
- What can we do with apples?
- How can machines help us make food?

- What is your favorite kind of apple?
- What color are apples?
- Where are the seeds in an apple?
- Why do we need to work together to make apple cider?

Objective: Students will explore the machine that makes apple cider. By taking part in the process, students will understand the process from seed to fork of apple cider.

Materials:

- Apple press
- Cups
- Pitcher
- Cutting board
- Knife
- Case of apples (Macintosh apples make the best cider)

Introduction:

Gather students in a circle around the cider press to make observations.

- What do you notice? What shapes do you see? What are the parts? What do they do?
- Perhaps students have used this machine before. Ask those students to share their experiences (briefly)

Activity:

Explain that cider pressing takes two steps, and a lot of help from each other.

Step 1 is to crush the apples (watch out for fingers!).

Step 2 is to press the apples.

Each student gets two apples. Form a line. Crush the apples one by one.

- Ask students to listen for the sounds they hear as the apples are being crushed

After everyone has crushed their apples, students go in pairs to press the apples by walking around in a big circle.

- Students watch quietly, and count together the number of times each student goes around the circle. (If the direction is to go around the circle 3 times, have the students count to three as the students walk around the circle)

Closing:

Ask students:

- “Do you think this is how apple cider is always made? Why or why not?”
- “Does this cider taste different than other cider you have had?”

Share student observations while tasting the cider.

- What did you notice about what happened to the apples?

Assessment:

Students may complete a drawing of the cider press. Students may write/dictate some words to describe how the cider tasted.