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# Plant Part Salad Activity

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**Publish Date:** February 29, 2012

**Subject:** Science, Other

**Season:** Winter, Spring, Summer, Fall

**Place of Learning:** Garden Classroom, Kitchen Classroom

**Resource Type:** Lessons

**Grade Level:** Grade 1, Grade 2, Grade 3, Grade 4, Grade 5, Grade 6, Grade 7, Grade 8, Grade 9, Grade 10, Grade 11, Grade 12

**Program Affiliations:** [The Edible Schoolyard at Hunters Point, Boys & Girls Clubs of San Francisco](#) <sup>[1]</sup>

 [default-resource.png](#) <sup>[2]</sup>

This lesson is a fun and easy way to go over or review the different plant parts. In this lesson youth goes over the six different plant parts, and then make a salad using an ingredient from all the different plant parts. This lesson can take place in garden or indoors with some alterations.

## Objectives

Students will be able to:

- Identify the 6 basic plant parts.
- Define what roles the different parts of the plant have.
- Identify plants they eat that fit into each category.

## Assessments

During the lesson students will:

- Discuss the parts of the plant they know.
- Discuss what roles these parts of the plant serve.
- Brainstorm what foods they eat that fit into each category.
- Learn how to harvest different plants from the garden (if doing the activity in a garden).
- Help prepare and eat a salad with their peers.

## Materials

- Large writing surface.
- Plant part cards with description of what role each plant part plays.
- Salad ingredients to make a salad with the 6 different plant parts. Examples: Radishes or carrots (root), Celery (stem), Lettuce (leaves), Marigold petals (flower), Apples (fruit), and Sunflower seeds (seeds).
- Ingredients for a salad dressing.
- Bowls, knives, cutting boards, plates, and forks for preparing and serving the salad.

## Procedures

At the Opening Circle:

- Introduce the lesson for the day.
- Ask the youth if they know what the 6 different plant parts are (record on board).
- Ask if they know what the different roles these parts serve.
- Have the youth read from cards the different plant part roles and write next to the different plant parts.
- Have the youth brainstorm what foods that we eat fit into each of the categories (record on board).

In the Garden:

- Explain to youth that they will be making a salad using an ingredient from each plant part.
- Ask youth if there is anything growing in the garden right now that is one of the 6 plant parts.
- Have youth harvest the appropriate plants.
- Have youth prepare the salad and review the parts of the plant and their roles in the process.

At the Closing Circle:

- Have youth serve each other salad.
- While eating the salad quiz the youth on the parts of the plant and their roles etc.
- Facilitate a discussion of what they learned and how they can continue to eat the different parts of the plant.

Adaptations:

This activity can take place indoors with all of the salad ingredients being harvested or bought beforehand.

### Further Plant Part Activity

Below is another plant part activity called "Plant Part Factory" from the UC Davis Children's Garden Program. In this activity the youth act out the roles the different parts of the plant have. This is a great activity!

<https://docs.google.com/viewer?a=v&pid=sites&srcid=ZGVmYXVsdGRvbWFpbnoZ...> [3]

### URLs:

[Plant Part Factory, by UC Davis Children's Garden Program](#) [3]



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**Source URL:** <http://edibleschoolyard.org/resource/plant-part-salad-activity>

### Links:

[1] <http://edibleschoolyard.org/program/edible-schoolyard-hunters-point-boys-girls-clubs-san-francisco>

[2] [http://edibleschoolyard.org/sites/default/files/imagefield\\_default\\_images/default-resource.png](http://edibleschoolyard.org/sites/default/files/imagefield_default_images/default-resource.png)

[3] <https://docs.google.com/viewer?>

[a=v&pid=sites&srcid=ZGVmYXVsdGRvbWFpbnoZWZsdGh5c2Nob29sZW52aXJvbm1lbnR8Z3g6NmM5NWEzYWI2ODI1YzJjZA](https://docs.google.com/viewer?a=v&pid=sites&srcid=ZGVmYXVsdGRvbWFpbnoZWZsdGh5c2Nob29sZW52aXJvbm1lbnR8Z3g6NmM5NWEzYWI2ODI1YzJjZA)