Create a lesson plan for grade five students about fats. It would have a hands on part.

Grade 5 Lesson Plan: Fats

Objective: Students will be able to identify different types of fats and understand their role in the body.

Materials:

- Food samples (e.g. avocado, nuts, butter, olive oil)
- Paper plates
- Plastic knives
- Worksheets
- Whiteboard and markers

Introduction (10 minutes):

- 1. Begin by asking students what they know about fats. Write their responses on the whiteboard.
- 2. Explain that fats are an important part of our diet, but we need to be aware of the different types of fats and how much we consume.
- 3. Show the food samples and ask students to identify which ones they think are high in fat.

Activity 1: Identifying Fats (20 minutes):

- 1. Distribute paper plates and plastic knives to each student.
- 2. Place the food samples on a table and ask students to cut a small piece of each food and place it on their plate.
- 3. Ask students to identify which foods they think are high in fat and which ones are low in fat.
- 4. Discuss the different types of fats (saturated, unsaturated, trans) and which foods contain each type.

Activity 2: Fat Worksheet (20 minutes):

- 1. Distribute the fat worksheet to each student.
- 2. Ask students to read the questions and fill in the blanks with the correct answers.
- 3. Review the answers as a class.

Conclusion (10 minutes):

- 1. Ask students to share what they learned about fats.
- 2. Emphasize the importance of consuming healthy fats in moderation.
- 3. Encourage students to make healthy food choices and be mindful of their fat intake.

Assessment:

Students will be assessed based on their participation in the food identification activity and their completion of the fat worksheet.