

Farm To Market: Honey

Assessment of Prior Knowledge:

- Brainstorm as many products as you can that contain honey as a main ingredient: sauces, crackers, cereals, cough drops.
- Where does honey come from? How is honey made?
- Imagine life in a beehive - what is it like?

Vocabulary:

Nectar: A sweet liquid found in many flowers, it is meant to attract insects and birds to carry out pollination. Bees gather nectar and make it into honey.

Honey Stomach: An enlarged portion of the bee's digestive system where the bee produces and carries its honey.

Honeycomb Cells: A perfect six-sided structure made of wax containing bees who store honey pollen and their eggs.

Evaporate: To remove water or other liquid from, to dry out, using heat or air in order to create a more concentrated state.

Processed: Treated, prepared or handled by a special method.

Comprehension Questions:

Honeybees

1. Name the different kinds of bees that live in a hive and describe their jobs.

Gathering Nectar

1. How is nectar made into honey?

2. Why do bees make honey?

Honeycomb

1. How many sides does a honeycomb cell have?
2. Why are the cells so remarkable in their construction?
3. What do bees use to make honeycomb?

Processing

1. How do beekeepers protect themselves from being stung by bees?
2. Which two countries are the leading producers of honey?

Discussion Questions:

1. Why are bees considered "social insects?"
2. How do the different bees contribute to the beehive?
3. How is your classroom similar to a beehive? How is it different?

Follow-up Activities:

- Have students try to draw and cut an even hexagon, without using rulers or other tools to make straight edges. These shapes represent the individual cells of a beehive. Then, put the student cells together and see how evenly, or unevenly, the shapes fit together. Look again at pictures from inside the beehive and then remind students that bees are able to create perfect, six-sided shapes without using any tools. Speculate with students about how bees can be such terrific natural builders.
- Host a honey tasting. Bring a number of honeys into class - look for different colors and textures in the honeys you choose. Ask students if they can taste the differences. Many brands of honey indicate the flower or blossom where the nectar originated. In these cases it may be interesting to show students photos of the different blossoms.



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