



Bee School

Activity Pack for Episode One:
Meet the Beekeeper



Pollinator
Alliance

WELCOME TO BEE SCHOOL

Activity Pack for Episode One: Meet the Beekeeper

This pack is designed to be used alongside the Pollinator Alliance Bee School video series.

Each of the four videos comes with a pack of activities. We recommend that you do Activities One and Two before you watch the video and Activities Three and Four after.

Bee School is designed for kids in year 5 & 6 but is also suitable for younger kids with a bit of help. Some activities can be done by everyone in the household or in the classroom.

All activities and information have been developed by beekeepers, teachers and education consultants and are aligned with the learning outcomes of the Victorian Curriculum.

For each activity we've outlined what the learning objective is, what you'll need and some instructions.



ACTIVITY ONE: Taste and tongues!

Prep Time:
20 minutes

Activity Time:
30 minutes

Level:
Year 5 - 6

OBJECTIVE: Introduction to honey and understanding our sense of taste. Conducting a science experiment and recording the results.

In this activity you're going to experience and think about how we taste foods. There are five different food flavours: sweet, salty, sour, bitter and umami and different people taste them in different ways.

YOU'LL NEED:

- Honey (sweet)
- Salt (salty)
- Grapefruit, lemon or lime (sour)
- Vegemite or miso paste (umami)
- A leafy green like cabbage or rocket (bitter)
- A big glass of water

Everyone in your household or class can participate in this activity. Print the worksheet on page 4 for each person who's going to do this with you.

INSTRUCTIONS:

Use the activity sheet on the next page to complete the following steps for each food, you'll need one sheet for each food you taste. Make sure you rinse your mouth with water between each one!

1. Smell the food. Can you describe the smell without using the name of the food? It's hard! Try and think of other things that this food smells like. Write your description in the worksheet.
2. Taste the food. Try doing this with your eyes closed so you can really concentrate. Can you describe the texture, the flavour and where on your tongue you can taste it most? Fill in the description sections on your worksheet and draw a map of the flavours on the tongue diagram.
3. Once you've done all the food items have a look at your tongue map and see how yours is different from others. What's different and why do you think that might be?

ACTIVITY ONE: Taste and Tongues!

SWEET / SOUR / SALTY / BITTER / UMAMI

Food you're testing: _____

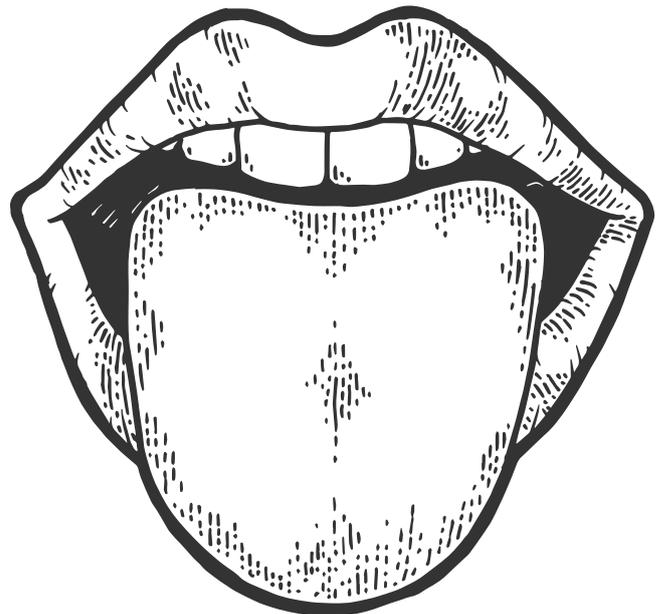
Smell

Texture



Flavour

Where can you taste it?





ACTIVITY TWO: Honey Biscuits

Prep Time:
10 minutes

Activity Time:
30 minutes

Level:
Year 5 - 6

OBJECTIVE: Introduction to honey and understanding human sense of taste. Kitchen skills.

You can make these biscuits and share them with family and friends.
Try asking them to guess the main ingredient (honey) to see how good their taste buds are!

YOU'LL NEED:

- 100 g butter
- 100 g honey, a good floral version from a local beekeeper is best – try your closest farmer's market
- 135 g (1 cup) plain flour
- ¼ tsp bicarbonate of soda
- ¼ tsp ginger powder, or use a generous pinch mixed spice

Recipe credit:
Mathew Evans, The Gourmet Farmer

www.sbs.com.au/food/recipes/honey-biscuits

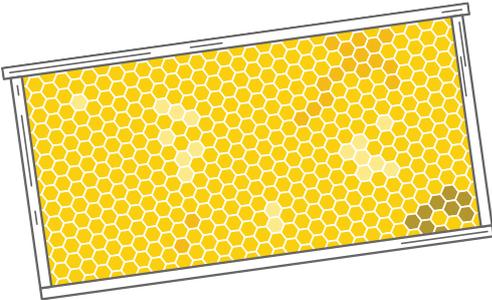
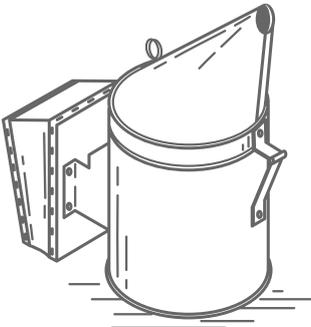
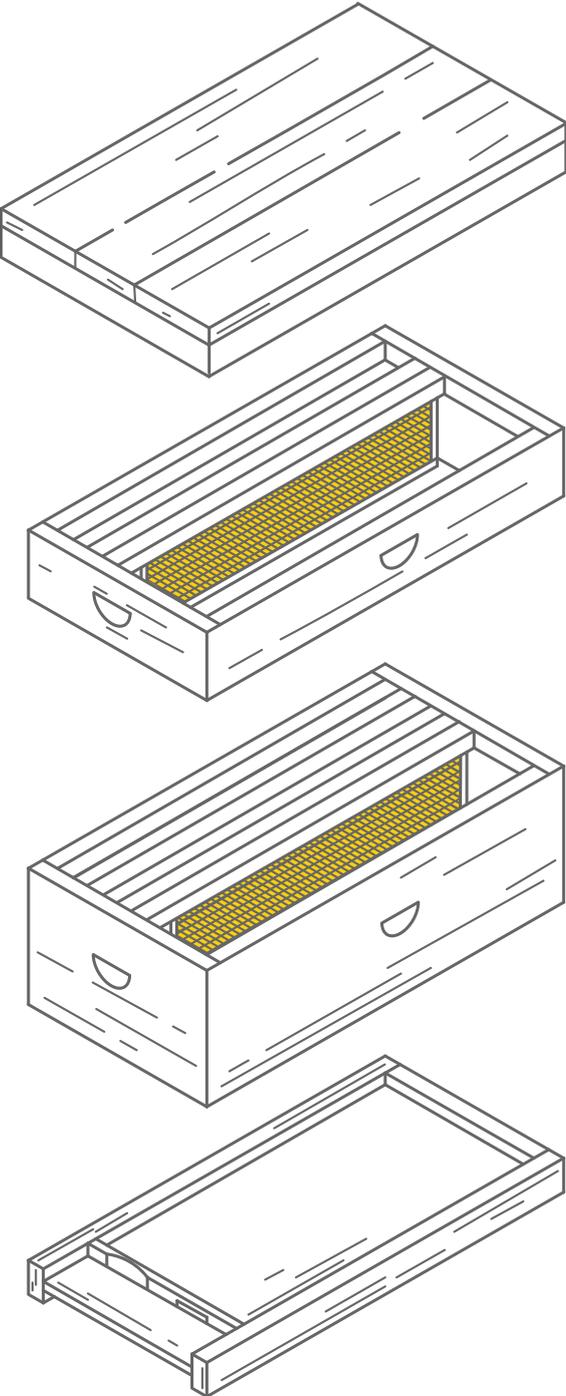
INSTRUCTIONS:

1. Preheat the oven to 180°C.
2. Melt the butter with the honey until just dissolved. Don't let it get too hot and make sure it's just lukewarm when you add the flour.
3. Tip in the flour, bicarbonate of soda and ginger powder and stir well until smooth.
4. Line two baking trays with paper and dot dessertspoon sized bits of biscuit mix in rows, leaving room for them to spread and not touch. The more you press them down the thinner and crunchier they will be. Try experimenting with different thicknesses.
5. Bake for 5–10 minutes (it will depend on the thickness) or until well tanned but not dark. You might have to keep a close eye on them!
6. Cool on the tray for a couple of minutes, then transfer to a wire rack to finish cooling. Store in an airtight container.

ACTIVITY THREE: Beekeeping Equipment

Objective: Understanding specialist equipment for a particular job. Learning vocabulary.

Can you match the labels to the different parts of the hive and the beekeepers equipment? Draw a line between the word and the matching part of the diagram.



Base

Smoker

Frame

Lid

Brood Box

Honey Super

Hive Tool

Foundation

ACTIVITY FOUR: Glossary

Objective: Understanding words aligned with beekeeping. Reinforcing learning from the video.

Can you remember all the beekeeping words we used in today's episode? Write a description of each word? We've done a couple for you.

Beekeeper / Apiarist

A person who looks after bees for pollination and honey.

European Honey Bee

Also called *Apis Mellifera*. A flying insect that lives in large colonies called hives. The genus name *Apis* is Latin for "bee", and *mellifera* is the Latin for "honey-bearing".

Beeswax

Honeycomb

Bee Hive

Veil

Gloves

Gauntlets

Beekeeping Jacket

Smoker

Hive Tool

Apiary