



Lesson Plan Teach Cyprus



Title: Agriculture and Food

Objective: By the end of a lesson on agriculture and food in Cyprus, the student will be able to summarize the crop and livestock production of Cyprus and the effects of agriculture on the lives of the people in Cyprus in writing with 85% accuracy.

Purpose: To understand the concept of how agriculture affects what people eat and to try new and unique foods central to the culture of the Cypriots

Skills: Communication, Reading, Writing, Teamwork

Anticipatory Set: Think about the foods you eat on a daily basis and why you eat those foods. Create a food diary of what you ate within the last 3 days and why you ate those foods. (ex. Cereal- it is what was available, fast food- it was quick and easy)

Materials: About Cyprus text (pgs. 202-224), Ancient Greece text (pgs. 24-35), Our Travels Through Cyprus text (pgs. 72-74), Cyprus Lonely Planet text, pen/pencil, paper, several recipes from books and the internet, crayons, cooking materials, teacher-created power point presentation that includes pictures of foods from Cyprus and information about agriculture and food

Input/Output: Students will discuss AS question and think about why we eat the foods we eat. Students will also discuss how location affects what people eat and why. Students will brainstorm what foods they think people might eat in Cyprus. Students will take notes on teacher guided direct instruction presentation. Students will then create a Meze (traditional meal of Cyprus). Students will then be given an opportunity to create and taste 5 traditional recipes from Cyprus in the format of stations. The recipes may include: Honey Walnut Yoghurt Dish, Tahini with Pita, Greek Salad, Koupepia (grape leaves stuffed with mincemeat and rice) and Souvlakia (kebabs of pork and chicken)

Recipes may be found at

<http://www.cosmosnet.net/azias/cyprus/recipe1.html>

http://www.pafshoteliars.com/cyprus_cuisine.asp

<http://www.greek-recipe.com/static/ancient/>

<http://www.allrecipes.com/directory/898.asp>

Students will work with each other to create the foods listed above from recipes given. Students will work in groups of four with teacher guidance. Students will be able to cook their food in the culinary arts room on campus.

Closure: Student will summarize the crop and livestock production of Cyprus and the effects of agriculture on the lives of the people in Cyprus in writing with 85% accuracy.

