

BEYOND SCHOOL PROJECT

LESSON ACTIVITY PLAN DRAFT

ACTIVITY	Visit to flour and cookies factory
The aim of the activity	In this workshop we visited Moaçor, a company that produces flour and biscuits of various varieties. It is intended that students realize the difference between the artisanal process of producing food and the industrial process.
Places where the event can be held	Museums, biscuits factory
Age group for the activity	6 - 12

A. BEFORE OUT-OF-SCHOOL LEARNING ACTIVITY	
Educational tools	Ingredients and tools to prepare home made cookies.
Method, technique and strategies	Hands-on activity
PRACTICE	
Introduction of the activity	
Development of the activity	Making of a practical activity that consists of doing homemade biscuits, with only the necessary basic ingredients: flour, sugar, butter and milk (APPENDIX-1).
Evaluation of the activity	Go to the supermarket and make a list of artisanal food products found there.

B. IN THE OUT-OF-SCHOOL LEARNING ENVIRONMENT	
Educational tools	
Method, technique and strategies	Guided visit
PRACTICE	
Introduction of the activity	

Development of the activity	Guided visit of the factory facilities, to learn about the processes involved in the production of cookies.
Evaluation of the activity	Discussion in order to understand what was apprehended about the visit and the production of cookies.

C. AFTER OUT OF SCHOOL LEARNING ACTIVITY	
Educational tools	
Method, technique and strategies	Discussion and dialogue
PRACTICE	
Introduction of the activity	Brief dialogue about the importance of flour for human consumption, and how the food production process has changed over time.
Development of the activity	Discussion to allow comparison between the way of producing homemade cookies that were made at Expolab and the cookies produced by the company, whose process is mechanized and standardized. It is important to stress that this mechanized process applies to various foodstuffs.
Evaluation of the activity	Go to the supermarket and make a list of processed food products found there.

APPENDIX-1:

Homemade cookies

- Turn on the oven at 200°C to heat up (ask an adult for help).
- In the bowl, place 5 tablespoons full of flour, 1 tablespoon full of sugar, and 2 tablespoons of butter.
- Using a wooden spoon and your hands, knead all the ingredients well until they form a ball that comes away from the bowl. If you think the dough is too dry, add another tablespoon of butter or a little milk.
- Prepare the countertop to roll out the dough, and sprinkle the surface of the countertop with a little flour.
- Roll out the dough on the counter with the help of a rolling pin until it is about 0.5 cm thick.
- Use the molds to cut the dough, and place the cookies on the tray covered with parchment paper.
- Place the cookies in the oven until they are golden brown.