

## BEYOND SCHOOL PROJECT

### LESSON ACTIVITY PLAN DRAFT

<b>ACTIVITY</b>	<b>Fermentation in everyday life</b>
<b>The aim of the activity</b>	Importance of the fermentation process in the production of bakery products.
<b>Places where the event can be held</b>	Science centers, schools, bakery production companies
<b>Age group for the activity</b>	8 – 15 years

<b>A. BEFORE OUT-OF-SCHOOL LEARNING ACTIVITY</b>	
<b>Educational tools</b>	Samples of chemical yeast and biological yeast.
<b>Method, technique and strategies</b>	Discussion with students, making a poster
<b>PRACTICE</b>	
<b>Introduction of the activity</b>	Introduction to fermentation, and to the two types of yeast that exist: chemical yeast and biological yeast.
<b>Development of the activity</b>	The two types of yeast were presented to the students, and they were asked if they knew the differences between the two, and what are the uses given to each one.
<b>Evaluation of the activity</b>	Execution of a poster with the characteristics and uses of each type of yeast.

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

<b>Development of the activity</b>	Visit to Megasil, a Food Production Cooperative that produces cookies and kneaded dough, very typical products from the Azores ( <a href="https://youtu.be/Lt3of5IDa_0?si=zwK9Ug-DRCdI391Z">https://youtu.be/Lt3of5IDa_0?si=zwK9Ug-DRCdI391Z</a> ).
<b>Evaluation of the activity</b>	

<b>C. AFTER OUT OF SCHOOL LEARNING ACTIVITY</b>	
<b>Educational tools</b>	Yeast, sugar, warm water, two flasks, balloons.
<b>Method, technique and strategies</b>	Practical activity and discussion.
<b>PRACTICE</b>	
<b>Introduction of the activity</b>	Reading and explanation of the procedure of the practical activity.
<b>Development of the activity</b>	Carrying out a practical activity on fermentation ( <b>Appendix 1</b> ).
<b>Evaluation of the activity</b>	Discussion and listing of various foods that we currently consume that depend on the fermentation process taking place, for example: bread and various bakery products, yogurt, beer, wine, and vinegar.

#### APPENDIX-1:

##### Necessary material:

- 4 Teaspoons of Instant Yeast
- 1 packet of sugar
- 2 bottles (glass or plastic)
- 2 Balloons
- 1 coffee spoon
- 1 funnel
- Warm water

##### Procedure:

1. With the help of a funnel, fill the two bottles with warm water up to about a quarter of the size of the bottle.
2. Put two coffee spoons of yeast in each bottle and mix;



3. Add a packet of sugar to one of the bottles and mix;
4. Place a balloon in the opening of the two bottles;
5. Keep them in a warm place;
6. Watch the bottles every hour and see what happens.

