

## BEYOND SCHOOL PROJECT

### LESSON ACTIVITY PLAN DRAFT

<b>ACTIVITY</b>	<b>Dairy products from the Azores</b>
<b>The aim of the activity</b>	Learn about dairy products from the Azores, as well as the techniques required for their production and conservation.
<b>Places where the event can be held</b>	Science centers, schools, dairy production companies
<b>Age group for the activity</b>	10 – 15 years

A. BEFORE OUT-OF-SCHOOL LEARNING ACTIVITY	
<b>Educational tools</b>	Internet, computer
<b>Method, technique and strategies</b>	Discussion with students
<b>PRACTICE</b>	
<b>Introduction of the activity</b>	Explain what the pasteurization process consists of.
<b>Development of the activity</b>	Research into the uses of pasteurization and its importance in current food consumption.
<b>Evaluation of the activity</b>	Execution of a poster with the uses of pasteurization.

B. IN THE OUT-OF-SCHOOL LEARNING ENVIRONMENT	
<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 Unileite, an Azorean dairy production company.

<b>Evaluation of the activity</b>	
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C. AFTER OUT OF SCHOOL LEARNING ACTIVITY	
<b>Educational tools</b>	Materials needed to carry out the protocol.
<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 homemade butter production protocol (Appendix 1).
<b>Evaluation of the activity</b>	Discussion and listing of various foods that we currently consume that depend on the pasteurization process taking place, for example: dairy products, juices, jams, canned goods.

#### APPENDIX-1:

##### Material:

- 200 ml cream with at least 30% fat
- Electric mixer
- Sieve
- Cloth

##### Procedure:

- Beat the cream with a mixer as if you were going to make whipped cream;
- After about 15 minutes, the cream will begin to curdle, separating from the whey.
- Separate the solid part with the sieve, and beat again to remove as much liquid as possible.
- Finally, place the butter on the cloth and wring it out well to remove any remaining liquid.