

Title: From Pasture to Plate

Grades: K-1

Common Core Standards:

- RI.K.7 With prompting and support, describe the relationship between illustrations and the text in which they appear (e.g., what person, place, thing, or idea in the text an illustration depicts).
- RI.K.10 Actively engage in group reading activities with purpose and understanding.
- RI.1.7 Use the illustrations and details in a text to describe its key ideas.
- RI.1.10 With prompting and support, read informational texts appropriately complex for grade 1.

Objectives: In this lesson, students will:

- Describe the process of raising beef cattle from the cow-calf operation through food service retail.
- Develop an understanding of the importance of farmers and ranchers and the role they play in providing food and other products to consumers.

Vocabulary: agriculture, beef, beef processing plant, brand, carcass, fabrication facility, marbling

Materials:

It's All About that Beef by Twins Rianna and Sheridan Chaney

Picture Cards to introduce lesson

Sequencing Picture Cards (cut apart and put in a small bag)

Poster Paper

Introduction:

1. Show students a picture of a hamburger or steak and ask if they know how that food gets to their plate.
2. Show students the cover of the book, It's All About that Beef, and explain that the meat in the picture is beef and it comes from beef cattle.

3. Ask students to predict how the cattle on the front cover can become food on their plate. Record their answers and predictions on chart paper.
4. Explain that today they are going to read the book about a ranch and their purpose is to determine how farmers and ranchers work to provide us with beef that is safe to eat and other products.

Procedures:

1. Preview the book, It's All About that Beef with the students by showing them the front and back cover. Read the first page to students and the back cover with information about the series. Ask students to share some of the things they know about the authors from the preview.
2. As a class, do a picture walk and point out some of the things happening in the pictures. Ask students to create a list of questions they have based on their preview (questions could center around some of the equipment or processes in the photographs).
3. Before reading, show students the picture cards of meals with beef. Ask them to turn and talk to a neighbor about where their food comes from. Have groups share some of their ideas.
4. Read the book, It's All About that Beef, to students. During reading, encourage students to use the text features to help with their understanding.
5. Have students form groups of 2-3. Working in groups, have them take the sequencing picture cards and put them in sequential order. Compare the sequence cards to their prediction about what happens from pasture to plate.
6. Students can design a poster that shows the life of a calf from pasture to plate. Their poster should summarize information learned from the text. Encourage them to include text features and information from the text.

Assessment/Closure:

Students should share their posters with the class and summarize the process of beef from pasture to their plate.

Extension Activities:

- Read the other books written by The Chaney's: Little Star...Raising Our First Calf, Mini Milk Maids on the Moove, Star Becomes a Mother, Cowgirl Up!

Let's Go Ranching, Our Star Goes West, and Farm Life, We Live It, We Love It. Have students use the information from these texts to create a large class poster about agriculture and how it helps their community.

- Review the page in the back of the book that describes the All American Beef Battalion. Have students work as a class to list ways that farmers and ranchers support American Families. As a class, write a letter thanking farmers and ranchers for what they do. Letters can be sent to a local agricultural organization.
- Use informational texts to learn more about how other food products are produced. Choose a fruit, vegetable, or other meat product and gather books or media resources that describe how that food product goes from a farm or ranch to their plate.

Picture Cards of Meals (To Share with Students Before Reading)



Sequencing Picture Cards



A baby calf is born and nurses from its mother.



Calves are branded and weaned from their mother.



A cowboy ropes and drags a calf to the branding crew.



Calves go to a feed yard where they eat nutritiously and are well taken care of until they are finished.



Cattle arrive at a beef processing facility and their meat is inspected.



Meat is graded for its quality and then packaged and stored.



Cut and packaged meat is sold to consumers.



Consumers cook meat so that it can be on our plate to eat.