



Experimentation: Dried vs. Soaked Beans

Third Grade

Objective:

- * Students will observe the differences between a dry and soaked bean, and identify the functions and parts of a bean at the beginning of its growth.
- * Students will learn the nutrients in beans

Materials:

- * dry kidney beans
- * kidney beans soaked in water overnight
- * recording sheet: click on thumbnail image to go to a
- * picture of open bean

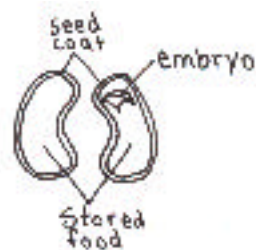
Lesson:

Share nutritional value of beans.

Activity:

Method:

- * Hand out recording sheets.
- * Give each student a dried kidney bean. Discuss with them how it looks and feels like.
- * Students draw a picture of this bean on their recording sheet.
- * Pull out soaked beans and demonstrate how to split it lengthwise with your fingers(should be easy, but make sure you have a few extras).
- * Pass out soaked beans on napkins. Discuss with them (students, not beans) how it looks and feels like.



not beans) how it looks and feels like.

- * Students draw soaked bean on their recording sheet.
- * Ask students to split bean on their own as demonstrated. Younger children may require assistance.
- * Return split beans to napkins and discuss how it looks like.
- * Draw the diagram below on the chalk board.
- * Explain to the students the names and the functions of the parts that they may see in their split beans.

Embryo- developing plant

Seed-coat- protects the developing plant

Stored food (cotyledons)- food for the developing plant.

- * Students draw their own split beans, labelling the parts shown on the chalk board.



Bean Dip TREAT!!!

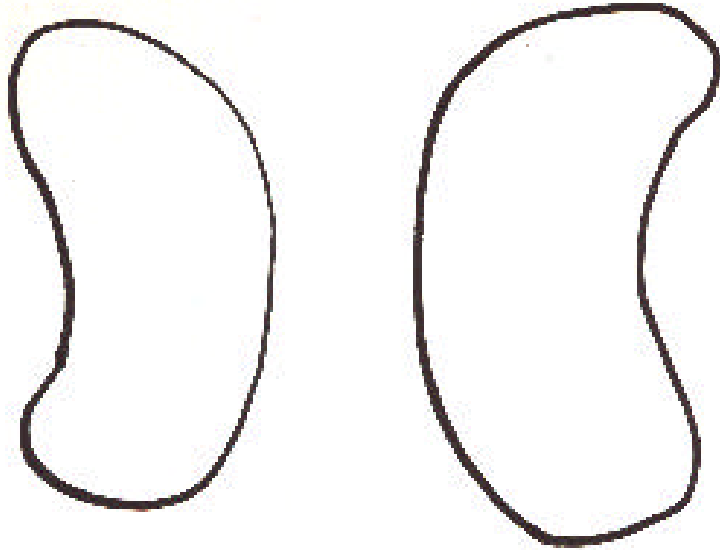


Dried vs Soaked Beans
Worksheet

Name _____

Room _____

Inside a bean



Dry bean

Soaked bean