Lesson Title: Microscope Lab: Examining Kale Plant Cells

Time: 45 min + 15 min prep

Materials:

Microscopes Slides Cover slips Eye droppers Jars filled with water Knives (for preparing garden specimens) Specimens for observation (kale) Clipboards Pencils Microscope Observation Lab worksheet

Standards:

S7.A.2.2.1: Describe the safe and appropriate use of instruments and scales to accurately and safely make measurements under a variety of conditions.

Objective:

After this lesson, students should be able to use a microscope to make observations and identify the main cell structures of a plant cell

Opening:

Welcome students and introduce the Microscope Observation Lab as an extension of the microscope work they have already completed in the classroom.

- 1. Explain that all students will rotate through the lab with their working groups at some point during the class.
- 2. Divide into working groups, taking the first group to the observation lab while the other groups makes salad.

Lesson Plan/Procedure/Activities:

Activity 1: Observation Lab

- 1. Have students choose a partner and a microscope station. Each pair should have one microscope and 2 clipboards with <u>worksheets</u>.
- 2. Invite students to share what they learned in science class about making a wet mount slide and viewing samples. Ask students to practice using the precise vocabulary they learned in science class to describe each step.
- 3. Have students make and view a wet mount slide using a prepared specimen.
- 4. Have students draw their observations on the provided worksheet.
- 5. Have students clean off their slides and prepare the stations for the next group.

Activity 2: Kale salad

1. Students will make a massaged kale salad from the produce in the garden. Make sure to explain that the reason we massage the kale with salt is because the salt breaks down

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the cell wall of the plant (which they should have seen in their lab). At the end, ask students to use a descriptive adjective to describe something they observe about the salad (how it looks, feels, tastes, etc).

Recipe:

Massaged Kale Salad Recipe

Main ingredient: KALE! Dinosaur Kale, AKA Lacinato; Curly Kale, Red Russian Kale, Winterbor are all good. RATIO = 3 cups Kale : 2-3 tbsp olive oil : 2-3 tbsp lemon : SALT to taste

- 1. Harvest kale from the garden (each student gets 1-2 leaves). Tear the kale up and add it to a gallon plastic bag.
- 2. Measure 2-3 tbsp of olive oil and pour in bag.
- 3. Measure 2-3 tbsp of lemon juice (squeeze lemons into small bowl and sift out seeds) and add to bag
- 4. Measure 1 tsp salt and add to bag.
- 5. And massage away. The more you massage, the more tender it will be. The dressing should coat the leaves, and the leaves should wilt and turn a more intense green.
- 6. When you are finished massaging, add the other ingredients. Have a few students shred carrots. Add those and sunflower seeds to your salad.