

# HONEY TASTING LESSON

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## SUMMARY/BIG IDEA:

Honey flavors vary depending on the season and type of flowers that the bees have visited to collect nectar.

## MATERIALS & RESOURCES:

- Variety of honey, cups or containers for honey samples
- Stir sticks to taste each honey
- Lab sheets to note which type of honey students think each sample is
- [Honey Vendor](#)
- [Beebread visual examples](#)

## STEPS:

### PART ONE:

1. Prepare samples in numbered cups or squeeze bottles prior to lesson.
2. Discuss what makes each honey taste differently.
  - Note that honey from a single hive can look and taste differently each season based on the different kinds of flowers in season.
  - Use honeys that are naturally different rather than honey that is processed and flavored artificially.
3. Have students taste honeys one at a time. Identify each, discuss and describe what each tastes like.



## ASSESSMENT/REFLECTION:

Ask students to share their thoughts on the different honeys. Do they have a favorite? With what foods might they use honey?



**Bee Journal Entry** - Why do different bottles of honey look and taste different?

## HONEY TASTING LESSON STANDARDS

### NEXT GENERATION SCIENCE

5-PS1-3

### ELA COMMON CORE

W.3.7; W.4.7; W.5.7