HONEY TASTING LESSON

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.
Honey

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