



ITALY!

45MINS-1HR

- Use world maps, atlases and globes to identify the United Kingdom, as well as the countries, continents and oceans studied at this key stage.
- Use simple compass directions (North, South, East and West) and locational and directional language [for example, near and far; left and right], to describe the location of features and routes on a map.
- Locate the world's countries, using maps to focus on Europe (including the location of Russia) and North and South America, concentrating on their environmental regions, key physical and human characteristics, countries, and major cities.
- Understand and apply the principles of a healthy and varied diet.

LEARNING OBJECTIVES

- PowerPoint presentation for the lesson.
- Selection of green and yellow courgettes and butternut squash.
- Knife and cutting board for cutting squash open.
- Plain paper, crayons or pencils.
- Optional: Magnifying glasses or a microscope.

RESOURCES

1. If applicable, recap on the previous lesson and geography points, asking children to share some of the knowledge they learnt and locating the area on a World Map.
2. What place do you think this is?
3. What do you already know about Italy?
4. Ask the children to locate Italy on a World Map bringing in vocabulary such as East and West to refer to other European countries that the children may have heard of.
5. Talk to the children about the type of food that Italy is known for:

The country of Italy has a rich and varied history. Over 2000 years ago it was the centre of the Roman Empire. When this vast empire finally collapsed, the territories were divided up into separate kingdoms, republics and cities.

Modern day Italy is made-up of 20 distinct regions each with its own customs and traditions. Fish and seafood are abundant along the coast and the island of Sicily is famous for its juicy oranges. The southern part of the country is famous for aubergines, artichokes, peppers and tomatoes. The region of Tuscany is famous for making olive oil whilst Parma is famous for its cheeses and hams.

Italian cooking and recipes have become famous all over the world. You can find pizza in most world cities along with lots of different Italian restaurants selling pasta and risottos.

LESSON OUTLINE

CONT...

Show the children the courgette, or a few different types of squash and ask them if they know what this is? Explain that courgettes start as a seed in the ground and grows into a plant we can eat. Courgettes are part of the squash/pumpkin family belonging to the "vegetable" group, although botanically they are a fruit because they grow from the flower of the plant. Ask the children if they can name our five senses. Review the five senses: sight, smell, hear, taste and touch. Tell the children that we are going to use our senses to find out how different types of squash are the same and how they are different.

Explore (small groups and at table)

Sight: Show the children different types of courgettes & squash.

Ask the children to share how the vegetables looks, for example, the shape and colour. Ask the children which squash/pumpkin is the largest or longest, and which is the smallest or shortest.

The children can then draw the courgettes. Cut them open and show the inside. How does it look - is it a different colour? Use magnifying glasses or a microscope to let children get a closer look!

Smell: Ask the children to smell the squash and discuss.

Touch: Ask the children to touch and hold the squash. Some may be smooth, while others are bumpy. Ask the children which is the heaviest, and the lightest. Discuss with the children that summer squash, like courgettes, both green and yellow have thin, delicate skin, while winter squash/pumpkins have hard, thick skin.

Hear: Explain that some people make instruments out of vegetables. You can play this video that includes zucchini and pumpkin instruments:

<https://www.youtube.com/watch?v=xM1EjIDLMLY>

Filling in the lesson information on their map

From the information shared in the lesson today, fill in the box on the children's individual world map that relates to Italy.

LESSON OUTLINE

Try cutting the courgettes in different ways to show how they are prepared for recipes, such as slices, discs and spirals.

EXTENSION ACTIVITIES/HOMEWORK



ITALY

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