

Apple Crumble and Apple Stamping Craft Workshop

Objective: By the end of this lesson, participants will be able to create a delicious apple crumble and demonstrate their creativity through an apple craft activity. They will learn about seasonal foods, practice group work, and enjoy a comforting home-baked treat.

Lesson Duration: 2 hours

Expected Number of Students: 6-10

This session can be run in groups or around a table

Available Resources or Equipment:

Cooking station with oven

Ingredients for apple crumble (apples, flour, for apple crafts (construction paper, scissors, glue, markers)

Prior Learning: No prior knowledge required

Introduction (10 minutes):

1. Welcome participants and introduce the topic of the session: seasonal, comforting, creative, tasty, group work.
2. Discuss the importance of seasonal foods and how they can bring comfort during different times of the year.
3. Show examples of apple crumbles and apple crafts to engage participants

Step 1: Apple Crumble Preparation (40 minutes):

1. Arrange participants to suit the group
2. Provide each group with the necessary ingredients and demonstrate the process of making apple crumble.
3. Assist participants as needed, ensuring any participant with special educational needs receives appropriate support.
4. Guide participants in peeling, coring, and slicing the apples, mixing the crumble topping, and assembling the dish.
5. Place the apple crumbles in the oven to bake while continuing with the lesson.

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Step 2: Apple Craft Activity (50 minutes):

1. Once the apple crumbles are in the oven, instruct the participants to clean their cooking stations and gather the required craft supplies.
2. Explain the apple craft activity: participants need to create apple-themed artwork using construction paper, scissors, glue, and markers.
3. Encourage students to be creative and provide examples or templates if needed.
4. Monitor the progress of each group and offer assistance or suggestions.
5. Allow students to share their finished apple crafts with the class.

Step 3: Apple Crumble Tasting and Reflection (20 minutes):

1. Once the apple crumbles are baked, remove them from the oven and allow them to cool.
2. Distribute a portion of apple crumble to each student.
3. Encourage students to taste their creations and discuss their thoughts on the taste, texture, and overall experience.
4. Facilitate a group discussion about the importance of working together, the satisfaction of creating something delicious, and the joy of seasonal comfort foods.

Conclusion (10 minutes):

1. Recap the key concepts covered in the lesson: seasonal, comforting, creative, tasty, and group work.
2. Thank the students for their participation and effort.
3. Close the lesson by encouraging students to explore and appreciate seasonal foods in their daily lives.

Note: Make sure to consider any allergies or dietary restrictions of the students when selecting ingredients for the apple crumble.