

**Daily Lesson Plan**  
(DLP)

<b>Topic: Compost</b>		Day: 2
<b>Grade: 2-3</b>	<b>Lesson Name: Compost</b>	<b>Time :(60 Mins.)</b>

Topic	<b>Compost</b>
Weekly key words	Compost, scraps, peal, beneficial, pile, etc.
Seating plan	<input type="checkbox"/> Individual <input type="checkbox"/> Pairs <input type="checkbox"/> Group of 4
Skill development	<input checked="" type="checkbox"/> Reading <input checked="" type="checkbox"/> Writing <input checked="" type="checkbox"/> Discussion <input type="checkbox"/> Presentation <input type="checkbox"/> Reflection <input type="checkbox"/> Illustration <input type="checkbox"/> Collaboration <input type="checkbox"/> Observation <input type="checkbox"/> Research <input type="checkbox"/> Other (Specify)

<b>Objectives:</b> ➤ The students will be able to:	<ul style="list-style-type: none"> <li>➤ How to make compost</li> <li>➤ How it is useful in recycling</li> </ul>
<b>Teaching Resources:</b>	<ul style="list-style-type: none"> <li>➤ Plastic trash can with the bottom cut out • Composting 101 Sheet • Investigating Soil Worksheet (optional) • Hand lens (optional) • Compost thermometer to measure temperature (optional)</li> </ul>
<b>Teaching Learning Strategies</b>	
<p><b>Introduction: Oral Discussion:</b> Activate students ' prior knowledge about how to take care of the garden tools . Take their responses and give feedback.</p> <p><b>Activity:</b> <b>Methodology:</b> Students create a class compost bin for the garden. Students collect food scraps from their breakfasts and/or lunches. Only certain types of healthier foods are collected (like inedible uncooked fresh fruit and vegetable peels, scraps and cores). Students will learn that leftovers of</p>	

certain healthy foods they eat can also contribute to the health of their garden. Students will learn about the carbon/nitrogen cycle in compost (layering of brown and green material) to create a chemical reaction.

By creating compost, the students will learn the parts that make up the compost cycle. Many designs can be used to make a compost bin. This lesson uses a basic design for smaller scale composting. You can choose other designs or purchase one at a garden center.

**A compost pile needs:** nitrogen that comes from fresh food scraps; carbon that comes from the brown layer from carbon rich brown items such as dried leaves or straw; water that helps the microbes and beneficial bugs convert the wastes to compost; and air. The students will learn that only certain healthy things can be put into the compost and how foods healthy for their bodies also create healthy benefits for the garden.

This lesson may encourage students to increase their fruit and vegetable consumption and to care for the earth by reducing their waste and turning food waste into rich organic soil.

1.

**Activity:**

**Preparation:** Remove the bottom of the trash can by cutting it off. Dig a hole about 10-12 inches into the ground and place the trash can in it. This will allow worms and microbes to interact with the compost and provide adequate drainage. 2. Collect dried leaves, newspaper, straw or other items that contain carbon to layer over food waste to create the brown layer. Reference the brown items in the Composting 101 Sheet for the items that contain carbon.

**Step-by step:**

1. Gather the class and start a discussion on things they can do to help the environment, like recycling, picking up trash, not littering, conserving water, etc.
2. Explain composting to the students and tell them it's a way to reduce our trash while helping the garden at the same time.
3. Take them outside to the compost bin and explain how they will be contributing to the compost. Share with them things that can be composted and those that can't. Remind students that it's important for them to eat their healthy food before collecting items to add the compost bin.
4. Students come back to the classroom and create posters or flyers to show what items can be added to the compost bin. This can be placed in the cafeteria or classroom as a reminder. They can also write letters to their parents about composting and the importance of fruits and vegetables for their bodies and the garden.
5. Each day students will add the approved food scraps to the compost bin from their breakfasts and/or lunches. After the daily collection is deposited, add a small amount of the brown carbon layer. Once a week, the temperature of the compost will need to be monitored and then turned with a shovel or fork to add air. The ideal temperature is 120-160° Fahrenheit

**Wrap up (5mins.):** Wind up the lesson by asking the students to share their findings.

**Home Assessment:**

Revise the work done

**Worksheet**

**Lesson Evaluation:**

- Teacher was able to accomplish all aspects of the lesson well
- Teacher was not able to ..... do warm up activity ,
- develop lesson plan well ,
- do the learning activity ,
- do wrap up ,
- accomplish lesson objective ,
- manage time well ,
- manage class well

Worksheet Day

Name: \_\_\_\_\_

Class: \_\_\_\_\_

Topic: Tools Care and Maintenance

Subject: Science

➤ Cut and paste the pictures:

Recycle 	Compost 
	



