



Maine Agriculture in the Classroom

Tomato Resource Page

www.MaineAgintheClassroom.org

Activities & Resources:

[A Seedy Fruit Challenge](#). This activity teaches students to identify different types of fruits and categorize them into two main groups based on whether they are dry or fleshy. Students will follow a worksheet and complete a lab assignment where they dissect various fruits.

[Growing Letters](#). Young children place seeds on a sheet of paper and watch the seeds germinate.

University of Maine Cooperative Extension Bulletin: [Tomatoes for Health](#). Learn nutrition information, selection, storage, preparation and some recipes with tomatoes.

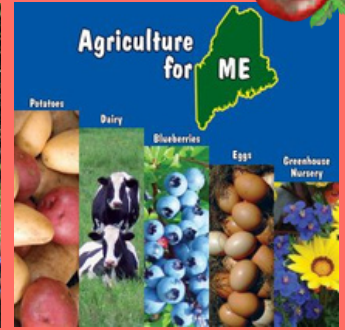
[Taste and Teach Tomatoes Page](#). This resource from California Ag in the Classroom has facts about tomato production and processing.

[Garden Genetics: Teaching With Edible Plants](#). This two-part set (a teacher edition and companion student edition) is adaptable to biology students at all levels, including AP. It uses a series of activities and inquiry-based experiments with familiar foods to teach genetics while helping students make connections to ecology, evolution, and plant biology.

[Tomato Wellness](#). The Tomato Wellness Council leads the industry effort on scientific research. They have videos, recipes, and scientific research information on tomatoes.

[Jr. Sprout—Funky Foods](#). Blue tomatoes, red bananas, and green oranges - is this possible? Yes, it is with the help and knowledge of farmers and scientists. This activity booklet provides colorful images and information regarding healthy fruits and vegetables through standards of science, math and English.

[Pizza Time Bulletin Board](#). This bulletin board uses the skill of "telling time" to help students understand the time it takes to grow, process, and produce the ingredients of a pizza. It can be used to teach concepts of time, community involvement, raw to finished products, careers, and much more. An activity sheet is included to demonstrate to students just how long it really takes to make a pizza.



Suggested MAITC

Lesson Plans for Educators

(Aligned to State & National Standards)

www.TeachMEFoodandFarms.org

[Mixed Vegetables](#). Grades K-5. Students will learn about the history of vegetables and locate their origin on a world map. They will be able to identify the growing seasons, increase their awareness of the health benefits, and make a no-bake veggie pizza! Includes writing exercises.

[Compost](#). Grades 2-5. Students will learn about composting and vermiculture including activities that range from making a layered salad to studying the anatomy of an earthworm. Building and maintaining a classroom worm bin can be a part of this lesson. For more resources on worm bins visit mainlywormbins.blogspot.com



Funding from this Specialty License plate and the Department of Agriculture, Conservation and Forestry supports teacher curriculum materials connecting classrooms to the HARVEST OF THE MONTH project! Please thank everyone you know with this plate!



Teachers can register for a Harvest of Curricula to support Maine Farmers and producers, and harvest of the month! For Direct delivery to your inbox. [Sign up here!](#)



September is Tomato Month!

Check out these great Agriculture lessons from our National Ag Literacy Curriculum Matrix

[Tomato Trivia.](#) Grades K-2. Using tomatoes as a theme, the students will practice their math and science skills of estimating, measuring, counting, graphing and sequencing.

[Pizza Time!](#) Grades 3-5. This lesson uses pizza as a basis for learning about agriculture, geography, and mathematics.

[The Columbian Exchange of Old and New World Foods.](#) Grades 3-5. Students will explore New World and Old World food origins to understand how the Columbian Exchange altered people's lives worldwide.

[Seeds, Miraculous Seeds.](#) Grades 3-5. Students will develop an appreciation and understanding of the natural development of seeds, learn the anatomy and function of each seed part through a seed dissection and classify seeds as monocots or dicots.

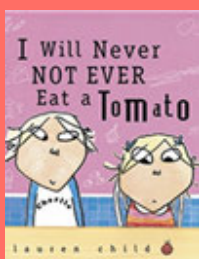
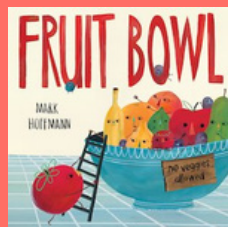
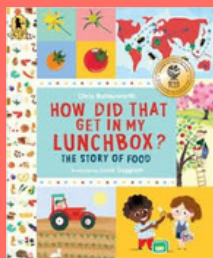
[Right This Very Minute.](#) Grades 3-5. Students will read Right This Very Minute—a table-to-farm book about food production and farming—and diagram the path of production for a processed product. Students will study a map to discover where different commodities are grown and write a thank-you letter to farmers in their local community.

[Robots Wanted!](#) Grades 6-8. Through project-based learning, students examine fruit and vegetable farms to discover the amount of manual labor required to plant, grow, and harvest some of our food. They research the business economics of farm management, the plant life cycle, and the requirements and challenges faced in reducing manual labor through mechanization or robotics. Students present their findings to an agricultural engineer to begin developing a solution to farm labor shortages.

[Fruits and Vegetables: The Right Pick for Vegetables and Minerals.](#) Grades 9-12. Students will describe the farm-to-table process of common fruits and vegetables, recognize the nutrients fruits and vegetables provide, and evaluate methods of food storage and preparation for preserving nutrients.



Books About Tomatoes



Videos About Tomatoes

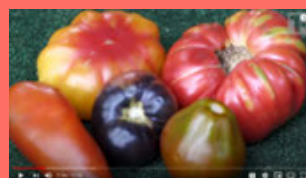


[TOMATO | How Does it Grow?](#)

[How to Grow Tomatoes that Taste Amazing!](#)



[HEIRLOOM TOMATO | How Does it Grow?](#)



[Tomato Wellness Videos](#)

