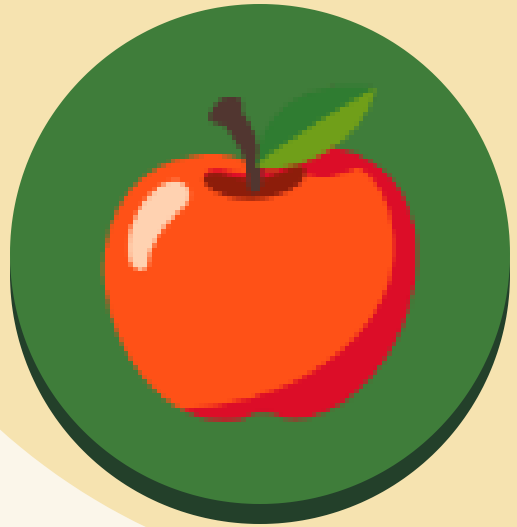
Ag Science 1 · Unit 2 · Level 2

Apple Taste Lab



TODAY'S PLAN

- 👥 Jobs
- ⚠️ Safety
- 🌱 Steps
- ✅ Check
- 📝 Reflect

Get ready

Jobs



Labeler

Labels the plates with the apple names.



Server

Passes the plates.



Recorder

Fills in the group chart.



Cleaner

Cleans the table.

Safety

Be Safe



⚠️ Allergy check before tasting. You can look and smell instead.

🧼 Wash hands first.

🔪 Staff does the slicing.

Steps

Steps



1. ❓ Answer the pre-lab questions.
2. 🎬 Watch the video and answer the video questions.
3. 🧼 Wash hands; check allergies.
4. 🍎 Taste each variety; drink water between.
5. 📝 Record taste, texture, and best use.
6. 🏆 Rank your top 3 and explain your favorite.

🃏 Check 1 of 2



Why do growers graft apple trees?

Hold up 1, 2, or 3:

1️⃣ To grow the same variety every time

2️⃣ To make trees taller

3️⃣ To stop bees

✅ Answer · Card 1 of 2



To grow the same variety every time

Seeds don't grow true.

🃏 Check 2 of 2



Which insect pollinates apple blossoms?

Hold up 1, 2, or 3:

1️⃣ Ants

2️⃣ Flies only

3️⃣ Bees

✅ Answer · Card 2 of 2



Bees

Growers bring in bees.

Wrap-Up

Clean Up + Reflect



- 🧽 Clean up
- 📝 Finish the chart and pre-lab
- 📝 Fill in the reflection