Ag Science 1 · Unit 2 · Level 2

Potato Lab



TODAY'S PLAN

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

Get ready

Jobs



Washer

Washes the potatoes.



Cutter

Cuts each potato in half (with an adult).



Looker

Counts eyes and checks colors.



Recorder

Fills in the chart.

Safety

Be Safe



🔪 Knives: claw grip, cut away from you, adult watching.

🧼 Wash hands and potatoes first.

🚫 Do not eat raw potato or green skin.

Steps

Steps 1 of 2



1. 🧼 Wash the 5 potatoes.
2. 📏 Measure each potato's length (cm).
3. 👁️ Count the eyes on each one.
4. 🔪 Cut each in half (adult supervising).

Steps

Steps 2 of 2



1. 📝 Record skin color, flesh color, and texture.
2. 🍽️ Predict the best use: bake, mash, roast, or salad.
3. 🧽 Clean up and answer the questions.

🃏 Check 1 of 2



A potato is a…

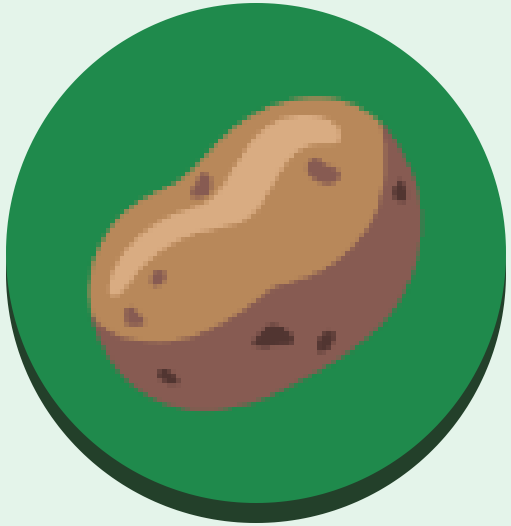
Hold up 1, 2, or 3:

1️⃣ Tuber (underground stem)

2️⃣ Root

3️⃣ Fruit

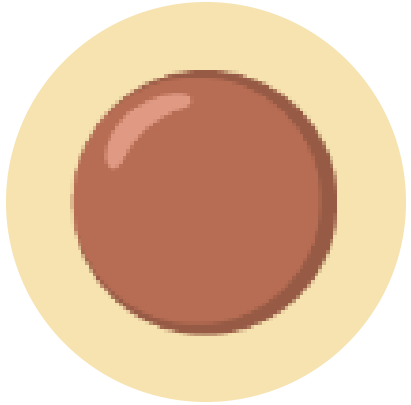
✅ Answer · Card 1 of 2



Tuber (underground stem)

A tuber is a swollen underground stem.

🃏 Check 2 of 2



Best potato for baking:

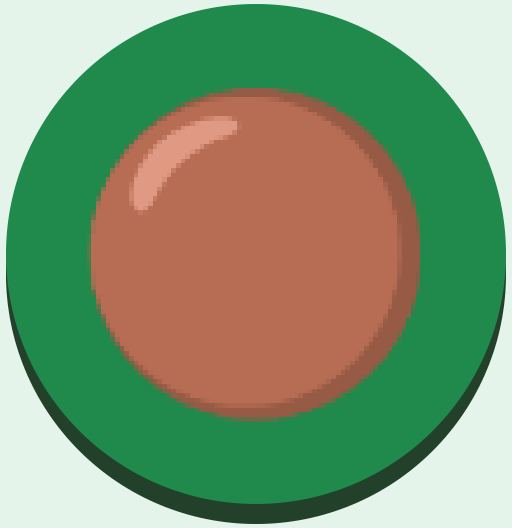
Hold up 1, 2, or 3:

1️⃣ Red

2️⃣ Fingerling

3️⃣ Russet

✅ Answer · Card 2 of 2



Russet

Starchy russets bake fluffy.

Wrap-Up

Clean Up + Reflect



- 🧽 Clean up the station
- 📝 Finish the chart and questions
- 📝 Fill in the reflection