

7th Grade AgriScience- Week (5-8-17)

TEACHER: JULIE M. GRADE: 7 MUELLER

	Monday	Tuesday	Wednesday	Thursday	Friday
OBJECTIVE(S) (WHAT DO I WANT STUDENTS TO KNOW/)	To wrap up chapter 10 on Bacteria & Viruses.	Crash course on Protists & Fungi	Fungus Pizza – Pizza Math	Get a microscopic view of Bacteria & Fungi	Finish up microscope drawings .
INTRUCTIONAL METHODS (HOW AM I GOING TO INSTRUCT/)	Do Standardized Test Practice under "new method". Students will work in groups of 2-3 to work through the problems and we will then go over them in class without a grade. Next year, both 7 th and 8 th will do this way, and there will be science related math problems used as attachments on quizzes and/or tests.	Watch the Video: Nature's Great Decomposers: Molds & Fungus Documentary by NatGeo TV. (44:53)	Students will be given dough and sauce to use on their pizza. Students to bring in toppings. Students will mass what they used on their pizza and calculate the percent of each fungus and then of the total fungus used.	Using 9 slide set, students in groups of 3- 4 will view bacteria and fungus. Students will make colored drawings of each. Students will label slides by name.	Using 9 slide set, students in groups of 3-4 will view bacteria and fungus. Students will make colored drawings of each. Students will label slides by name.

	(This decision reached per discussion with this year's 7 th grade students.)				
ASSESSMENT HOW WILL I ASSESS LEARNING	Correct and Discuss 10.3	Quiz 10.3 Video will be assessed by discussion only.	Students will hand in math calculations for a grade.	Students will hand in drawings.	Students will hand in drawings.
CLOSURE	Be sure to have your bacteria/virus cartoon done for tomorrow. Quiz over 10.3 on Tuesday.	Will continue with video tomorrow.	Clean up.	We will continue with drawings tomorrow.	If time is left we will do a Quia Fungus & Mold activity.