

Beekeeper activity 2 **Honey time**

**Age
range:**
7-11

Duration:
Approx 30 minutes for tasting
honey and two 90 minute
sessions to make and
evaluate honey recipes.

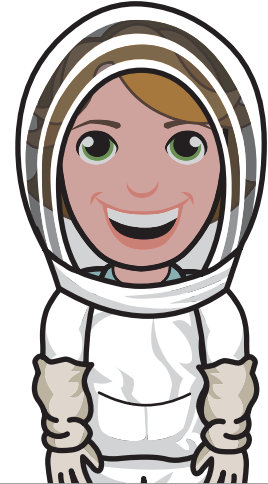
Aim

For pupils to learn about honey and how it can be used in various recipes.

Learning objectives

Pupils should learn:

- About the different types of honey that exist
- How to use honey in cooking
- How to handle food hygienically



Curriculum links

England

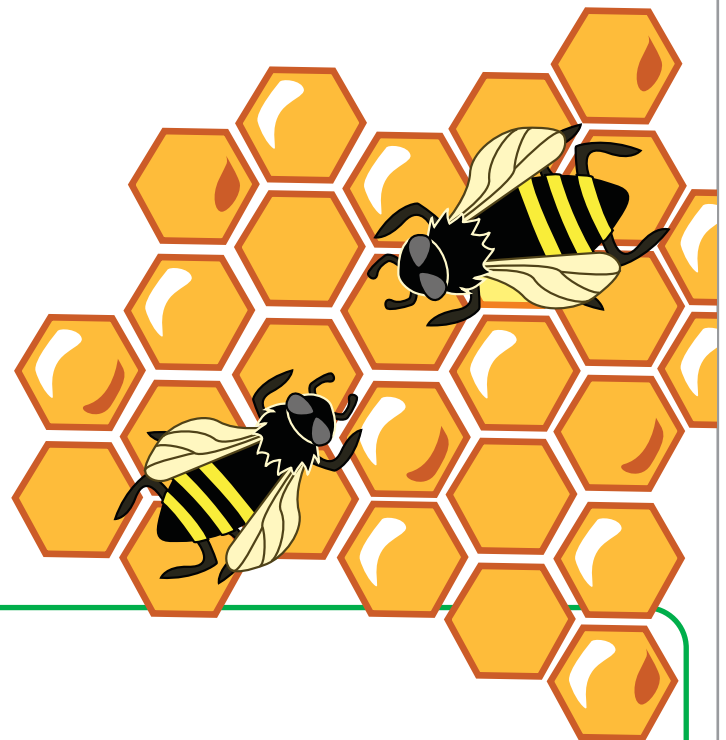
- National Curriculum Design and Technology:
2b, 2f, 3a, 3b

Wales

- National Curriculum Design and Technology: Skills
– Making 1, 3, 7

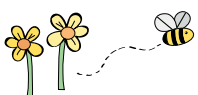
Materials and equipment

- Rough books and pens/pencils
- A selection of different honeys
- Bread, margarine, plates
- Computers with Internet access
- Cooking equipment if following recipes
- Copies of Worksheet Be2 (one per pupil if required)



Key vocabulary

bee, honey, recipe, sweetness, texture, flavour, café, menu



Running the activity

a) Introduction:

Go to **Woodland > Beekeeper** and show pupils the **Beekeeper video** to introduce them to the topic of bees and beekeeping. Ask the pupils why beekeepers keep bees (to produce honey). Have a honey-tasting session, with different types of honey spread on bread cut into small pieces. Pupils can score the honey using the feedback chart on Worksheet Be2.

b) Investigate:

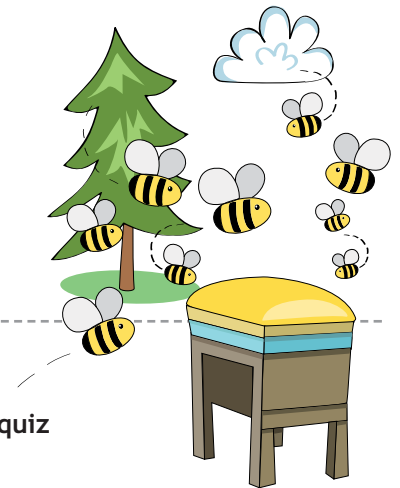
Honey has been used as a natural sweetener for thousands of years and was very important before people learned how to make sugar. **Working in groups on computers, pupils can search for simple honey recipes.** Typing 'honey recipe' into Google will bring up plenty of results. An alternative is to look at videos of honey recipes on Youtube. Ask the pupils to try to find some easy recipes that they themselves can follow, e.g.

- Honey flapjack
- Honey biscuits
- Smoothies
- Dips
- Puddings

The chosen recipe can be copied onto the worksheet, which can then be completed.

c) Quiz:

Direct pupils to **Woodland > Beekeeper** and ask them to complete the **beekeeper quiz** to find out how much they have learned about beekeeping and honey.



d) Honey testing:

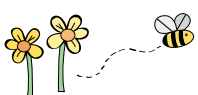
If time allows, pupils can have a honey-themed afternoon, following honey recipes to make various products which can be tested and evaluated. This can be extended with pupils making menus and opening a class café, inviting parents and other visitors to sample their honey foods.

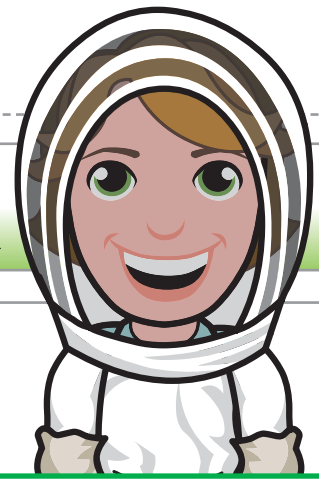
Extension activities

- 1 A beekeeper can be invited to talk to the class and answer questions, and perhaps bring some honeycomb along for the pupils to taste.
- 2 Pupils can research the history of honey and honeybees, finding out what honey was used for in the past and who looked after the bees and how.
- 3 Discuss why honey is made in the countryside (there are more flowers) and why different honeys have different flavours (this depends upon the local flowers, e.g. heather gives a very different taste to tree blossom). Again, the Internet makes it easy to research the various types of honey available.

Background information for teachers

Go to **Teachers > Useful links** to find out more about beekeepers and their work.





Be2: Honey time



There are a huge number of different types of honey, all made by honeybees. Taste some different honeys and write your response in the chart below. Fill in the table with scores out of 10 (1 = worst, 10 = best):

Type of honey	Taste score	Appearance score	Smell score	Comment

Why do different honeys taste so different?

Honey recipe

Find a simple honey recipe that you would like to make. Copy it carefully below:

Ingredients

Method (use numbers for each stage)

On the back

Find out four facts about honey. Write these down and illustrate each one.

