### **FQCUS READERS**

### **Lesson Plan**

#### Mealtime Unscramble

**Book:** *Helping at Mealtime* **Series:** Spreading Kindness

Level: Pioneer

#### **Objective**

To help students build vocabulary related to manners, food, and mealtime.

#### **Supplies**

- Helping at Mealtime book
- Mealtime Unscramble worksheet (attached)

#### **Before the Activity**

Read the *Helping at Mealtime* book out loud to students. Hand out the Mealtime Unscramble worksheet or email copies to students.

#### **Activity**

Helping at Mealtime describes ways people can help make, serve, and put away food. The Mealtime Unscramble worksheet includes several vocabulary words related to these topics. But the missing word in each sentence has gotten all scrambled up! Students should unscramble the letters and write the word in the blank.

#### **Evaluation**

Collect the worksheets and use the attached answer key to give students 1 point for each correct answer, for up to 12 points.

#### **Standards**

This lesson may be used to address the Common Core State Standards' reading standards for informational text, grade 2 (RI 2.4, 2.5).

# **Mealtime Unscramble**

1. beevlegsta		
You can wash or peel	•	
2. amersue		
You can help	ingredients.	
3. tringdenies	are foods that are mixed	
together to make a meal.	are roous triat are mixed	
4. nidocstmen	are things that add flavor	
to food.		
5. <b>stulines</b>	are tools that people use	
to eat.	· · ·	
6. <b>revse</b> You can help hold dishes or food.		
7. <b>kidsnr</b> You can pour	for people.	
8. <b>esstta</b> Don't say something	bad.	
Duli toay outlictilling	Dau.	

9. <b>okoc</b> Instead, thank the making the food.	for
10. <b>feltrove</b> After eating, put away	food.
11. <b>hashsweird</b> Then wash dishes or put them in a	
12. <b>neckthi</b> Cleaning up gets the for the next meal	ready

## **Mealtime Unscramble ANSWER KEY**

1. beevlegsta				
You can wash or peel	veget	<u>vegetables</u> .		
2. amersue				
You can help	measure	ingredients.		
3. tringdenies				
ingredients	are foods that are mixed			
together to make a mea	l.			
4. nidocstmen				
condiments	are things	s that add flavor		
to food.				
5. <b>stulines</b>				
utensils	are to	ools that people use		
to eat.				
6. revse				
You can help hold dishe	es or s	erve		
food.				
7. kidsnr				
You can pour	drinks	for people.		
8. esstta				
Don't say something	tastes	bad.		

9. okoc		
Instead, thank the	cook	for
making the food.		
10. <b>feltrove</b>		
After eating, put away	leftover	food.
11. hashsweird		
Then wash dishes or put	them in a <u>dis</u> l	<u>nwasher</u> .
12. neckthi		
Cleaning up gets the	kitchen	ready
for the next meal.		