

Grade 3 Project Overview

Take students through the stages of creating their own business from the ground up!

Stage 1: Becoming a Plant Expert

- Discuss where food comes from.
- Learn how different grains are grown and what they are used for.
- Work as a business team to research parts of a plant, their function. and their uses.

Stage 2: Starting a **Business**

- Introduce the challenge: design, develop, and make a nutritious granola bar for children.
- Design a brand and logo.
- Research nutritional requirements of target market.
- Understand the importance of a healthy balanced diet.
- Research and analyze the competition.

Stage 3: Growing our ngredients from Seed

- Learn plant characteristics. basic needs, how they get energy from the sun, and environmental conditions affecting them.
- Plant seeds and track their growth, accounting for plants' needs.
- Math opportunities: measuring water and plant height.
- Investigate optimum arowina conditions.
- Understand fair testina.

Stage 4: Coming soon!

· Understand what soil is and the health.

- · Assess human impact on soil
- used to maintain and improve soil health in Ontario.
- health, erosion. and the effect of soil additives.
- a mini composter and investigate the benefits of composting.

Stage 5: Soil in the Environment

- importance of soil
- Identify strategies
- Investigate soil
- Design and make

Stage 6: Designing a Farming Machine

- Understand how grains are planted, grown, harvested and processed as food.
- Learn about current farming equipment.
- Use an engineering design process and associated skills to design, build, and test a planting or harvesting machine

Stage 7: Healthy Recipe and Market Research

- Learn the role of grains in a healthy diet.
- Design two healthy granola bar flavours to appeal to target market.
- Understand importance of sourcing local ingredients.
- Design a survey.
- Construct a pictograph or bar chart to show market research results.
- Use results to make a decision on granola bar flavour.

Stage 8: Making Granola Bars

- Make innovative granola bars to sell.
- · Use safe kitchen practices.
- Math opportunities estimating. measuring accurately, use fractions to adjust recipe.

Stage 9: Market Your Product

- Calculate the cost of your products.
- Decide on a selling price and determine profit.
- Explore promotions including food marketing and advertising.
- Discuss responsible packaging.
- Design packaging.
- Design and write advertisments.
- Perform advertisments.

Stage 10: Bake Sale

- Set up a market to sell granola bars and present business journey.
- Math lesson on methods to calculate with money.
- Use role play to practise selling products and making change.
- Hold your sale!