

## Social Studies Theme: Community

**Lesson:** *Interdependence*

**Grade Level:** 1-4

**Overview:** Students learn about the production line from seed to store for products they use every day along with various workers that play a role along the way illustrating that we are all dependent on each other for goods we need.

**Approximate Duration:** one class period

**National Social Studies Standards:** NSS-EC.K-4.6 Specialization and Trade.  
[http://www.educationworld.com/standards/national/soc\\_sci/economics/k\\_4.shtml](http://www.educationworld.com/standards/national/soc_sci/economics/k_4.shtml)

**Objective:** Students will be able to illustrate that many workers do different jobs.

### Procedure:

- Write the words **crops** and **harvest** on the chalkboard. Ask children what they know about these words. Write their responses under the appropriate word. Explain that farmers grow *crops* such as tomatoes, corn, or lettuce. When farmers pick their crops they *harvest* them for food for people to eat.
- Ask children how they think tomato sauce for their pasta is made. Then have them read the story *Farmer Bill's Tomatoes* together.

### Assessment:

- Have children imagine they are tomato farmers. Have them tell a visitor to the farm how tomatoes are grown and who depends on them to grow the crop.
- Have children work together in a group to role play the steps of how tomato sauce is made and brought to a market. The first child can plant the tomato, the second can pick and harvest tomatoes, the third can wash and peel the tomatoes, the fourth can boil the tomatoes down to sauce, the fifth can fill up the jar, and the sixth can load the tomato sauce on the grocery shelf. You may want to have each child wear a sign that identifies the job: farmer, factory worker, grocery clerk, etc.
- Ask children to draw pictures of the six steps of what happens to a tomato from the time it is grown in a field to the time it is bought at the store. Have them draw on six pieces of construction paper or large index cards. Mix up the cards and have children reorder them in the correct sequence. You may want to write a label for each worker.
- **Technology integration:** Using a smart board, show illustrations of the various stages of tomato production. Ask students to drag them into the right order. Or, with iPads, break



students into small groups. In each group, assign each student a different stage in production to illustrate. Once students have illustrated the production stage on their ipads, ask them to put them in order of production.

## Farmer Bill's Tomatoes: Plenty of Helping Hands

Farmer Bill owns a farm in Florida where he grows a lot of tomatoes. He first starts with seeds for a tomato plant. He plants the seeds in the



sunniest parts of his farm. The tomato plants need lots of sunshine in order to grow into big, yummy tomatoes. Farmer Bill makes sure the tomato plants get enough water and sunlight as they grow. The plants grow about 1 to 3 months before they are ready to be harvested. Jim Johnston works with Farmer Bill and harvests the tomatoes from the tomato plants. He picks the ripe tomatoes off of the



vines. After the tomatoes are picked they must be washed and cleaned. The tomatoes get a bath to wash off all the dirt and mud from the farm. Now they are cleaned and ready to be sent to grocery stores. They arrive at the grocery store and Walter the worker puts them out on shelves. Now people like you can buy the tomatoes from the grocery.

Tomatoes are used in many different things and are not always whole tomatoes when they get to the grocery store. Some are used for tomato sauce. These tomatoes are harvested and cleaned when they are ripe like other tomatoes. They need a little more work from more people to become tomato sauce. Peter boils the tomatoes so he can peel the skin off. Now that the tomatoes are peeled they are ready for cooking. Cathy cooks the tomatoes over a stove. She adds seasoning to make the tomato sauce delicious. The tomatoes keep boiling until they cook down into a sauce. Once the sauce is done cooking it is ready to be put into cans to be shipped to grocery stores where people like you can buy the sauce to make spaghetti or other yummy meals.

