Interdisciplinary Lesson Sample #1

Spanish + Social Studies – “Food, Culture & Geography: The Colombian Exchange”**

Grade Level: 7–10

Subjects Integrated: Spanish 1 + World History

Length: 2–3 class periods

Learning Objectives

Spanish:

- Students identify foods from the Old World and New World.
- Students write sentences using *comer, beber, compartir*.
- Students describe cultural differences in foods.

History/Geography:

- Students explain how the Columbian Exchange transformed global diets.
- Students classify foods by origin (Americas vs. Europe/Africa/Asia).
- Students analyze historical cause-and-effect.

Materials

- Canva slideshow with food images
- Map of Old World vs. New World
- Short article (Spanish or English) on Columbian Exchange
- Google Doc graphic organizer
- Wordwall or Blooket food vocabulary practice
- Exit ticket (Google Forms)

Lesson Flow

1. Warm-Up: Food Image Sort (Spanish + History)

Students classify 10 food images into:

- Viejo Mundo (Old World)
- Nuevo Mundo (Americas)

2. Mini-Lesson: Why Food Traveled? (History)

Short teacher presentation: crops, trade routes, European colonization, new diets.

3. Vocabulary Work (Spanish)

Students practice key vocabulary using Wordwall.
Sentence frames:

- *Yo como…*
- *Yo bebo…*
- *Yo comparto…*

4. Graphic Organizer (Spanish + History)

Students fill out:

- **2 foods from Americas → Europe**
- **2 foods from Europe → Americas**
- One Spanish verb sentence per food.

5. Reflection (Spanish or English)

“How did food change the world?”

Interdisciplinary Lesson Sample #2

Science + English Language Arts – “The Chemistry of Cooking & Recipe Writing”**

Grade Level: 8–12

Subjects Integrated: Chemistry + English

Length: 1 week (5 class days)

Learning Objectives

Science:

- Students explain physical vs. chemical changes in food.
- Students analyze heat transfer during cooking.

ELA:

- Students write clear, sequenced procedural texts (recipes).
- Students use precise vocabulary and transition words.

Lesson Flow

1. Lab Activity: Cooking & Chemical Reactions

Students heat sugar, water, or butter and observe changes:

- melting
- caramelizing
- evaporation
- browning (Maillard reaction)

Students document:

- *evidence of reaction*
- *temperature changes*
- *changes in color/texture*

2. Reading Mini-Lesson (ELA)

Students read a mentor text: a well-written recipe.
Focus on:

- sequencing
- sensory language
- tone

3. Write a Science-Accurate Recipe

Students write a recipe describing:

- steps
- temperatures
- scientific explanation of each change

Example sentence:
"Heat causes the butter to melt, which is a physical change because no new substance is created."

4. Final Product

Students finalize a digital cookbook page in Google Slides, including:

- photos
- recipe
- science explanation
- safety notes