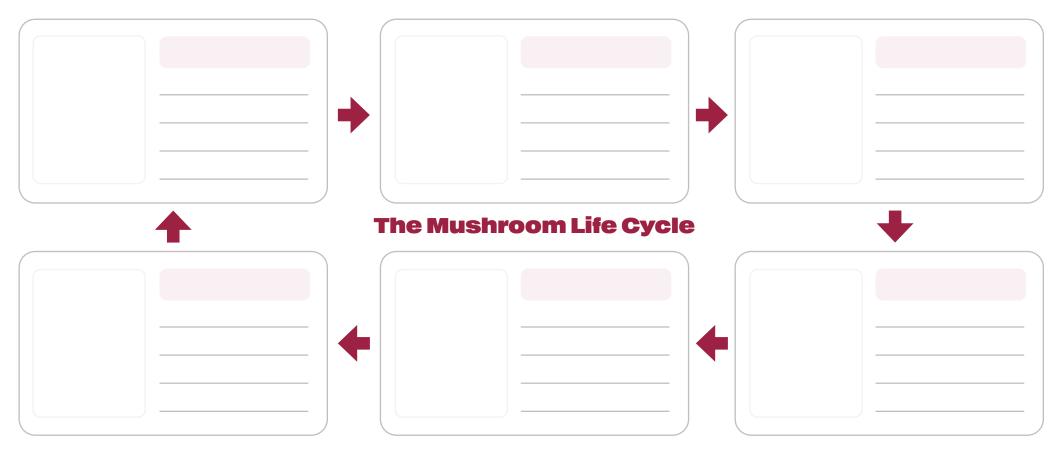
Lesson 1: The Mushroom Life Cycle

1. Complete the worksheet to show the stage of the mushroom life cycle.

Label each stage and include a picture and a brief explanation.



2. What important role does mycelium play in the mushroom life cycle?

Lesson 1: Fungi – The Sixth Biological Kingdom

Did you know? There are six major kingdoms of life, and fungi are so unique that scientists gave them their own kingdom. Mushrooms, moulds, and yeasts are all part of this fascinating group.

Use the internet or books to help you answer the questions below. You can work independently or with a partner.

Task 1: Draw and label a mushroom.

In the box below, draw a mushroom and label its parts. (You might want to include: cap, gills, stalk, spores, mycelium).

Task 2: Research questions.

1. How are fungi different from plants?

Answer the questions in full sentences using your own words.

2. How are fungi different from animals?	

3. Name the biological kingdom mushrooms belong to.

O Mushroom Growers

Lesson 1: Fungi – The Sixth Biological Kingdom

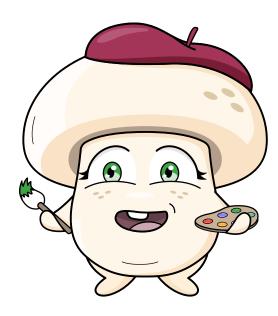
4. What are some of the unique traits of fungi?	
5. Why are fungi called 'nature's decomposers'?	
6. How do fungi help the ecosystem?	
7. Name two useful things fungi are used for by humans.	

Task 3: Create a Kingdom Fungi ID Card

Use everything you've learned to design a Fungi ID card! Be creative but include factual information.

Your ID card should have:

- Name of the kingdom
- Picture or symbol (you can draw or decorate!)
- 3-4 key facts about fungi
- · A fun fact or superpower fungi have



Lesson 2: Mushroom Farming

How is technology used on a mushroom farm?

Choose an area of mushroom farming technology to research.









Tilting shelves

Draw system

MycoSense

Robots Picking Mushrooms

3. Can you find machines or tools that make mushroom growing easier?

- 1. What new technology is helping people grow mushrooms more efficiently?
- 4. What problems do these technologies solve, and are they always useful?



Lesson 2: Mushroom Farming

Imagine a new tool, machine, or method that could help a mushroom grower be more efficient or solve a problem.

 Drav 	and describe	your idea an	d explair	n how it would	l help	(or why it n	night not be useful)
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•	Digitally	present y	our findin	gs and	share	with the	class.
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Lesson 3: Food Security - PMI

Complete the PMI chart as you watch the <u>video</u>.

Plus (+)	Minus (-)	Interesting (I)
What are some positive things you learned?	What problems or challenges were shown?	What was surprising or made you curious?

What challenges do we face around food security?





Lesson 5: Tasting Station

Taste each of the foods and complete the table.

• Warning: Make sure you tell your teacher if you have any food allergies before you start and DO NOT touch or eat that food.

	Taste 1	Taste 2	Taste 3	Taste 4	Taste 5
Draw the food.					
Name the food.					
Describe the food.					
What does it look like; feel like; smell					
like?					



Lesson 5: Tasting Station

	Taste 1	Taste 2	Taste 3	Taste 4	Taste 5
Describe the taste of the food.					
Is the food:					
sweet, savoury, sour, bitter, salty or umami?					
How does it taste compared to the cooked mushrooms.					
Why do you think					
certain foods have specific tastes?					
How do different foods or tastes change when eaten together?					



Lesson 5: Create a Mushroom Dish

1. Task: You have been asked to create a new flavoursome, highly nutritious mushroom dish.

You must include the following:

- A recipe for your dish.
- Which other foods you have paired with the mushrooms and a breakdown of their nutritional benefits.
- A list of the different flavours have you included e.g. herbs, sauces, spices and why you have chosen them.

Present your mushroom recipe in one of the following formats:

- Illustrated recipe card.
- Short cooking demo video.
- Digital recipe card.

Chef's challenge: How can your dish be adapted to catering to a particular dietary restriction e.g. vegetarian, gluten-free.

2. Create a marketing plan for your healthy dish.

Follow the steps below and ensure your marketing highlights the nutritional components you have learnt about.

1. Dish name - Choose a catchy, memorable name that sounds fun and healthy.

2. Brief description - Write a short (2–3 sentence) paragraph. This must highlight the main nutritional benefits.

Lesson 5: Create a Mushroom Dish

3. Target audience - Decide who you are trying to sell this dish to. Give a reason why it suits them.
4. Slogan - Create a short, punchy sentence that people will remember.

