

# Lesson 1: What are mushrooms?

## 1. Name the mushroom



B \_ \_ \_ \_ \_



C \_ \_



F \_ \_ \_



S \_ \_ \_ \_ \_



P \_ \_ \_ \_ \_

## 2. Trace the word

Agaricus bisporus

## 3. Complete the sentence

Mushrooms are F \_ \_ \_ \_

## 4. Write or draw a fact

How do plants  
grow?

How do  
mushrooms  
grow?

What is the  
difference  
between fungi  
and plants?

## 5. Match the parts of the mushroom

Stem

Volva

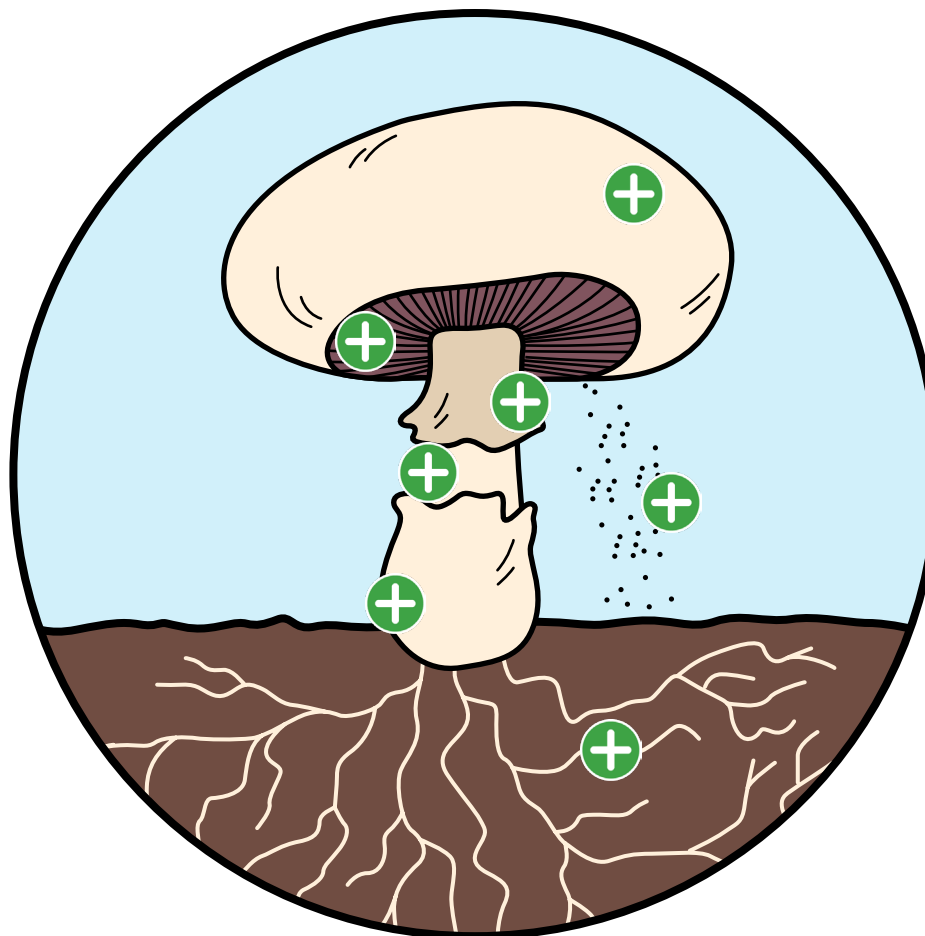
Gills

Cap

Mycelial threads

Spores

Veil



1. As you watch the video, number the steps in the correct order.
2. Cut out the steps and glue them under the correct box.
3. Draw a picture to show each step.

Mushrooms are grown **indoors**.

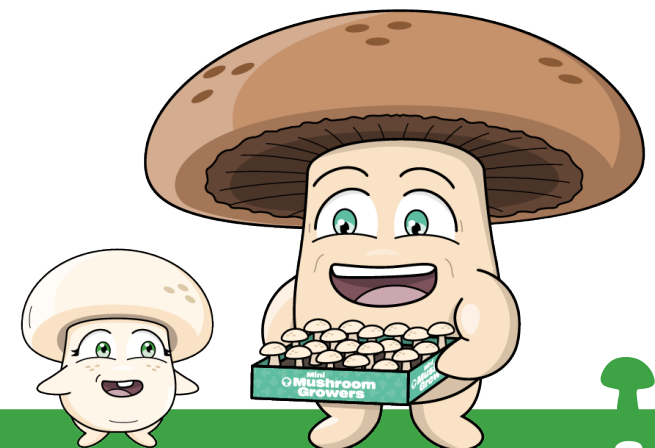
The farmer prepares the **substrate** to grow the mushrooms.

Trucks **transport mushrooms** to shops, markets and restaurants.

They are ready to be **bought, cooked** and **enjoyed**.

The mushrooms are carefully **packaged**.

The mushrooms grow and are **harvested** by hand.



## Lesson 2: Mushrooms to market

1.

2.

3.

4.

5.

6.

## Lesson 4: Don't forget the white!

1. Cut out the mushroom and draw yourself on it.
2. Glue your coloured strips around the mushroom stalk.
3. Draw 3 fruits and /or vegetables for each colour in the white boxes.
4. Complete the sentence: Mushrooms are a superfood because\_\_\_\_\_.

Don't forget  
the white!

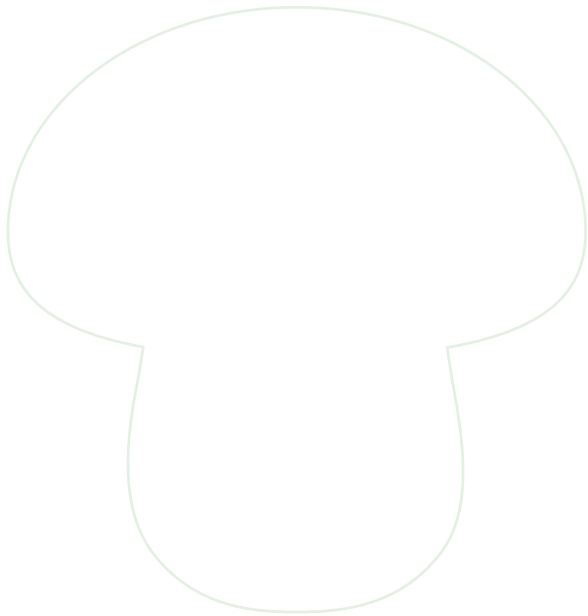
Mushrooms are a  
superfood because...

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## Lesson 4: Don't forget the white!

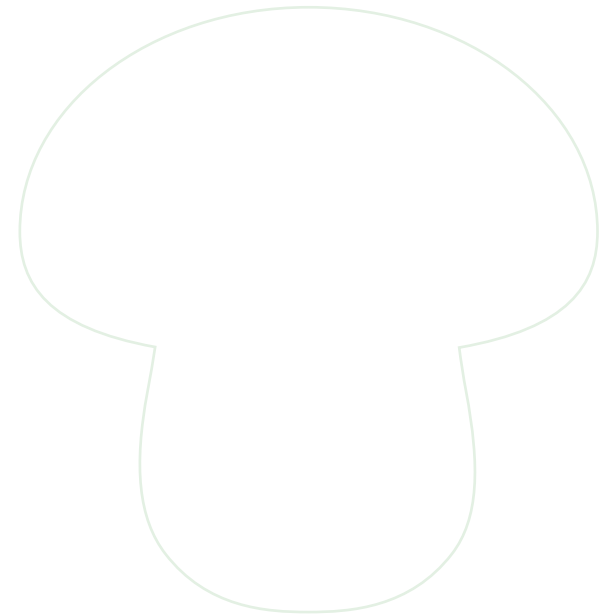

### Raw mushroom



What does it look like?

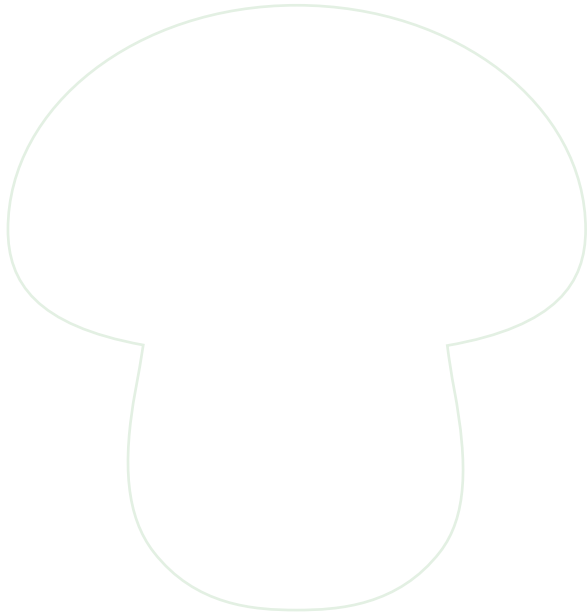


What does it smell like?



Take a small bite of the raw mushroom and describe the taste and texture.

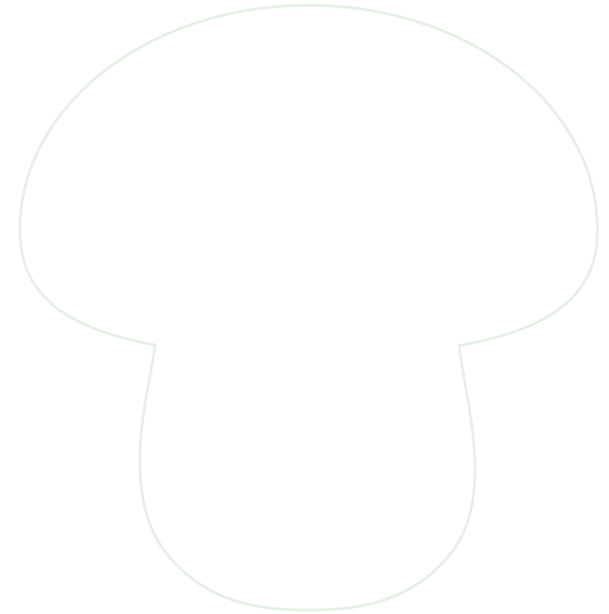
### Cooked Mushroom



How has the cooking changed the mushroom?



Is the texture of the cooked different?



Take a small bite of the cooked mushroom and describe the taste and texture.