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**TITLE: HONEY TASTING WITH AN**

**INTRODUCTION TO HONEY BEES**

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**GOALS**: This lesson teaches participants the basics of how honey is made and allows them to have a sensory experience by tasting different varieties of honey.

**STANDARDS**: This lesson plan can be used with adults interested in the subject of honey bees and honey. This lesson plan can also be used within the Georgia Standards of Excellence for Science for almost any grade level:

* SKL2. (Kindergarten) Obtain, evaluate, and communicate information to compare the similarities and differences in groups of organisms.
* S1L1. (1st Grade) Obtain, evaluate, and communicate information about the basic needs of plants and animals.
* S2L1. (2nd Grade) Obtain, evaluate, and communicate information about the life cycles of different living organisms.
* S3L1. (3rd Grade) Obtain, evaluate, and communicate information about the similarities and differences between plants, animals, and habitats found within geographic regions (Blue Ridge Mountains, Piedmont, Coastal Plains, Valley and Ridge, and Appalachian Plateau) of Georgia.
* S4L1.(4th Grade) Obtain, evaluate, and communicate information about the roles of organisms and the flow of energy within an ecosystem.
* S5L1. (5th Grade) Obtain, evaluate, and communicate information to group organisms using scientific classification procedures.
* S6E6. (6th Grade) Obtain, evaluate, and communicate information about the uses and conservation of various natural resources and how they impact the Earth.
* S7L4. (7th Grade) Obtain, evaluate, and communicate information to examine the interdependence of organisms with one another and their environments

High School (Grades 9-12) Entomology Standards:

* SEN1. Obtain, evaluate, and communicate information about the roles of insects in ecosystems.
* SEN2. Obtain, evaluate, and communicate information about how insect morphology and adaptation is related to insect success.

Also, for use with high school (grades 9-12) biology, ecology, and environmental studies classes.

**LEARNING OUTCOMES**: Participants will be able to explain the basics of how honey bees make honey. Knowledge gleaned from the activity will help participants make educated choices on purchasing honey as they will understand how varieties of honey are named (blackberry, clover, orange blossom, etc.).

**VOCABULARY**:

Corbicula or Corbiculae (pl.): The pollen gathering apparatus used by honey bees and bumble bee that is a pocket located on the hind legs on the bee.

**LESSON PLAN**:

Step one: Gather materials for the taste test, purchasing a few different varieties of honey. Put the different varieties of honey in different clear solo containers, being careful to label each with a number. Keep the list of varieties and assigned numbers as a key. For example, blackberry honey is labeled 1; wildflower is labeled 2; etc. To keep the honey clean, top each container with a lid.

Step two: Go through the *Introduction to Honey Bees with a Honey Tasting* PowerPoint

with the participants.

Step three: Hand out supplies to the participants (see materials below). Each participant should have several honeys to try, spoons, the Honey Connoisseur Color Guide, the Tasting Sheet, water, crackers, and pencils. Paper towels are handy as honey is sticky!

Step four: Go through the honey taste test. Have each participant try Honey #1 and compare it to the colors on the Honey Connoisseur Color Guide. Have them then look at the descriptions on the Tasting Sheet and make notes. Water and crackers are for use between honeys to cleanse the palate. Go through each honey, tasting and discussing.

Step five: Reveal which varieties are in which cups. Discuss. Have participants vote for their favorite. Consider graphing the resulting votes as a math activity.

Bonus Activity: Have the participants watch the four-minute video on [Honey Bees Make Honey and Bread](https://youtu.be/sAKkjD3nEv0).

**MATERIALS**:

Several varieties of honey purchased from local beekeepers.

Small (1.5 oz) solo cups with lids to hold tasting honey

Spoons for honey tasting

Water for drinking between tastes

Crackers to cleanse the palate between tastings

Paper towels (honey is sticky!)

Copies of the Honey Connoisseur Color Guide

Copies of the Honey Tasting Guide.

Pencils for note taking

**REFERENCES**: National Honey Board: <https://honey.com>