

Facilitation Guide



Preservation Props SABES Lesson 20

EXPERIENCE OVERVIEW

Students will engage in a hands-on exploration of food preservation using the improvisational technique "Yes And...". Each student or group will be given a piece of food (e.g., bread, tomatoes, noodles) and various materials as props (e.g., plastic wrap, foil, containers). The task is to collaboratively improvise scenarios where they explore and decide which material is most effective in keeping their assigned food item fresh and edible. The "Yes And..." technique encourages students to build on each other's ideas, fostering creativity and critical thinking in the context of food preservation.

Standards

SCIENCE

SEP 7: Engaging in Argument from Evidence
ETS1.B: Developing Possible Solutions
CCC 6: Structure and Function

MARYLAND STATE ARTS STANDARDS

Theater Standards – I:P-2:1: Engage in basic theater exercises related to imagination, movement and vocal exercises to inspire creativity in developing a guided drama/theatrical experience based on a known story.

Getting Ready

SABES LEARNING OBJECTIVES:

- Record and compare information about food scientists and packaging engineers

TEACHER PREPARATION

- Become familiar with the "yes, and..." technique. [See this video for quick and helpful tips!](#)
- Gather food props (plastic fruit or other models) and preservation materials like plastic wrap, aluminum foil, containers, etc.
- Set up a clear acting/presentation space.
- Display visuals of common preservation methods.
- Have the vocabulary from the previous lesson visible.
- Prepare groups and organize materials so each group receives one food item and a set of preservation materials.

ACCESSIBILITY NOTES:

- Allow students to use their notes to help with claims
- Post sentence starters to help students begin to form their ideas

ARTS INTEGRATION MATERIALS



**VIDEO
PLAYLIST**



**CONCEPT
MAP**

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TEACH

Engage

- Introduce the Activity
 - Say to students: "Today, we're exploring the world of food preservation. How do we keep food fresh longer? Let's find out through an improv activity called Preservation Props."
- Spark Prior Knowledge
 - Show the materials and a fake moldy food prop.
 - Ask: "What do you think these materials are used for in food preservation?"
 - Encourage students to share ideas.



VIDEO TUTORIAL

Experience

- Explain the "Yes, And..." Technique
 - Teach students that "Yes, And..." means:
 - Accepting another person's idea (Yes...)
 - Adding to it (...and...)
 - Model an example with a student or show the class the video from the teacher preparation.
 - Emphasize that this builds collaboration, creativity, and problem-solving.
- Group Exploration
 - Give each group:
 - One food prop
 - Several preservation materials
 - Ask groups to examine their materials and think about what each one might help with (moisture, air exposure, temperature, etc.).
- Guided Practice
 - Model an example with the class:
 - Student A: "I think we should wrap the fruit in aluminum foil to keep it fresh."
 - Student B: "Yes, and we can put it in a sealed container to keep air out."
 - Student C: "Yes, and we could add moisture-absorbing materials to prevent spoilage."
- Improv Scenario
 - Have each group perform a short improv scene demonstrating:
 - Their food item
 - The materials they chose
 - How they used "Yes, And..." to build a preservation plan
 - Encourage creativity and purposeful use of props.

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TEACH

Reflect & Assess

- After each performance, ask groups to discuss:
 - What choices the group made
 - Why they selected certain materials
 - How effective those materials might be in real life
 - How the “Yes, And...” process helped their collaboration

Evaluation

- Have students complete the Define section of the Engineering Design Challenge brainstorm document.
- Prompt:
 - “How will you know you’ve successfully designed a food container using the information from today’s Yes, And activity?”