



# STEMsational Ag: The Virtual Farm

MIDDLE TENNESSEE STATE UNIVERSITY



## Module 7: Bacon the Pig UNIT 1: PIGS LOVE SLOP Kindergarten – Grade 2



**USDA** National Institute of Food and Agriculture  
U.S. DEPARTMENT OF AGRICULTURE

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I AM *true*  
**BLUE**  
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**MT**  
Fermentation Science

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Module 7: Bacon the Pig  
UNIT 1: PIGS LOVE SLOP  
Kindergarten – Grade 2



## Kindergarten – 2nd Grade:

### Introduction to the Unit:

Explore the world of pigs and their role in agriculture.

**Pre-assessment:** Answer the questions below. You can write your answers on paper with words or drawings or tell an adult about your answers.

1. What sound does a pig make?
2. What are female pigs called?
3. What are boy pigs called?
4. What are baby pigs called?
5. When pigs give birth, what is it called?
6. What food items do we get from pigs?

### Purpose:

- ▶ The purpose of this lesson is for students to learn how pigs contribute to food and fiber.



### Student Learning Outcomes for the Unit:

- ▶ Student will identify products that come from pigs
- ▶ Student will explore terminology utilized in the swine industry
- ▶ Student will demonstrate an understanding of basic swine terminology related to food and fiber

### National Agricultural Literacy Outcomes

#### Food, Health, and Lifestyle Outcomes, Theme 3

#### T3.K-2

- B. Recognize that agriculture provides our most basic necessities: food, fiber (fabric or clothing), energy, and shelter

### Vocabulary Words:

- ▶ **Sow:** female pig who has given birth
- ▶ **Gilt:** female pig who has not given birth
- ▶ **Piglets:** baby pigs
- ▶ **Boar:** male pig
- ▶ **Farrow:** to give birth to piglets
- ▶ **Litter:** a group of piglets
- ▶ **Pork:** the meat from pigs

### Materials Needed:

- ▶ Cardboard tube, cut to about 2 inches
- ▶ Acrylic paint: pink and darker pink
- ▶ Pink button
- ▶ 2 pink chenille stems
- ▶ 1 skinny pink chenille stem
- ▶ Scissors
- ▶ White craft glue or glue gun
- ▶ Black Sharpie marker
- ▶ 7 blank notecards or a piece of paper cut into rectangles

### Materials for post assessment activity (optional):

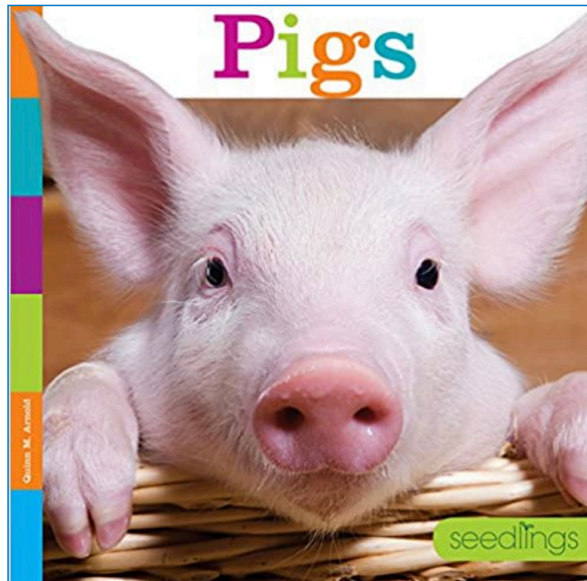
- ▶ 1 cup butter, softened
- ▶ 1-1/2 cups sugar
- ▶ 2 large eggs
- ▶ 1 cup sour cream
- ▶ 1 teaspoon vanilla extract
- ▶ 3 cups all-purpose flour



- ▶ 1 teaspoon baking powder
- ▶ 1/2 teaspoon salt
- ▶ 4 cups confectioners' sugar
- ▶ 1/2 cup butter, melted
- ▶ 6 tablespoons milk
- ▶ 2 teaspoons vanilla extract
- ▶ 3 to 4 drops red food coloring
- ▶ Pink sugar wafer cookies
- ▶ 36 large marshmallows, halved
- ▶ Butterscotch chips and miniature semisweet chocolate chips

## Activity 1: Read About Pigs

Let's read the book *Pigs* by Quinn Arnold.



<https://youtu.be/bui3jv8iQw8>

## Activity 2: Vocabulary Activity

- ▶ Take out 7 blank notecards, or you can use a piece of paper and cut it into 7 rectangles
- ▶ Write each vocabulary word (from the list at the beginning of this lesson) on the front of a card and the definition on the back of the card
- ▶ Have your family or friend test your knowledge about pigs!





## Activity 3: Create a Cardboard Tube Pig (Optional)

### Gather your materials:

- ▶ Cardboard tube, cut to about 2 inches
- ▶ Acrylic paint: pink and darker pink
- ▶ Pink button
- ▶ 2 pink chenille stems
- ▶ 1 skinny pink chenille stem
- ▶ Scissors
- ▶ White craft glue or glue gun
- ▶ Black Sharpie marker



### Instructions:

1. Paint the cardboard tube inside and out with pink paint and set aside to dry.
2. Glue pink button to the cardboard tube for the nose.
3. From both regular pink chenille stems, first cut off 1 1/2 inches from each. Set the small pieces aside and cut the longer pieces in half.
4. Wrap each of the long halves around the handle end of a small paintbrush to make a coil. Slide off the handle. You should have four coiled pig's legs.
5. Cut the skinny chenille stem in half, coil one half around the handle end of a paintbrush to create the curly tail. Save the other half for another project.
6. Finally, take the remaining two small pieces and bend them into thirds. Fold one third of the chenille over the side of the cardboard tube to create the ear. Add some glue to hold them in place.
7. Glue each of the legs to the inside of the cardboard tube and poke the curly tail through the back. Secure everything with some glue.
8. Using a scruffy paintbrush or a Q-tip, dip into dark pink paint and dab off all the excess. Dab on cheeks. Use a Sharpie to add the eyes and eyebrows.
9. Using the terms you learned in the "Pigs" book, label your pig using the Sharpie. Label the snout, ears, legs, and hooves.
10. Share your pig with your family or friends showing them the parts you labeled. Challenge: tell your family and friends about the new vocabulary words you learned!

**Optional, if you have internet access:** view the following source for more images of the steps of this craft. *Cardboard Tube Pig: The Farm Series* (<https://craftsbyamanda.com/cardboard-tube-pig-farm-series/>)



## Post-Assessment

*Directions:* Answer the prompt and complete one of the two activity options below.

### Prompt:

- ▶ What are three things you learned about pigs?
- ▶ Type your answers (in a Word or Google document) or write them down on paper

### Activity Option 1:

- ▶ Create a poster by drawing three things you learned in this lesson
  - Write words or sentences to go with your pictures
  - When you are done, share it with your classmates, family, or friends!

### Activity Option 2 (requires close adult supervision):

- ▶ Bake cookies and teach others about pigs!
- ▶ Follow the recipe below and follow the directions in the “Teaching Other’s About Pigs” section of this activity option.

### Pig Cookies Recipe

Ingredients:

- ▶ 1 cup butter, softened
- ▶ 1-1/2 cups sugar
- ▶ 2 large eggs
- ▶ 1 cup sour cream
- ▶ 1 teaspoon vanilla extract
- ▶ 3 cups all-purpose flour
- ▶ 1 teaspoon baking powder
- ▶ 1/2 teaspoon salt
- ▶ Frosting and toppings:
  - 4 cups confectioners’ sugar
  - 1/2 cup butter, melted
  - 6 tablespoons milk
  - 2 teaspoons vanilla extract
  - 3 to 4 drops red food coloring
  - Pink sugar wafer cookies
  - 36 large marshmallows, halved
  - Butterscotch chips and miniature semisweet chocolate chips



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### Directions:

1. In a large bowl, cream butter, and sugar until light and fluffy. Beat in the eggs, sour cream, and vanilla. Combine dry ingredients; gradually add to creamed mixture and mix well.
2. Drop by tablespoonfuls onto ungreased baking sheets. Bake at 375° for 10-12 minutes or until edges are lightly browned. Remove from pans to wire racks to cool completely.
3. *Frosting Directions:*
  - ▶ In a large bowl, combine the confectioners' sugar, butter, milk, vanilla, and food coloring. Frost cookies.
4. Cut sugar wafers into triangles; place two on each cookie for ears. With a toothpick, poke two holes in each marshmallow half for nostrils; press butterscotch chips into holes. Place noses on cookies; add chocolate chip eyes.

### Teaching Others About Pigs:

- ▶ Take 3 pieces of paper and fold them in half
- ▶ Draw a picture and write a pig fact on each card. Pair a card with a cookie
- ▶ Share a cookie while with your family or friends while you tell them about your cards!