

WORMS MAKE SOIL - TEACHER INSTRUCTIONS (STAGE 2)

This is a great activity for students to reflect on their prior knowledge and demonstrate their new learning through exploration and observation.

CURRICULUM LINKS: ST2-SCI-01, ST2-PQU-01, ST3-SCI-01, ST3

You will need:

- A plate of worms from your worm farm or compost
- Scrap paper to place the worms on for viewing
- Handheld magnifying glasses
- Teacher Notes – Compost Heaps & Worm Farms Are Living Things
- Worms Make Soil S2 Activity Sheet
- Features of Worms Resource Sheet
- Worm Magic Recipe Sheet

What to do:

1. As a whole class or in groups encourage students to think about a worm that they may have seen before and to share using descriptive words what it looked like, how it moved, where it lived and any other interesting things that they already know about worms. Does anyone have a worm farm at home? What are our initial thoughts about worms and their role in the environment?
2. Gather the students back together or in groups to examine the plate of worms and soil and encourage students to look at the worms in their natural habitat and share what they see. If you have the opportunity to view them in the worm farms or compost bins that would be even better.
3. Display the **Features of Worms Resource Sheet** and go through the different features and characteristics of worms with all the students.
4. Provide each child with a worm to view in more detail on a piece of paper, sharing magnifying glasses to see any of the features. Again, encourage the students to sit and observe the movement of the worms on the paper. Can they tell which end is the head and tail?
5. Provide each student with the **Worms Make Soil S2 Activity Sheet** and see if they can recall some of the information that has been shared about worm features and characteristics with the opportunity to draw their worm in detail and label the features.
6. A lovely activity to finish off the session is to return all the worms to the worm farm and follow the **Worm Magic Recipe** and feed the worms some of the student's food scraps, discussing the steps and what they have learnt about the worms features in the process.
7. Don't forget to wash your hands when you've finished.