STANDARD	ACTIVITY	HOME EXTENSION
VI. Scientific Inquiry A. SCIENTIFIC INQUIRY THROUGH EXPLORATION AND DISCOVERY 1. Uses senses to explore and understand their social and physical environment Benchmark a. Begins to identify each of the five senses and how they relate to the sense organs Benchmark b. Uses senses to observe and experience objects and environment	We will be sampling three types of apples (red, yellow and green) and creating a chart to see which one is who's favorite.	Get your family together and sample some new fruits they have never tried before, star fruit, kiwi, dragon fruit ect. See if your child can find a new favorite!
VI. Scientific Inquiry A. SCIENTIFIC INQUIRY THROUGH EXPLORATION AND DISCOVERY 1. Uses senses to explore and understand their social and physical environment Benchmark a. Begins to identify each of the five senses and how they relate to the sense organs Benchmark b. Uses senses to observe and experience objects and environment	For afternoon snack we will have different types of fruits and vegetables to sample and have the children smell it and describe how it smells. Does It smell sweet, unsweet, or other and does the taste coordinate with the smell.	With meals and snacks this week have your child smell their food before eating it. Have them tell you how it smells and if the smell coordinates with the taste of the food.
VI. Scientific Inquiry A. SCIENTIFIC INQUIRY THROUGH EXPLORATION AND DISCOVERY 1. Uses senses to explore and understand their social and physical environment Benchmark a. Begins to identify each of the five senses and how they relate to the sense organs Benchmark b. Uses senses to observe and experience objects and environment	We will be making applesauce! The children will get to help chop up the apples, put it into the crockpot, and add in a couple tablespoons of butter, an inch of water and some cinnamon. We will let it cook in the crockpot during the morning, then let the children sample their applesauce.	During dinner this week, let your child help food prep. Give them a butter knife to help cut the vegetables. Talk about the different textures of food and how some are easier or harder to cut than others