



Gulf of Georgia Cannery National Historic Site of Canada
12138 Fourth Ave. Richmond B.C. V7E 3J1

Pre-visit Package: **From Sea to Me**

Grade(s): K-1

Duration: 90 mins

PLO's:

Kindergarten

Science

- share with others information obtained by observing
- describe features of their immediate environment

Social Studies

- A1 participate cooperatively in groups
- A2 gather information from personal experiences, oral sources, and visual representations
- A3 present information using oral or visual representations
- D1 identify individual human needs
- E1 identify characteristics of different local environments

Grade 1

Science

- communicate observations, experiences, and thinking in a variety of ways

Social Studies

- A2 participate co-operatively and productively in groups
- A3 gather information from personal experiences, oral sources, and visual representations
- A4 present information using oral, written, or visual representations
- D4 describe ways they use technologies
- E2 identify characteristics of different environments

Goals:

- *Students will learn about the canning industry and what was canned at the Gulf of Georgia Cannery
- *Students will familiarize themselves with the daily operations of the Cannery
- *Students will cooperatively work together in groups to achieve a common goal



Program Summary:

Upon arriving at the Gulf of Georgia Cannery, students will engage in the following activities under the guidance of a Cannery Interpreter:

1. Story Time
2. Canning Line Tour
3. Scavenger Hunt
4. Puzzle Station
5. Film

Pre-visit Activities:

- Salmon Colouring Sheet
- Salmon Labelling Handout
- Sea to Me Alphabet

Resources:

Leap: A Salmon Story, Sharon Fear
Salmon, Angela Royston

Post-visit Activities:

Kindergarten

Reflective Cannery Mindmap

We encourage teachers to create a Reflective Mindmap with their students allowing them to reflect on what they learned about the Cannery and how it relates to them personally.

Grade 1

Sea to Plate Reflection

As a whole class, highlight and discuss the 9 steps that are involved in the canning and distributing process (Catching, Cutting, Washing, Filling, Sealing, Cooking, Labelling, Selling, and Eating).

Key Terms:

- | | | |
|-----------|------------|-------------|
| - Salmon | - Tuna | - Washing |
| - Herring | - Apron | - Filling |
| - Gloves | - Knife | - Sealing |
| - Salt | - Lid | - Cooking |
| - Glue | - Ocean | - Labelling |
| - Net | - Catching | - Selling |
| - Boat | - Cutting | - Eating |

Teacher Key to Salmon Labeling Activity:

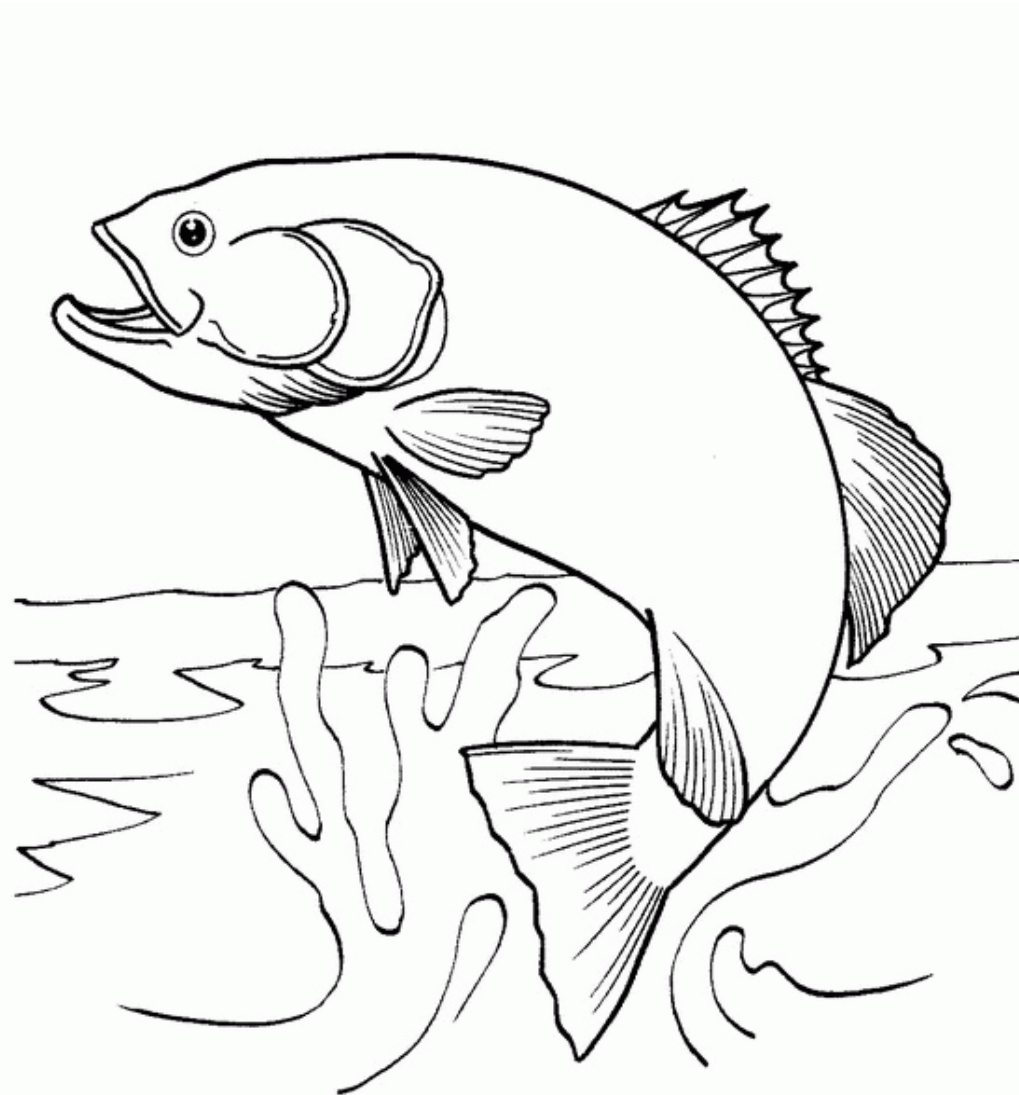
- | | |
|--------|---------|
| - Head | - Belly |
| - Fin | - Gills |
| - Tail | |



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Salmon Colouring Sheet

Name: _____



Salmon



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Sea to Me Alphabet

Name: _____

- A- Apron
- B- Boat
- C- Catch
- D- Dock
- E- Eel
- F- Food
- G- Gloves
- H- Hull
- I- Ice
- J- Jellyfish
- K- Knife
- L- Lid
- M- Me
- N- Net
- O- Ocean
- P- Prawns
- Q- Quay
- R- River
- S- Sea
- T- Truck
- U- Sea Urchin
- V- Village
- W- Water
- X- "X" marks the spot on your treasure hunt!
- Y- Yummy! I love to eat salmon !
- Z- Zooplankton





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Salmon Labelling Handout

Name: _____

Can you name the different parts of the Salmon ? Write them on the lines below !

