

Halloween Pumpkin Carving & Seed Preparation

Lesson Plan

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Abstract

This plan outlines a 60 - 90 minute halloween lesson where students can carve pumpkins to make jack-o-lanterns, then cook the pumpkin seeds. Lesson plan written while instructor was working in Japan as an Assistant Language Teacher (ALT) from 2008 - 2010.

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Halloween Lesson Plan – 11/7

Part 1 – Pumpkin Carving & Seed Preparation– 60 to 90 minutes

Materials needed:

- Pumpkin carving knives – 1 big knife, 1 small knife per pumpkin
= 4 big knives, 4 small knives
- 4 large sheets of paper to put the seeds on
- 4 black markers

Activity:

Each class draws the design they wish to cut out on the front of the pumpkin with the black marker. Then they draw a circle on the top of the pumpkin where they will cut along to empty the pumpkin of the seeds. First, they cut along the circle on the top of the pumpkin to gain access to the seeds. Then they remove the seeds and place them on the large sheet of paper. We will prepare the seeds to be cooked in a bit. Then the students take turns carving out the design on the front of the pumpkin.

***Optional Materials:**

- 4 candles in case you want to light the jack-o'-lanterns at the end
- aprons for the students (not necessary but the students will not want to wear nice clothes that can't get dirty)

Seed Preparation Materials Needed:

- 4 medium sized yellow food bags
- 3 to 4 flat oven baking sheets
- flat spatula or other utensil to turn the seeds
- salt

Activity:

Preheat the oven to 300* F or Students separate the seeds from the rest of the pumpkin innards. The students place the seeds in a single layer on a flat oven baking sheet. The students salt the seeds when they are on the baking sheet. Put the baking sheets with the seeds in the oven for 30 to 60 minutes. Check the seeds every 10 minutes and turn the seeds over. When the seeds are a golden brown, take them out of the oven. Also see this recipe:

<http://www.halloweenonlinemagazine.com/treats/roasted_pumpkin_seeds.html>.