**Everything but the . . . Lesson**

Agriscience Foundations

06.05 Investigate the nature and properties of food, fiber, and by-products from animals.

Materials:

<https://www.farmcreditofvirginias.com/knowledge-center/educator-resources/everything-but-the>

<https://www.farmcreditofvirginias.com/knowledge-center/educator-resources/everything-but-the#:~:text=24x36%20with%20print%20bleeds>

**Teacher Directions:**

Instruct students to read the fact sheet from the site listed above. Students should then respond with their reaction to what they learned from the fact sheet, describing what they thought was:

1. What are some things we get from animals besides meat and milk?

2. How do farmers use these by-products to reduce waste?

3. Do you think it's okay to use parts of animals for things other than food? Why or why not?

4. Can you name some everyday products that contain animal by-products?

5. How does using these parts of animals help the environment?

6. Add in a list of 5 photos of items from their home that are made using an animal by-product.

Students should:

* label the item
* identify ingredient(s) made from animals
* other description that is helpful

(Students can use other references as needed)

A diagram of different types of meat

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