UNIT 1 – STEM BASICS

INTERNET RESOURCES BY LESSON:

LESSON 1: WHAT IS STEM

http://www.lovemyscience.com/cat_dictionary.html
http://www.vivifystem.com/stem-resources

LESSON 2: ARE SPORTS PART OF STEM?

https://stemsports.com/
https://www.vivifystem.com/blog/2016/2/2/stem-in-sports
https://www.middleweb.com/19300/stem-sports-make-good-match/
http://youtu.be/nCWc0QZXo38
https://www.chvronstemzone.com/

LESSON 3: DEAF PEOPLE IN STEM, YES!

Deaf Welders:
http://deaftec.org/stem/professionals
https://www.youtube.com/watch?v=peNrv7wsiQ8
https://www.youtube.com/watch?v=hUNfIW4IF-w
https://www.facebook.com/groups/365157526830397

Deaf Auto Mechanics:
https://www.statesman.com/article/20140219/NEWS/302199659
https://www.youtube.com/watch?v=S_aYaH6iUQQ
https://www.youtube.com/watch?v=SCJYNApRo08
Famous Deaf Scientists:
http://deaftec.org/resources/careers/lst
https://deafdigest.net/scientists/
https://twu.edu/dsc/
https://www.sciencenewsforstudents.org/article/deaf-students-can-overcome-hurdles-careers-stem

How Hearing People Can Learn:
https://www.ncbi.nlm.nih.gov/pmc/articles/PMC6234809/

LESSON 4: IS COOKING PART OF STEM?


https://www.youtube.com/watch?v=vbvQIkJzSmkQ&spfreload=10 - What is Molecular Gastronomy?

https://www.youtube.com/watch?v=ErDkRerNKvQ - The Best of Molecular Gastronomy

https://www.youtube.com/watch?v=SYGmwMWNkdk - Molecular Gastronomy changes the hamburger!

When to add salt during cooking - and why it makes a HUGE difference:
https://www.youtube.com/watch?v=E0v32jYkSi0&list=PLnbzpdlFrnb7QgoSDeJH3R3Y9CagMCl&index=12&t=57s

Science to making and baking the best gluten-free pizza dough:
https://www.youtube.com/watch?v=Rh50Cht9tUc&list=PLnbzpdlFrnb7QgoSDeJH3R3Y9CagMCl&index=17&t=0s

http://www.youtube.com/playlist?list=PLnbzopdwFrnb7QgoSDeJH3R3Y9CagMCl - The Science of Good Cooking

http://youtu.be/DJFU7ezipbg - How to Make a Perfect Pot of Rice Every Time

https://www.youtube.com/watch?v=tsyXL8zKTrM&index=8&list=PLC_zK8DJPl6kZ7D1QaiTmVEag-pByh88S - Alton Brown Makes Meatloaf

https://www.youtube.com/watch?v=E4frreW_AL8&index=16&list=PLC_zK8DJPl6kZ7D1QaiTmVEag-pByh88S - Alton Brown Makes French Toast

Additional lessons for Middle School http://www.foodmaster.org/grade6-8.html#.WW_j_hg-IUE - This curriculum was developed by FoodMASTER with funding from the The National Institutes of Health: Science Education Partnership Award to present
middle school grade students with twelve basic topics in foods. Each topic area includes hands-on math and science lessons to take your students on an exciting and innovative exploration of food, math and science.

Additional Lessons for Higher Education: http://www.foodmaster.org/higher-ed.html#.WW_khhg-IUE-

http://cen.acs.org/articles/90/i36/Kitchen-Chemistry-Classes-Take-Off.html


**LESSON 5: STEM AS PART OF OUR EVERYDAY LIVES**

http://ionfuture.org/students

Play this short game to see if you can figure out the best way to maintain a sustainable farm.
http://educationstation.discoveryeducation.com/sustainability-challenge

Interested in taking care of animals, play this game to see what kinds of foods and environments different animals needs to thrive:
http://player.discoveryeducation.com/views/hhView.cfm?guidAssetId=f0d4b88e-314a-4e5b-9c76-4d2d1f85ddd4

Learning about STEM through agriculture on a Nebraska farm:
http://www.edutopia.org/video/learning-stem-through-agriculture-nebraska-farm

http://www.pbslearningmedia.org/resource/wpsu09-stemcareers.text.lpchoosingSTEMcareer/choosing-a-stem-career/

http://unchartedplay.com/home