ACTIVITIES AND EDUCATIONAL MATERIAL

HYPROPONIC



Make hydroponic gardening fun with informative activities and projects!

Worcester Polytechnic Institute El Gandul Community Center

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LESSONS AND EDUCATIONAL MATERIAL



PREFACE



Purpose and Introduction



The student IQP team from
Worcester Polytechnic Institute
developed this manual in Spring of
2024 with guidance from the El
Gandul Community Center and La
Fondita de Jesus.

This manual contains a number of activities and lessons regarding hydroponics and gardening in general.

The manual is split into 2 sections:

- 1) Brief lessons and demonstrations
- 2) Activities related to hydroponics

In utilizing this manual, we hope that users will feel more connected and familiar with hydroponics and gardening and find the benefit of growing healthy food.

The demonstrations and lessons benefit people of all ages looking to be involved in hydroponics. There are games and jokes for younger audiences, as well as recipes and DIY projects for adults.

Special acknowledgments to José
Ramírez, Mark Wilson, Dr. Grant Burrier,
and Dr. Scott Jiusto







GANDUL COMMUNITY CENTER
HYDROPONIC GARDEN

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- DIY Hydroponic Project
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- Coloring and Word Puzzles
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LESSONS AND EDUCATIONAL MATERIAL

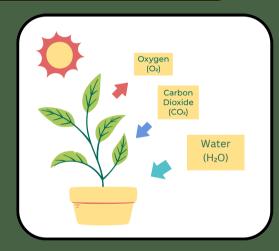


HOW DO PLANTS GROW?



PHOTOSYNTHESIS & PLANT PARTS

Photosynthesis is the process where plants utilize energy from the sun to create their own food source (glucose). Plants absorb water and carbon dioxide, and transform these elements into oxygen and glucose, a type of sugar. Oxygen is released back into the air, and glucose is stored for energy.



Plants Parts:

- Roots
 - Anchors plant and absorb nutrients & water from surroundings. In hydroponics, roots appear shorter since it's easier for plants to access their essential nutrients, compared to soil farming.
- Stem
 - Its purpose is to transport water and nutrients to and from the roots to leaves, branches, and flowers.
- Leaves
 - Gather sunlight, store water, location where gas exchange (between carbon dioxide and oxygen) and photosynthesis occurs.



Leaves

Roots

REVIEW QUESTION:



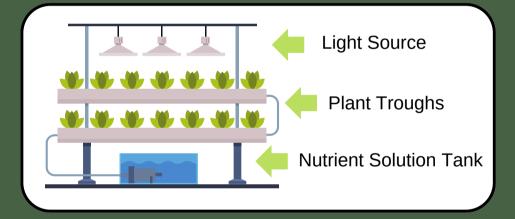
LESSONS AND EDUCATIONAL MATERIAL



HYDROPONICS 101



Basics of Hydroponics



Hydroponics is a soilless gardening technique that uses a flowing nutrient-water system to grow plants like cilantro, spinach, and tomatoes. Proper nutrient distribution, pH control, and water flow allow for plant cultivation. Nutrients (calcium, magnesium, iron etc.) are mixed with and dissolved into water to create a nutrient solution. This solution is powered by a pump, which pushes the solution through plant troughs with holes. Each hole houses one plant. A light source is also necessary, whether it is the sun or a hydroponic lamp.

"Hydro-" + "-Ponics" = water work

REVIEW QUESTION:



LESSONS AND EDUCATIONAL MATERIAL



PLANT LIFECYCLE



From Seed to Harvest



STEP 1

Seeding/Germination

Place seeds in germination tray (oasis). Give the seeds plenty of sunlight and water. Watch them sprout after a week!

STEP 2

Transplanting

After the proper germination time, break apart the foam oasis cubes apart so each seedlings are separated. Place the separated cubes in the PVC plant trough hole. The plants will live here now!





When fully grown, the plants are ready to harvest for food!
Harvest the produce by pulling from the roots. Cut any excess roots off.



REVIEW QUESTION:



LESSONS AND EDUCATIONAL MATERIAL



HYDROPONIC MILESTONES 🚓



Basic Steps of Hydroponic Gardening



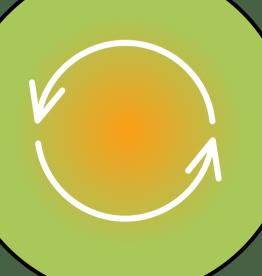




STEP 1

Seeding/Germination

Fill the holes in the oasis/foam board with about 8 to 10 seeds Then, place the foam in a small puddle of nutrient-infused water on an outdoor tray. But protect them from the rain.



STEP 3 Harvesting

Slip fully grown plants out of the hydroponic tubes by the base of their stems with both hands. Cut off large roots if necessary.

STEP 2

Transplanting

Carefully break up each oasis/foam square that has a plant inside. (Try to fold the foam, not pull it apart.) Then place each foam square inside a hole in the hydroponic garden.







DIY HYDROPONIC



2

2 Liter Soda Bottle Hydroponic System

Materials

2-liter bottle

Growing media (coconut coir)

Water

Wicks or a wicking material

(Felt or cotton towels)

Aluminum foil

Nutrients

Permanent marker or sharpie

Scissors

Seeds

Duct Tape (optional)

Optional: pH test kit

Optional: Seed starters

QR Code to Instructional Video



To set captions in Spanish: Settings >> Subtitles >> Auto-Translate >> Spanish

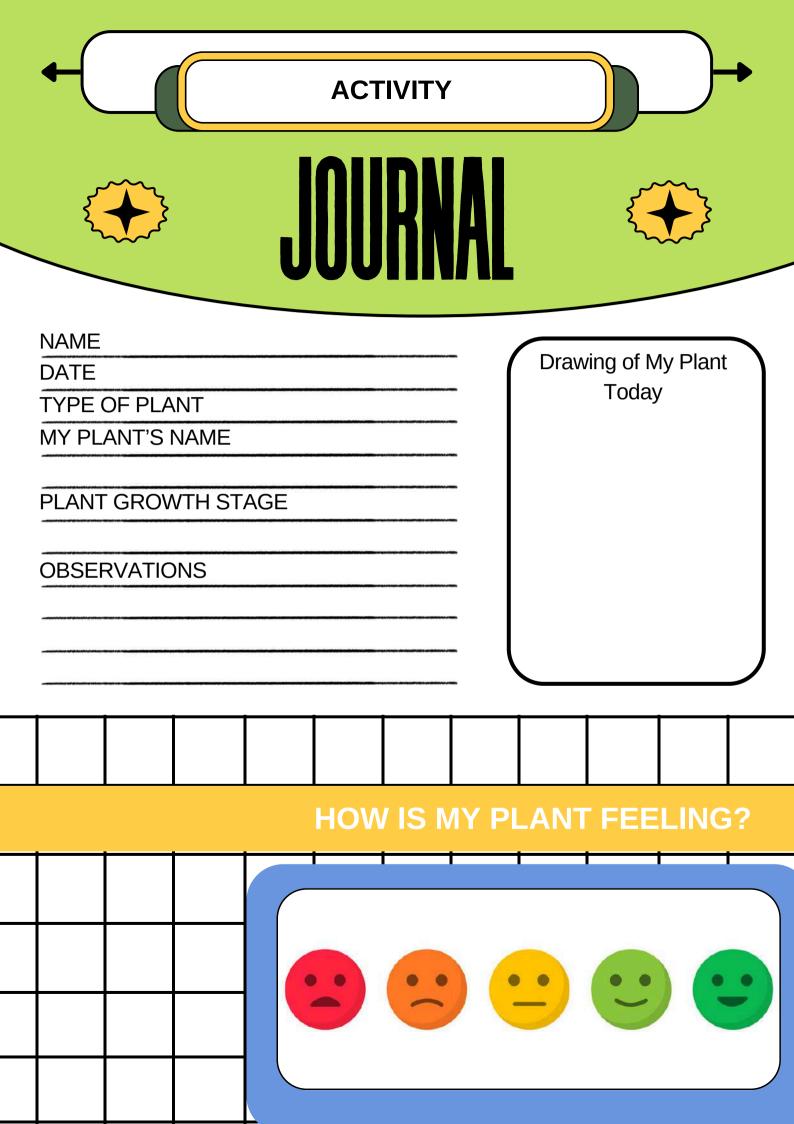
Instructions

- 1) Rinse 2-liter bottle and draw a line below the curved part of the bottle, right when it straightens out.
- 2) Cut along the line and flip the top piece you've cut and fit into the body of the bottle.
- 3) Adjust the pH of tap water to 6.0-6.5 using pH down.
- 4) Add nutrients to a sample of the pH-adjusted water. Add nutrient sample to 2-liter bottle.
- 5) Fill bottle with pH-adjusted water until it touches the cap of the flipped top piece.
- 6) Thread the wicking material through the cap.
- 7) Pack the top part of the bottle with growing media.
- 8) Plant seeds



Purpose: Create a small-scale hydroponic to illustrate the convenience of hydroponics. Connect how growing plants creates food for the community.

Sourced from https://www.epicgardening.com/hydroponics-for-kids/

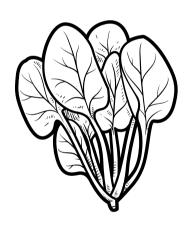




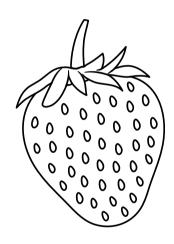
COLORING

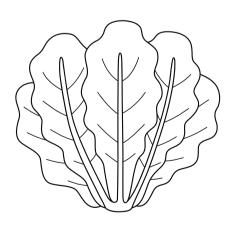


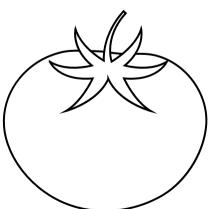
1 Food Grown from Hydroponics

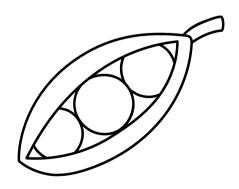












Riddle

Why doesn't the tomato drink coffee?





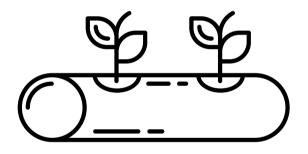


COLORING

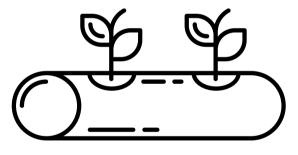


Predicting Plant Leaves

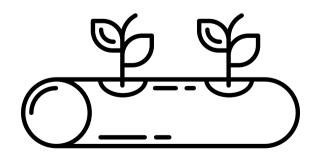
What will the leaves look like when:



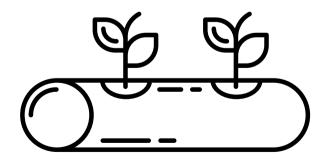
pH is too high (basic)



pH is too low (acidic)



Calcium is too low



Plant has pests

Riddle What does a plant say to another plant?





CROSS WORD



1

Find the words:

plants, trees, flower, light, water, air, leaf, fruit, stem, herb, roots, and ground.

р	I	a	n	t	a	S	е	r	t	у
b	h	r	f	d	S	f	I	0	r	р
g	S	b	С	a	е	V	u	d	r	f
р	r	0	d	g	0	a	Z	t	w	n
r	j	I	i	u	е	S	v	h	r	g
a	f	е	е	a	i	r	е	0	j	f
i	g	S	a	g	0	k	m	j	h	r
С	w	r	h	i	е	r	b	a	z	u
е	С	Z	d	Ι	0	b	f	r	S	t
s	u	е	Ι	0	d	t	a	I	-	0

Credit: Webquest Creator 2. https://webquestcreator2.com/majwq/ver/verp/53931

*accents msising

*across and down



CROSS WORD #2



(a little more difficult)

Find the words:

source, cilantro, hydroponic, nitrogen, calcium, magnesium, phosphate, and potassium.

р	_	a	C	d	С	S	h	r	t	b
b	m	r	f	-	a	f	f	0	r	р
g	a	b	C	a	_	m	u	j	r	0
р	g	f	d	j	С	a	е	t	w	t
r	n	e	0	n	ï	S	n	р	r	a
У	е	0	_	S	0	r	t	t	w	S
i	S	S	a	b	f	i	е	w	r	i
h	-	d	r	0	р	0	n	i	С	0
e	0	z	d	a	0	b	r	r	S	t
n	i	t	r	0	g	е	n	0	w	0

A RECIPES



COOKING WITH CILANTRO

CILANTRO SOFRITO







Ingredients

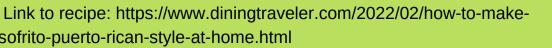
- 2 Green cubanelle peppers (or bell pepper)
- 1 Red cubanelle pepper (or bell pepper)
- 3 Small onions or 1.5 large onion
- 1 Bunch of cilantro
- 1 Bunch of recao (culantro)
- 1 Tbsp of dried oregano
- 1–2 Bulbs of garlic
- Olive Oil (optional)





Instructions

- 1. Wash and roughly chop all of the vegetables and herbs.
- 2. To a blender, add the bell peppers and blend until they liquify.
- 3. Next, add the onion, cilantro, recao, dried oregano, and garlic to the blender.
- 4. Blend until smooth. If you're having trouble blending, add a bit of olive oil until you achieve your preferred consistency.
- 5. Store in the refrigerator for up to two weeks or in the freezer for several months.





CILANTRO RICE







Ingredients

- 1 cup long grain rice
- 2 cups chicken or vegetable broth
- 2 tablespoons finely chopped white onions
- 1 garlic clove minced
- ½ cup chopped fresh cilantro
- 1/4 teaspoon ground cumin
- Salt to taste
- 2 tablespoons butter





Instructions

- Place ½ cup of the chicken broth with the cilantro and cumin in the blender. Blend until well combined and set aside. Heat the butter over medium temperature in a medium pot.
- Add the onions and garlic, and cook until the onions are soft for about 2 minutes.
- Add the rice and stir it well, add the cilantro mixture and the rest of the broth and bring it to a boil.
- Let the liquid reduce until it barely covers the rice, cover with a lid, reduce the temperature to low, and cook for about 20-25 min.

Link to recipe:

https://www.mycolombianrecipes.com/arroz-con-cilantro-cilantro-rice/

