

BACKGROUND - For the Teacher

The concepts of change and constancy are opposite. How can both of these concepts be applied to the same industry?

Example: Heat is required for cooking. The requirement of heat is constant, while the source of the heat may vary greatly. We may not even know what some of the sources of heat will be in the future.

In this lesson, we will look at two ordinary food products that we are all familiar with and eat often. We will see how the technology used in the production of these foods has changed, and we will see if we can predict some of the changes in this technology in the future.

PROCEDURE

Part 1		
Introduction	1.	Review the concepts of change and constancy.
Part 2		
Collecting Facts	2.	The class may be divided in half. One group would investigate egg production, and the other, milk production.
	3.	Show the class the pictures of the old methods employed in each operation. Ask themto suggest things they know about egg and milk production 75 years ago.
	4.	Show the class the pictures of the modern technology used in both of these opera tions. Discuss how things have changed.
Part 3		
Making Predictions	5.	Ask each group to imagine how these operations may change even more over the next 75 years. What might change for the farmer?
	6.	Have each individual or group draw a picture or make a model of a dairy or egg production operation of the future.
Part 4		
Conclusion	7.	Explain or demonstrate your technology of the future to the class.

FOR DISCUSSION

- 1. What sources of power will be used in the future?
- 2. How will the ratio of product to man hours change?
- 3. Will artificial substitutes ever be used in place of these two food items? Are substitutes used today?

RELATED ACTIVITIES

- 1. Choose another industry and find out how its technology has changed.
- 2. Compare the advances in agriculture technology to those in the auto industry.
- 3. Tour a modern dairy or poultry farm.
- 4. Do a taste test comparing milk to a milk substitute, and eggs to an egg substitute.















Hand milking

NOW



Modern Milking Parlour







Laying hens are kept in small pens. The eggs roll out onto the conveyor belt.

