

# A Critical Thinking Day Around Sustainable Food Production

# KS3 Curriculum Links: Design and Technology, Geography, Science, Citizenship

Time	Activity
10:00	Arrive, welcome and introduction
10:15	Visit the vegetable garden
11:15	Making corn muffins
12:15	Lunch and waste audit
13:00	Tour of farm
14:00	Programme ends

## Important information about your visit

- Please ensure pupils bring a packed lunch
- Please ensure that pupils wear suitable clothing: this should be something that won't spoil if it gets a bit dirty and should be appropriate for the season of your visit. At all times of the year, the optimum clothing includes <u>waterproofs</u> and <u>wellies</u>
- It is essential that all pupils and participants bring two pairs of footwear: a pair suitable for the tour of the farm (ideally wellies) and a pair for indoor/travel use

# Summary of activities

### Visit vegetable garden

Pupils will be introduced to the concept of sustainable practices. Exploring the vegetable plot, pupils will record the range of plants grown and identify examples of sustainable practice. Pupils will be introduced to the concept that food can be sourced from a wide geographical area and the wide, often complex, implications of these decisions. This is explored through examining the issues around the decision to purchase imported fair-trade green beans or beans from a local organic farm.

### Making corn muffins

Through a practical cooking activity using corn flour instead of wheat flour, pupils explore the diverse use of corn as a crop and its implications globally.

### Waste audit

Pupils will be encouraged and helped to sort their lunch leftovers into containers for recyclable and non-recyclable items, as well as food waste for composting.

## Tour of farm

Pupils will visit our organic dairy farm to see our livestock and learn more about what they produce. They will discover the inputs, outputs and processes of a working organic farm system.



# Links to the New Secondary Curriculum

A Critical Thinking Day around Sustainable Food Production programme contributes to the following curriculum areas:

# KS3 Design and Technology

## **Cooking and nutrition**

- understand and apply the principles of nutrition and health.
- cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet.
- become competent in a range of cooking techniques.
- understand the source, seasonality and characteristics of a broad range of ingredients.

# **KS3 Geography**

### Human and physical geography

- understand how human and physical processes interact to influence, and change landscapes, environments and the climate; and how human activity relies on effective functioning of natural systems.
- human geography relating to: population and urbanisation; international development; economic activity in the primary, secondary, tertiary and quaternary sectors; and the use of natural resources.

## **KS3 Science**

### Interaction and interdependencies - relationships in an ecosystem

 How organisms affect, and are affected by, their environment, including the accumulation of toxic materials. (Biology)

### Energy

- fuels and energy resources. (Physics)
- domestic fuel bills, fuel use and costs. (Physics)

### Earth and atmosphere

- Earth as a source of limited resources and the efficacy of recycling. (Chemistry)
- the production of carbon dioxide by human activity and the impact on climate. (Chemistry)

## KS3 and KS4 Citizenship

- all pupils develop an interest in, and commitment to, participation in volunteering as well as other forms of responsible activity, they will take with them into adulthood.
- all pupils are equipped with the skills to think critically and debate.