



Fairtrade (KS3)

Time	Activity
10:00	Arrive, welcome and introduction
10:15	Fairtrade Pancake Cooking
11:15	What Does Fairtrade Mean?
12:15	Lunch and waste sorting
13:00	Farm Tour
14:00	Programme ends

Important information about your visit

- Please ensure students bring a packed lunch
- Please ensure that students 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 waterproofs and wellies
- **It is essential that all students 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

Fairtrade Pancake Cooking

Students will make pancakes and choose their toppings, an ethical dilemma between Fairtrade and local/organic.

What Does Fairtrade Mean?

Hands-on activities to explore the meaning of Fairtrade. Through the 'pancake game' students will gain insight into the difficulty producers have attempting to afford to live on less than the living wage (i.e. not Fairtrade producers). Blind chocolate tasting – does Fairtrade chocolate taste different?

Farm Tour

Students will visit our farm to explore the inputs, outputs and processes of a working organic farm system. They will learn how our cows are looked after, what they eat, what they produce and where they live.

Waste sorting

Students will be encouraged and helped to sort their lunch leftovers and packaging into the correct bins. There will be discussion about how we can reduce, reuse or recycle our waste.

Links to the Secondary Curriculum

The Fairtrade Day programme contributes to the following curriculum areas:

KS3 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.

KS3 Design and Technology

- 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.