



## Teachers' guide

### Where does food come from?

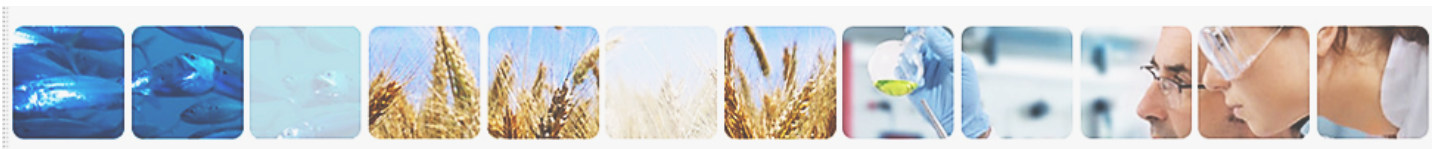
Agriculture and fisheries

Biotechnology

### Phase 1

(age 5-7 years)





## Contents



This Teachers' guide provides teaching notes and suggests resources to help children learn about:

- **Agriculture and fisheries**  
(production, processing, safety, sustainability, animal welfare)
- **Biotechnology**  
(traditional, modern and future)

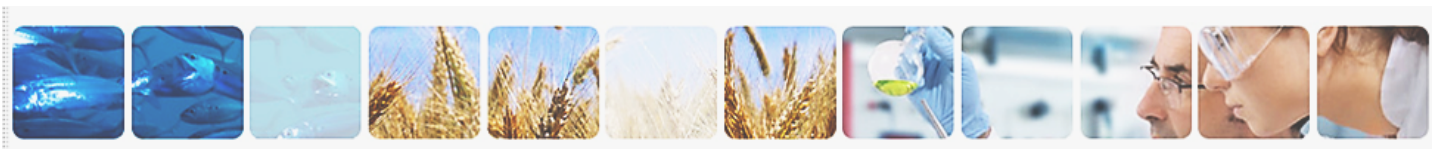


## Frameworks and lesson notes

There are two frameworks in this document, one for Agriculture and fisheries and one for Biotechnology.

Each framework outlines what children will learn and the teaching resources available. Lesson notes are also provided.

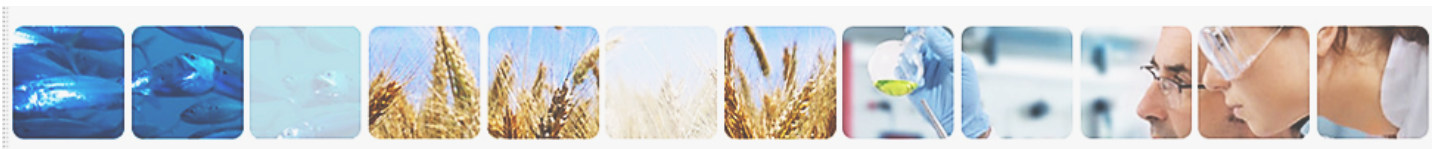




## Agriculture and fisheries



Question	Learning	Resources
Where does food come from?	Know that food comes from plants and animals	Where does food come from PowerPoint  Plant or animal card activity  Plant or animal cut and stick activity
How is food produced?	Be aware that food can be farmed, caught or grown at home  Be aware of the different types of agriculture and fisheries	Wheat PowerPoint  Strawberries PowerPoint  Animals PowerPoint  The story of food worksheet
How does food change between farm and fork?	Be aware that some foods are changed between growing/farming and consumption  Be able to name foods which have changed between farming and consumption	Can I eat it PowerPoint  What's changed worksheet
How is our food kept safe?	Be aware that food safety and hygiene is important from farming through to consumption	Keeping food safe PowerPoint  Keeping food safe worksheet

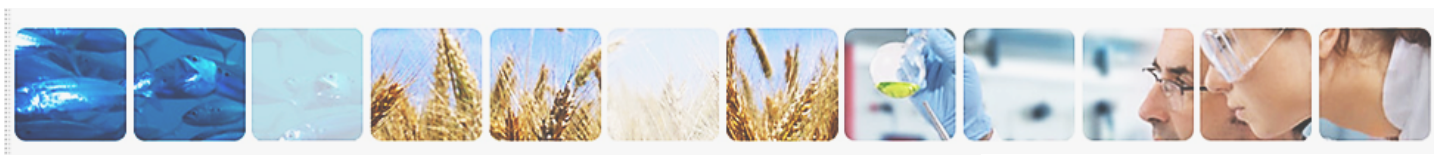


## Where does food come from?

Learning	Teaching notes
<p>Know that food comes from plants and animals</p>	<p>Use the <b>Where does food come from</b> PowerPoint presentation to introduce the idea that all our food comes from a plant or an animal.</p> <p>Use the <b>Plant or animal cards activity</b> to generate discussion about the sources of different foods.</p> <p>Place foods or food packages (approximately 8) into a bag and ask children to take a food/package from the bag and say whether it is from a plant or an animal. <i>Note: avoid raw meat or fish products or other produces which would be unsafe for children to handle.</i> Food suggestions: canned fish, an empty egg box, bread, cheese, a clean empty milk container, different fruit and vegetables (dried, canned, juiced, fresh).</p> <p>Children can complete the <b>Plant or animal cut and stick activity</b>.</p>

## How is food produced?

Learning	Teaching notes
<p>Be aware that food can be farmed, caught or grown at home</p> <p>Be aware of the different types of agriculture and fisheries</p>	<p>Use some or all of the presentations below to teach children about how different foods are produced.</p> <p><b>Wheat</b> Powerpoint - looking at how wheat is grown and what is made from wheat.</p> <p><b>Strawberries</b> Powerpoint - looking at how strawberries are grown.</p> <p><b>Farming</b> PowerPoint - looking at how some animals are farmed.</p> <p>Give children <b>The Story of food</b> worksheet and get them to illustrate how one of the food from the PowerPoints is produced. It may be useful to work with the children to decide on the key stages of the process and then write and display these for the children to help guide their illustrations. A four step sheet and a six step sheet are available.</p>

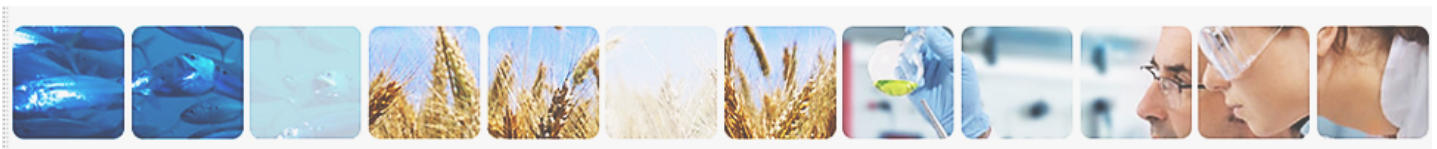


## How does food change between farm and fork?

Learning	Teaching notes
<p>Be aware that some foods are changed between growing/farming and consumption</p> <p>Be able to name foods which have changed between farming and consumption</p>	<p>Show children the <b>Can I eat it PowerPoint</b> to initiate a discussion about what has to happen to our food before we can eat it.</p> <p>Give children a copy of the <b>What's changed sheet</b>. Talk about each pair of foods and discuss how they have changed. The children can use the word bank to write words between the two pictures to explain what has happened to change them.</p>

## How is our food kept safe?

Learning	Teaching notes
<p>Be aware that food safety and hygiene is important from farming through to consumption</p>	<p>Show children the <b>Keeping food safe PowerPoint</b> to introduce the idea that our food is cared for while it is being farmed right until we buy it.</p> <p>Discuss that this happens so our food is safe to eat.</p> <p>Caring for food involves:</p> <ul style="list-style-type: none"> <li>• making sure crops are grown safely;</li> <li>• making sure animals are cared for properly;</li> <li>• storing food carefully to avoid contamination or spoilage.</li> </ul> <p>Give children the <b>Keeping food safe sheet</b> and ask them to illustrate the steps to keep milk safe.</p>

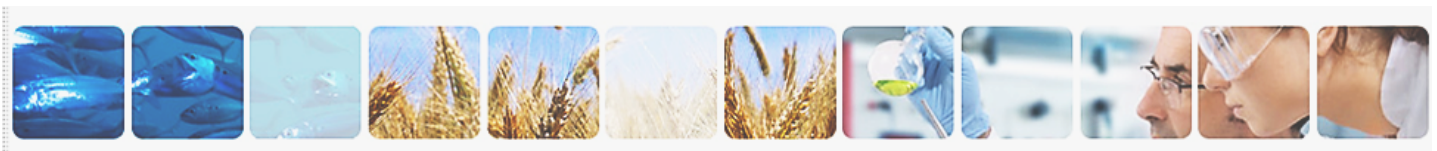


## Biotechnology



Question	Learning	Resources
How does food change when it is heated or cooled?	Have an awareness of the science in the production and processing of food.  (Changes to food which occur as a result of mixing heating or cooling.)	How does food change? PowerPoint  How does food change? worksheet
How is cheese made?	Have an awareness of the science in the production and processing of food.  (Changes to food which occur as a result of biological changes.)	How is cheese made? PowerPoint  How is cheese made? worksheet  Simple soft cheese recipe





## How does food change when it is heated or cooled?

Learning	Teaching notes
<p>Have an awareness of the science in the production and processing of food.</p> <p>(Changes to food which occur as a result heating or cooling.)</p>	<p>Show children the <b>How does food change PowerPoint</b> to generate discussion about how food is changed by heating and cooling. Prompt the children to think of their own examples of how food changes when it is heated or cooled. Discuss whether these changes can be reversed.</p> <p>Give children the <b>How does food change worksheet</b>. Ask them to draw examples of foods before and after they have been changed by heating or cooling. They can use the ideas from the PowerPoint or their own ideas.</p>

## How is cheese made?

Learning	Teaching notes
<p>Have an awareness of the science in the production and processing of food.</p> <p>(Changes to food which occur as a result of biological changes.)</p>	<p>Show children the <b>How is cheese made PowerPoint</b>. Talk about each of the cheese making stages.</p> <p>Give children the <b>How cheese is made worksheet</b>. They should cut out the cheese making stages and put them in the correct order. They can then stick these on a new sheet of paper or in a workbook.</p> <p>Alternatively, you can organise a cheese making session following the <b>Simple soft cheese recipe</b>.</p>