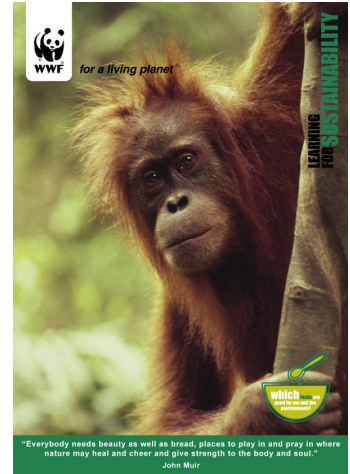




Convenience food activity

Summary information

Age range:	7 - 14
Curriculum Links:	Science, Geography
Time needed:	40 minutes
Group size:	Individual or pairs
Setting:	Indoors
Learning Cycle:	Building knowledge, Making links



Sustainability learning outcomes:

- To understand that some foods and drinks are produced in a more sustainable way than others.

Resources needed

Each group needs:

- 1 large sheet of paper,
- scissors,
- pens,
- glue
- a copy of the oven-ready chip story from the following website:
www.suschool.org.uk/frozen-chip.html

Procedure

- Brainstorm:
 - “What do we mean by ‘processed’ or ‘convenience foods’?”
 - Why are these types of foods more damaging for the environment?
 - Why do people choose them?”
 - Ask each group to create mapping diagrams that can be used to compare the environmental impact of an oven-ready and a home-grown, home-made chip.



Whole class

- Invite pupils to share their work.
- Explore how the following groups of people might help to reduce the environmental impact of processed and convenience foods:
 - Scientists,
 - Farmers,
 - Politicians,
 - Shopkeepers,
 - Consumers,
 - People like me.

Extension

Ask parents to help create a recipe book featuring fast and simple meals which don't 'Cost the Earth'.

Evaluation

Ask pupils to complete the following individually:

This activity helped me understand that...

This activity has made me feel that...

This activity has made me feel that...