SDG 15 Seeding Sustainability MM4 Growing and Foraging



MM4: Growing and Foraging

Experimentation and Exploration

Lesson 3: Field to Fork and Tide to Table

Subjects: CSPE, English, Geography, Horticulture, Science



3 GOOD HEALTH AND WELL-BEING

13 CLIMATE ACTION



Lesson Title and Summary: Field to Fork and Tide to Table

Making food production more resilient and eco-friendly ensures communities are more sustainable Learners are introduced to the concepts of Field to Fork and Tide to Table through discussion and group research planning.

Vocabulary: Agricultural Production, Consumption, Food Chain, Grower, Local, Produce (verb and noun), Seasonal

In this lesson, the learner will:

- brainstorm field/farm to fork and tide to table concepts
- be introduced to the concept of Sustainable (sea)food production, processing and distribution, food consumption, loss and waste prevention

Materials

 Worksheet: Introduction to Field to Fork and Tide to Table

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L3: Field to Fork and Tide to Table











ACTIVITY INSTRUCTIONS

Activity 1: 5 Things Game (5 mins)

This game can be played as a whole class or in small groups. Name 5 things that:

- We consume that originates from a farm (meat, eggs, milk, fruit, vegetables).
- We consume that originates from the ocean/seas (fish, shellfish, seaweed, salt, caviar, sea vegetable).
- We drink that contain animal products (milk, alcohol, pink lemonade & grapefruit juices containing carmine, Orange Juice containing Omega 3).
- We drink that comes from plants (milk, tea, coffee, natural fruit or vegetable juices).

Activity 2: Introduction to Field to Fork and Tide to Table (20 mins)

- 1. Divide learners into groups of 3-4.
- 2. Instruct learners to view the WORKSHEET: INTRODUCTION TO FIELD TO FORK AND TIDE TO TABLE.
- 3. Advise learners to organise themselves to hold a brainstorming discussion using questions on the worksheet and to take notes to be used later.
- 4. Set learners to task advising of a time limit to complete tasks.

Note: You may wish to suggest they nominate a group leader, scribe and time keeper. Also this is a brainstorming session so it is advisable to tell learners not to look up any terms or questions online.

Activity 3: Regroup and share (10 mins)

- 1. Regroup learners so that there a representatives from each of the groups in Activity 2.
- 2. Share ideas from the discussion and add to notes.

Activity 4: Making a research plan (10 mins)

- 1. Ask learners to return to their original groups.
- 2. Direct learners to revisit the original questions and decide how they might find the information necessary to answer these questions.
- 3. Instruct groups to make a research plan for finding answers to these questions using the Internet, library sources and community sources.
- 4. Set the research plans to be completed for homework, or for a follow on lesson.

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REFLECTIVE EXERCISE: 3-2-1 (10 mins)

- · Three things they feel they have learnt from the tasks
- Two things they found most interesting and would like to explore more
- One their opinion they have about the tasks

Use Post-its or a mentimeter survey - www.mentimeter.com - to gather reflections

EXTENSION / REDUCTION ACTIVITIES:

Reduction (40 min lesson): For a shorter lesson, remove activity 3 and set for homework.

Extension (80 min lesson): For a longer lesson, spend more time on the research plan to be actioned for homework, sharing the links in the media box.

Option B: Foodspan - Watch Food Frontiers (36 mins) using the discussion guide to consider the food citizenship in a number of projects https://www.foodspan.org/lesson-plans/films/food-frontiers.html

MEDIA BOX: (materials, online video links, extra resources, case studies etc)

Food policy:

Why do we need a Farm to Fork strategy' (1:00 min) EU policy https://youtu.be/1tXseroYYFs

Farm to Fork and Zero Emissions: https://www.eitfood.eu/blog/post/what-is-the-role-of-the-farm-to-fork-strategy-in-achieving-zero-emissions

- https://www.euronews.com/green/green-series/farm-to-fork
- https://www.coleparmer.co.uk/tech-article/the-food-safety-journey-farm-to-fork
- https://emersonclimateconversations.com/2016/09/01/food-safety-remains-a-top-priority-for-retailbusinesses/
- https://www.foodnavigator.com/Article/2020/05/22/What-does-the-farm-to-fork-strategy-mean-for-the-future-of-food-in-Europe

Additional Resources

John Hopkins University Foodspan programme https://www.foodspan.org/

14 - 16 years: https://www.foodafactoflife.org.uk/14-16-years/

History of Farm to Table https://upserve.com/restaurant-insider/history-farm-table-movement

LOCAL TRIP / EXPERTISE / ADDITIONAL WORK AND ASSESSMENTS

Arrange local visits to farms/fishmongers/butchers/grocers/food factories.

MM4 L3 WS: FIELD TO FORK & TIDE TO TABLE



Discussion:

Discuss what you think these key terms mean. Write down the main ideas.

- · What do you think is meant by "food safety"?
- Why might this be important?
- What do you think is meant by "Field(Farm) to Fork"?
- What do you think is meant by "Tide to Table"?
- · What stages do you think might be involved in the production of food products?
- How might the Field to Fork process/production look?
- How might the Tide to Table process/production look?
- What do you think is involved?
- Who do you think is involved?

Field/Farm to Fork and Tide to Table Notes:

