

Field to Fork

Information PowerPoint



twinkl

Did you know that all food comes from either an animal or a plant?

What an un-pea-lievable fact!



Breakfast Task

What did you have for your breakfast this morning?



Where did your meal come from?



Trace your food back to its source.



And no, you're not allowed to say the supermarket!



Where Food Comes From



Red Tractor Logo



This logo tells the buyer that the food is good quality.

It tells us that the farmers look after their animals and that the food has been born, grown, prepared and packed in the UK.

Where Food Comes From

Some foods are required when they are out of season so producers grow them in hothouses/greenhouses in the UK. Alternatively, the food is produced abroad and sent to the UK.

Climate and soil conditions mean that not all food types can be produced here. The following foods need to be imported into the UK: rice, feta cheese, mangoes, oranges, lemons, bananas and coconuts.



Where Food Comes From



What Is Seasonality?

Climate conditions affect when food is produced in the UK.

Seasonality is the time of year when a food type is at its best in terms of flavour or harvest.

Have a look at the seasonality timetable below and work out which of the foods are at their best now.

	Jan	Feb	Ma	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec
cherries							*					
strawberries						*	*	*	*			
new potatoes				*	*	*	*					
turnip	*	*								*	*	*
duck										*	*	*
tuna					*	*	*	*	*			

Can you find a food which is ready to be harvested in March?

Vegetables – From Field to Fork

Farmers plough the soil in preparation for the seeds to be sown. A seed drill is used to plant the seeds into the earth. The holes are covered with earth, and rain and sunshine help the plants to grow.



When the vegetables are ready, they are harvested. Some vegetables are harvested by hand and others by machine. The vegetables are then sold to shops or at markets.

Strawberries – From Field to Fork

Soil mounds (beds) are created in the field using a bedformer.

These beds are then covered with plastic.

Holes are made in the plastic and the strawberry seeds are planted into them. The plastic is like a warm blanket which helps the plant to grow.

Some farmers grow their strawberries in tunnels to keep the plants as protected as possible from the elements.



Strawberries – From Field to Fork

The white flowers die and strawberries begin to grow in their place. Once red, the strawberries are ready to be picked by hand and put into punnets (small containers). These are sold in supermarkets or at local markets.

Why do you think the strawberries are hand picked and not harvested by a machine?



Milk – From Farm to Glass

Cows are milked twice a day. They travel to the milking parlour and take their place in the stalls.

The udders are cleaned and four rubber cups are fitted onto the cows' teats. The machine then gently takes milk from the cow.



Milk – From Farm to Glass

The milk travels along a pipe into a jar where it is measured. The milk is then cooled and kept there until the dairy's tanker makes its daily visit to the farm.

The milk goes into the tanker where it is kept cool on its way to the dairy.

At the dairy, it is heat treated and cooled very quickly to kill any harmful bacteria.

Finally, the milk is put into bottles or cartons, ready to sell.



Bread – From Field to Plate

Seeds are sown in a field.



The seeds grow into wheat which is then harvested.



The wheat is ground down to make flour.



The sacks of flour are driven to a bakery.



A bakery mixes flour together with other ingredients such as yeast, sugar, water and salt.



This is put into an oven and baked.



The loaves are then sliced, packaged and delivered to the shop to be sold.



Farming Poultry

Chicks come to the farm and are fed a special diet with water.

At 18 weeks old, the chicks are called pullets and taken to breeding farms.



The birds mix with roosters and start laying eggs. The eggs are collected and taken to the hatchery where they are kept warm.



After about 21 days, the eggs hatch. They are checked to ensure they are healthy. The chicks are sprayed with medicine to protect them from diseases.



They are taken to farms and grown to different weights.



Fish

Some fish are caught for food by fishermen out at sea.

The fish is packed in ice to keep it fresh. It is brought back to the docks, where it is sold to shops.

The fish might be filleted when you buy it. This means the best parts are kept and other bits are thrown away.



Before You Eat

Once vegetables and fruit are picked, they need to be washed before being eaten.

Some fruit or vegetables are peeled before being eaten. Can you think of any?

We have to cook meats such as chicken, prawn and lamb before eating them.

Plenary

Tell your partner three new things you have learned.

Write down any questions you still have.





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