

## KS5 -Grow it

### Topic: Planning & Preparation

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<b>Subject curriculum intent:</b>	We want our pupils to develop an increased awareness of the environment, sustainability and global issues related to food production. Through this knowledge pupils will develop a sense of responsibility and understanding around personal contributions to the global community. We want pupils to be able to access a range of outdoor activities, areas and growing spaces that promote confidence and self-esteem thus promoting positive physical, emotional and healthy food choices in adulthood. Grow it will also act as a vehicle to support embedding science, literacy and numeracy skills. We want our pupils to develop the confidence to engage with community groups involved in local gardens and to have the ability to grow foods to prepare and eat at home.		
<b>End of KS3 intent/outcome</b>	<b>End of KS4 intent/outcome</b>	<b>End of KS5 intent/outcome</b>	
Pupils engage with their outdoor community environments. Pupils understand that food is grown from plants. Pupils have developed basic skills around plant care such as sowing, caring for and harvesting foods. Pupils begin to recognise food waste and understand the positive effects of composting in the local environment. Pupils engage with their learning through cross curricular activities such as art, English, maths & science.	Pupils broaden their knowledge of their environment both locally and globally. Pupils understand the positive impact that growing food has on sustainability, health and the environment, locally and globally. Pupils develop an appreciation for the importance of food and farming across history and culture. Pupils are able to further develop and transfer skills related to gardening and growing their own foods through an onsite allotment. Pupils know how to use harvested foods within cookery.	Pupils have a good knowledge of the environmental impact of food growth across the globe. Pupils are able to apply practical skills and knowledge of food growth to a 'vocational environment' in the form of an offsite community allotment 'The Plot'. Pupils understand how to harvest, prepare and cook a wide range of grown foods through collaborations with school enterprise project 'From Plot to Plate'. Pupils are aware of local gardening groups and community areas available to them. Pupils understand the importance of fresh food for a healthy diet and have the confidence to grow food at home.	
<b>Intent for this topic:</b>	Pupils will be able to read and break down recipes for the linked social enterprise to allow them to understand what foods need to be grown to meet requirements. Pupils will understand the difference between natural and processed foods. Pupils will gain the skills needed to prepare beds for a new season of growth & use cross curricular skills to plan a budget for seeds and plan areas suitable for growing a range of foods.		
<b>Key vocabulary taught within this topic:</b>	Budget, seeds, materials, foods, fresh foods, vegetables, fruit, processed, areas, greenhouse, poly tunnel, raised bed, pots, herbs, recipe, ingredients, space, measure		

Links to other subjects:	Science, English, maths, cooking, PHSCE
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	<u>B2 P 5</u>	<u>B2 P 6-8</u>	<u>B2 step 1c-1b</u>	<u>B2Step 1b-2c</u>	<u>B2Step 2c-2a</u>
<p><b><u>Subject specific knowledge</u></b></p> <p><b>What do pupils need to know?</b></p>	<p>To name some foods from a selection of physical items</p> <p>To recognise a grown food from a selection of 2</p> <p>To know foods on a visual recipe</p> <p>To know sizes and shapes of plants as they grow</p> <p>-small</p> <p>-tall</p> <p>-big</p> <p>To know large and small areas for growing</p>	<p>To know some foods cooked within Plot to Plate</p> <p>To know sizes and shapes of plants as they grow</p> <p>-small</p> <p>-tall</p> <p>-wide</p> <p>-deep</p> <p>To know ingredients of familiar recipes</p> <p>To know some foods that have been grown and some that have been processed</p> <p>To know a range of growing spaces that can be utilised</p> <p>-pots</p> <p>-beds</p> <p>-growbags</p> <p>-greenhouse</p> <p>To identify a price on a seed packet</p>	<p>To know all ingredients listed in a recipe</p> <p>To know foods that have been grown</p> <p>To know foods that have been processed</p> <p>To know the difference between a root vegetable and a fruit</p> <p>To know the type of space needed to grow</p> <p>-potatoes</p> <p>-beans</p> <p>-herbs</p> <p>-cabbage</p> <p>To know all growing areas within an allotment</p> <p>To know the cost of a seed packet</p>	<p>To know the price of seeds and materials needed for growing specific plants</p> <p>To know some growing techniques and conditions suitable for growing plants for food</p> <p>To know dimensions for specific plants to grow</p> <p>To know a range of grown foods</p> <p>To know the price of materials related to an allotment</p> <p>To know the price of a range of seeds</p> <p>To know what processed foods are</p> <p>To know a range of natural foods needed for a range of recipes</p> <p>To know size of raised beds within an allotment</p>	<p>To know a range of growing techniques and conditions suitable for a range of plants</p> <p>To know structure type and size of a range of plants</p> <p>To know the price of all materials needed for a season within an allotment</p> <p>To know the price of a range of seeds and plants</p> <p>To know how to deduced from a budget</p> <p>To know all foods needed for a given recipe</p> <p>To know size of all growing space within an allotment</p>
<p><b><u>Subject specific skills</u></b></p> <p><b>What do pupils need to be able to do?</b></p>	<p>To be able to identify match foods to a visual ingredient list</p> <p>To be able to identify a food on a plant</p> <p>To be able to identify a large and a small plant</p>	<p>To be able to identify and name familiar foods cooked within Plot to Plate</p> <p>To be able to sort grown and processed foods</p> <p>To be able to identify and name a range of growing</p>	<p>To be able to add the price of a small range of seeds at a pound price</p> <p>To be able to name foods that are grown</p> <p>To be able to name foods on a recipe that are processed</p>	<p>To be able to measure areas and match these to plant requirements</p> <p>To be able to plot plants onto an allotment plan according to size of growth</p> <p>To be able to add the total amount needed to buy a small list of materials including seeds</p>	<p>To be able to identify materials needed for a new season</p> <p>To be able to shop for seeds online</p> <p>To be able to identify a total amount of spend for a season</p>

	To be able to identify a tall plant from a selection  To be able to match a plant growing to a space on an allotment plan	spaces in an allotment  To be able to identify and read a price by pound  To be able to dig up a potato  To be able to reach for a bean pod	To be able to measure a space in a raised bed in cm  To be able to research the height, width, depth needed for a plant  To be able to harvest a root vegetable, legume and a fruit	To be able to identify the difference between processed and grown food  To be able to read a recipe and list foods which need to be grown	To be able to deduct a total amount from an overall budget.  To be able to measure and plan growing areas suitable for different types of plants.  To be able to buy seeds for plants needed for specific recipes  To be able to work out amounts of food needed to suit a recipe and space
<b><u>Suggested teaching activities</u></b>  <b>How should I teach this?</b>	Sorting food types  Identification of foods grown upon harvesting  Harvesting foods  Preparing foods through cookery classes and catering  Continued planting/growing  Reading differentiated menus  Exploring a range of plants and plant structures  Naming foods matching activities	Food tasting Exploring healthy/unhealthy foods  Harvesting foods  Preparing foods through cookery classes and catering  Continued planting/growing  'unpicking' menus  Naming plants matching activities	Researching plant types for growing food  Exploring varieties of plants with varying structures/ needs  Measuring growing spaces  Planting using varying spaces  Experimenting with growing areas suitable/unsuitable for particular plants  'unpicking' menus Creating garden plans	Surveys with chef  Measuring tasks  Research tasks using online information  IT skills to create plant profiles  Creating garden plans to scale  Continued planting/growing/harvesting	