KS5 -Grow it

Topic: Planning & Preparation

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Subject curriculum intent:

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 selfesteem 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.

End of KS3 intent/outcome

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.

End of KS4 intent/outcome

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 p an appreciation an offsite community allotment 'The Plot'. Pupils 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.

End of KS5 intent/outcome

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 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.

Intent for this topic:

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.

Key vocabulary taught within this topic:

Budget, seeds, materials, foods, fresh foods, vegetables, fruit, processed, areas, greenhouse, poly tunnel, raised bed, pots, herbs, recipe, ingredients, space, measure

Links to other	Science, English, maths, cooking, PHSCE
omer	
subjects:	

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

	To be able to	spaces in an allotment	To be able to measure a space in a raised bed in	To be able to identify the difference between processed and	To be able to deduct a total amount from an overall
	identify a tall plant from a selection To be able to match a plant growing to a space on an allotment plan	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 research the height, width, depth needed for a plant To be able to harvest a root vegetable, legume and a fruit	grown food To be able to read a recipe and list foods which need to be grown	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
Suggested teaching activities How should I teach this?	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	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	
	Naming foods matching activities				