

## LESSON NOTES

### Exemplar lesson plan

#### Note to teacher

This lesson is about exploring the world of food - how each country/culture has a food tradition that has developed over the years because of the ingredients available, the climate, the cooking methods used locally and so on. The intention is that pupils begin to understand the stories of food products. This is an introductory lesson and it can be followed by the pupils making a series of traditional dishes to extend their practical skills and knowledge.

#### Adapting this lesson plan

This is based on a 90 minute lesson - if you have short lesson times or have to book a computer room, you will need to split the display from the quiz and research. This will make two short lessons.

<b>Lesson No</b>	1 (out of 6)
<b>Unit of work</b>	Dedicated to tradition
<b>Topic for lesson</b>	Where in the World

#### Lesson objectives

Pupils will be taught

- food products and dishes reflect local cultures and traditions and are an important part of societal celebrations
- food products change over time as new ingredients and processes become available, as people travel and lifestyles change
- food products and dishes are inspired by the need to meet human needs for food, to satisfy people's wants and create profits

#### Differentiation

##### Most pupils will

- describe how food products reflect their country of origin, for example choose three or four countries/culture and be able to describe their national dishes, the ingredients and processes that are distinctive to that country/culture.
- identify ingredients of common dishes and suggest why they have been used
- explain why food products/dishes do change over time

##### *Extension (additional objectives for some pupils)*

- sequence the changes that have happened over time to national dishes and explain why

##### *Enrichment (how the objectives will be addressed in more depth for some)*

- explore how social conditions affect food products developed at the time

##### *Intervention - (pupils who will require support)*

- group ingredients, processes and national dishes according to their country of origin using simple background information provided by the teacher

**Homework :** Ask pupils to find out about the work of a concept or celebrity chef - how has their work been used to develop products that can be bought?

## Resource List

A range of food dishes to taste, pretzel, feta, bortsch etc  
 Simple research information and recipe about food products from different countries  
 For more information on food products invented (for the line ups activity) go to  
[www.ideafinder.com/history/timeline.htm](http://www.ideafinder.com/history/timeline.htm)

Global Kitchen interactive website  
<http://www.bmesonline.org.uk/interactives.htm#>

Meat Video Magazine 6 Multi-Cultural Food

ICT Access will be required for the quiz

## Features of Teaching

introduce	present	demonstrate	remind	explore	explain
exemplify	question	scaffold	model	refine	intervene
check	correct	feedback	apply	fix	conclude

## EPISODES OF LEARNING

### STARTER

*Introduce (5 mins)*

Remind pupils of the lesson topic and what they will be learning this lesson

### Line-ups!

Give a group of approx 8 pupils each a food word or a picture of a food from around the world. Bring them to the front of the class - ask them to "line up" in order (oldest food product to most recent food product). For example - words/pictures could be yoghurt, sandwich, canned food, dried coffee, noodles, pizza, cheese, potato crisps, ice cream cone.

### TEACHING SEQUENCE

*Demonstrate (5 mins)(Whole class)*

**Show the pupils Interactive Global Kitchen** - "Where in the World Activity", explain that this is a quiz and demonstrate a couple of questions with them.

Ask pupils to work in pairs or threes.

Explain that they will do the quiz and there will be a prize for the highest scoring group. But also explain that after the quiz - they have to note down any incorrect answers or new food dishes that they came across and find out more about them. For example, pretzel, bortsch, feta, wurst. Indicate the resources/books provided in the class to help them research this.

*Question (10 mins)*

**“Where in the World” activity** and further research on incorrect answers/unknown products

Give Prompt questions to help further research

*What is this food dish?*

*What country does it come from?*

*What is it made from?*

*How is it made?*

*When is it eaten?*

*Why is it traditional to this country?*

*Check and feedback (20 mins)*

Ask particular groups of pupils to tell the rest of the class about the further research they have done and if possible link this with the items that you have chosen for the pupils to taste. Use examples of the food dishes as part of the feedback. For example, pretzel, bortsch, feta, wurst.

*Apply(40 mins)*

**Round the world display**

Ask the pupils to produce a small display about a country or culture of their choice, choosing typical recipes and ingredients.

They could choose to cook a simple dish in their group next week (from a range of simple recipes supplied by the teacher) to complete their display.

Some pupils may indicate how these products have changed over time.

## **PLENARY**

*Feedback (10 mins)*

Ask the groups to move around and view the displays and plan for the practical.

## **MAIN OUTCOMES**

Match food products and ingredients to their country/culture of origin

Taste food products that they may not have tried before and state where they come from and why they have been made that way.

Produce a small display about a country and plan a recipe to cook that is typical of that country.