

Exemplar 9

A thematic approach to planning in SESE

senior classes

Food

Scientific aspects

Foodstuffs—properties and characteristics

- identify and investigate a range of common foods
- compare different foods—in colour, texture and use
- distinguish between raw and processed foods
- properties of different foods: perishable/non-perishable, solid/liquid
- investigate ways in which foods are packaged
- explore uses of different materials to keep food fresh, compare use of biodegradable and non-biodegradable forms of packaging

Foodstuffs and change

- explore the effects of heating and cooling on different foods
- design, make and flavour different ice-creams
- investigate ways of keeping different foods hot or cold
- design and make a tea-cosy to keep a liquid warm.

Mixing and separating foodstuffs

- investigate how different food can be changed by mixing
- mixing and dissolving materials in water; dried foods
- examine the changes that take place in materials when beaten, whisked, mixed, squashed, e.g. beating together sugar and margarine, whisking egg whites
- examine different ways of separating using a colander, sieve or filter paper

Plant and animal life

- plants and animals are a source of food for people
- interdependence of animal and plant life for food
- food chains, food webs
- investigate how different animals feed
- requirements that plants have for growth

Energy

- investigate the ways in which energy is used in cooking and producing foods at home and in the locality
- explore the effects of air and heating on different foods—yeast, milk, chocolate
- electricity and gas supply to the home.

Geographical aspects

People at work—food and farming

- explore some aspects of the production of everyday foodstuffs in the locality
- environment and work of primary producers, e.g. farmers, the fishing industry
- links between local producers of different foodstuffs

People at work—industry

- work of people involved in manufacturing or delivering important services
- work of factory in locality
- use of natural resources to make and process foodstuffs in locality

Environmental care

- recognise how people have changed and are changing environments for farming and industrial purposes
- biodegradable and non-biodegradable waste from food packaging
- waste food products that can be composted
- suggest ways in which litter from packaging can be removed in locality of school
- collect food packaging for recycling
- investigate the impact of local food industries on the environment
- explore foods from different parts of the world
- identify different methods of cooking foodstuffs in different locations.

Historical aspects

Continuity and change over time—food and farming, shops and fairs

- the different types of farming in the past and now
- type of work that people did in farms, local mills, shops
- crops and foods traditionally associated with the locality
- life, society, work and culture: types of food people ate, methods of cooking food, methods of preserving foods.

Other curricular areas

SPHE

Food and nutrition

- sort and group foodstuffs into different categories, e.g. cereals, dairy foods, fruit, proteins, fats and carbohydrates
- food value of different groups of foods
- concept of balanced diet
- importance of liquids to the diet
- customs associated with food
- foods and festivals.