



Case study

Solway Community Technology College

Schools' Challenge – Farm to Plate

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Case study Schools' Challenge – Farm to Plate



Specialist Schools
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EXCELLENCE AND DIVERSITY

Background

This is a small community comprehensive school for 11-16 year olds, with 201 pupils on roll and smaller than average class sizes. The school works in partnership with the local community and plays an active role in developing environmental projects.

The project

1. What were you trying to achieve for your learners through the curriculum?

- To help pupils understand where food comes from and to reconnect them with the food chain

2. How did you organise the learning to achieve your aims for learners?



A group of three pupils developed a project to illustrate the stages of food production and this was presented to the rest of the school. The 'Farm to Plate' project highlighted the topical issue of food miles but also had cross curricular links with subjects such as mathematics, science, geography, ICT and art and design.

The project was broadened so that the pupils not only traced three ingredients from the school canteen back to their source but they learnt about the nutritional value of these products, meat to fat ratios and also the various processes used at farms and abattoirs etc. The pupils also produced a series of films as part of an ICT project and this illustrated the stages of meat production.

3. How well are you achieving your aim?

- The series of films the group produced helped other pupils in school understand where food comes from and reconnect them with the food chain
- During filming the group of pupils involved in the project had the opportunity to develop their knowledge and understanding of food production through visits to farms





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- including fattening sheds, the local cattle market, a local abattoir and a local butcher
- This project successfully illustrates the importance of local food sourcing as the total food miles from Farm to Plate totalled 28 miles
 - As an extension of the films, the pupils have produced resources and displays which also illustrate the stages of food production