

Field to Fork

Information PowerPoint



twinkl

Breakfast Task 1.

What did you have for your breakfast this morning?



Where did your meal come from?



Trace your food back to its source.



And no, you're not allowed to say the supermarket!

Where Food Comes From



Red Tractor Logo



This logo tells the buyer that the food is good quality.

It tells us that the farmers look after their animals and that the food has been born, grown, prepared and packed in the UK.

Milk – From Farm to Glass

Cows are milked twice a day. They travel to the milking parlour and take their place in the stalls.

The udders are cleaned and four rubber cups are fitted onto the cows' teats. The machine then gently takes milk from the cow.



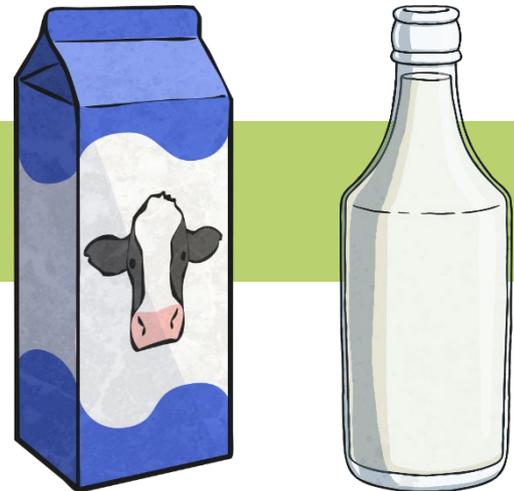
Milk – From Farm to Glass

The milk travels along a pipe into a jar where it is measured. The milk is then cooled and kept there until the dairy's tanker makes its daily visit to the farm.

The milk goes into the tanker where it is kept cool on its way to the dairy.

At the dairy, it is heat treated and cooled very quickly to kill any harmful bacteria.

Finally, the milk is put into bottles or cartons, ready to sell.



Task 2 Milk story

The Story of Milk

Order the statements below:

Once the milk arrives at the dairy, it is heat treated and then cooled very quickly to kill off harmful bacteria.

The amount of milk produced by the cows is measured.

Firstly, the cows are led into the stalls of the milking parlour to be milked.

On your worksheet order the statements to show the process of how milk is produced

Extension task
What does UHT stand for?

Answer

Bread – From Field to Plate

Seeds are sown in a field.



The seeds grow into wheat which is then harvested.



The wheat is ground down to make flour.



The sacks of flour are driven to a bakery.



A bakery mixes flour together with other ingredients such as yeast, sugar, water and salt.



This is put into an oven and baked.



The loaves are then sliced, packaged and delivered to the shop to be sold.



Houghton Mill

<https://www.nationaltrust.org.uk/houghton-mill/features/houghton-mill-flour>

Locally to you at Houghton mill, flour is milled today and has been for 150 years! The flour is milled by stone.

Research how flour is milled by stone and create a step by step guide explaining the process.

<https://www.youtube.com/watch?v=5WbYu9XHQPw>

This video is here to help, what is happening in the video?



Task 3 Bread production match up

Bread Production

Match up the correct text with the illustrations.



The sacks of flour are driven to the bakery.



The wheat is ground down to make flour.



This is put into an oven and baked.



Using the powerpoint to help you match up the illustrations to the correct text.

Task 4 Bread from around the world poster

Create a poster about the different types of bread and where they are traditionally from.

<https://www.bhf.org.uk/information-support/heart-matters-magazine/nutrition/cooking-skills/dough/a-to-z-of-breads>

