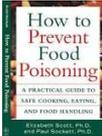


Beyond the Classroom: Wider learning opportunities

Subject: Food and Nutrition

Year 7

Watch	Do	Read	Follow	Visit
<p>www.bbc.com/bitesize/clips/zqt87ty This video is about bacteria</p>	<p>Find out the main sources of bacteria which can contaminate food https://www.discovermagazine.com/health/20-things-you-didnt-know-about-bacteria</p>	<p>Read about food poisoning</p> 	<p>Any programmes on telly about food</p>	<p>Walk around your kitchen at home and look for any noticeable hazards https://www.hsa.ie/eng/Your_Industry/Healthcare_Sector/Occupational_Hazards_in_Nursing_Homes/Nursing_Home_Hazards/Kitchen/</p>
<p>www.foodafactoflife.org.uk Open the link and go to age 11-14 section watch HealthyEating.</p>	<p>Make sure you eat a variety of foods from each section of the eatwell guide https://www.discovermagazine.com/health/20-things-you-didnt-know-about-bacteria</p>	<p>Have a look at some recipes on line or books which would contain your 5 a day</p> 	<p>Eat well for less programme https://www.bbc.co.uk/iplayer/categories/food/featured</p>	<p>Have a look at the different sections in the supermarkets https://www.sainsburys.co.uk/shop/gb/groceries/food-cupboard/biscuits-crackers</p>
<p>www.foodafactoflife.org.uk Section 11-14 years Watch the where food comes from section</p>	<p>Read through and watch videos on food origins and where the food comes from https://www.rsb.org.uk/images/pdf/Geography_lesson_presentation.pdf</p>	<p>Read through the section "Where food comes from" https://www.foodafactoflife.org.uk/3-5-years/where-food-comes-from/</p>	<p>Programmes on farms: BBC Countryfile https://www.bbc.co.uk/programmes/b006t0bv</p>	<p>Investigate local farms or farm shops in your area https://www.justbiscuits.co.uk/</p>

Beyond the Classroom: Wider learning opportunities

Subject Food and Nutrition

Year 8

Watch	Do	Read	Follow	Visit
<p>www.campdenbri.co.uk?videos/sensory-descriptive-panel.php Watch the quality of cereals section to access click on the picture and when the sugar picture appears click on that and the cereal one will be under the picture</p>	<p>Find out which ingredients are commonly used in biscuit recipes https://www.youtube.com/watch?v=2tILq9qvG-c</p>	<p>Look through some biscuit recipes for ideas of your favourite biscuits https://www.youtube.com/watch?v=cKX7wtPxW0o</p>	<p>Any telly programmes on cereals and where they are grown https://www.bbc.co.uk/programmes/b07mddvr</p>	<p>Websites on local farms https://www.justbiscuits.co.uk/</p>
<p>https://www.dailymotion.com/video/x6p9i2d This video is about the Mcvities factory</p>	<p>Next in the supermarket see how many different Mcvities biscuits you can find https://www.sainsburys.co.uk/shop/gb/groceries/food-cupboard/biscuits-crackers</p>	<p>Look at the packaging what information is included on every packet https://www.food.gov.uk/business-guidance/packaging-and-labelling</p>	<p>Any television programmes on biscuit production or baking https://www.bbcgoodfood.com/recipes/collection/biscuit</p>	<p>Supermarkets / corner shops https://www.bigbarn.co.uk/places/Buckinghamshire/Wendover/</p>

Beyond the Classroom: Wider learning opportunities

Subject: Food

Year: GCSE 9 - 11

Watch	Do	Read	Follow	Visit
<p>Masterchef https://www.masterchef.com/ & Masterchef Junior Click on the link to visit the Masterchef website and find out more information on the show</p>	<p>Learn a new food skill, cook a new recipe.</p>	<p>Books, tweets and blogs by your favourite celebrity chefs.</p>	<p>Joe Wicks - The Body Coach https://www.thebodycoach.com/</p> <p>Click on the links for each chef to see more about their work and recipes.</p>	<p>BBC Good Food Show https://www.bbcgoodfoodshow.com/</p> <p>At the NEC Birmingham twice a year.</p>
<p>Great British Bake Off https://thegreatbritishbakeoff.co.uk/</p> <p>Click on the GBBO link to find out more about the show.</p>	<p>Try food from different cultures and cuisines.</p>	<p>Recipes on different websites https://www.bbc.co.uk/food https://www.bbcgoodfood.com/recipes https://www.thekitchn.com/recipes</p>	<p>Jamie Oliver https://www.jamieoliver.com/</p> <p>Delia Smith https://www.deliaonline.com/</p>	<p>Local markets, farm shops and food festivals</p>
<p>Saturday Kitchen https://www.bbc.co.uk/programmes/b006v5y2</p> <p>Click on the link above to find out more about the show.</p>	<p>Start your own food blog (with parental permission) or create a book of your family's favourite recipes.</p> <p>Site like Blogger (from Google) are a good place to start https://www.blogger.com/about/?bpli=1</p>	<p>Cookery books - use your local library to borrow for free</p> <p>Collect appealing supermarket recipe cards</p> <p>Food Magazines - 'Delicious', BBC Good Food are just a couple of examples.</p>	<p>Nadiya Hussain https://www.nadiyahussain.com/</p> <p>Mary Berry http://www.maryberry.co.uk/</p>	<p>Borough food market (London) https://boroughmarket.org.uk/</p>
<p>Britain's Best Home Cook https://www.bbc.co.uk/food/programmes/b0b22t4x/episodes Click on the link above to find out more about the show.</p>	<p>Practice cooking for family and friends. Try new recipes and what about making a three course meal?</p> <p>Make bread and butter</p>	<p>Write your own recipes https://www.bbcgoodfood.com/howto/guide/how-write-recipe https://www.thekitchn.com/how-to-write-a-recipe-58522</p> <p>Click these links for hints and tips on writing your own recipes.</p>	<p>The Hairy Bikers https://www.hairybikers.com/</p> <p>The Incredible Spice Men https://thehappyfoodie.co.uk/recipes/books/the-incredible-spice-men</p>	<p>Try a course at a cookery school - there are a few in Bucks (Google 'cookery schools bucks').</p>