

Cooking lesson plans and ideas

Here's our round-up of some of the best global food and cooking lessons from across the web

Key stage 1: How to make a super sandwich

Making a super sandwich is just one of Grain Chain's many comprehensive educational resources. Grain Chain provide a wide range of teaching materials exploring farming, food and healthy eating within the context of the wheat growing and flour milling industry. You can browse by age, subject area or topic.

<https://www.grainchain.com/teachers>

Key stage 2: A feast of the senses

Create a sensory tray of unusual ingredients to explore the smell and taste of foods, how they're prepared, and how they might be grouped into different food types

www.foodafactoflife.org.uk/Sheet.aspx?siteId=15§ionId=65&contentId=129

Key stage 3: Pizza play your cards right

Discover which ingredients on the map travelled the furthest and learn about food miles

www.tes.co.uk/teaching-resource/Food-Miles-6219219/

Key stage 4: Food: A global issue

Use agricultural images from around the world to explore the global context of food production and farming

www.tes.co.uk/teaching-resource/Food-and-Farming-photo-teaching-resource-6340681/



Picture Credit: Jane Baker

Looking for more information on cooking in school?

Food Growing Schools: London

For more recipe ideas for cooking with unusual fruit and vegetables:

www.foodgrowingschools.org

Soil Association Cooking Skills

Soil Association offer a range of school cooking skills training and consultation services:

www.foodforlife.org.uk/schools/what-can-you-do/get-cooking

School Food Matters

Food education support for schools, parents and local authorities, as well as plenty of inspiring cooking and growing ideas:

www.schoolfoodmatters.com



Sowing Ideas. Growing Inspiration. Cultivating Futures. www.foodgrowingschools.org

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