

Meaningful Learning Experiences

Strategic Commitment	✓	Part of a large academy trust's curriculum strategy
Curriculum Provision	✓	Creating a purposeful challenge about Food Chains
Employer Partnerships	✓	Part of an initiative to promote Allied Health Professions
Reflective Young People	✓	Clarifying learning timelines and terminology
Informed Career Choices	✓	Inspiring young children about a career as a Dietitian

Year 2 children 'Get Cooking' with the help of Dietitians to learn about Food Chains

Teachers at St James the Great Academy in Kent explained that the ideal outcome for a project about the National Curriculum topic of 'Food Chains' would be for Year 2 children to, *'understand meanings behind new language - the impact of climate and ecology on the food chain. Understand and be able to explain the order of simple food chains.'*

The school was already involved in the 'Let's Get Cooking' initiative by the British Dietetic Association, from where the programme manager provided a variety of existing resources, *'It has been a serious challenge to limit the options presented and I suspect I have given you too many options and too much choice! There are so many possibilities to choose from - nutrition, food preparation and cooking are such rich mediums to address a range of skills and learning. The possible outcomes are many and various depending on your priority.'*

The school responded positively: *'Thank you so much for bearing with us while we look through all the wonderful resources! We have met and thought that seasonal food and how this affects food chains and our recipes would be a good way to go. This would also link into sustainability (my other hat and a big thing from AET at the moment).'*

An informal message of greeting and encouragement was recorded by the head of Let's Get Cooking and the children were set a challenge to 'Make a seasonal fruity yoghurt pot'. The teachers put together a short video showing children working on the challenge and sharing what they had learned and this was sent off to Let's Get Cooking to share the project's success.

Benefits for the Students

The video produced by the Year 2 teachers included feedback from the children:

- *'I learned about a food chain.'*
- *'I learned that strawberries and cherries grow in the season Summer.'*
- *'You can make something healthy from a few simple ingredients.'*
- *'We really enjoyed making our fruit pots and learning about food chains.'*

Benefits for the School

- The project helped to address issues identified by the teachers, including that, *'children are often confused about the order of the timeline ... [and] subject-specific terminology has not been retained e.g. omnivore/carnivore.'*
- *'The children had a fantastic time designing and making their yogurt pots based on their learning of seasons and food chains. Please see a short video with pictures and videos of what we did!'*

Benefits for the Employer

- *'Let's Get Cooking' is run by the British Dietetic Association, which states that 'promoting health and wellbeing is the core purpose of the BDA, and we have a vision to ensure that dietitians are recognised as leaders in diet and nutrition matters. Delivering Let's Get Cooking and the Learning Network will be key ways in which we realise this vision.'*
- *'Hopefully it will encourage more schools in the AET group to get engaged with food, cooking and nutrition. It was lovely to see the work year 2 have been doing.'*



Motivated by a message from 'Let's Get Cooking', Year 2 children learned about Food Chains and seasonal produce.



We planned our pots using different fruit and yogurt

Fruity Yogurt pot feedback

Pot 1 Chef's name:	AMELIA		
Pot 1 season:	Summer	Autumn	
Pot 1 appearance:	Colourful	Slightly colourful	Boring
Pot 1 taste:	Yummy	OK	Disgusting
Pot 2 Chef's name:	HOLLY		
Pot 2 season:	Summer	Autumn	
Pot 2 appearance:	Colourful	Slightly colourful	Boring
Pot 2 taste:	Yummy	OK	Disgusting
Pot 3 Chef's name:	RILEY		
Pot 3 season:	Summer	Autumn	
Pot 3 appearance:	Colourful	Slightly colourful	Boring
Pot 3 taste:	Yummy	OK	Disgusting

And reviewed them based on appearance and taste.