

3.6 Food provenance: 3.6.1 Environmental impact and sustainability of food

P1 I can explain where and how different ingredients are grown, reared and caught			
P2 I can outline different approaches to farming, fishing and production, including organic and conventional farming, free range production, intensive farming and sustainable fishing			
P3 I can explain different approaches to farming, fishing and production, including the reasons behind each approach			
P4 I can explain the advantages and disadvantages of locally produced foods, seasonal foods and genetically modified (GM) foods			
P5 I can outline environmental issues associated with food, such as seasonal availability, sustainability, transportation (carbon footprint), and organic foods			
P6 I can consider the seasons, carbon footprints and food waste when selecting ingredients for recipes			
P7 I can explain the challenges of supplying the world with sustainable, secure, safe, nutritious and affordable high-quality food			

3.6 Food provenance: 3.6.2 Food processing and production

P8 I can describe the primary and secondary stages of food processing and production			
P9 I can provide examples of the primary stages of processing and production, such as milling of wheat to flour, heat treatment of milk, pasteurised, UHT, sterilised and micro-filtered milk			
P10 I can provide examples of the secondary stages of food processing and production, such as flour into bread and/or pasta, milk into cheese and yoghurt and fruit into jams			
P11 I can explain how processing affects the sensory and nutritional properties of ingredients			
P12 I can name foods that have been modified or fortified to improve health, including cholesterol lowering spreads, and fortified foods: thiamin, niacin, calcium and iron added to white flour, folic acid and iron added to breakfast cereals, vitamins A and D added to fats and low fat spreads			
P13 I can evaluate the advantages and disadvantages of using additives, such as colourings, emulsifiers and stabilisers, flavourings and preservatives			
P14 I can evaluate the advantages and disadvantages of using genetically modified (GM) foods			

Date:

Student Reflection:

Teacher Comment: