**DT Lesson 3**

**Climate and conditions affect when and where food is produced**

Task 1

Let’s start by looking at what food is available to eat in the UK. Look at the **Seasons** **presentation**.

* Why do we get different foods at different times of the year? (Because the weather affects what can be produced.)
* Can we get food which is not in season? (Yes.)
* Can you give any examples? (Fresh strawberries in the winter.)
* Where does this food come from? (Some food is grown in hot houses or green houses in this country and some food is grown or produced abroad and sent to the UK.)

Consolidate the work by looking at the **Eat the seasons** **presentation**. Explore what is meant by seasonal foods – what are the benefits of consuming seasonal foods?

Task 2

Use the **Eatwell worksheet** to focus on which foods are in season from the Fruit and vegetables food group. (This site has an interactive Eatwell plate that is much easier to see! <https://www.nhs.uk/live-well/eat-well/the-eatwell-guide/>) Choose 8 different fruit and vegetables and see where they come from and when they are in season.

Task 3

To extend your learning further, use the internet and books to find out what food is available in the summer season, in the UK, e.g. *What is produced when, what conditions different foods need in order to be produced.*

Create a poster (possibly based around a UK map) indicating what is available in the UK during their given season.

Think about how this work links with our work on land use during WW2 in Buckinghamshire and the dig for victory campaign that happened during the war.

We will be thinking about using our knowledge of seasonal food as we begin to prepare our work on creating a recipe.