

## ***Paddock to Plate***

Students will get a chance to feed and pat some of our animals while learning about the food and fibre products that they provide us with. Students will learn to use correct terminology for the animals and understand how some products are altered for human use.

### **Animals which may be visited:**

- Poultry
- Sheep
- Pigs

### **Learning Intentions:**

- Identify what kind of animal products each animal provides. Discuss how plants and animals are grown to give us food and fibre, and how these can be changed or combined to create more products
- Learn and use correct terminology for animals (as well as their products)

### **Victorian Curriculum Links:**

#### **Science (Foundation to Level 2)**

- Living things have a variety of external features and live in different places where their basic needs, including food, water and shelter, are met ([VCSSU042](#))
- Everyday materials can be physically changed or combined with other materials in a variety of ways for particular purposes ([VCSSU045](#))

#### **Design and Technologies (Foundation to Level 2)**

- Explore how plants and animals are grown for food, clothing and shelter ([VCDSTC015](#))

#### **English**

- Understand the use of vocabulary about familiar and new topics and experiment with and begin to make conscious choices of vocabulary to suit audience and purpose ([VCELA237](#)) (**Level 2**) and ([VCELA202](#)) (**Level 1**)

## Follow-up Activities

There is much potential to extend on students' learning back at school as part of an inquiry unit or as a theme across curriculum areas. A Paddock to Plate tour could be used as the 'Explore' phase in the 5Es Instructional Model (Bybee, 1997). Visit <https://www.primaryconnections.org.au/5es-teaching-and-learning-model> to read about the Primary Connections 5Es teaching and learning model.

Follow-up activities could include:

- Make butter (Place 1 cup of cream and a marble in a plastic jar and shake until whipped cream separates into butter and buttermilk)
- Parts of the plant sorting activity (bring in edible greens, seeds, flowers, stems & roots) and then make a salad using one of each part of the plant
- Students draw/collage their favourite meal onto a paper plate and label it showing where the ingredients have come from
- Catalogue food products collage (sorting supermarket products into where they came from: pigs, cows, plants, pollinated by bees etc)
- Read *Welcome to Country* by Aunty Joy Murphy (Black Dog Books, 2016) and learn about what animals and plants the Wurundjeri people traditionally used for food and shelter (possum skin cloaks, murnong, eels, emus etc)
- Watch a video about dairy farming and make a flow chart showing paddock to plate
- Sprout broad beans or grow something from a seed in the classroom and observe it grow
- Graphic organisers: Pigs can, pigs are, pigs have- finish the sentences
- Three-way Venn diagram activity (finding differences and similarities between pets, farm animals and wild animals or chickens, cows and goats)

## Suggested External Resource

### Websites and Resources

<https://www.ciwf.org.uk/education/downloads/primary-resources/> The Compassion in World Farming website provides a video and activity resources introducing young children to the issue of animal welfare in farming focussing on animals' needs

<http://education.abc.net.au/home#!/media/38190/from-paddock-to-plate> Teacher resource by Education Services Australia Ltd and ABC with links to fantastic

'Paddock to Plate' videos

<http://www.kidcyber.com.au/animals> Fact sheets with great fun facts for kids about animals including cattle, goats, bees and poultry

<https://www.buzzaboutbees.net/> A website with heaps of information all about bees and beekeeping

<https://www.countrysideclassroom.org.uk/> The Country Classroom website contains loads of resources for teachers relating to food, farming and the natural environment

<https://www.gardenorganic.org.uk/sites/www.gardenorganic.org.uk/files/resources/fflp/Edible-plant-parts.pdf> Fantastic 'Edible Plant Parts' poster by The Country Classroom

<https://www.gardenorganic.org.uk/schools> The Garden Organic website has many resources for schools including activity ideas, games and information about gardening for all ages

### **Picture books**

Barton, Bethany, *Give Bees a Chance*, Puffin Books, 2019

Butterworth, Chris, *How Did That Get In My Lunchbox?: The Story of Food*, Candlewick Press, 2011

Carle, Eric, *Pancakes, Pancakes!*, Aladdin, 2005

Murphy, Joy, *Welcome to Country*, Black Dog Books, 2016

### **Videos**

*How cows make milk* by Dairy Australia

<https://www.dairy.edu.au/resources/video-resource/how-cows-make-milk--chapter-5>

*Milk, from the dairy to the shop* by ABC For the Juniors

<http://education.abc.net.au/home#!/media/30258/?id=30258>

*Discover how cheese is made* by Dairy Australia

<https://www.dairy.edu.au/resources/video-resource/discover-how-cheese-is-made-chapter-12>

*Free Range Pigs* by Behind the News

<http://www.abc.net.au/btn/classroom/free-range-pigs/10535288>

*Meet the European honey bee* by ABC Education

<http://education.abc.net.au/home#!/media/2751326/meet-the-european-honey-bee>

*Farming bees. Buzzzz* by ABC For the Juniors

<http://education.abc.net.au/home#!/media/30267/?id=30267>

*Backyard Bees* by Behind the News

<http://www.abc.net.au/btn/classroom/backyard-bees/10536114>

*Why is chicken so cheap?* By The Economist

<https://www.youtube.com/watch?v=JiYVoHEV5hs&feature=youtu.be>