

## Year 9 Knowledge Organiser - Food Provenance & Manufacturing

### Key Knowledge

Know seasonality and using local food & their importance

Know sustainability & its importance

Know food miles & how to reduce them

### Key Skills

Identify reasons eating seasonal food is important

Identify how to keep food sustainable

Identify how to reduce food waste

Identify why eating local food is vital to protect the environment

### Tier three vocabulary

Provenance

Primary Processing

Processing

Food security

Sustainability

Secondary

Food miles

Carbon foot print



**Vegetable knife**- used for chopping, slicing, dicing smaller foods



**Baking tray**- used for baking foods like biscuits & bread.



**Frying pan** - used for frying foods like vegetables, bacon, eggs

#### Seasonal food

Foods only produced in the UK during specific seasons. They are fresher, tastier and more nutritious as it hasn't travelled so far. Pesticides, waxes and preservatives are often used to preserve foods that are out of season as vegetables start losing their nutrients straight after they're picked.

#### Food security

"Food security exists when all people, at all times, have physical and economic access to sufficient, safe and nutritious food that meets their dietary needs and food preferences for an active and healthy life". (World Food Summit, 1996)

#### Sustainability

Food sustainability means producing food in a way that protects the environment, makes efficient use of natural resources, ensures that farmers can support themselves, and enhances the quality of life in communities that produce food, including the animals as well as the people.

#### Primary Processing

Prepares raw foods straight from being picked, harvested or slaughtered so they are ready to be eaten or cooked immediately, or used as ingredients to make other food products.

#### Secondary Processing

Uses primary foods – foods which have already been made safe/ready to eat or use in other products.

#### Food miles

Are the distance food travels from its place of origin to your table.

#### Carbon Footprint

The CO2 emission created by the production and transport of your food.

#### Methane

The gas produced by rotting food in landfills

### How to reduce your food waste at home



plan your meals



know how to store your food



understand 'use by' vs 'best before' dates



use what you have



avoid serving too much



know your moulds



share extra food with others



repurpose waste where possible



### imports

goods and services that are bought by residents of a country, but are made outside of the country