

Learning about Scotland

THE SCOTTISH FOOD INDUSTRY

Food for Thought



This resource aims to support learning about Scotland's food and drink through well planned interdisciplinary broad learning education. These learning and teaching Ideas, prepared from Early to Third level of the broad general education, can be accessed on the Studying Scotland online resource; <http://www.educationscotland.gov.uk/studyingScotland/resourcesforlearning/learning/Contextsforstudy/foodforthought/foodindustry/overview.asp>

This learning resource is designed to allow practitioners to plan for progression through the levels of the broad general education, to inform next steps, challenge, breadth and application in a Scottish food context. The learning and teaching ideas give educators an opportunity to continually moderate learning using a wide range of suggested assessment strategies. There are also opportunities for practitioners in different curriculum areas to moderate across levels of learning.

Throughout the learning experiences learners should be provided with opportunities to create learning intentions and success criteria to make connections between different areas of learning and teaching. Learners should also be encouraged to capture their rich learning and record this in profiles/e-portfolios and Personal Learning Planning. These learning experiences are fully explored online with detailed learning and teaching ideas and links to resources for each listed below.

At **Early/First Level** the learning experiences aim to encourage learners to explore the variety of foods produced across Scotland, agriculture in Scotland, the journeys the food makes from source to consumer and what happens to it during the journey, seasonality and sustainability and the types of jobs within the Scottish food industry.

- 1 Create basic foods with ingredients which children can identify and discuss, e.g. soup, butter, etc.
- 2 Children can track the journey of food from source to consumer
- 3 Children identify the types of jobs that are involved in the food industry

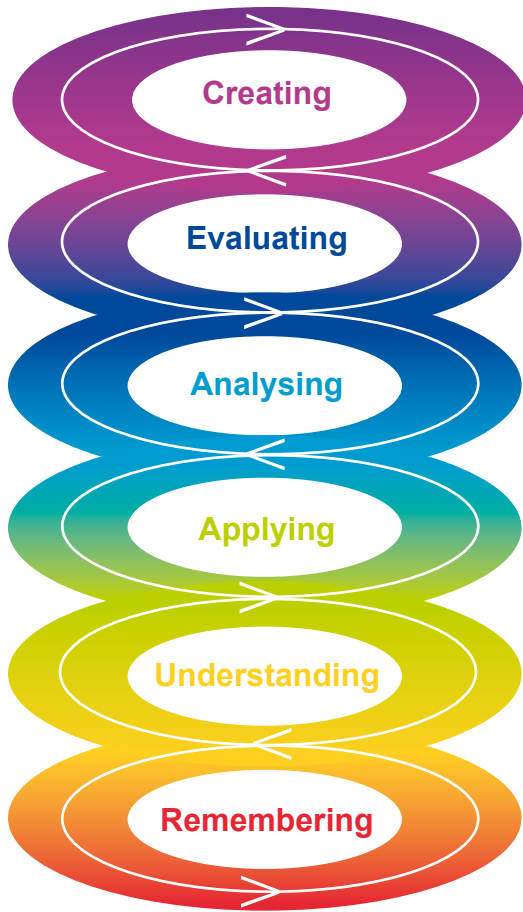
At **Second Level** the learning experiences aim to encourage learners to explore the sourcing of ingredients of a Scottish origin, the values and ethics of shopping locally and buying ethically produced food including fair trade. Learners will explore 'food tourism' in Scotland, Scottish food industry careers, what attracts visitors to come to Scotland and what food we export and how that reflects on our own diet choices.

- 1 Grow your own pizza! Compare the food journey of ingredients of a well-known food dish, e.g. pizza using Scottish ingredients to one with ingredients from a longer food journey
- 2 Shop Local! Fair trade!
- 3 Explore the Scottish Food Tourist Industry including career opportunities

At **Third Level** the learning experiences aim to encourage learners to explore innovation and reformulation in new product development that could contribute to a healthier Scottish diet, understand the different types of packaging used in the food industry, marketing strategies and business ethics. Learners will gain an insight into future career opportunities through the vast array of jobs and skills within the Scottish Food Industry and ultimately be able to reflect on their own diet choices.

- 1 Design challenge! Develop innovative ideas for, then produce, a health food product for a specific consumer, e.g. teenager, vegetarian, person with a food intolerance
- 2 Be an investigative journalist. What's on your packet? Create packaging information, e.g. ingredient list, nutritional content, using current legislation
- 3 Future career opportunities? What are the employment opportunities in the Scottish Food Industry?

Developing Learning about Scotland: Food for Thought The Scottish Food Industry

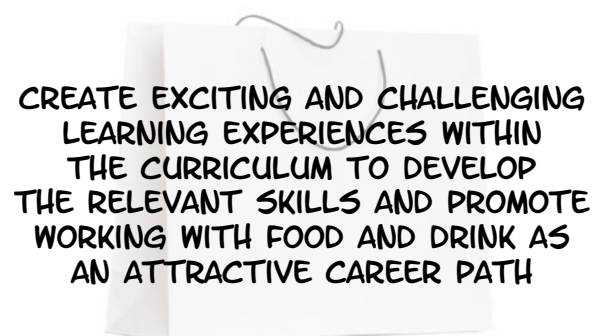


- **Develop** and participate in a Scottish food enterprise activity
- **Forecast** the future of food
- **Make** and develop food packaging
- **Critique** Scottish food brands/products
- **Analyse** what effect the seasons have on the food we can grow and the food we import from other countries
- **Identify** the food needs of the Scottish consumer
- **Devise** market research in relation to the Scottish food industry
- **Develop** links with primary producers, manufacturers and retailers
- **Compare** and contrast between skills and career opportunities in the food industry
- **Modify** waste product solutions
- **Calculate** the costs in the manufacture of food products
- **Explain** ethical trading
- **Understand** the journey that food makes from primary production through manufacturing and adding value to the consumer
- **Recognise** and **give examples** of local, seasonal, sustainable foods
- **Outline** issues around food security

Bloom's revised taxonomy promotes effective questioning, creating deeper understanding in learners. Practitioners could use the spiral to evaluate the level of challenge within the planned learning.

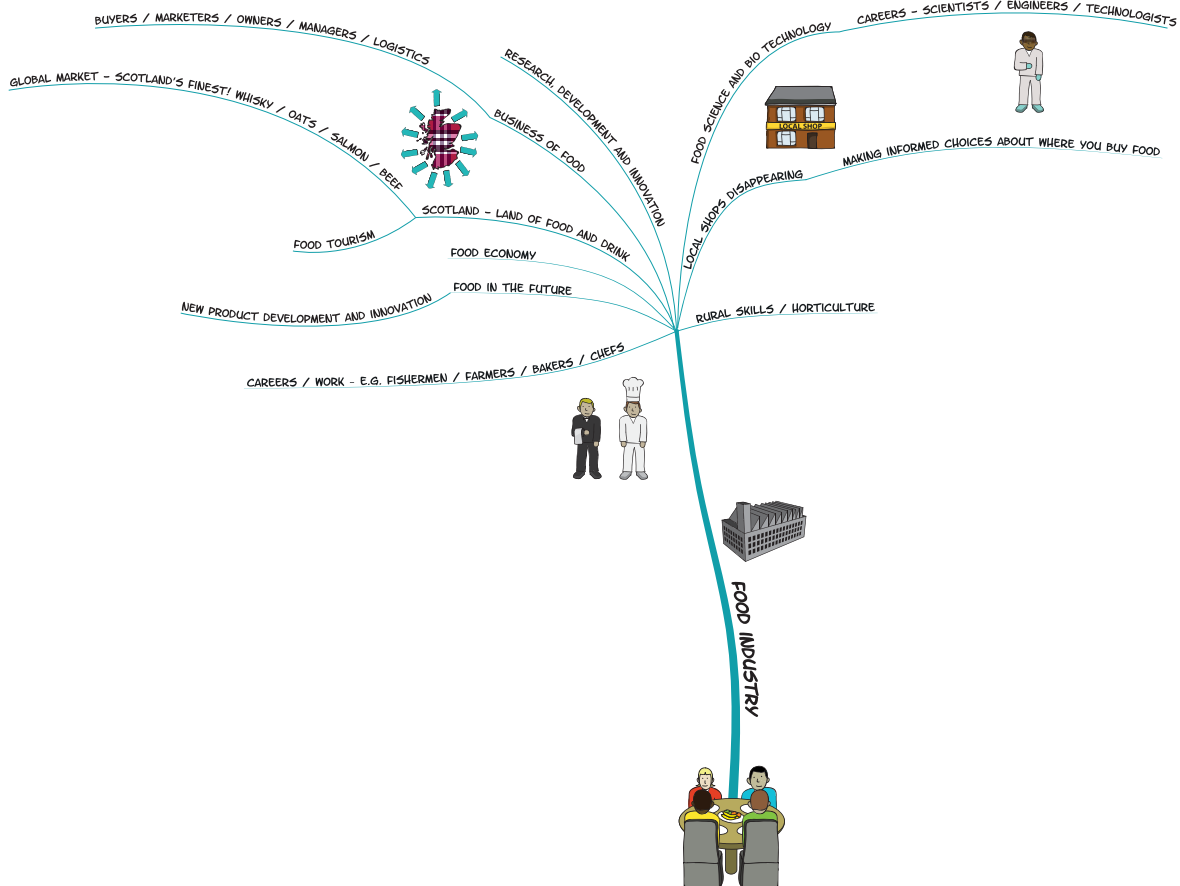


WHAT CAN I DO?



Information and resources

Closer look at 'The Food Industry' branch of the Food for Thought poster



Your school will have received copies of an A1-sized Food for Thought poster. This poster aims to stimulate practitioners and learners to think about food across the curriculum and beyond. It is not intended to be definitive, it is a snapshot of ideas around learning about food. The poster is available online as a PDF to print off and add your own ideas and develop further:

<https://education.gov.scot/improvement/hwb19-food-for-thought-resources>

Useful links for further information

National support

Curriculum for Excellence Benchmarks

<https://education.gov.scot/improvement/curriculum-for-excellence-benchmarks>

Who can help in Food Education?

<https://education.gov.scot/improvement/Pages/hwb8foodeducationpartners.aspx>

Food for Thought resources

<https://education.gov.scot/improvement/hwb19-food-for-thought-resources>

Key Food Industry support

http://www.fdfscotland.org.uk/sfdf/schools_programme/default.aspx

www.recyclenow.com

www.rhet.org.uk

<http://globaldimension.org.uk>

<http://seafoodinschools.org>

<http://www.foodstandards.gov.scot/>

www.foodafactoflife.org.uk

<http://www.fdf.org.uk/campaigns/careers.aspx>

<http://www.ifst.org/learninghome/>

<http://www.nutrition.org.uk/foodinschools>

To request printed copies of this resource please email: HealthandWellbeing@educationscotland.gov.uk. Learning about Scotland – the Scottish Food Industry: Food for Thought resource is available online to print off. <https://education.gov.scot/improvement/hwb19-food-for-thought-resources>



From oats...

1

Procurement Managers/ Buyers

source ingredients, sometimes from all around the world, making sure they are the right quality and price, and making sure there is enough supply.

2

Technical Managers

work with Buyers to specify the quality of the ingredients required and specify the standards that any supplier must follow to in order to supply to a food manufacturer.

3

Food Scientists

work in laboratories and conduct experiments to find out how to make food healthier and safer and to make sure they reach consumers in perfect condition for example by having the right packaging.

4

Process Development Technologists

develop new recipes and work out the quantities of ingredients needed and the best process to make large numbers of the product, all at exactly the right quality.

Packaging Technologists

find the best packaging to use to ensure products are hygienic, kept safe and are not damaged between the factory and your home.

5

Food Engineers

(inc. chemical, electrical and mechanical) work with other teams such as food technologists to develop the machinery and other mechanical processes needed to make perfect products and make sure they are packed as effectively as possible.

6

7

Quality Assurance Managers

continuously make sure the products are of the right quality and that shoppers remain happy with them.

8

Stock Controllers

monitor both the amounts of ingredients and numbers of finished products in the warehouse, ensuring that there is always the right amount to meet demand, and to avoid waste.

9

Logistics & Distribution teams

work with distribution companies to make sure that products arrive at supermarkets on time and in perfect condition.

10

Sales Managers

look for new shops to sell to, both in the UK and across the globe. They also work closely with the shops they already sell to, making sure they are happy so they will continue to stock their product.

Careers in food and drink Where do you fit in?

Find out more at
tastesuccess.co.uk



#FDFTasteSuccess
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These are just a flavour of some of the many jobs that go into making the food and drink products we all enjoy. Some of the many other roles include: **Chief Executives** who oversee the entire business, **HR Managers** who make sure companies have staff with all the right skills and **Administrators** who support teams to make sure that everything runs smoothly.



...to oatcakes



Produced courtesy of SFDF. www.sfdf.org.uk
Find out more about careers in food and drink at:
www.tastesuccess.co.uk

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