Beacon Curriculum Design & Technology

Year 3 - Food - Eating Seasonally - Term 1

Key Vocabulary

The weather and temperature in each country in the world, depends on which climate group that country is Climate located. There are five climate groups: polar, temperate, dry, tropical and mediterranean. Less than 250mm of rain, fog, sleet or snow in total across a whole year. Dry climate When products or produce, such as fruit and vegetables. Exported are sent to another country. When products or produce, such as fruit and vegetables, Imported are brought into a country. Mediterranean Hot dry summers and cooler wetter winters. climate Belonging to a particular country (e.g. a person with Italian nationality comes from Italy). Nationality Substances in food that all living things need to make Nutrients energy, grow and develop. Polar climate Long periods of extreme cold. A set of instructions for making or preparing a food item Recipe or dish. Food that can be harvested and is ready to eat in a Seasonal food particular season. The seasons of the year are spring, summer, autumn and Seasons Temperate Mild temperatures, where the summers are not too hot clim'ate and the winters are not too cold. High temperatures and a lot of rain. This is where you Tropical climate will find the world's rainforests.

Fruits and vegetables are full of vitamins, minerals and fibre.

These nutrients help us to grow, heal, give us energy and keep us

What can you remember from previous units?

What is the different between a fruit and a vegetable? How can you make a smoothie?

Not all fruits and vegetables can be grown in Britain. Many foods are imported from all across the globe.

Here are some examples:



Coffee from Brazil

To know statements

I know that fruits and vegetables grow in different countries based on their climates

I know that 'seasonal' fruits and vegetables are those that grow in a given season and taste best then and that eating seasonal fruit and vegetables has a positive effect on the environment

I know how to design a recipe using seasonal ingredients

I know the basic rules of hygiene and safety when working with food and following the instructions within a recipe

Anything else you have learnt? What have you enjoyed?