Pomegranates or parsnips for dinner? (key stage 3)

What the photo says
This image could be used as an introduction to a topic on food production and consumption, starting with an enquiry into food miles.

The more general context is questions like these – all fertile areas of study for geographers:

- Where does our food come from?
- How is it produced?
- What impact does its production have on the producers, the consumers, and the environment?

Lesson idea
Context: Agriculture and consumption

Other resources
- Before the lesson, ask students to note the origin of ten primary foodstuffs from home – you could use Google Maps [http://maps.google.co.uk](http://maps.google.co.uk) to map the origins of the different foodstuffs. Alternatively, you would need atlases and world maps
- Access to an online measuring tool such as ‘How far is it?’ ([http://www.freemaptools.com/how-far-is-it-between.htm](http://www.freemaptools.com/how-far-is-it-between.htm)).

Suggested activities
Show the image, and ask students to consider the benefits of growing their own food. Suggest they think about the social, economic and environmental benefits. Introduce the concept of food miles. As an individual or group activity, students map the origin of their foodstuffs. Ask them to look at where the food comes from, and consider why it travels such long distances. Using Google Maps, the atlas scale, or an online measuring tool, students could work out the average distance travelled by their foodstuffs.

A follow-up activity would be to discuss the pros and cons of buying local compared to global. Students could also investigate the potential of sourcing the ingredients for school dinners locally.

Curriculum opportunities
Global dimension: The importance of global interconnectedness in terms of our food supply.
Sustainable development: The impact of our consumption on the environment, particularly climate change.
This activity may also help fulfill our commitment to the Every Child Matters and Healthy Schools initiatives, fresh produce, rather than processed foods, being the foundation for a balanced diet.

Tony Cassidy, GA Secondary Geography Quality Mark Working Party and past member of GA Secondary Phase Committee

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