



Ecomaths

Local Food

As you are watching, jot down any information that you think is box.

1. What does the term 'food miles' mean, in your own words?
2. Can you explain what happens at each different stage of the spring greens' journey?
 - a) Field -
 - b) Store -
 - c) Pack -
 - d) Transport -
 - e) Kitchen -
3. How much does a bag of spring greens weigh?
4. If one portion of greens is 100g, how many bags would you need to feed a class of 30?

5. a) What does a polytunnel do?

b) Do you think polytunnels are a good idea- why/why not?

6. Name two British items in the vegetable box.

7. Name two imported items in the vegetable box.

8. How do the school kitchen assistants make sure that no leftover food gets wasted?

9. Why is it important to plant the onions no less than 20cm apart?

10. If 30 children planted one onion each, how long a stretch of field would they need to use?

11. How much have the school saved by using their own veg from the garden, rather than buying vegetable boxes in?

12. The orchard that the children have planted is 4 trees wide, and 6 trees long. How many trees will there be in total?

13. After watching this video, do you think it's important to reduce food miles? Explain your answer.



TEACHERS' NOTES

The Ecomaths video and associated questions can be used as stand-alone lesson ideas. However, we think that each one acts as a fantastic stimulus to investigate a particular area of sustainability: in this case, food. You can explore other Ecomaths videos at www.sustainablelearning.com or search for other learning materials related to food.

ANSWERS

1. The distance food has travelled to reach our plate.

2.

- a) grown in field;
- b) kept overnight in fridge;
- c) packed into a bag ready for transport;
- d) taken to customers in the van, via the shortest possible route;
- e) prepared to be eaten in the customers' kitchens!

3. One bag of spring greens weighs 400g.

4. One portion = 100g. 30 portions would be 3000g. One bag = 400g. $3000 \div 400 = 7.5$, so you would need 8 bags to feed the class!

5. a) Polytunnels protect plants from the cold, and create a mini version of a warmer climate, so that we can grow things all year round.

b) This will depend on the child's own opinion!

6. Local items: for example, spring greens or apples.

7. Imported items: oranges and pineapples.

8. The school assistants feed some leftovers to the chickens, and put the rest into the compost bin, so that any waste can be used to help the school's next crop of vegetables grow successfully.

9. It's important to plant the onions 20cm apart, because if they were too close together they wouldn't grow properly: each plant needs enough space to get maximum yield from the area!

10. The children would need a 600cm, or 6m, stretch of field for their planting.

11. The school have gone from using 4 crates of produce that was transported in, to 2 crates from garden! This means that they have halved the amount they use, and have also saved energy because the food's journey is much shorter (only from the garden to the kitchen).

12. The orchard will contain 24 trees. This could be a good introduction to a discussion of area!

13. N/A- This is an opinion question, and answers will vary depending on the child answering! This would be a good point to use as the basis for a class discussion.