

HANDS ON EXPERIENCE

SA Year 2s learn food cycle through range of excursions and incursions



Year 2 students learn first-hand about the food production cycle.

CLASSROOM learning comes with a distinctly hands-on flavour at Walford Anglican School for Girls in South Australia.

As part of their unit of inquiry 'How we organise ourselves', students have been treated to a host of excursions and incursions which have enhanced their knowledge of the food production cycle.

Firstly, a visit to the local Haigh's Chocolates factory allowed students to experience the process first-hand.

"It was very engaging ... we followed the whole idea of the cocoa bean and the process that it goes through," Year 2 teacher Alison Hunt says.

"It linked back to a DVD which we saw back at school which showed the traditional methods of harvesting the cocoa bean, and the girls could make the comparison with the more sophisticated use of machinery (at the factory)," fellow Year 2 teacher Leanne Brook adds.

Both agree, however, that the highlight was their cooking experience with French chef Monsieur Jean-Claude, who educated the girls on the role of food in French culture while helping them to prepare a gourmet chicken dish from scratch.

"Parents were saying that the girls couldn't stop talking about it, they had learnt so much," Brook says.