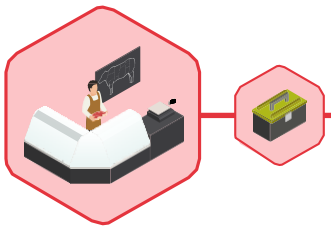
LESSON PLAN: TO FOOD

Food Production, Safety, Packaging and Careers



Food Production, Packaging & Labelling

Lesson overview

The main purpose of farming livestock is to produce food for the population. Food production makes up a large part of our economy but there are many considerations that food producers must take into account including food security, food safety, packaging and labelling.

Within Scotland's food and drink industry red meat is worth around £2.3 billion and supports the employment of around 50,000 people. There are a multitude of careers available within the whole food and drink industry in Scotland and across the world.

Case study

Partnering with FDF Scotland and their "A Future in Food" initiative, QMS have worked with Bathgate Academy for several years in their Make it with Meat project for S2 students.
Using Scotch Beef Uk GI, Scotch Lamb UK GI or Prime Scottish Pork pupils must come up with a new burger concept, then conduct market research, product development, packaging design and develop a marketing campaign. The winning products are then made, packaged and sold for charity. Click here to download the case study.

Did you know

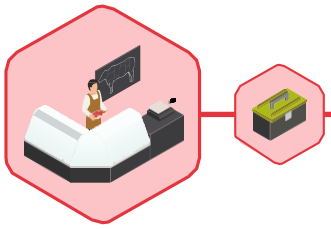
Around 50,000 jobs are supported by the Scottish red meat industry – often in areas with fewer work opportunities.

Research	Clarify	Consolidate
How red meat is produced and processed, including traceability, food safety, packaging, labelling and the range of products obtained from cattle, sheep and pigs.	The Journey of red meat from farm to consumer, including how it is processed, kept safe, packaged and labelled	Understanding through discussion and practical examples of how red meat moves through the food chain, and how consumers can make informed choices.

Curriculum for Excellence Experiences and Outcomes covered in this lesson:

Level: Second
Subject Area: HWB
Curriculum Organiser: The Journey of Food
Experiences & Outcomes: HWB 2-36a
Description: By investigating food labelling systems I can begin to understand how to use them to make healthy food choices.

Level: Third
Subject Area: HWB
Curriculum Organiser: Keeping Safe & Hygienic
Experiences & Outcomes: HWB 3-33a
Description: I can apply food safety principles when buying, storing, preparing, cooking and consuming food.



Level: Third
Subject Area: HWB
Curriculum Organiser: The Journey of Food
Experiences & Outcomes: HWB 3-34a and HWB 3-36a
Description: Having explored a range of issues which may affect food choice, I can discuss how this could impact on the individual's health. Using my knowledge of nutrition and current healthy eating advice, I can evaluate the information on food packaging, enabling me to make informed choices when preparing and cooking healthy dishes.

Level: Fourth
Subject Area: HWB
Curriculum Organiser: The Journey of Food
Experiences & Outcomes: HWB 4-34a, HWB 4-34b and HWB 4-37a
Description: Having explored a range of issues which may affect food choice, I can discuss how this could impact on the individual's health. Having investigated the effects of food processing on the nutritional value of foods, I can critically assess the place of processed foods in a healthy balanced diet.

Presentation

This PowerPoint presentation will cover the following key topics:

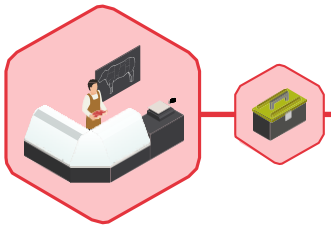
- Red meat products – pigs, cattle, sheep
- Traceability
- Red meat food security
- Red meat food safety
- Packaging
- Labelling
- Food processing
- Key points and next steps

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Click here to download the presentation as a PowerPoint.
Click here to download the presentation as a PDF.

Individual Task

Task 1: Red Meat Products

This task explores the range of products obtained from cattle, sheep and pigs and introduces the idea of making full use of the animal. Pupils work individually or in pairs to list as many products as they can from each animal. This can include meat cuts, processed meat and other products, such as hides, wool, fat and offal. The activity encourages pupils to consider how using a wider range of animal products can help **reduce waste** within the red meat food system.



Task 2: Packaging

This task explores the role of packaging in protecting red meat and maintaining food safety and shelf life. Pupils consider whether plastic packaging can be reduced without compromising these functions. They identify the advantages and disadvantages of plastic packaging, considering factors such as protection, shelf life, food waste and environmental impact. This provides an opportunity to discuss the balance between food safety, shelf life and **sustainability**. Food packaging and shelf-life decisions need to ensure that food remains safe and maintains the intended quality.

Task 3: Labelling & Logos

This task explores how food labels and logos provide information that can help consumers make informed choices. Pupils review a range of red meat labels and logos and match each one to its correct description. They consider information relating to country of origin, quality assurance, organic production, animal welfare and geographical indication. The activity reinforces the importance of understanding food information when making decisions about the food we buy. Food Standards Scotland states that food labelling helps consumers make informed choices, while QMS logos such as Scotch Beef UK GI and Scotch Lamb UK GI provide information about provenance and assurance.

Click here to download the Worksheet.
Click here to download the Worksheet Answers.

Videos and Links

Below you will find a selection of complementary videos and useful links which will aid further in-depth learning.

Videos

- **Red Meat Careers – Butcher Steven**
- **Red Meat Career Opportunities – Butcher Erin**
- **Red Meat Career Journey – Butcher Callum**

Useful links

- **Food Standards Scotland**
- **The Royal Highland Education Trust**
- **Scotland Food and Drink**
- **Scottish Federation of Meat Traders Association**

