



Education news

Have you explored the *Food – a fact of life* Personal and professional development (PPD) toolkit?



The PPD toolkit supports secondary food teachers with planning, implementing and monitoring their own professional development. It includes: documents exemplifying good practice; information about UK food curricula and qualifications; profomas for planning, reflecting, auditing and developing teacher's skills, knowledge and classroom practice.

'Skill-a-long' – a practical webinar for primary teachers



Our next *Food – a fact of life* webinar will take place on 15 October at 4pm. This will be a practical, 'Skill-a-long' webinar where primary school teachers will be encouraged to simultaneously try out the food skills being demonstrated and discussed.

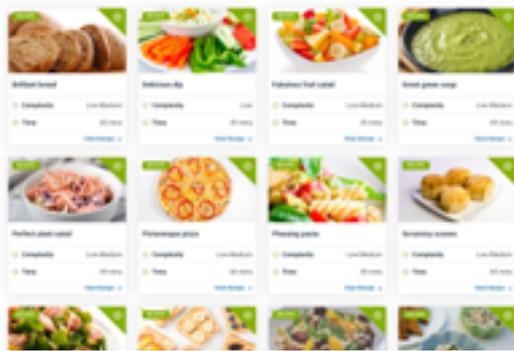
Food and nutrition education conferences



There are two *Food - a fact of life* food teacher conferences taking place in the next six months:

- *Northern food teacher conference*, 7 December 2019 in Leeds;
- *Food – a fact of life National food and nutrition conference*, 1 February 2020 in London.

FFL recipes - What's missing?



There are nearly 200 recipes on our website, all searchable by age, food commodity, complexity, time, food skill and cooking method – but have we missed something? We are undertaking a recipe review and would like to hear your thoughts. If you have any comments, please contact Frances Meek (f.meek@nutrition.org.uk).

Food spoilage, hygiene and safety online training course



The latest online training course for teachers, *Food spoilage, hygiene and safety*, is now available. The course, usually priced at £45, is FREE for the first 1,000 registrants. The course focuses on food spoilage, food poisoning, food safety, food preservation and how we use microorganisms.

Food based sessions



Our food-based sessions for nursery-aged children enable practical learning through focussing on meal occasions. There are 10 sessions, including *Fabulous fruit salad*, *Pleasing pasta* and *Picturesque pizza*, which each come with a guide, resources and recipe.

Where food comes from



If you are teaching where food comes from to secondary pupils, then there are a range of resources available to support. The 11-14 *Where food comes from* area provides activity ideas and resources to strengthen learning around food origins, farming and processing, and food production.

Food commodities



The new 14-16 *Food commodities* area provides resources to extend learning about a range of food commodities including cereals, dairy, meat and potatoes. This includes presentations, worksheets, posters and recipes.

Free eBooks on vegetables for parents and carers of young children!



BNF is a partner in a project led by psychologists at the University of Reading, looking at whether eBooks can encourage children to eat more vegetables. Parents or carers, with children aged 18-48 months, are invited to take part in the study, which can be carried out at home.

Eat Like A Champ



Do you teach pupils in Year 5, Primary 6 or P6 in the UK? If so, you can sign up for FREE access to the Eat Like A Champ digital toolkit comprising six lesson plans and supporting resources, including posters and activity cards!

Tell a friend or colleague



To keep up date with the latest resources and events, follow us on Twitter [@Foodafactoflife](https://twitter.com/Foodafactoflife) and do share your pictures so we can see how Food - a fact of life is being used in your classroom.

www.foodafactoflife.org.uk

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