



Pick n Mix A

R.E.

Investigate these Fairtrade resources on the CAFOD website here:

https://cafod.org.uk/Education/Primary-teaching-resources?tag_filter_1_title=&tag_filter_2_title=417&tag_filter_3_title=&resource_search_action=search#resources_search

Create your own Fairtrade poster, make sure you show why ensuring a fair trade and a fair price is important to us as Catholics or plan a Fairtrade week for our school. What would you include and how would persuade Mrs Brogden to support it?

English

Write a letter to Mrs Thompson to try and persuade her to switch to Fairtrade and/or locally produced ingredients in the school kitchen. What are the benefits and what might have to happen to the price of school dinners? How could you show her that the benefits outweigh any cost increase?

Maths

https://www.bbc.co.uk/food/recipes/fairtradebananabread_72082

Click on this link to find a recipe for Fairtrade Banana Bread. The recipe states that it serves 8 people. How much of each ingredient would you need to bake this bread for all the people in our class including me and Mrs Oakes?

Can you do some online research to find out the cost of making one loaf. How much will it cost to make the banana loaf for the whole class. Which of the online supermarkets is the cheapest? Is the cost higher or lower if you buy Fairtrade ingredients?

Science

Why not grow your own salt crystals? Fill a jar with water and dissolve salt in it until it becomes saturated. Mix this solution with a spoon. Cut a length of string and tie each end to a craft stick. Dangle the middle of the string into the beaker of water and salt, while the craft sticks hang over the outside edge of the beaker. Leave this set up for 2-3 days. The string should be covered with salt crystals!

DT

Design and make a Fairtrade cake of your own. Remember the design process. What Fairtrade cake recipes are there already? You may have to undertake some online research to find these recipes.

Who will you make the cake for?

Have you carried out a survey to see what flavours your audience likes and dislikes?

Have you asked your audience what they think makes a good cake?

Now design your cake, write your recipe (I suggest using one you've found and adapting it in some way), make your cake and allow your tasters to test it. Then evaluate your cake. What went well with your cake? What would you change if you made it again and why?

Good luck, have fun learning, take lots of photos and I can't wait to see some of your projects very soon.

Mrs Shoulder

