

Seasonal Harvest Kitchen: A Design Technology Challenge

Learning objective: To understand the concept of seasonality in British agriculture and evaluate how choosing seasonal ingredients impacts the design of a sustainable meal.

Read each question carefully. Use your knowledge of UK farming seasons and your creative thinking skills to answer. Ensure your explanations are clear and detailed.

Word bank: Harvest · Sustainability · Imported · Cultivation · Polyunnel · Climate · Perishable · Locally-sourced

1. Max the monkey is planning a spring feast. Explain why choosing seasonal ingredients like asparagus and rhubarb is more environmentally friendly than choosing produce that has been flown in from across the world. (3 marks)

2. Compare and contrast the challenges of growing strawberries in an open field in the UK during December compared to growing them in July. Justify your answer using the term 'climate'. (4 marks)

3. Bea the honeybee suggests that a 'seasonal rotation' of crops is vital for soil health. What might happen if a farmer grew the exact same vegetable in the same field all year round for five years? (3 marks)

4. Identify two vegetables that are commonly harvested in the UK during the autumn months. Why are these 'hearty' vegetables better suited for the cooling temperatures than salad leaves? (3 marks)

5. Zara the zebra is designing a menu for a school cafe. If she wants to make a vegetable soup in January, which ingredients should she choose to ensure the produce is British and seasonal? Explain your selection. (3 marks)

6. Evaluate the impact of 'food miles' on the price of a basket of fruit. If a punnet of raspberries costs £2.50 in summer, why might the price increase significantly if you try to buy them in February? (3 marks)

Draw: Design a 'Seasonal Harvest Plate'. Divide a circle into four sections representing the four seasons. Illustrate two pieces of fruit or vegetables that are at their peak for each season in the UK within their respective sections.



Extension challenge: Imagine you are a food designer tasked with creating a 'Zero-Waste Seasonal Recipe Kit' for your local community. Write a short proposal explaining how you would market this kit to families to encourage them to buy locally-sourced food. Include a creative name for your kit and explain how your design choices support British farmers.