

## Core Skills Analysis

### Science

- The student has learned about the process of food production by understanding where baked beans come from, including how they are grown, harvested, and then processed into the final product.
- They have explored the concept of food sustainability, considering the environmental impact of producing and consuming baked beans on toast.
- Through this activity, the student has gained knowledge about the nutritional value of the ingredients involved in making baked beans on toast, highlighting the importance of a balanced diet.
- They have also developed critical thinking skills by considering the various steps and resources involved in the production chain of a common food item.

### Tips

To further enhance your child's learning experience from discussing the processes of where our food comes from, you can engage them in hands-on activities like gardening to understand the cultivation process better. Encourage them to research and explore different types of food production methods to broaden their knowledge on sustainability and environmental impact. Additionally, cooking together and experimenting with new recipes can deepen their understanding of nutritional values and the importance of a balanced diet.

### Book Recommendations

- [The Omnivore's Dilemma: Young Readers Edition](#) by Michael Pollan: This book explores where different foods come from and the impact of our food choices on the environment.
- [Farm Anatomy: The Curious Parts and Pieces of Country Life](#) by Julia Rothman: A visually engaging book that delves into the processes of farming and food production in a fun and educational way.
- [How Did That Get in My Lunchbox?: The Story of Food](#) by Chris Butterworth: An informative book that traces the journey of food from farm to table, perfect for young readers curious about food production.