

Global Learning Unit

AUTHOR:	ACRACCS - CISV
COUNTRY:	Italy
TITLE:	Cherries for Christmas?
STUDENTS' AGE:	11 -14 years
SUBJECTS:	Consuming seasonal produce
DURATION:	10

Competences:

- Communication in the mother tongue
- Mathematical skills and basic competences in science and technology
- Learning to learn
- Social and civic skills
- Sense of initiative and entrepreneurship

Objectives:

- Learning about the seasonality of fruit production.
- Learning about the different food preservation techniques used over the ages.
- Learning that there are different climates in one's own country and in the world and that the hemispheres have inverted seasons.
- Doing research, drawing up hypotheses, looking for information, reaching conclusions.
- Considering the negative consequences our consumption patterns can have.

Activities:

Draw up a list of fruit young people are familiar with and divide it according to two criteria: the potential production area and the harvest calendar.

A trip to the greengrocer's or the supermarket will unveil all the types of fruit being sold at a given moment; match them with the harvest calendar.

Formulate hypotheses on the origins of fruit that is out of season and verify them by asking the seller or by checking the packaging, if applicable.

Consider a first hypothesis, i.e. that fruit comes from countries in the other hemisphere.

Calculate the journey it has made and estimate how transport costs affect the final price.

Through different readings, consider how export-based production often reduces land availability for the local population to grow basic crops. Taste out-of-season fruit and describe its taste.



Consider a second hypothesis, i.e. that fruit is preserved by means of systems such as dehydration, preserves and freezing. Go through the history of food conservation over time. Taste products thus preserved and analyse their advantages and disadvantages. Think about the reasons that make people want to eat fruit out of season and create an advert to encourage people not to do so.

Teaching tools:

- Table with your country's harvest calendar.
- History of food preservation techniques.

