

CAREER COUNSELLING



PRACTICAL APPROACH

FROM THE FARM TO THE TABLE, PART 1: BREAD FROM WHEAT GRAINS

Level, age of the students:	15 – 18
Subject:	Class teachers lesson.
Subjects involved:	Music, Hungarian grammar and literature.
Aims:	To show students how many people, how many different occupations work together to bring bread from the grain sown in the field to the table at home or in a restaurant. In the meantime, we are becoming aware of how much the tasks of those working in these fields have changed, with many being eliminated and new ones being created. We also look at the safety of the food chain and environmental awareness.
Suggested # of students per group:	15 – 20
Time of the main activity:	15 minutes
Material:	Computer, projector, mobile phone
Competences:	Communication in mother tongue, science competences, digital competences, personal competences, social competences, environmental competences
Preparatory actions if any:	We are reviving the song beginning with "A part alatt" that we learned in elementary school in singing class. They should know the possibilities and applicability of their mobile phones and computers. They should know the application used (e.g. learningapps.org)
Expected results:	With the help of their prior knowledge, we collect the sessions related to the topic, arrange them in order in the process, while making them aware of their diversity and complexity, and their building on each other.
Expected difficulties:	Due to the wide variety of the topic, it is important to keep the discussion in the bed, there may be large differences between the students' prior knowledge.
Follow up if any:	We encourage students to pay more attention to food and its origins, and if they are interested in



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agriculture, the food industry or hospitality, then feel free to contact our school's teachers.

TIME	PROCEDURE (T: TEACHER; SS: STUDENTS)	METHOD
3'	<p>I. PREPARATORY ACTION</p> <p>Objective: Familiarizing students with the professions of people involved in the process from sowing wheat seeds to serving bread.</p> <p>⇒ T: Today, to make bread from wheat grain, many parts of the process are mechanized. Think of the professions that contribute to making bread.</p> <p>⇒ SS: They give examples...</p>	<p>Collaborative work</p> <p>Brainstorming</p>
10'	<p>II. Objective: A collection of professions related to agriculture, food industry, trade and hospitality.</p> <p>⇒ T: Let's look at which professions are involved in each activity and what education is required for them (general school, high school, technical school, university).</p> <p>⇒ SS: Occupations are listed for each step in the process.</p> <p>The students continue to work in 3 groups, the teacher distributes the sheet with the task to the groups:</p> <p>1. Group 1.</p> <p>⇒ T: Note that some tasks are also associated with additional sessions! Look for an example of it in the processes! Write it down on the paper!</p> <p>⇒ SS: they are looking for examples - e.g. combine breaks down, needs to</p>	<p>Individual work</p> <p>Discussing the correct sequence under the guidance of the teacher</p> <p>Brainstorming</p> <p>Group work in 3 groups</p>



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	<p>be repaired - agricultural mechanic, etc.</p> <p>2. Group 2.</p> <p>⇒ T: Some sections of the task can be further broken down, what are they? Who works there? Collect examples and write them down on the paper!</p> <p>⇒ SS: examples are collected - e.g. they are transported from the bread factory to the shops → wholesale workers, warehousing, logistics tasks, retail workers, etc.</p> <p>3. Group 3.</p> <p>⇒ T: We can not only eat bread at home, which professions are also involved in the process when we eat food made from bread in a restaurant? Write as many professions as possible on the sheet!</p> <p>⇒ SS: they write examples (cook, waiter, kitchen maid...)</p> <p>The work of the groups will be discussed in the next session.</p>	<p>Group work in 3 groups</p>
<p>2'</p>	<p>⇒ CLOSING ACTIVITY</p> <p>Objective: Professions that can be studied in our school, which belong to the topic</p> <p>⇒ T: Do you know which professions (or their basics) related to the bread-making process can be studied at our school?</p> <p>⇒ SS: They are listed and discussed. (every profession is like that 😊)</p> <p>⇒ Finally, take out your phone and open the link to solve the task: put the pictures in the right order!</p>	<p>Individual work</p> <p>https://learningapps.org/22020798</p>

