

A Bite of Future

SMaILE Project

Key Information

Target Group: 8 - 12 y.o.

Duration: 120 min

Key Learning Goals:

- Sustainability:** Explore innovative food production (vertical farming, lab-grown meat).
- Future Thinking:** Reflect on how to address global food challenges.
- Creativity:** Design a healthy, sustainable menu for the future.
- Collaboration:** Work in teams to research and share ideas.

Learning Outcomes

Students will be able to:

KNOWLEDGE & UNDERSTANDING:

- Explain why food is important for health and sustainability.
- Describe different ways food is grown (e.g., aquaponics, vertical farming).
- Recognize that some foods (insects, algae) might be common in the future.

SKILLS & ABILITIES:

- Look for simple information about food technology.
- Share ideas and work collaboratively with others.
- Communicate ideas by drawing and talking.

ATTITUDES & VALUES:

- Show curiosity about new things.
- Think about being responsible with food and taking care of the planet.
- Listen to other people's ideas.



European Dimension / Erasmus+ Connection

- **EU Values:** Recognise the importance of solidarity, sustainability, and responsible innovation.
- **Cultural Diversity:** Demonstrate respect for cultural diversity in food choices.
- **Active Citizenship:** Promote environmental awareness and responsible consumption.



1. Resources and Tools

- **Research (Websites):** FAO, National Geographic, BBC Future, Our World in Data.
- **Technology:** Computers or tablets for research.
- **Art Materials:** Paper, colored pencils, markers (for menu design).
- **Presentation:** Projector/Smartboard.

Activity Overview

Phase	Time	Activity
Activity 1	45 min	Strange Food of the Future: Research on Vertical Farming, Insects, Lab-grown meat, etc.
Activity 2	45 min	My Futuristic Menu: Creative design of a 2050 sustainable menu.
Activity 3	30 min	Reflection: Presentation, Self-Evaluation, and Feedback.

2. Strange Food of the Future

Goal: Investigate sustainable innovations.

- **Hook:** "Imagine it is 2050. What will we eat if there is less land for farming?"
- **Group Work:** Divide students into teams. Each team researches one topic:
 - Edible Insects.
 - Vertical Farming.
 - Lab-Grown Meat.
 - 3D Printed Food.
- **Task:** Find 3 facts and 1 benefit for the planet.

3. My Futuristic Menu

Goal: Apply knowledge creatively.

- **Challenge:** Design a lunch menu for a restaurant in 2050.
- **Requirements:**
 - Must be healthy.
 - Must use sustainable ingredients (e.g., Algae, Insects, Plant-based).
 - Must look delicious (Drawings/Collage).
- **Sharing:** Present the menu to the class.

4. Reflection and Evaluation

Goal: Assess understanding and teamwork.

- **Self-Evaluation:** Students complete the reflection sheet (Att 4.1.1).
- **Teacher Rubric:** Evaluate creativity and collaboration (Att 4.1.2).
- **Discussion:** "Which future food would you try?"