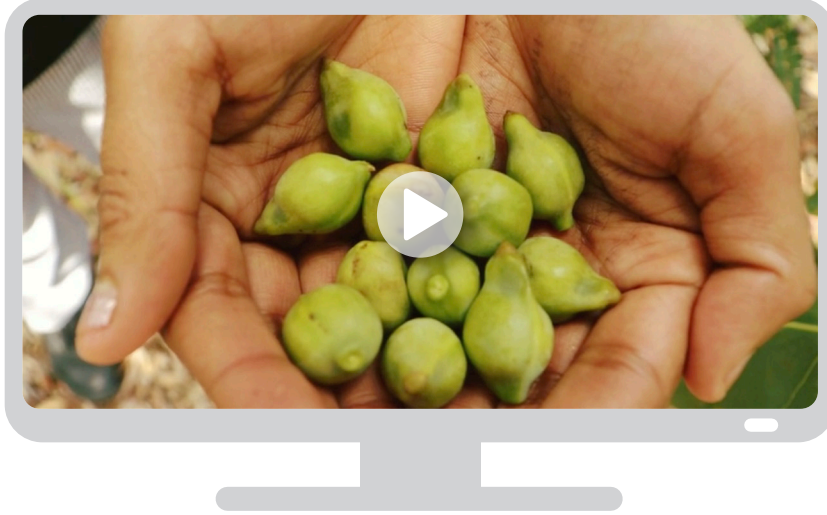




BUSHFOODS

Bushfoods

Primary



WATCH
THE VIRTUAL
EXCURSION



Students watch the *From Paddock to Plate* Bushfoods Virtual Video Excursion.

Reflection questions

- Name or describe any Australian bushfood.

- Describe what a Kakadu plum tree looks like. Does it remind you of any other tree? Does the fruit remind you of any other fruit, berry or nut? Which ones?



Primary: Bushfoods Reflection and Research Worksheet (continued)

- Why do you think the café uses native foods, or Australian bushfoods, in their cooking?

- Why is it important to learn about Indigenous cultural knowledge, history and uses associated with Australian Indigenous bush foods?

- What do you think it would be like to train as a cook in this café?



Primary: Bushfoods Reflection and Research Worksheet (continued)

Research questions

- Recount how the Kakadu plums are harvested. Can you find any other fruits or nuts that are traditionally harvested in the same way? What are they and how are they similar or different?

- Explain how a grinding stone is used to process the wattleseed. How does a grinding stone work? Can you find any other uses of grinding stones in traditional cooking from around the world? Choose an example, explain what it is, where it was or is cooked, and from what ingredients.

- How do people train to be cooks and what is an apprentice? Create a brief guide for a younger student telling them how this system works.



Primary: *Bushfoods Reflection and Research Worksheet* (continued)

If you liked this worksheet, you might like these lessons in our Resources Library ideal for online learning:

- Technologies (Year 7)

Lesson 1: Technology Decisions. Watch the *From Paddock to Plate Almonds Virtual Video Excursion* and examine technologies used to grow and harvest almonds.

- Geography (Year 8)

Lesson 2: Noongar Landscape. Explore Noongar and Bibbulmun culture using the resources provided.

- Watch the *From Paddock to Plate Wheat Virtual Video Excursion* to find out how the grain is ground into flour, which is then baked into bread as seen in the video. What equipment is used in replace of a grinding stone?

Practical Projects



Head over to our Practical Projects in the *From Paddock to Plate Resources Library* and use the Podcast Packs to inspire students to create their own response to this topic.