



CARIBBEAN!

45 MINS-1HR

- Use world maps, atlases and globes to identify the United Kingdom, as well as the countries, continents and oceans studied at this key stage.
- Use simple compass directions (North, South, East and West) and locational and directional language [for example, near and far; left and right], to describe the location of features and routes on a map.
- Locate the world's countries, using maps to focus on Europe (including the location of Russia) and North and South America, concentrating on their environmental regions, key physical and human characteristics, countries, and major cities.
- Understand and apply the principles of a healthy and varied diet.

LEARNING OBJECTIVES

- PowerPoint presentation for the lesson.
- Examples of different size, shape and colour peppers (real or images).

RESOURCES

1. If applicable, recap on the previous lesson and geography points, asking children to share some of the knowledge they learnt and locating the area on a World Map.
2. What place do you think this is?
3. What do you already know about the Islands of the Caribbean?
4. Ask the children to locate the Caribbean on a World Map and then specifically key Islands such as Cuba, Bermuda, Jamaica, Trinidad and Tobago, Barbados, Dominican Republic and Puerto Rico bringing in vocabulary such as East and West to refer to other islands that the children may have heard of.
5. Talk to the children about the type of food that the Caribbean is known for:

We are going to look at one dish from the Caribbean that we have just seen, which is rice and peas.

This is a traditional dish that originally came from Ghana and along the Ivory Coast in West Africa (locate this area on your world map for the children). It was originally brought to the Caribbean with the slave trade, where people continue to cook familiar foods as a way to cope with the awful conditions they found themselves in.

Despite the name, rice & peas in Jamaica is actually made with red kidney beans, which are known as "peas" there. But making it double "peas" using garden ones can be a fun way of adding a little extra veg to a traditional dish!

LESSON OUTLINE

CONT...

The slave trade started in the 1700s and was where textiles, rum and manufactured goods were transported from Europe to Africa. This was then exchanged for slaves (people who were taken against their will) who would then be taken to the Americas. The slave traders would then exchange the slaves for goods such as sugar, cotton and tobacco and these would then be brought back to Europe.

Rice and peas is traditionally served on Sundays. This Sunday tradition, dating back to the time of slavery in the 18th century, is not a coincidence as Sundays were the only days slaves were allowed to rest and so they prepared their favourite dishes.

There are plenty of veg enjoyed in Jamaica and the Caribbean today, but Jamaican favourites include "callaloo" (a green leafy veg similar to spinach), cabbage, okra, squashes like pumpkin and sweet potato (or "boniato"), pl

Activity

1. Ask the children to get into small groups (3-4) and to create a word bank of adjectives they could use to describe a pepper they are going to 'sell'. Having some actual pepper slices or different shaped/sized/coloured pepper varieties on tables to try can be helpful here, or just images of peppers if not. They need to think about the flavour of the pepper, making sure that the sweetness is highlighted and also include other features that would make the customer want to buy their product, such as colour and size.
2. The children can then design their own packet for their chosen pepper and present it to the rest of the class sharing the ideas they have decided upon as a group and why other people should buy it.

Filling in the lesson information on their map

From the information shared in the lesson today, fill in the box on the children's individual world map that relates to the Caribbean.

LESSON OUTLINE

- Link this lesson to the Jamaican 'Anansi' stories.

EXTENSION ACTIVITIES/HOMEWORK



CARIBBEAN

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