



AGRICULTURAL WINTER FAIR

Ontario Curriculum Connections

Grade 12

Subject: Nutrition and Health

Course Code: HFA4U

Features

Curriculum Expectations

Education Ring and Education Centres throughout The Fair including Farm to Table Discovery Zone, The Burnbrae Farms™ Food & Lifestyle Stage, Commercial Vendors, Royal Food Court	B1.1	-identify the sources and explain the functions of macronutrients (i.e., carbohydrates, fats, proteins), micronutrients. Visit the Egg Farmers of Ontario Booth and ask the egg farmers about the nutritional properties of eggs.
	D1.4	-evaluate various food-distribution systems in terms of their impact on local and global food security. Discuss with various farmers (egg, dairy, vegetable) if they see a change in demand for local foods and the impact this has/will cause.
	D2.1	-explain how geographical factors, physical conditions, and natural disasters (e.g., climate, weather, soil conditions, proximity to water, mudslides, floods, earthquakes) affect food supply and production and water potability. Ask the farmers in the Grain Farmers of Ontario booth the farming issues that they have to overcome.
	D2.2	-explain the effects of various agricultural methods (e.g., crop rotation, integrated pest management, fallow fields, intercropping, no tillage) on local and/or global food production and yields. Ask the farmers in the Grain Farmers of Ontario booth the agriculture methods they use.
	D2.4	-analyse the effect of various trends in agriculture and aquaculture (e.g., organic farming, use of antibiotics, fish farming, genetic engineering, greenhouse food production) on local and global food supply and production.

	D3.4	<p>Visit the OFVGA booth and discuss the trends in organic farming.</p> <p>-demonstrate an understanding of health, safety, and environmental issues related to food supply and production .</p> <p>Ask the Dairy Farmers the health and safety protocol they must follow when producing milk.</p>
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