

SESSION 6

Local food products

Aragon

TEACHER'S GUIDE



FUNDACIÓN
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6/

Local food
products
Aragon



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Energy to grow

Energy to grow

Breakdown

SESSION SUMMARY

- Information on local products.
- Information on Protected Designations of Origin.
- Activity: "Classify the types of food".
- Activity: "You're the chef today".
- Activity: "Become a chef".

SPECIFIC OBJECTIVE

- To appreciate local products as a guarantee of food quality.
- To cultivate cultural sensitivity through gastronomy.

CONTENTS

Local food products.
Protected Designations of Origin.
Seasonal produce.

KEY COMPETENCIES

1. Linguistic communication.
2. Mathematical comprehension and basic science and technology comprehension.
4. Learning how to learn.
5. Social and civic comprehension.
6. Sense of initiative and entrepreneurial spirit.
7. Cultural expressions and awareness.

Session plan

The weather, geography and cultural and historical heritage of each region mean that each place on the map specialises in growing, making and eating specific types of food. These types of food are known as local food products.

In this session, the pupils learn the benefits of local food products and Designations of Origin.

At the end of the session, activities are performed to apply this knowledge.

The advantages of local food products

Local food products are types of food which are produced, processed and distributed in a specific geographical region. They also have specific characteristics that set them apart.

The benefits of local food products:

1. They are fresher, because the distances they have to be transported are shorter.
2. They keep their flavour and nutritional properties better.
3. Because they do not have to be transported very far, they mean we can cut costs and emit less CO₂ into the atmosphere.

4. Because they are top-quality products, they always taste good.
5. They allow us to get to know and enjoy the specific flavours of our land.
6. They encourage food tourism (between regions).
7. They help maintain customs and traditions from the past.
8. They allow us to get to know and establish a relationship with the environment in which we live.
9. The production of local food products helps develop the local economy.
10. They help enrich our community.

SESSION 6 LOCAL FOOD PRODUCTS
ENERGY TO GROW
EDUCATIONAL PROGRAMME ON FOOD AND HEALTHY LIVING

Tix and Loy have taught us how important it is to eat a balanced diet as part of our everyday lives, eating all kinds of food in the recommended quantities.

But, do you think that food is the same all over the world?

The answer is no, because the things we eat vary a great deal depending on where we are.

The weather, geography and cultural and historical heritage of each region mean that each place on the map specialises in growing, making and eating specific types of food. These types of food are known as local food products. Have you heard of them? Tix and Loy are going to explain them a bit more.



1/ The advantages of local food products

Local food products are types of food which are produced, processed and distributed in a specific geographical region. They also have specific characteristics that set them apart.

Do you know the countless benefits of local food products? Here they are:

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Did you know...?

Thanks to the interest shown by farmers and consumers, flavours, traditions and part of the past of our food culture are now being recovered.



Protected Designations of Origin (PDO)

The current internationalisation of the market has harmed a lot of local food products.

Protected Designations of Origin (PDO) were created to protect and highlight the production of food of this kind.

Not all local food products have a PDO, however, only those that meet certain requirements.

A product with a Protected Designation of Origin has a label that tells us that...

- ... the product comes from a specific region.
- ... it has specific characteristics because it comes from that region.
- ... it is entirely produced in that region.



Seasonal produce

This is food, mainly fruit and vegetables, which is eaten when it is at its optimum level of ripeness. The advantages of this kind of food over other kinds include:

1. More nutritional properties and better flavour because their properties remain intact.
2. Economic savings because larger quantities of the product are available.
3. They respect the environment because they defend the natural life cycles of products and help reduce the intensive farming of single products.

We can enjoy different kinds of seasonal fruit and vegetables over the year.

Like oranges for example. Although we eat them all year round, they are a winter product. In fact, the best season to eat oranges is winter.

Did you know...?

There are different protected designations of origin for different types of product.

Some typical products from Aragon:

- Ham from Teruel
- Olive oil from Moncayo
- Olive oil from Bajo Aragon
- Cariñena wine
- Onions from Fuentes del Ebro
- Peaches from Calanda
- "Ternasco" from Aragon
- Asparagus of Navarre

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3/ Seasonal produce

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We can enjoy different kinds of seasonal fruit and vegetables over the year.

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*Did you know...?
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If I ask you to name some typical products from Aragon, could you name me any?

I'm going to tell you the names of some of our local products. Let's see if you've heard of them:

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Pupil notebook

SESSION 6 LOCAL FOOD PRODUCTS - ARAGON

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The height and cold weather which are typical of the province of Teruel make it an ideal place to **cure pork products using natural methods**. Ham from Teruel is made using pork from **selected species of pig bred in the province** and it must meet specific requirements throughout the production process, such as a minimum drying and maturing period of 14 months.

**Olive oil from Moncayo**

This protected Extra Virgin Olive Oil is made from **Empeltre, Arbequina, Negral, Verdial and Royal** olives. It has **fruity aromas** which bring green and/or ripe olives and nuts to mind.

**Olive oil from Bajo Aragon**

Local **Empeltre** olives are used to make **Virgin and Extra Virgin Olive Oil**. This type of oil stands out for its colour, which has touches of yellow, and, above all, its **smooth, slightly sweet** taste. It is particularly good for direct consumption and dressings.

**Cariñena wine**

Cariñena wine is recognised as one of the most important wines in Spain. This wine comes from **rocky ground in central-south Aragon, in the heart of the Ebro Valley**.

The grapes, which are smaller than normal, give the wine **very intense flavours and aromas**.



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SESSION 6 LOCAL FOOD PRODUCTS - ARAGON

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These mild, smooth, tender onions are considered **one of the most exquisite and unique types of onion in the world**. They are grown in vegetable gardens alongside the River Ebro and are **very good for the health**. With thick stems, they are strawy-white in colour on the outside. They are wonderful for salads and caramelising.

**Peaches from Calanda**

These peaches are grown in Bajo Aragon, between Teruel and Zaragoza. "**Thinning**" is an important part of **growing** this sweet, juicy fruit. It consists of **removing 70% of the fruit from each tree by hand**, leaving a distance of about 20 centimetres between the peaches remaining on it. By doing this, although each tree bears fewer peaches, they are exceptionally large and have very firm flesh.



Did you know... ?



In Aragon, there is an official Organic Agriculture label used to certify fruit and vegetables grown using organic methods. These rules of production ensure that these products have more nutritional properties and taste better.

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Pupil notebook

What have we learned today?

- Food products with Protected Designations of Origin are those which are produced, processed and distributed in our own community.
- We can recognise them in the supermarket thanks to their quality labels.
- The production and distribution of these products in our community contributes towards local economic growth.

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"Ternasco" from Aragon

Do you know what "ternasco" is? It is another name for **young lamb**. "Ternasco" from Aragon is a lamb which is fed on its mother's milk and natural cereals from the day it is born. It is sold in shops whole or in pieces. When it is sold in pieces, each piece must be marked with the letters "TA". "Ternasco" from Aragon is **very juicy, tender meat and is excellent for cooking**.



Asparagus of Navarre

Yes, you read it right, Asparagus of Navarre. As you know, we share a border with the Community of Navarre and that means that the soil and weather conditions in the two communities are very similar. Asparagus of Navarre are a type of **white asparagus** which grows in the fertile soils of the Ribera del Ebro. They **grow underground** and do not see sunlight at any point in time. This means they stay white until they finish growing. They are an exquisite product which has become famous thanks to its **health benefits and therapeutic properties**.



What have we learned today?

- Food products with Protected Designations of Origin are those which are produced, processed and distributed in our own community.
- We can recognise them in the supermarket thanks to their quality labels.
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Pupil notebook

The goal here is to use language in a different way than we usually do, playing with the sounds of words and their form. Poems, rhymes, riddles, tongue twisters, songs and shape poems can all be used as resources.

The activity focuses on calligrams (shape poetry), so it can be used in a language class and / or artistic education class.

In this activity, students read, understand, think and, finally, write a poem to turn it into a visual representation.

1. Let's play with food names

First, the teachers will ask the students if they understand the meaning of the word “calligraphy”. The students, raising their hands first, are free to answer with whatever the word brings to mind. It can be proposed that they look at the ending “-gram” and think of other words that end in the same way so that they can deduce part of the meaning.

Next, explain what a calligram is:

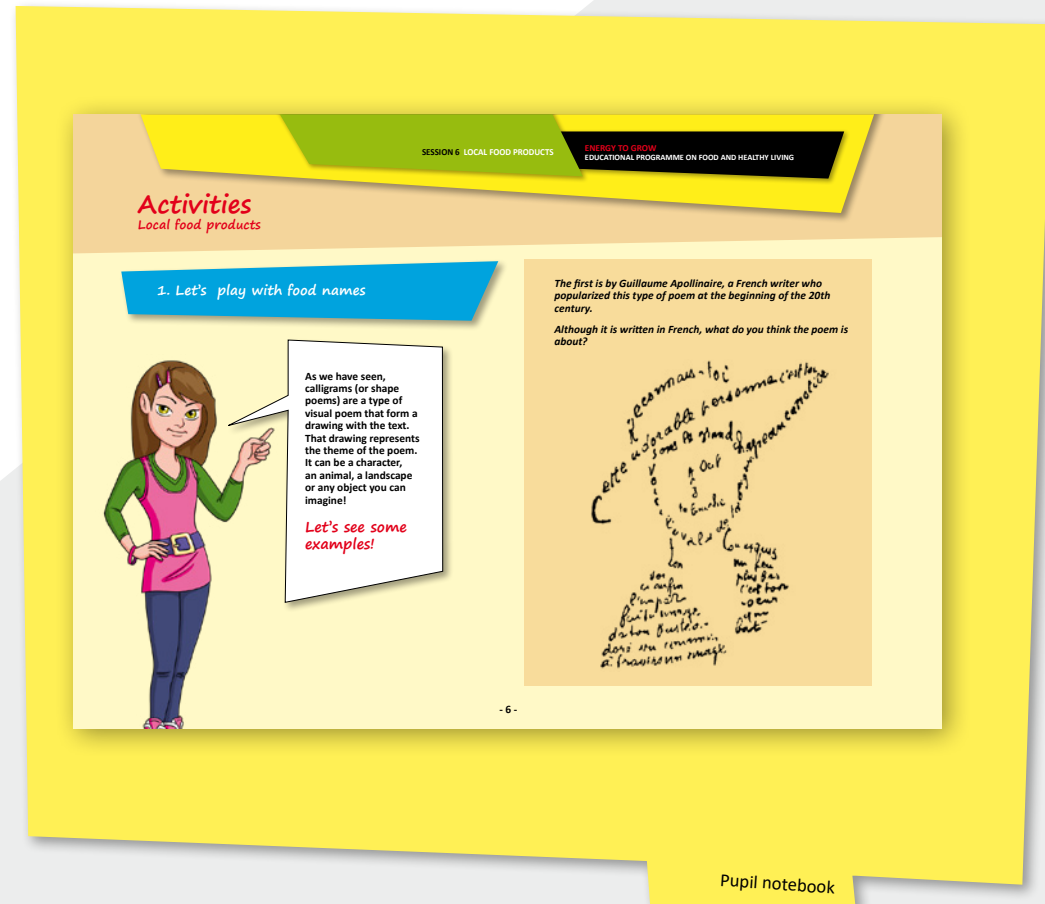
The word calligram comes from the combination of the two Greek words, 'kállos' (beauty) and gramme (written characters).

A calligram is a text (in this case a poem) visually arranged in such a way that it forms an image associated with the text's theme. In this case it is a poetic composition that draws, through writing, the theme suggested by the poem. It is visual poetry, also known as shape poetry.

It is characterized by creating a final image through words, which visually express what the poem says; that is, drawing with the words.

They can look at the examples they have in their notebook.

You can ask what they think the poem is about, even if they don't understand it, because it is written in French (Guillaume Apollinaire).



Explain that in our literature there have also been poets and authors who have used this method, such as Guillermo de Torre, who made the following in 1923:

The teacher will show the students another example and ask them what they think about this calligram.

Finally, the teacher will comment that, as they have been learning a lot about products from their region, they will make a calligram related to one. Present examples of calligrams with food:

After analyzing the examples, the teacher will explain that now they are the ones who are going to make shape poetry with products from our region.

You can state that, at the end, the work will be displayed in the corridor.

Activities

Local food products

The following is from Guillermo de Torre, a Spanish writer, who made this in 1923. 95 years ago!



Here's another example:

VIVIR

Since we have been learning a lot about the products of our region, we are going to create a calligram with them!

Here are some examples of food calligrams:



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Activities

Local food products

Now it's your turn!

a) First, choose a product from our region. It can be a seasonal food. Think of something that inspires you and write a poem about that food.

b) Then it's time to make the calligram. Transform the poem into a drawing, that's shape reflects the theme of the poem; that is, the food that you have chosen.

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