

# Rotten tomatoes



## Learning Outcomes

To understand different storage methods for fruit and vegetables.

To understand that some some fruits and vegetables produce large quantities of ethylene gas.

## Teacher Notes

A tremendous amount of food is wasted in households due to incorrect storage of fresh produce. Working out which fruits and vegetables can be stored together is an important issue in tackling this waste.

## Resources

Ethylene Production/Sensitivity chart (Excel spreadsheet)

Recording grid for storage of fruit and vegetables.



## Activity



Play a game of top chomps

Explain to pupils that they are going to be looking at the best methods of keeping fruit and vegetables fresh. how we store fruit and vegetables at present and the shelf life.

With the pupils in groups of 4,

Using the grid recording sheet, place the cards on the appropriate area they believe is best for storage.

Check the temperature recommendations on the Ethylene Production Sensitivity sheets then discuss whether they have put them in the best location.

Explain that fruits and vegetables produce Ethylene gas as part of the ripening process. Next ask the pupils if they have put fruits and vegetables in the same place if they are very high Ethylene producers or very sensitive to Ethylene gas.

Can they work out which fruit and vegetables to keep together and in which parts of the fridge?

## Extension/Homework

Ask the pupils to record where they keep fruit and vegetables at home.