

## ASSESSMENT OBJECTIVES

<b>AO1</b>	Develop ideas through investigations, showing critical understanding of artist's work.
<b>AO2</b>	Selecting and experimenting with appropriate media, materials, techniques and processes.
<b>AO3</b>	Record ideas, observations and insights relevant to intentions as work progresses.
<b>AO4</b>	Present a personal and meaningful response that demonstrates understanding of visual language.

## Reasons for choosing plant based diet

We need to eat less meat and grow more food because of climate change	Eating a lot of meat increases risk of heart disease, high blood pressure due to saturated fat content	Cows produce large quantities of methane which heats up the planet	Plants provide us with fibre to keep our guts healthy which impacts brain health
For ethical reasons some people do not want to eat animals	For environmental reasons, some people want to eat less meat	Eating a plant based diet helps to maintain a healthy weight	Eating more plants reduces your risk of cancer

### Dietary requirements

<b>Vegan</b>	All plant foods, protein alternatives: tofu, tempeh, TVP, quinoa. No animal based products.
<b>Pescatarian</b>	All plant based foods and fish. No meat or poultry. Some may eat dairy and eggs.
<b>Vegetarian / lacto / ovo vegetarian</b>	All plant based foods. No meat, poultry, fish Lacto vegetarian also eat milk and dairy Lacto-ovo also eat milk, dairy and eggs.
<b>Gluten -free</b>	Rice products, soya, maize(corn), cassava, linseeds, polenta, beans, peas, lentils, quinoa, sorghum, agar, nuts
<b>Lactose free</b>	All foods with no dairy in them. Specially produced lactose free products
<b>High fibre</b>	Fruit, vegetables, wholegrain cereals, breads, pasta, rice, peas, beans, pulses eg lentils, kidney beans
<b>Low sugar</b>	Fresh vegetables, fruit, milk, unsweetened milk products
<b>Fat reduced</b>	Naturally low-fat foods eg. fruits, vegetables, cereals, white fish, fat reduced cheese, spreads, milk etc.
<b>Low sodium</b>	Fruits, vegetables, milk, eggs, poultry, unprocessed meats

### The 14 Allergens

### Know your food labels. Who are they for? What do they stand for?

Amount Per Serving		As Served	
Calories 10		Calories from Fat 0	
Total Fat	10g	20%	100%
Saturated Fat	5g	10%	50%
Cholesterol	5mg	10%	50%
Sodium	5mg	10%	50%
Total Carbohydrate	5g	10%	50%
Dietary Fiber	5g	10%	50%
Sugars	5g	10%	50%
<b>% Daily Values are based on a diet of other people's secrets.</b>			
*Percent Daily Values are based on a diet of other people's secrets.			