

LEARNING TO GROW FOOD: Aspects for judging 2025

One potato, two potato, three potato, four!

There are **three main objectives** for this year's competition:

- to develop the concept of **seed varieties** for a fruit or vegetable
- to develop the skills of **fair comparison** – comparing one variety of potatoes with other varieties in a fair way
- to develop vocabulary and mathematical skills.

The **aim** is to enable children and students to begin to understand that **different varieties of seed potatoes will produce tubers with different characteristics:**

- whether they vary in how easy or difficult they are to grow
- whether they develop diseases when growing, such as potato blight or insect infestations
- whether they all yield differing or similar amounts of new potatoes
- whether the potatoes are easy or difficult to prepare for cooking
- how well they respond to different cooking methods
- whether they vary from each other in terms of colour, taste and texture.

Judging will take place **week beginning 7 July**. We shall use the discussions with the children and students on our visit and the logs to focus on four key aspects that arise from the brief, **taking account of their ages and abilities and which have influenced the choice of learning activities**. It is important that all four of the key aspects form part of the activities and the log.

The following chart sets out examples of what we will cover.

Key aspect	EXAMPLES of key points
Developing knowledge and understanding	• how potatoes are grown from chitting to harvesting and the important aspects that need to be considered at each stage
	• pests and diseases that might infect the different varieties of potatoes as they grow
	• comparison of yields from the different varieties
	• costs of growing your own potatoes compared with buying them – is it worth it!
	• different varieties of potato have different visual characteristics, such as size, colour of the skins, number of eyes and colour of the flesh when they have grown

	• different varieties of potato have different visual characteristics when cooked – colour, taste, texture
	• potatoes can be prepared and cooked in different ways which make them a staple of our diet
Applying knowledge and understanding	• how environmental conditions such as heat, cold and moisture affect growing conditions and how to help overcome them if necessary
	• how these environmental conditions might affect yield and edibility of the potatoes
	• working out possible ways of solving such problems, including drawing up hypotheses and testing out ideas to see if they work
	• investigating how potatoes grown at home and commercially can be cultivated in environmentally-friendly ways
Recording and evaluating	• recording activities, results and outcomes in different ways – progress from chitting through to eating the final cooked food product
	• choosing how to record results for greatest clarity and to help develop their own understanding and that of others
	• presenting results drawing on a wider but effective range of skills and techniques
Preparing, cooking and eating	• using potatoes to give variety to the diet
	• preparing potatoes appropriately and safely to ensure they are safe to eat (see note below)
	• preparing, cooking and serving potatoes in meals and snacks
	• exploring and comparing the sensory characteristics of the different potato varieties on eating them
	• knowing how potatoes contribute to a healthy diet

Note: Green colouring on potatoes is caused by exposure to light and can contain the toxin solanine. Therefore, any green areas on the potatoes must be cut off before cooking and NOT EATEN.