



Natural Resources Collection

*Agriculture, Food Production and Resource
Management + Foundation Skills*

Natural Resources Collection

159 titles as part of your subscription

For over a decade, we have been providing educational videos to help educators in the United Kingdom create engaging lessons and improve learning outcomes. With the recent acquisition of Classroom Video's collection, we now offer thousands of titles designed for Further Education. We also curate the best educational videos from the world's leading content providers to give FE Colleges **one collection for Natural Resources** that will continue to grow over the years.

Videos available

Agriculture and Food Production	110	Natural Resources and Mining	44
Animal Care	5	Total	159

+ 213 extra
Foundation
Skills titles



Native iPhone/iPad
and Android app



Integrates with the world's
best learning platforms

Distributor of the world's leading educational video producers



Classroom Video produces video resources that are committed to increasing learner engagement at all levels of education - from primary schools to FE colleges.



Pumpkin specialises in producing high quality educational video resources for schools, colleges and universities.



Learning Zone Xpress is the premier source of "edu-taining" and award-winning learning tools. Their mission is to design, create and deliver innovative messages on life skills topics.



Double "D" Technical Productions, in conjunction with Government and Industry have combined to produce a series of training videos on manufacturing.

Titles come with **additional resources** such as student activities and support notes to assist teachers.

Popular titles included in this collection

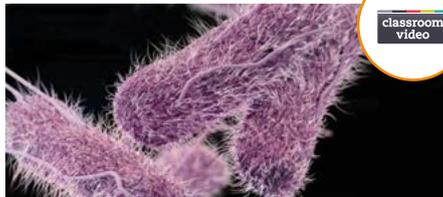
Featured Programme



Farm to Fork: Primary and Secondary Processing

How does food get from the farmer to our table? In this collection, we look at the primary and secondary processing of wheat, fruit, vegetables and dairy. Each food type has its own needs for growing and harvesting, transportation and storage, and processing techniques used to turn the harvested product into primary products ready for the consumer, or into secondary processed goods.

2014 | 22 min



Food Safety and Hygiene

This video covers the most important food safety and hygiene to teach (or remind) students about best practice covering the areas of: cleaning, food storage, avoiding cross contamination, and safe heating and cooling practices.

2014 | 28 min



Safety in Food Handling

This programme looks at practical steps to keep food safe from contaminants which often cause serious illness.

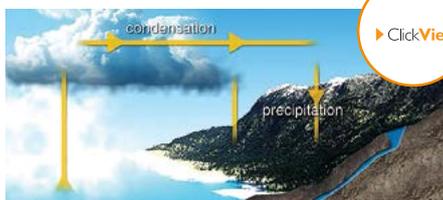
2003 | 26 min



Meat: Selection and Preparation

This step-by-step programme focuses on how chefs prepare meat before cooking. A professional chef guides viewers through: identifying meat cuts, hygiene and safety, storage and packaging, knife selection, and meat cleaning and boning.

2013 | 21 min



The Water Cycle (Advanced)

Water is one of our planet's most important substances. It sustains all living organisms and enables many crucial biological, chemical and physical processes to occur. This motion-graphics based clip explains the processes involved in the water cycle including: evaporation, transpiration and sublimation; condensation and precipitation; infiltration and percolation; surface run-off; and plant uptake.

2013 | 4 min



Fruit and Vegetables: Selection and Preparation

This appealing, practical programme is led by an experienced industry chef, who demonstrates how to: classify, select, store, prepare and present fruit and vegetables, as well as insights on modern food standards and the debate surrounding food miles.

2013 | 16 min



Meat: Cooking Techniques

Understanding the best temperatures, conditions and treatment of meat can take years of practice, but this presentation is the perfect introduction for those with a passion for cooking.

2013 | 17 min

Popular titles included in this collection



All About Food Additives

This film looks at food additives, including colours, flavours, emulsifiers, gelling agents and stabilizers, preservatives and antioxidants, and processing aids. It delves into why different types of additives are used and common examples of each type.

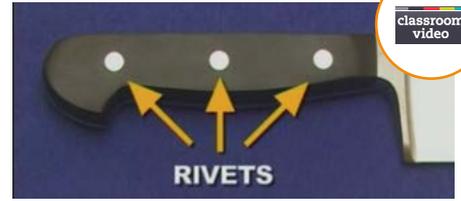
2012 | 20 min



Industrial and Sustainable Farming

This presenter led documentary takes an in-depth look at the environmental issues caused by industrial farming practices and assesses the advantages and disadvantages of the sustainable alternatives.

2012 | 21 min



The Knives are Out - Using Kitchen Knives Correctly

This information-rich programme provides an overview of the use of knives in a commercial kitchen.

2002 | 29 min



Timber: Production and Processing - Part A

The programme includes computer graphics which demonstrate methods of sawing, the structure of a tree trunk and the drying process, and optical microscope and electron microscopic examination of timber structure.

2004 | 31 min



Nutrient Basics

Nutrients are the substances in food that work to keep our bodies healthy and eating a variety of foods from the food groups will give your body the nutrients it needs maintain good health. This programme explores the functions, benefits and sources of the six types of nutrients, including fats, protein, carbohydrates, vitamins, minerals and water.

2012 | 20 min



Turning Up the Heat! Basic Dry Cooking Methods

This programme demonstrates dry heat cooking methods including: baking, roasting, grilling, dry frying, shallow frying, stir frying and deep frying. Safety issues are also considered.

2004 | 28 min

Additional resources such as student activities and support notes to assist teachers included.

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