

A Tudor Food Day

KS1 and KS2 Curriculum Links: History, Science, Design and Technology

Time	Activity
10:00	Arrive, welcome and introduction
10:15	Make 'Tudor' currant buns
11:30	Visit the organic vegetable garden
12:15	Lunch and waste audit
13:00	Tour of the farm and view milking parlour
14:00	Programme ends

Important information about your visit

- Please ensure pupils bring a packed lunch
- Please ensure that pupils wear suitable clothing: this should be something that won't spoil if it gets a bit dirty and should be appropriate for the season of your visit. At all times of the year, the optimum clothing includes <u>waterproofs</u> and <u>wellies</u>.
- It is essential that all pupils and participants bring two pairs of footwear: a pair suitable for the tour
 of the farm (ideally wellies) and a pair for indoor/travel use.

Summary of activities

Making Tudor currant buns

Using a recipe based on a traditional currant bun from Tudor times, pupils will learn where flour comes from, the role of yeast and the origins of spices during Tudor times. Following a demonstration, the pupils will make dough for the buns in small groups.

Visit the organic vegetable garden

Pupils will see the variety of vegetables currently growing in the gardens and learn how we are growing them organically. They will also be prompted to make links with vegetable growing in Tudor times and the growing of vegetables today.

Tour of the farm and view milking parlour

While on a tour of our organic dairy farm, pupils will learn about the differences between organic and conventional farming. Comparisons with farming during Tudor times will be made, and pupils will have a chance to see the milking parlour.

Waste audit

Pupils will be encouraged and helped to sort their lunch leftovers into containers for recyclable and non-recyclable items, as well as food waste for composting.



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Links to the New Primary Curriculum

A Tudor Food Day contributes to the following curriculum areas:

KS1 and KS2 Design and Technology

Cooking and nutrition

- understand where food comes from. (KS1)
- understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed. (KS2)
- use the basic principles of a healthy and varied diet to prepare dishes. (KS1+2)

KS1 and KS2 History

History

- significant historical events, people and place in their own locality. (KS1)
- a study of an aspect or theme in British history that extends pupils' chronological knowledge beyond 1066. (KS2)

KS1 Science

Plants

 find out and describe how plants need water, light and a suitable temperature to grow and stay healthy. (Year 2)