



BORE PLACE

Organic Dairy

KS1 and KS2

Curriculum Links: Science, Design and Technology

Maximum 2 classes per visit

Time	Activity
10:00	Arrive, welcome and introduction
10:30	Dairy foods
11:00	Baking and making
12:30	Lunch and waste sorting
13:00	Farm tour
14:00	Programme ends

Important information about your visit

- Please ensure pupils bring a **SMALL** 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 waterproofs and wellies.
- **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

Dairy foods (seasonal variations)

Pupils will find out about dairy and non-dairy products.

Summer months Visit in summer, and pupils will be able to explore what is growing in the market garden. They will learn about the growing seasons and harvest delicious, organic fruit to add to their milkshakes later in the day.

Winter months Visit in winter, and pupils will learn to tell between dairy and non-dairy foods by sorting them into groups. There will be a chance to taste some cheese made onsite from Bore Place milk, by award winning cheesemakers, Blackwoods Cheese Company.

Baking and making

Summer months Using fruit harvested earlier in the day, combined with fresh, cold milk, pupils will make tasty organic milkshakes. They will also find out how to use dairy products in baking by making soda bread, using buttermilk.

Winter months Pupils will find out how to use dairy products in baking by making soda bread, and then enjoy their freshly baked bread with butter they have made themselves.

Tour of farm

Pupils will visit our working organic dairy farm. They will learn how our cows are looked after, what they eat, what they produce and where they live.

Waste sorting

Pupils will be encouraged and helped to sort their lunch leftovers and packaging into the correct bins. There will be discussion about how we can reduce, reuse or recycle our waste.

Links to the Primary Curriculum

The Organic Dairy programme contributes to the following curriculum areas:

KS1 and KS2 Design and Technology

Cooking and nutrition

- use the basic principles of a healthy and varied diet to prepare dishes.
- understand where food comes from. (KS1)
- prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. (KS2)
- understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed. (KS2)

KS1 and KS2 Science

Seasonal changes

- observe change across the four seasons and describe weather associated with the seasons and how day length varies. (Year 1)

Plants

- identify and name a variety of common wild and garden plants. (Year 1)

Animals, including humans

- find out about and describe the basic needs of animals, including humans, for survival. (Year 2)
- identify that animals, including humans, need the right types and amount of nutrition, and that they cannot make their own food, they get nutrition from what they eat. (Year 3)