



**ACTON
SCOTT**
HISTORIC WORKING FARM



Discover Shropshire
**Enriching the
curriculum**



Food Glorious Food! The Farm and Healthy Living

An active thought-provoking experience for children on the farm

The aim of The Year of Food and Farming is to give young people the opportunity to learn first hand how food is grown, reared and produced, about cultivation and food preparation and what happens on a farm.

Suitable for KS1. Supports the QCA PSHE Unit 3
The Farm and Healthy Eating, Geography Unit 3, *The Farm and Citizenship*.



Children will:

- undertake a seasonal task in the bailiff's garden, either sowing or harvesting
- help collect new-laid eggs from the henhouse
- grind wheat on the quern stone to make flour
- meet the animals; find out what they eat and how the farmer looks after them



Book now for this NEW session! Cost £35 for a 1½ hour session led by an experienced Museum Educator.

Maximum of 30 children per session.

Group admission cost to Acton Scott Historic Working Farm:

Children £2.50, One adult per 6 KS1 paying children admitted free, rest charged at child rate.

A contribution towards your transport costs for this visit may be available through Shropshire Rural Hub, who are co-ordinating the Year of Food and Farming in Shropshire and Telford & Wrekin. For further details, please contact Victoria Jones on 01939 262106 or email shropshireruralhub@wnsc.ac.uk

- think about the foods produced on the farm and their place in a healthy diet
- link unprocessed foods on the farm with processed forms they might eat
- relate their findings to the Food Standard Agency's 'Eatwell Plate'.
- reflect on animals' needs with reference to the RSPCA's 'Five Freedoms'

To book please phone Acton Scott Historic Working Farm on 01694 781307, Wenlock Lodge, Acton Scott, Church Stretton, Shropshire SY6 6QN