



Bunbury Mill

Educational Visit Information Pack

April 2021



Bunbury Mill

Educational Visits to Bunbury Mill

Bunbury Mill is a superb venue for educational visits by scholars of all ages - from five year old (primary schools) to ninety five year old (U3A)! Built in 1840, the original machinery still works to produce fine stoneground flour and oatmeal, illustrating many



aspects of technology, food production, and life in Victorian times. It is set in beautiful rural surroundings offering opportunities for a variety of nature and environmental studies. The Visitor Centre is well equipped for a wide range of classroom activities, such as bread making, creative arts and modelling work. The team of volunteers includes experienced primary school teachers, and is dedicated to the use of our historic heritage as a basis for exciting curriculum-related education.

Each school visit to Bunbury Mill is individually tailored to the specific needs of the age group, and the curriculum topics required by the school teachers. A welcome and safety talk in the visitor centre is accompanied by light refreshments for both pupils and adults. The class then splits typically into three groups which rotate around the chosen activities throughout the day. There is usually a lunch break after the first two activities, with an opportunity for the pupils to let off steam in the grounds, and to study (and feed) our resident population of mallard and moorhens.



The mill tour is an essential part of all visits, and is again tailored to the specific curriculum requirements of the group. The other activities can be chosen from a series of topics exemplified in the following pages. Teachers are invited to contact us to discuss a possible visit and plan a programme to meet their requirements.



Please contact Vanessa Greenbury
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The Mill Tour

Pupils are taken on a 40-minute tour of the working mill, during which they experience all the processes involved in converting wheat to flour. They become 'millers apprentices', and assist in the operation of several pieces of historic machinery. They handle the incoming grain at the start, and the flour or meal produced at the end of the process, and they gain an



appreciation of the solidity of Victorian engineering. They learn the need for safe working procedures in the industrial environment.



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In addition, the mill tour provides an ideal environment for discussion of specific curriculum topics such as the following:

The history of wheat growing and flour production from 9,000 BC to the present day – how manual processing was replaced by powered machinery.

The structure of the wheat grain, the nutritional value of the three components, and how they are separated.



The use of gear wheels, pulleys and levers to change the direction, speed, and strength of applied forces.

The ecological benefit of using pollution-free renewable energy for industrial processes

Life in Victorian times compared with now (discussed in our re-created Victorian miller's room).





Natural Science

The content of the natural science programme, linked to the National Curriculum, will be varied according to the age of the children and to curriculum requirements. Activities can include:

Ecology of the mill grounds



Exploring the habitats of various insects, birds and animals and understanding their need to make safe homes. Identification of trees, wild flowers and fungi according to the seasons. Looking at a variety of cultivated vegetables, herbs and cereals. Learning how plants and animals are adapted to their natural environment and how they have evolved. Identifying pests, predators and parasites, learning about food chains, emphasizing interdependence in the natural world.

Pond dipping

Collecting, identifying and examining specimens using nets, and lenses. Seeing how pond creatures and plants are adapted to life in water (both still and running), their life cycles and understanding the effects of pollution on ponds, streams and rivers. Pupils learn to handle living things with respect and replace them unharmed.



Study of Plants



Plants as essential for life by producing food from sunlight and releasing oxygen. Planting seeds, bulbs and corms, discovering how seeds germinate and understanding the conditions required for healthy plant growth. Making plant pots from recyclable materials e.g. newspaper. Thinking about which parts of various plants we can eat: roots, leaves, stalks, bulbs, seeds and fruits. Identifying pollinators and understanding their value in food production and the need to protect them.



Food, cooking and nutrition activities

The content can be adapted to the age of the children and to curriculum requirements. Activities can include:

Celebrate harvest time!

Food from the hedgerows, cereal, vegetable and root crops.

Which parts of the plants we can eat - roots, seeds, leaves, flowers, stalks -how do they all grow and where?



We look at the magical story of seeds and how they grow.



Bread making

The history of cereals and bread making from prehistoric times, and the function of the various ingredients including gluten and yeast.



Pupils weigh out, mix, and knead an individual bread roll, which can be taken home for baking.





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Art and Design Activities



Crafts can include:

sketching, water colour painting, peg dolls, collage, scarecrows, cross stitch, embroidery, bark rubbing and salt dough modelling.



Design and Technology Activities

Activities can include:

Younger children:

Making a model water wheel or windmill and testing to see if the design will work.



Older children:

Making a model sack truck (1 per child) or making a model sack hoist (1 between 2 children, working co-operatively). Using simple tools required for woodwork.





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Festive Days

1. Autumn Days:

The day includes a tour of the working mill, making and tasting bread rolls, (including a topping of seeds) and a choice of activities including collecting autumn leaves for leaf rubbing, leaf prints or collage, creating prints using vegetables and potatoes or identifying and categorizing various seeds and cones.

2. A Victorian Christmas.

This exciting day includes a tour of the mill, including the Victorian room, making a special Christmas bread roll, and the creation of a selection of Victorian Christmas decorations including clove oranges, Christingle oranges, paper chains (of varying complexity according to the age of the children), cone swags, paper lanterns and pom-poms.

Note for teachers

All our activities are linked to the National Curriculum but you may wish to visit Bunbury Mill to enhance an area of study not covered by those listed. We are happy to discuss any specific requirements you may have and truly create a 'tailor made' package for you.

For further information, or to arrange a visit, please contact Vanessa Greenbury 07720 714888 or 01829 733839, or email vanessa.greenbury@bunburymill.com or email info@bunburymill.com.