



## Simply FARM-A-ZING!

We visited Beaudesert Park Farm as part of the Chef on the Farm project. The children have learnt culinary skills, the value of the "farm to fork" process and developed their understanding of the world! As well as this, great fun and enjoyment was had by all! The growth of self-confidence and aspiration as well as the acquisition of DT and STEM knowledge and skills was very evident.



"I enjoyed meeting and stroking the chickens because they are really soft and fluffy. Oh, and I love animals. It was nice to pick up the eggs that were not from the supermarket!"

Year 3 Pupil.

"I enjoyed making the food because I liked the chopping. It's my first-time chopping vegetables. I learnt how to do the claw knife chop!"

Year 3 Pupil.

"The children have excelled in this environment, showing enthusiasm and appreciation for cooking and farming. I am sure they will have made memories to last a lifetime!"

Mr Piggott

"My favourite part was picking the tomatoes that were red and we could eat them. We made little pots out of paper, and we put lettuce seeds in them to grow."

Year 4 Pupil.

"I loved making the food because I love cooking with my mom."

Year 4 Pupil.



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