

KS1 & KS2 – History – Bread-making through the ages.

Learning Objectives

- ☉ To understand the past and present uses of Howsham Mill
- ☉ To understand the importance of making flour for the local area.
- ☉ To have-a-go at grinding corn to make flour and how the process changes throughout history (Egyptians to present day).
- ☉ To have-a-go at making un-leavened bread (chapattis).

What will happen on your visit?

- ☉ Children will have the opportunity to explore Howsham Mill and look at its current and past use.
- ☉ Children will be given the opportunity to investigate the water wheel and how it would have powered the mill stones.
- ☉ Children will have the opportunity to learn about the history of bread-making and make their own un-leavened bread.

Activities

- ☉ Tour of the Mill
- ☉ Bread making through the ages
- ☉ Chapatti making

