

BREAKFAST WEEK ACTIVITY PLAN

Activity: Discover the Process of Milling

Key Stage: 2

Curriculum Links:

- Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.
- Measure, compare, add and subtract: lengths (m/cm/mm); mass (kg/g); volume/capacity (l/ml)



<p>Learning Objective:</p> <ul style="list-style-type: none"> ▪ To discover the process of milling, understanding the journey from field to flour. 	<p>Learning Outcomes:</p> <p>Pupils will be able to:</p> <ul style="list-style-type: none"> ▪ Understand basic processes of milling on a large scale within factories and traditional processes through wind power (windmill). ▪ Attempt to mill themselves using the basic principles on a small scale. ▪ Identify how the wheat grain is processed to form variations of flour. ▪ Understand some of the measurements when farming and how this equates to bread produced.
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TEACHING AND LEARNING ACTIVITIES

<p>Introduction</p> <p>Explain to the children that during this activity they will be learning the process of milling - From the wheat in a field, processed (milled) into flour ready to make bread and other products.</p> <p>As a group, view videos 1,2 and 3. Video 1 allows children to understand how wheat is milled in a factory on a large scale. Videos 2 and 3 show more traditional methods, with an explanation from one of Lincolnshire's fantastic windmills – Heckington. Video 4 shows how farmers grow wheat.</p> <p><u>Note:</u> Part of this activity is handling wheat. Make sure you wash your hands thoroughly after handling the grain.</p>	
<p>Main Activity</p> <ul style="list-style-type: none"> ➤ It's now time to become your very own mini millers and have a go at milling on a very small scale. Using the PowerPoint and word document worksheet provided you will be able to understand some key points in milling. There are a few questions and tasks on the worksheet to get the children thinking. ➤ The worksheet explains how to grind the wheat grains in a pepper mill to investigate how it is milled into flour. ➤ From field to loaf: The last part of the worksheet is a thinking and discussion activity to get the children to understand the importance of farming and visualising the measurements of produce yielded from a farmer's field. There are a couple of calculations that the children can work out – recognising farmers role in feeding the country. 	<p>Equipment and Resources</p> <p>Videos 1-4 PowerPoint support notes Word Worksheet Empty pepper mill Wheat grains Kitchen roll 4x metre rulers/canes (optional) Visual examples – 800g flour, large loaf of bread (optional) Calculators (optional)</p>
<p>Plenary</p> <p>Question the children about the process of milling.</p> <ul style="list-style-type: none"> - Was it what they expected? - Have any of the children seen a traditional windmill before? - Are the children more familiar with the scale of farming in order to feed the country? <p><u>Extension:</u></p> <p>An extension of the maths calculations could be devised. Thinking about what other products can be made out of 800g of flour. Could they calculate how many square metres they would need to feed one pancake to each child in the school etc?</p>	