

Bath Soft Cheese Park Farm

Teacher Information Pack



Park Farm in Kelston has been in the Padfield family for four generations. Its herd of 160 Holstein Friesian cows help to make an array of award-winning organic cheeses, including the famous Bath Soft Cheese and Wyfe of Bath Cheese.

Pre-Visit Information

Welcome

Thank you for your interest in visiting our farm and cheese dairy. We hope that the experience will give your children inspiration and information about parts of the curriculum that are sometimes difficult to teach in a classroom environment.

The visit allows children to see for themselves how a modern farm works, in an enjoyable and safe environment. This pack will help you to prepare a successful programme tailored to suit the needs of your group.

What is farming?

Farming is the age-old practice of producing crops and livestock for food, fuel and fibre. The origins of human civilisation are closely linked to the development of farming when primitive hunter gatherers were gradually replaced by farmers producing the first domesticated plants and animals.

Modern agriculture is a highly competitive global industry. The UK produces 70% of the food we eat, the rest coming from other parts of the world. It is the first link in a sophisticated chain to prepare and process our food before we buy it in the shops. What a farmer grows depends on individual circumstances such as location, weather conditions, size of the farm, history of the area and market forces.

Farming has created the landscape that we see. It is the hedges and walls that divide fields that give the landscape its pattern, along with areas of trees and the colours of different crops. Even though they do not necessarily earn any money by activities such as cutting hedges and planting trees, farmers are helping to look after much of the wildlife in the countryside.

Many farmers also now operate broader enterprises to include leisure activities and environmental care. DEFRA provides advice and funding through agri-environmental schemes to encourage biodiversity by creating and maintaining wildlife habitats, to conserve the landscape and to protect archaeological and historic features.

The countryside offers an invaluable teaching resource. The visit can be used to learn about farming and the countryside through the full range of curriculum subjects. We hope that this information pack will give you ideas to inspire your pupils and get the most out of your visit.

Farm information

Contact details

Park Farm
Kelston
Bath
BA1 9AQ

Contact: Hugh Padfield or Catriona White

Tel no: 01225 331601

Email: shop@parkfarm.co.uk

Booking a visit

Please give us a call or send an email to discuss your requirements. **Visits are free** but you will need to organise and pay for transport. If you are interested once we have spoken, please complete and return the booking form at the end of this information pack. If you are unable to carry out your visit, please do let us know as soon as possible

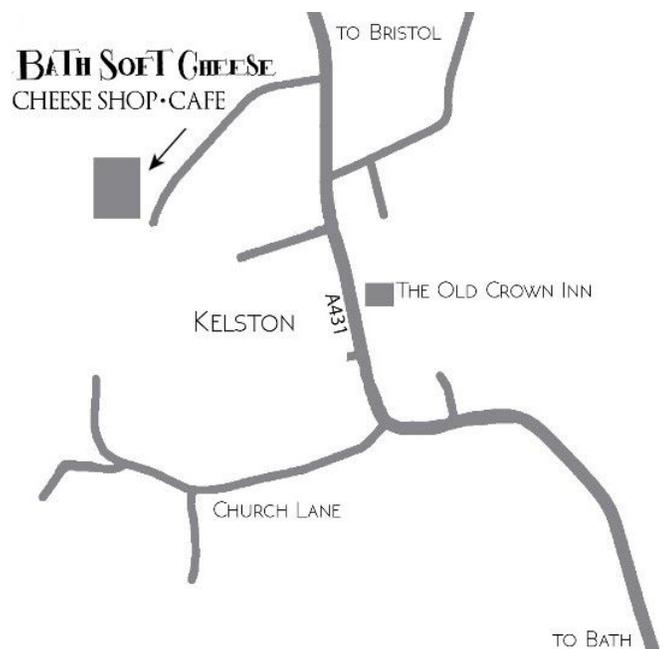
How to get here

Our farm is just outside the village of Kelston on the A431 between Bath and Bitton, four miles from the centre of Bath and less than ten miles from Bristol.

Grid reference: ST 698 673

On arrival

We have ample car parking space for coaches and minibuses by the cheese dairy. Please park at the first car park on your right as you come down the hill and come into the cheese shop and café where you will be greeted by Hugh or Catriona.



Facilities

- We have a large mezzanine room, overlooking our cheese making facility, which is suitable as a meeting point. It can also be used for packed lunches or for wet weather activities.
- Packed lunches or picnics can also be eaten on Kelston Roundhill, in the fields by the River Avon, or on tables and benches near our café.
- Refreshments: Soft drinks, cheese toasties and ice-cream can be purchased at our café.
- Toilets : A disabled toilet is available in the café.
- Hand washing facilities : This is located in the disabled toilet. Hot and cold running water, soap and a hand dryer are available.
- Our café and cheese shop has disabled access. Regrettably, wheelchairs are not permitted in the cheese dairy itself.
- Our café should also be used as a meeting point if children get lost or if there is another emergency.

What you can do on our farm

The cheese dairy

The main focus of your visit will be a guided tour around our dairy.

We aim to show children where their milk comes from and how cheese is made. The farm visits are educational, fun and informative.

We start the visit with a short talk about food hygiene. We will then ask the children to put on shoe covers and hair nets before taking them into the cheese dairy.

We will explain how we pasteurise the milk and why pasteurisation is important. We will discuss the different ways we make our three different cheeses, we'll look at the cheeses in each of the ripening rooms (which all smell subtly different) and taste each of the cheeses.

After this, we will look at the cows, the calves and the milking parlour where the cows are milked (milking takes place early in the morning and then again at 3.00pm - so you may wish to time your visit to see the milking process).

Whatever your focus, the children will get to see around a real working farm and cheese making business. They will learn how grass in the fields is turned to milk and then into the cheese that eventually arrives on their plates.



Other activities

Kelston Roundhill

Our cows are lucky enough to graze and roam on the iconic Kelston Roundhill, with its stunning views over Bath to the south-east, out west across the Bristol Channel and into Wales and south across the Mendips.

The children are welcome to walk up to the Round Hill. It is a short (15 mins) but steep walk, which is tarmacked most of the way. There is also a converted barn there, which can be used for lunch and other activities.

The fields around the Roundhill have never been ploughed and is species-rich, with so far 65 identified species of grasses and flowers, including orchids.

Deer, badgers, hares, rabbits and foxes are plentiful while our birdlife includes skylarks, raptors, whitethroat warblers and owls. A recent survey by the Avon Wildlife Trust found serotine, common pipistrelles, noctule, brown long-eared and lesser horseshoe bats.

Historically, the Roundhill is thought to have been a prehistoric flint knapping site, a Celtic rallying point and a lookout point for the Battle of Lansdown during the English Civil War. Flints, clay pipes, broken pottery shards and small fossils have all been found close to the surface.



Back on the farm

After the tour of the cheese dairy, you will be free to wander elsewhere on the farm for your own fieldwork.

- Study the flora and fauna in the fields
- Visit the bull, cows and calves in the livestock barn
- Play games in a field Go for a walk down to the River Avon and have a picnic
- If it's raining, have a pack lunch in the mezzanine overlooking the cheese room
- Buy lunch in the café or buy some cheese to take home



About us

Park Farm

The Padfield family have been happily milking cows at Park Farm for four generations. Edward Ernest Padfield took on the 240 acres of Park Farm in August 1914. Cheddar cheese was made by his wife in the building that adjoined the farmhouse and the cows were milked by hand in the building across the yard. They had a small herd of Shorthorn cows.



Today the Padfield family farm 600 acres including the original 240 acres of land. The milking herd is 160 mainly Holstein Freisian cows. These cows produce about one million litres of milk per year. Around 60% of this is turned into cheese on the farm while the rest goes to another cheesemaker who uses it to make organic cheddar or to another producer who makes our delicious ice-cream.

The farm is organic, registered with Organic Farmers and Growers. It means our milk and cheese is produced in a way that protects our natural world and lets every farm animal feel the sun on its back.

Organic farming is good for several reasons:

1. No fungicides or pesticides are used and so our food, the environment and the land remain uncontaminated.
2. No artificial fertilisers are used on the land: instead we use manure and organic compost to improve the soil while preventing pollution of waterways.
3. The cows graze in the fields whenever the weather is warm and dry enough. Unlike many other farming systems, organic cows spend much of their lives outdoors where they can graze naturally on a diet of grass. Keeping cows indoors all their lives is banned under organic standards.
4. In bad weather, all cows must be housed inside, in well-bedded spacious yards, feeding on organic silage grass that is cut and brought to them.
5. Antibiotics are only used when our animals are unwell and need them. Excessive usage leads to antibiotic-resistant disease.
6. Calves are kept on milk for longer. A calf may only be weaned when it is taking sufficient solid food to cater for its full nutritional requirements. Calves cannot be weaned before three months of age.

The farm stretches from the River Avon by Saltford up to the Roundhill. It includes the parkland around Kelston Park House and extends down to Kelston Mills.

Bath Soft Cheese

In 1990, Graham Padfield decided to start making cheese at Park Farm again and chose to make the Bath Cheese. This cheese was well-known in the 18th and 19th centuries. It was even recommended to Admiral Lord Nelson in a letter from his father, written shortly after Nelson's victory at the Battle of Copenhagen.

To Admiral Nelson from his father, July 16, 1801:

My dear Horatio, – On Tuesday next I intend (God willing) to leave Bath and tho' not very strong, yet, hope to reach Lothian on Thursday, as I must remain a few days in London, let me not interrupt any of your engagements.

Recollecting that Sir William and Lady Hamilton seemed gratified by the flavour of a cream cheese, I have taken the liberty of sending 2 or 3 cheeses of Bath manufacture.

I am my dear Son your most affectionate Edmund Nelson

Graham found the recipe in an old grocer's recipe book. It stipulates that the cheese must be made with full cream milk, that salt be sprinkled on the young cheeses with the aid of a feather, and that the cheese was soft and covered with white mould.

In 2000, Graham invented the Wyfe of Bath cheese, a nutty and sweet semi-hard cheese named after the character in Chaucer's *Canterbury Tales* while in 2010, he started making Bath Blue. All the cheeses have been well-received and have won many awards. Bath Blue came first at the World Cheese Awards 2014-15, seeing off competition from 2,700 other cheeses from around the globe.

In 2015, production moved into a new cheese dairy adjacent to the cattle dairy and milking parlour. Up until then the cheese had been made in the same building as the cheddar had been made in 1920s. The cheese production is now closer than ever to where the cows are milked, they are now less than 50 yards away.

The cheeses are supplied to cheese shops, restaurants and delicatessens all over the British Isles and are also exported around the world, including countries as diverse as Australia, Canada, the Netherlands, Norway, Singapore, Spain, the Ukraine and the USA.

Kelston Roundhill

Kelston Roundhill has one of the most spectacular views in the South West. The small copse on top of Roundhill is a prominent feature of the local skyline, and from here you can see the Mendips, all of Bristol and into Wales.

The land around Kelston roundhill is part of the Higher Level Stewardship Scheme (HLS). HLS is an agri-environment scheme run by the Department for Environment, Food and Rural Affairs (DEFRA) in England which aims to secure widespread environmental benefits that will help to:

- Improve water quality and reduce soil erosion – by encouraging management which can help to meet these aims;
- Improve conditions for farmland wildlife – including birds, mammals, butterflies and bees;
- Maintain and enhance landscape character – by helping to maintain important features such as traditional field boundaries;
- Protect the historic environment – including archaeological features and artefacts.

The fields around the Roundhill are grazed by our cows and by another local farmer's sheep. Like Park Farm it is entirely organic and fertilised with manure while no herbicides or pesticides are used on the land. It is predominantly grassland but the fields have been planted with some herb-rich swards to improve the grazing. The thin soil encourages the growth of many wild flowers.

The flower rich meadows provide habitat for pollinating insects and a small spring-fed pond is home to freshwater mini-beasts.

There is also a 19th century stone barn just below the Roundhill where school trips can seek shelter if the weather becomes harsh.

The Countryside Classroom

The countryside offers an invaluable teaching resource. The visit can be used to teach all aspects of the curriculum through learning about farming and the countryside. We hope that this information pack will give you ideas to inspire your pupils and get the most out of your visit.

Please note that we regularly update this Teachers Information Pack. It would be greatly appreciated if following your visit you pass to us any lesson plans, activity ideas or worksheets that have been successfully used on our farm so that they can be incorporated into our pack if appropriate. Please list any equipment needed for the activities.

Learning opportunities

There are many ways in which farming and growing can enrich the curriculum. Some examples relevant to our farm are listed below.

Food Production & Services

- Food processing
- Retail, e.g. farm shops
- Dairy products
- Farmers' markets

Access & Leisure

- Pathways
- Leisure activities
- Heritage
- Tourist services
- Visitor attractions

Environmental Management

- Woodlands
- Wildlife conservation
- Archaeological conservation
- Habitat maintenance & creation
- Landscape management

The farm environment can also be linked more specifically to individual subjects.

Geography

- Human influences on the environment
- Farming in different parts of the world
- Water cycle

History

- History of farming
- Dig for victory
- Historical farm and garden implements
- Archaeology

Drama

- Animal masks and puppets
- Role-play farmers/gardeners work
- Enacting life cycles and food chains

English

- Looking at topical issues, e.g. battery/free range; organic farming and growing
- Reading and writing animal stories and poems
- Keeping a garden diary

RE

- Care for our world
- Feasting and fasting, e.g. Ramadan, Eid
- Festivals, e.g. harvest, Easter

Science

- Seasonal changes
- Life processes
- Habitats
- Food chains
- Care of living things

Mathematics

- Measuring wind speed and rainfall
- Measuring growth in plants and animals
- Collecting data

PSHE & Citizenship

- Where our food comes from
- Sustainable development and planting at school

PE

- Animal movements
- Eating and health

ICT

- Designing maps and equipment
- Testing out an animal house or protection for plants
- Producing a farm booklet or gardening calendar

Art & Design

- Animals and plants in design
- Photography
- Natural and chemical dyes

Links to the National Curriculum

At Key Stage 1 the farm visit can widen the pupils' first-hand experience in a whole range of **visual, tactile and other sensory situations**. Within this are the important messages of **the life cycle** and **seasonal change**. There is a wealth of opportunity for **language development** and **literacy skills**.

At Key Stage 2 the visit can stimulate and excite pupils' curiosity. It also satisfies their curiosity as they begin to **apply their knowledge and understanding** of ideas. Pupils can consider the farm as a good example of **an environment affected by human activity**, think about **attitudes to farming**, the rural environment and the **conflicts of interest** that arise.

They talk about their work and its significance and **communicate their ideas** using a **wide range of language**.

At Key Stage 3 many different subject requirements can be satisfied. For example in history, the adaptation of farm buildings over the centuries can offer first-hand evidence of **social and technological changes**. This readily promotes the skills of **handling and assessing**. Pupils can **investigate and debate** a wide range of **complex issues** and begin to understand the **environmental, social and economic** implications.

At Key Stage 4 farm visits can be used to deliver examination subjects both academic and vocational. Contact with farmers will help to focus on the real life **application of skills within the workplace**, engaging pupils with **contemporary issues** and focusing on their role as users and consumers.

On the farm

Risk assessment

We recommend a pre-visit to our farm, during which you can carry out a risk assessment and become familiar with the site. Any specific requirements or needs of the visiting group can be discussed. A copy of the farm's risk assessment is available on request.

Health & safety

We comply with Health and Safety Regulations. However it is important that all pupils and supervising adults are aware of the correct Health and Safety guidelines.

The risk of infection is very small, but disease caused by an infection could be serious. By following simple guidelines, similar to everyday basic hygiene recommendations, the risk can be easily minimised.

The Health & Safety Executive has produced guidelines, *HSE sheet AIS23 – Avoiding ill health at Open Farms – Advice to farmers*. The supplement to AIS23 advises teachers and others who organise farm visits on controlling the risk of infection from animals which the pupils may have contact with during their visit.

All animals naturally carry a range of micro-organisms, some of which can be transmitted to humans, causing ill health. Some, such as the bacterium *Escherichia coli O157 (E coli O157)* cause infections which can potentially cause disease, which may be particularly acute in young pupils.

While the hazard from infection resulting from a farm visit is real, the risk can be readily controlled by following sensible steps which will help make your visit safe, healthy and enjoyable.

- Read and understand the advice in AIS23, and discuss visit arrangements with the farm management. Assure yourself that the facilities provided match the recommendations in AIS23.
- Decide what the ratio of pupils to teachers/assistants/parents should be, using advice from your local authority. As a general rule, the ratio of supervisors to pupils should be 1:1 for pupils under 1 year old, 1:2 for pupils between 1 and 2 years old, 1:3 for pupils between 2 and 3 years old, 1:4 for pupils between 3 and 5 years old, and 1:8 for those between 5 and 8 years old. If supervision levels are less than this, you should not

allow direct contact with any animal for pupils under eight. The ratio of supervisors for pupils between 9 and 11 years old should be 1:10-15, and 1:15-20 for pupils from 12 years old and above. These are examples only and group leaders should assess the risks and consider an appropriate safe supervision level for their particular group.

- Discuss with the supervisors, who may be parents or staff of the school, creche, etc. their role during the visit. They must understand the need to make sure that pupils wash, or are helped to wash, their hands thoroughly after contact with animals, and follow the other rules suggested below.
- Discuss with pupils the rules for the visit, stressing that they must not eat or chew outside the areas in which you permit them to do so.
- Check that cuts, grazes, etc. on pupil's hands are covered with a waterproof dressing.

Clothing

Make sure that pupils wear appropriate clothing, including sturdy outdoor shoes (not sandals) or wellington boots if possible.

Behaviour

Teachers/group leaders are responsible for the pupil's behaviour throughout the visit. Pupils' should understand how to behave on the farm and always follow the Countryside Code (see overleaf).

During and after the visit, make sure that the pupils:

- Do not kiss animals
- Always wash their hands thoroughly before and after eating, after any contact with animals, and again before leaving the farm
- Eat only food that they have brought with them, or food for human consumption that they have bought on the farm, in designated areas, and **never eat food which has fallen to the ground, or taste animal foods**
- Do not suck fingers or put hands, pens, pencils or crayons, etc. in their mouths
- Clean or change their footwear before leaving, remembering to wash their hands after any contact with animal faeces on their footwear
- Allow plenty of time before eating or leaving so that they do not have to rush

Check that pupils' stay in their allocated groups during the visit, and that they:

- Do not use or pick up tools (e.g. spades and forks) unless permitted to do so by farm staff
- Do not climb on to walls or animal pens, machinery, etc.
- Listen carefully, and follow the instructions and information given by the farm staff
- Approach and handle animals quietly and gently
- Do not chase, frighten or torment the animals

You should supervise them during the visit, especially during hand washing, to make sure that each pupil washes thoroughly. Farm staff may be able to help with this supervision.

If a member of your group shows signs of illness (e.g. sickness or diarrhoea) after a visit, advise them or their parent/guardian to visit the doctor and explain that they have had recent contact with animals.

Further information

Copies of the AIS23 information sheet and supplement and other useful Health and Safety leaflets are available free from HSE Books, PO Box 1999, Sudbury, Suffolk CO10 2WA

Tel: 01787 881165

Fax: 01787 313995

Website: www.hsebooks.co.uk

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The Countryside Code

- Be safe – plan ahead and follow any signs
- Leave gates and property as you find them
- Protect plants and animals and take your litter home
- Keep dogs under close control
- Consider other people

www.countrysideaccess.gov.uk

Education packs are available from countrysidecode@face-online.org.uk

Evaluation Form

This visit is provided **free of charge**. In order for us to be able to claim a payment as part of our Countryside Stewardship Agreement, we require that you complete an evaluation form which we will provide. Please take a few moments to complete this form after the visit and hand it to us before you leave. Additional feedback regarding the visit is also appreciated. Thank you.

Complaints procedure

If you have any complaints regarding your visit, please inform us so that we are able to improve our service. You may also write to:

Natural England
Access Management Unit
Woodthorne
Wolverhampton
West Midlands
WV6 8TQ

Booking Enquiry Form

Name of school	
Date of visit	
Time of arrival	
Time of departure	
Number of pupils	
Age range of pupils	
Any special needs	
Number of adults	
Outline programme	