



Pupils learn of the ‘farm to fork’ experience

Pupils expanded on their ‘farm to fork’ learning with a special class from our school’s catering provider, Innovate Food Group.

Craft chefs from our catering team explained the process of farming fruit and vegetables, including the opportunity to taste and feel the produce. Later, pupils learned how strawberries are harvested and the process of making strawberry jam in this enriching session.

The excited young learners then had the opportunity to take home a jar of homemade strawberry and rosewater jam, made by the chefs, for their families to enjoy.

Kerry Darby, Headteacher at The Pines Primary School, said “As a school that prides itself on providing inspirational learning, it was wonderful to see our pupils learn of the art of making food from scratch.

“This engaging lesson compliments our thematic-based curriculum which provides pupils with experiential learning experiences. All pupils eagerly embraced the activity and enjoyed the delicious, homemade scones and jams”.

Bryan Lygate, Managing Director of Innovate Food Group, said “As school caterers, we are always on the lookout for ways to support learning through food. When we heard pupils at The Pines Primary School were exploring the ‘farm to fork’ journey as part of their curriculum, our onsite catering team was keen to share some of their knowledge and skills.

“It was fantastic to see the children’s enthusiasm. We look forward to partnering with Anglian Learning to host more food education experiences in the future.”

The Pines Primary School is a member of Anglian Learning. Innovate Food Group provides catering to the Trust’s 16 primary and secondary schools across East Anglia.