



Key Stage 1 & 2

Cooking a Feast

An exciting and immersive workshop to experience No. 1 Royal Crescent and gain an insight into Georgian food.

2½
hours

The Housekeeper will ask you to help plan a grand feast at No. 1. Learn about 18th century food then measure and mix your own delicious Bath buns and examine an original porcelain plate and jelly glass.

Students will:

- Learn about how Georgian food was cooked and served
- Handle original artefacts
- Wear replica costumes
- Explore the house to identify 18th century objects used in cooking and serving food
- Have hands-on experience of 18th century activities

New curriculum links:

- **English**
(KS1) Spoken Language skills
(KS2) Conventions of Writing and Speech
- **History**
(KS1) Developing an awareness of the past
(KS1) Learning about significant people and places in the locality
(KS2) Understanding how knowledge of the past is constructed from a range of sources
(KS2) Addressing questions about similarity, difference and significance
- **Design and Technology**
(KS1 & 2) Cooking and Nutrition

Cost: £5 per student
Maximum 30 students
Adults are free
Please note: 1 adult
for every 5 students
required.

To book, contact:
Polly Andrews,
Education Officer
pandrews@bptrust.org.uk
01225 333895

