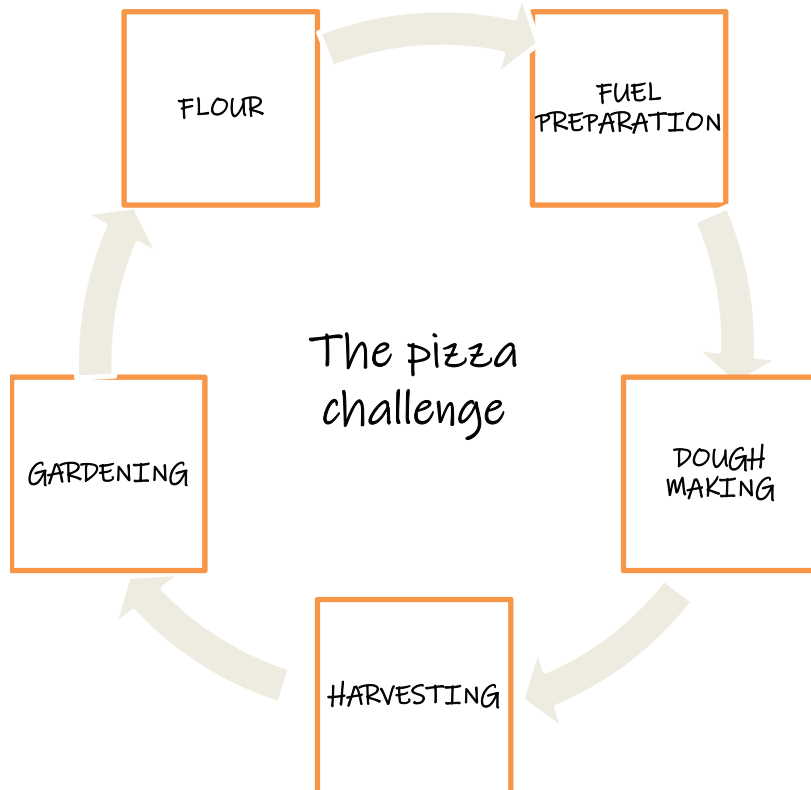




# On The Hill Pizza Challenge



The On The Hill Pizza challenge is an experiential learning activity which takes place over a day visit to Oxen Park farm the home of On the hill. Children will have the opportunity to rotate around five different activities all relating to the production of pizzas.

*Fuel preparation.* We will cook the pizzas in our wood fired clay oven. The children will source, saw and split logs for the fire, safely using saws, axes and other tools

*Dough making.* Each group will make a batch of dough, both for pizzas and bread, with the aim of each child taking bread rolls home.

*Harvesting.* Groups will explore the bounty of the garden, finding pizza topping ingredients for a tasty lunch.

*Gardening.* The garden group will carry out tasks to ensure the continuity of food production so that all who come in the future will benefit from their work, as they will benefit from those who came before.

*Flour.* This group will create flour from grain, the journey of this grain will be from seed to table.

Suitable for children aged 7 to 11

