

Farming stories and local food production, careers in farming and how precision farming is changing farming futures.

The Lincolnshire Show Professional Development Day

Wednesday 21st June 2017 9.30am – 3.30pm

Programme for the day / Application form

9.30 – 10.00

Registration / tea & coffee / optional networking

10.00 – 11.00

Pollybell Organic Farm



Pollybell Farm is an award winning organic farm crossing the three county borders of Lincolnshire, Nottinghamshire and South Yorkshire. They grow and pack lots of tasty organic vegetables for major retailers, processing and wholesale markets. They lead organic vegetable production by using innovative and sustainable growing methods that work with nature and look after our birds, bugs and plants using dedicated conservation efforts that actively encourage thriving biodiversity. Carolyn will talk about this growing dynamic business and the challenges it faces to market the business to potential employees of all ages to secure a work force for the future.

Carolyn graduated with a degree in Environmental Management and started working around Boston for a large scale brassica growing business. She realised she wanted to move to a more diverse farming enterprise to widen her skill set and knowledge on sustainable agriculture whilst still working in a business that strives to ensure that it is fit for the future in these challenging times.

Carolyn Coxe

11.15 – 12.15

Cheese and Butter Making



A practical, hands on session looking at simple cheese production methods with Mary Davenport from Cote Hill Cheese followed by butter making with Bobbie Harvey from FACE. Both activities can be replicated in your classroom with no need for special equipment. To finish you will have the opportunity to try the cheese and butter you have made as well as a selection of Cote Hill cheese.

Mary Davenport is an ex teacher and has been farming and milking cows at Cote Hill Farm in Lincolnshire for more than 30 years. Mary and her husband Michael started making cheese in October 2005 using milk produced by their herd of 70 Friesian, Holstein and Red Poll cows. Michael milks the cows twice a day and Mary uses the morning milk to make award winning Cote Hill cheeses. Bobbie Harvey is the East Midlands Education Coordinator for Farming And Countryside Education. FACE is an educational charity that helps young people to learn more about the importance of food and farming in today's complex world

Mary Davenport and Bobbie Harvey

1.15 – 2.15

Advancements in Farming Careers



Sharon Kirby is the Curriculum and Learning Manager for Land Based qualifications at Bishop Burton College. She is a farmer's daughter and is passionate about the future of food and farming and educating young people.

Her talk takes us through her own farming story and her work at the college. She will talk about the importance of farming through food production as farming increasingly enters a new era of technological change to meet the challenges of the 21st century. She will highlight the use of Precision Technology within farming that is making agriculture more sustainable and how career opportunities are changing to meet this challenge.

2.20 – 3.20

The Need For Food Education in Primary School



With 1 in 5 children entering the English schooling system overweight or obese and 1 in 3 leaving primary school overweight or obese, the future health of these children is at risk.

Effective Food Education and a child's relationship with food is a vitally important area that schools need to address. Washingborough Academy is at the forefront of Food Education and Headteacher, Jason O'Rourke, will share the curriculum they have developed and his insight into the positive impact this is having.

Washingborough Academy, has gained national recognition for the curriculum it has developed which has put healthy living and food education at the forefront of children's learning. The school has created its own children's kitchen, commercial kitchen, vegetable gardens, orchards, wood-fired pizza oven and beehives. The curriculum allows all children to cook every week and the cookery lessons are published on the academy's own YouTube Food Channel.

Jason O'Rourke

3.20 – 3.30

The EBP – Update

EBP

A brief update of the exciting opportunities, events and initiatives for all schools to engage in.

Cont: Application form



The Lincolnshire Show Professional Development Day

Wednesday 21st June 2017 9.30am – 3.30pm

Application form

If you wish to attend please email, post or fax your completed form back to:

Clare Bryan
The EBP
Welton House
Limekiln Way
Lincoln
LN2 4WH

Tel: 01522 574174
Email: clare.bryan@the-ebp.co.uk

Or fax this application form to fax number: 01522 574192

All application forms must be received no later than Friday 16th June 2017

Name

School

Address

Email Phone

Signed by Applicant

Please note the following:

- **There is no cost for the day**
- Delegates will receive a free ticket to the show
- Places are limited and will be allocated on a first come first served basis
- Delegates who cancel after Monday 19th June 2017 or fail to attend the booked workshops will be charged £50.00 to cover administration costs
- A letter of confirmation and full details will be issued in due course
- Workshops may be subject to change

Schools' Challenge Sponsors:

