

# **CLAREMONT FARM TEACHERS' INFORMATION PACK**



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# SECTION 1: Pre-Visit Information

## Welcome

Thank you for your interest in visiting Claremont Farm. We hope that the experience will give your pupils inspiration and information.

The visit allows pupils 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. By carrying out 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 management. Defra provides advice and funding through agri-environment schemes to encourage farmers to follow farming methods that enhance the landscape, encourage wildlife, protect resources, archaeological and historic features and improve opportunities for enjoying the countryside, by providing access. By conserving our countryside in this way we also play our part in the international agreement to maintain the natural diversity of animals and plants throughout the world.

## Contact details

Farm name: *Claremont farm*

Farm address: Old Clatterbridge road,  
Bebington, Wirral,  
Merseyside  
CH634JB

Contact person: *Andrew Pimbley*

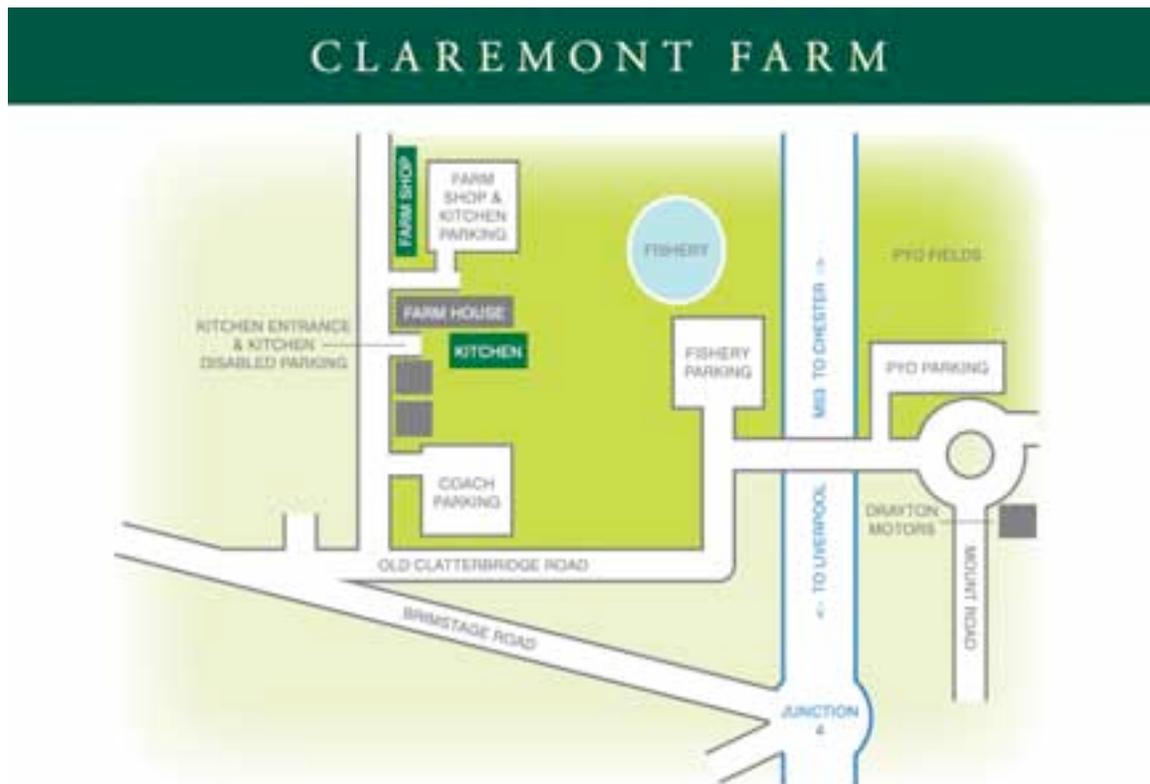
Post code: *CH634JB*

Tel no: *01513341906*

Mobile no: *07785783408*

Email: *thefamily@claremontfarm.co.uk*

Website address: [www.thefamily@claremontfarm.co.uk](http://www.thefamily@claremontfarm.co.uk)



**Booking a visit:**

Either e-mail or call us to book your visit. **Visits are free** but you will need to organise and pay for transport. I will send a confirmation letter if required once a date has been agreed.

**Cancellation arrangements:**

If you are unable to carry out your visit, please let us know as soon as possible so that we can make alternative arrangements.

**How to get here:**

Directions are available from the website. For sat-navs the post code is CH634JB

**On arrival:**

*A map of the farm is available from the website, this shows where the farm yard is located so coaches can park, turn around and park up for the duration of the visit if needed.*

**Facilities:**

- We have a classroom available for small groups up to 15.
- We have a small covered area with picnic tables and space for around 25 Please let us know beforehand so we can make sure it's available. This is a temporary marquee and not ideal for classes.
- Bags, drinks etc can be left in Claremont Kitchen
- We have three toilets, one at Claremont Kitchen and two in the Courtyard near the farm shop.
- Hand washing facilities can be found next to the toilets with hot and cold running water, soap and towels are available.
- Whether you are able to provide access for those with disabilities
- Pupils should either head back to the coach or to the farm shop if the coach isn't there.
- If there is an emergency they should go to the Farm shop in the courtyard where there is always someone and a phone to contact the emergency services if necessary.
- If you do not have certain facilities on the farm this can be stated and the way you deal with limitations explained.
- Other...

**The visit:**

- Someone from Claremont Farm will meet you in the Farm Yard.
- Someone ,(usually Andrew ) will give an introductory talk about Claremont, some health and safety, a brief description of the Welly Walk and the do's and don'ts of the visit before setting off.
- Normal times for the Welly Walks are 10am-12pm and 1pm-3pm ( these can be changed if necessary).
- At the end of the visit the pupils are brought back to the farm yard for a final summary of the visit.

**Accreditation:**

We are CEVAS accredited and have over 2 years experience with hosting farm visits.

**Evaluation Form:**

This visit is provided free of charge. In order for us to be able to claim a payment as part of our *Environmental 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.

Tel: 01902 693218

You may also write to:

Environmental Stewardship Permissive Access Team  
 Natural England  
 Incentive Scheme Services Team  
 Eastbrook  
 Shaftesbury Road  
 Cambridge  
 CB2 8DR

[email : Environmental Stewardship Permissive Access](mailto:Environmental Stewardship Permissive Access)

## **Section 2: 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.

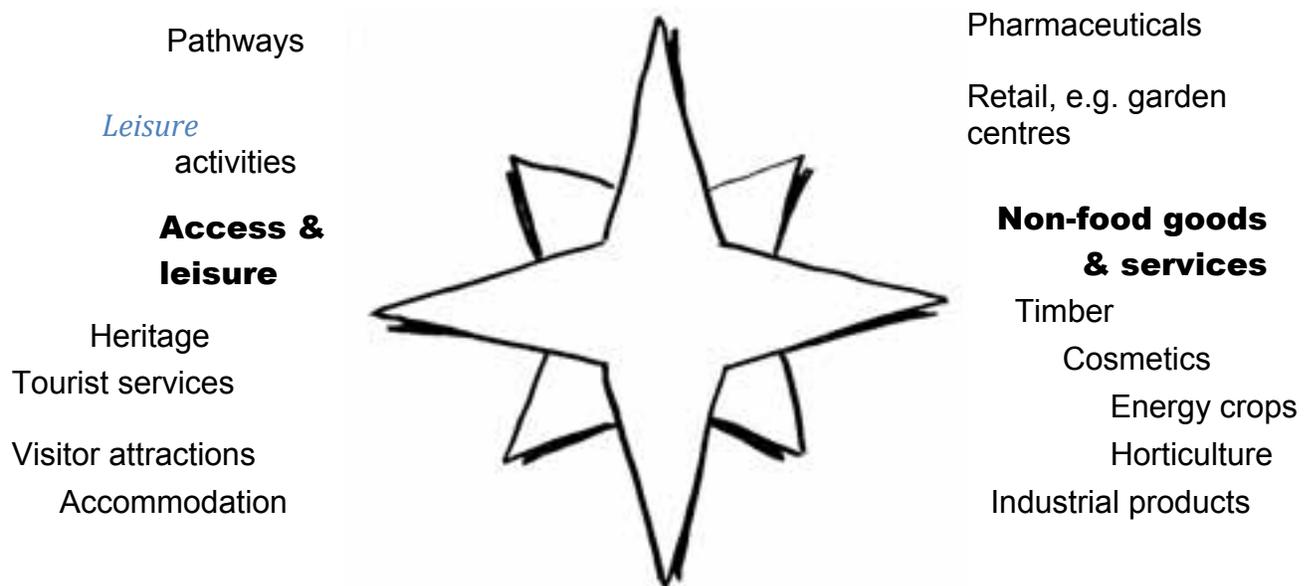
Please note that we regularly update this Teachers Information Pack. It would be greatly appreciated if following your visit you pass to us any lesson plans, activity ideas or worksheets that have been successfully used on our farm so that they can be incorporated into our pack if appropriate. Please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

## Learning opportunities

### Scope of Work

Fruit and Vegetables  
Food processing      Retail, e.g. farm shops  
Co-operatives      Herbs      Dairy products      Meat  
Drinks and beverages      Farmers' markets      Speciality products

Sugar      **Food production & services**      Cereals

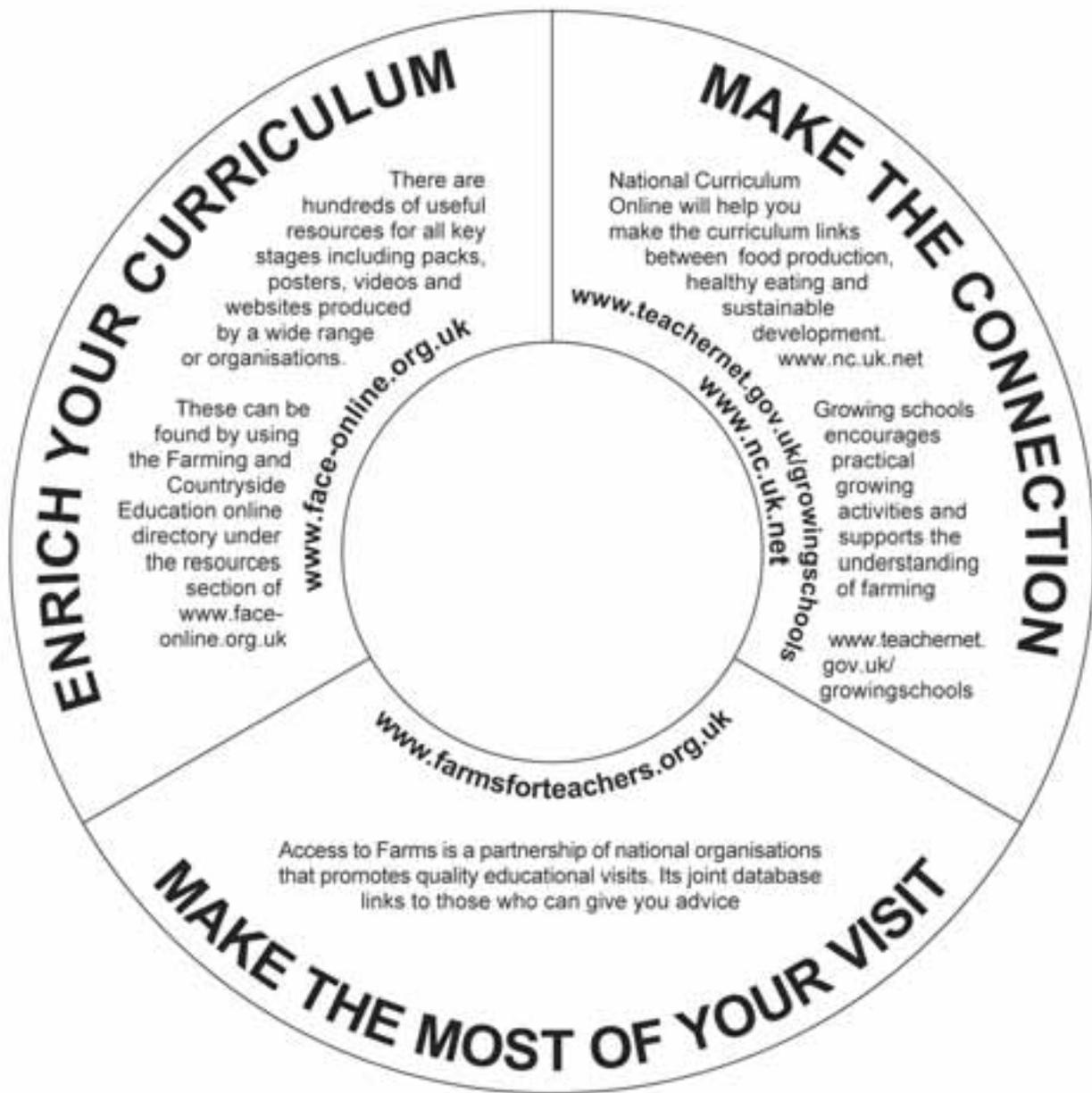


### Environmental management

Nature Reserves      Woodlands      Wildlife conservation  
Archaeological conservation      Habitat maintenance & creation

#### *Landscape management*

There are many ways in which farming and growing can enrich the curriculum. Some examples from the Department for Education and Skills *Growing Schools* initiative are included above.



## **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.

## **Section 3: 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 the web site.

### **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.

- 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:

- always wash their hands thoroughly before and after eating.(this is if they are eating lunch at the farm).
- eat only food that the staff at Claremont have said is ok to eat, or that has been brought by themselves.

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 over fences, gates, machinery, etc.
- listen carefully, and follow the instructions and information given by the farm staff

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 an allergic reaction (e.g. swelling, feeling nauseous) after a visit, advise them or their parent/guardian to visit the doctor and explain they have recently visited a farm.

### **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](http://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](http://www.countrysideaccess.gov.uk). Education packs are available from [countrysidecode@face-online.org.uk](mailto:countrysidecode@face-online.org.uk)

## How to behave on the farm

If you walk with your group leader, it is safer and will not frighten the animals.



The animals have a balanced diet so avoid feeding them, unless asked to.

Climbing on walls, fences or animal pens can be dangerous.



Do not handle farm equipment or machinery unless permitted to do so by farm staff



## **SECTION 4: The Farm**

### Farm Profile



Claremont farm is an arable farm, 250 acres/100ha in size.

Arable means it has no livestock and grows fruit and vegetables.

Claremont has a mixture of soil types, from heavy clay to light sandy soil.  
Claremont is a family run farm.

It is a tenant farm, which means it is rented. The Pimbley family has farmed it for over 100 years. Andrew and Guy are the 4<sup>th</sup> generation of Pimbley family to farm the land at Clatterbridge, Wirral. Their parents, Ian and Pauline are still massively involved in the day to day running of the farm.

The farm employs the equivalent of 9 people full time. This is made up of full and part time, seasonal workers and the Pimbley family.

Claremont Farm is part of the Higher Level Environmental Stewardship scheme. This means Claremont has specific environmental and cropping commitments that encourage the natural flora and fauna to thrive. Examples of this can be found around the farm with 8m buffer strips surrounding crops with natural regeneration or special pollen and nectar mixes planted.

A wide variety of animals can be found at Claremont, including Barn owls, Buzzards, Pheasants, Partridge, Lapwings, Brown Hares and Foxes.

Claremont Farm produces its soft fruit and asparagus to the highest level under the assured produce scheme. This means it displays the red tractor logo on its products as a guarantee of how it's produced.



Many crops are grown at Claremont:-

The combinable crops are-

Wheat

Barley

Oilseed rape

Pick Your Own Fruit-

-Strawberries

-Raspberries

-red and blackcurrants

-Gooseberries (green, golden and red)

-Tayberries (a cross between a raspberry and blackberry).

Vegetables-

-Potatoes

-Sprouts

-Carrots

-Broccoli

-Cauliflower

-Cabbage ( savoy, drumhead, summer and red)

-Kale

-Beetroot

-Specialty Crops

-Asparagus

-Indoor Strawberries

-Rhubarb

-Pumpkins

-Sweetcorn

-Courgettes and Courgettes flowers.

Claremont has also diversified and now offers:-

-Farm Shop and Deli



-Coarse Fishery



-Claremont Kitchen (running cookery workshops and



events)

-Wholesale delivery service to local restaurants and other food outlets.



-Educational access (Welly Walks, Open Farm Sunday, Talks etc).



-Host of the Wirral Food and Drink Festival (now in it's fifth year and attracts over 20,000 people).



Claremont farm is a modern, interactive, working farm, integrating farming, education and entertainment.



## **Welly Walks with Farmer Andrew at Claremont Farm**

A unique chance to walk the fields with Andrew, harvesting the seasonal produce, hearing about the history of the farm, how it has developed over the years, food production, working with the environment and all the trials and tribulations of modern day farming in the UK.

**Andrew has worked all over the globe, from tobacco farming in Zimbabwe to cattle ranching in Venezuela. Drawing on all his past adventures and tales of eating everything from cane rat and grass hoppers to wild bore and piranha fish, every walk is an experience in itself, guaranteed not only to enlighten but entertain you.**

The school Welly Walks are normally 2 hours of fun and discovery. These sessions will take you across the fields at Claremont where students learn about the seasonal food production from table top indoor strawberries and the outdoor soft fruits, to potatoes, rhubarb and a variety of vegetables. Pupils will learn where their bread comes from and processes surrounding crop harvesting. The walks will also show the diversity of the environment and wildlife to be found whilst farming on the urban fringe.



Welly Walks run all year round but the best time to book in is from the beginning of May to the end of August, when we guarantee there will always be something to pick and taste on the walk.

Walks are usually 10am-12pm or 1pm-3pm

For more information call Andrew on 07785783408 or visit

[www.claremontfarm.co.uk](http://www.claremontfarm.co.uk)

Or e-mail us at [thefamily@claremontfarm.co.uk](mailto:thefamily@claremontfarm.co.uk)

Background information such as the Why Farming Matters Teachers Pack for primary and secondary schools can be downloaded from our website (schools page), or can be found on the FACE (Farming and Countryside education) website.

## **Section 5: What your farm has to offer**

### **Areas available for field work:**

e.g.:

- woodland
- hedges ( ancient hedgerows)
- farm buildings/machinery
- ponds/water courses
- different soil types
- hay meadows / pastures
- various vegetable crops
- indoor strawberry production
- soft fruit production