CHISWICK HOUSE & GARDENS TRUST



School Visits to the Kitchen Garden

at Chiswick House & Gardens

Kindly supported by:

Made possible with Heritage Fund

THE LINBURY TRUST

OHS ORCHARD HOUSE SCHOOL

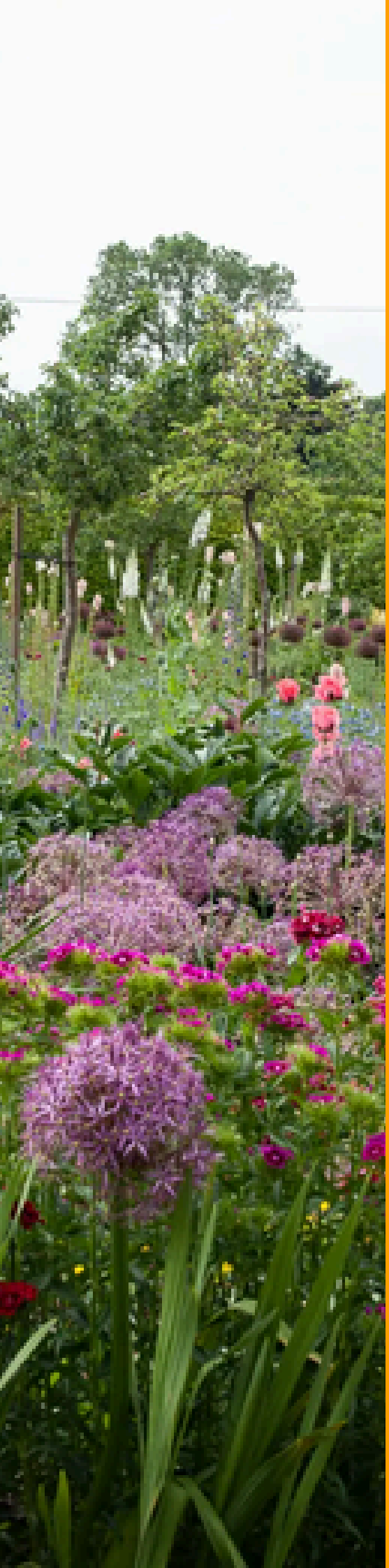


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Chiswick House & Gardens

Designed by architect and designer William Kent and Richard Boyle, the third Earl of Burlington, Chiswick House & Gardens was built between 1725 and about 1738 as a pioneering example of the English Landscape Movement. First created as a site for larger-than-life parties, the House has since lived many lives, from hosting Queen Victoria herself to operating as a mental health institution from 1892 to 1928.

The House opens its doors to visitors every summer and welcomes group tours all year round. Walk through its the sumptuous rooms, marvel at its collection of paintings and discover the stories of its previous residents.



The Kitchen Garden

A walled haven with a 350-year history, Kitchen Garden is a thriving, productive space that is open to the public for free, where local community groups meet, garden, get creative and feel at ease. It's also where we grow a broad range of produce for sale and for donation to local food charities.

With diverse seasonal planting, new plants blooming and harvesting taking place at least nine months of the year, no week is ever the same in the Kitchen Garden. We are constantly evolving to adapt to our community's needs and responding to the impact of climate change. By investing in the future of this 17th century space, we will ensure it remains a useful, welcoming, sustainable and beautiful place to visit for generations to come.

Today it works as a living classroom where we learn about plants, food, nature and how things grow and become food for us humans.



From Seed to Spoon: How Plants Become Food



From Seed to Spoon: How Plants Become Food sessions run throughout the year at following times:

Monday: 10:30-12:30 or 1:00-3:00
Tuesday: 10:30-12:30 or 1:00-3:00
Wednesday: 1:00-3:00
Thursday: 10:30-12:30 or 1:00-3:00
Friday: 10:30-12:30 or 1:00-3:00

Email **Schools@chgt.org.uk** for availability.

For many children, the journey food takes before it reaches a plate can feel distant or invisible. Fruit and vegetables are encountered in shops, kitchens and dining rooms, often with little opportunity to see how they begin, what they need to grow, how they change with the seasons, or the work and knowledge involved in producing them.

During **From Seed to Spoon: How Plants Become Food**, students can see seeds germinate, plants grow, crops ripen and how food is harvested. Children can touch, smell and taste what is growing. They can investigate roots, leaves, flowers and fruit; what plants need; search for ingredients; prepare food; and understand connections between soil, weather, biodiversity, nutrition and what appears on their plates.

Based within our 350-year-old heritage site in West London which has a long history of cultivation, horticultural knowledge, food production and community wellbeing. Our Kitchen Garden makes that history tangible through practical activities and learning resources, the programme brings together **food education, plant science, horticultural heritage, outdoor learning and wellbeing**.



From Seed to Spoon: Early Years & KS1

Exploring The Anatomy of Plants & The Plant Lifecycle
Students will embody the journey of a seed as it grows, exploring the different parts of the plants, the importance of the water cycle and the lifecycle of plants.

Kitchen Garden Tour & Tasting
Guided by our learning facilitators, students learn about the different quarters in our Kitchen Garden, finding seasonal points of interest, including sensory exploration and tasting fresh produce harvested for your visit.

Kitchen Garden Chef Scavenger Hunt
Students will go on a scavenger hunt to identify what seasonal ingredients are growing in the kitchen garden and what meals could be made with the produce they find.

Seasonal Activities: Cooking & Gardening
Students will be able to take part in a variety of different seasonal cooking or gardening activities across the year. These change across the seasons, meaning no two sessions are the same.











From Seed to Spoon: KS2





Exploring The Anatomy of Plants & The Plant Lifecycle
Students will embody the journey of a seed as it grows, exploring the different parts of the plants, the importance of the water cycle and the lifecycle of plants. Examples of the anatomy of plants are demonstrated from produce or flowers grown from the kitchen garden.

Kitchen Garden Tour & Tasting
Students explore the different quarters in our Kitchen Garden, finding seasonal points of interest and tasting fresh produce guided by our learning facilitator. Students will seee the: Flower Quarter, Vegetable Quarter, Mushroom Logs & Fungi, Insect Habitats, The Mulberry Tree, The Fruit Cage, Herb Garden

Kitchen Garden Chef Scavenger Hunt
Students will go on a scavenger hunt to identify what seasonal ingredients are growing in the kitchen garden and what meals could be made with the produce they find. Your challenge is finding a variety – different types of plants, identifying what looks freshness, fruits and vegetables of different colours and tastes that go well together.

Seasonal Activities: Cooking & Gardening
Students will be able to take part in a variety of different seasonal cooking or gardening activities across the year. These change across the seasons, meaning no two sessions are the same.



From Seed to Spoon: Seasonal Changes



Visiting the Kitchen Garden in Spring

No one visit to the Kitchen Garden is the same! In the spring, students will get to explore the Kitchen Garden and taste what fresh produce is growing. Across the week, learners will have a chance take part in two of the following extended activities: getting stuck in with seasonal gardening tasks in our learning yard, make a fresh herbal tea from our tea garden or make their own paper pots to start off the growing season.

Visiting the Kitchen Garden in Summer

No one visit to the Kitchen Garden is the same! In the summer, students will get to explore the Kitchen Garden and taste what fresh produce is growing. Across the week, learners will have a chance take part in two of the following extended activities: getting stuck in with seasonal gardening tasks in our learning yard, make a fruit cordial from fresh soft fruits or find a variety of seasonal ingredients in a Kitchen Garden scavenger hunt and write their own recipes.



From Seed to Spoon: Seasonal Changes



Visiting the Kitchen Garden in Autumn

No one visit to the Kitchen Garden is the same! In the autumn, students will get to explore the Kitchen Garden and taste what fresh produce is growing. Across the week, learners will have a chance take part the following extended activities: celebrate a time of harvest and find a variety of seasonal ingredients during a Kitchen Garden scavenger hunt. As a class, harvest, wash, prepare your own meal using the produce from the Kitchen Garden. Bring your own tupperware to bring leftovers back to the classroom!

Visiting the Kitchen Garden in Winter

No one visit to the Kitchen Garden is the same! In the winter, students will get to explore wilderness in the wider gardens and forage for green materials for their own evergreen decorations or story sticks. Don't fret about the cold, students will make their own warming herbal tea from the tea garden and learn about building bug hotels to support spring beneficial insects and pollinators for the next growing season.



From Seed to Spoon: Curriculum Links

"We like coming to these sessions as they are interactive. We've been to others where it's more 'sit down and learn', but here we're active, walking about and getting to touch and taste things." Teacher feedback

Early Years

- Discover the parts of plants and their roles and understand why plants are important.
- Interact with the habitat using their different senses.
- Children know the importance for good health of physical exercise, and a healthy diet, and talk about ways to keep healthy and safe.
- Practicing good listening skills outside of formal classroom environments.

KS1

- Explore a habitat using their senses.
- Identify and name a variety of plants (fruits and vegetables) in their habitats, including micro habitats.
- To understand what keeping healthy means; different ways to keep healthy and about foods that support good health.
- Understand where food comes from.

KS2

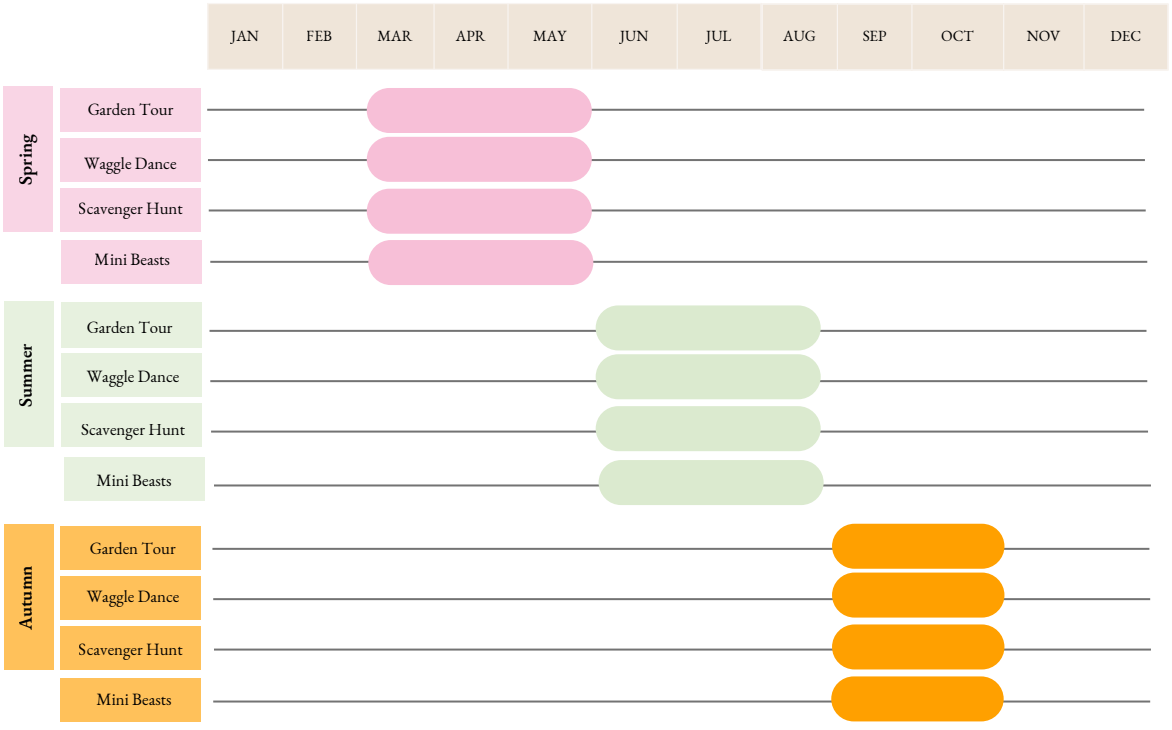
- Explore the requirements of plants for life and growth (air, light, water, nutrients from soil, and room to grow) and how they vary from plant to plant
- Identify and name a variety of plants (fruits and vegetables) in their habitats, including micro habitats.
- About food choices that support a healthy lifestyle and recognise what might influence these.
- Use the basic principles of a healthy and varied diet to prepare dishes



Busy Bees in the Kitchen Garden



Discover how bees and other pollinators help keep our Kitchen Garden alive, colourful and full of food. Pupils will learn about the different pollinators in the Kitchen Garden and how their hard work helps provide the food we eat. From the different types of bees and their habitats, to butterflies, flies and the myriad of mini beasts who help pollinate our growing fruit, vegetables and flowers.



Mon, Tues, Thurs, Fri : 10:30-12:30 or 1:00-3:00
Wednesday: 1:00-3:00

Email Schools@chgt.org.uk
to check session availability



Busy Bees: Early Years & KS1







1. Exploring The Anatomy of Plants & Pollination
Learners will follow the journey of a kitchen garden bee and how they support plant pollination. They'll learn how pollination works and get an up close and personal look at the varied anatomy of our growing flowers.

2. How do Bees Communicate? They Dance!
Students use movement and role play to understand how different pollinators transfer pollen between flowers and how bees communicate through dancing!

3. Chiswick Apiaries
Students will get an opporunity to learn about the apiaries we keep on site and the work our volunteer beekeepers do. They've generously helped up set up a visual dummy hive, for students to learn about our bess and how they help us produce Chiswick House and Gardens honey! Don't forget to try on a beekeeping hood!

4. Pollination Scavenger Hunt
Students take on the role of 3 different pollinators and search the garden for their favourite flowers and plants.

5. Mini Beast Observations & Habitats
Students explore our bee and bug habitats in the Kitchen Garden and learn how flowers, herbs and insect-friendly spaces support pollinators.



Busy Bees: KS2



1. Exploring The Anatomy of Plants & Pollination
Learners will follow the journey of a kitchen garden bee and how they support plant pollination. They'll learn how pollination works and get an up close and personal look at the varied anatomy of our growing flowers.

2. How do Bees Communicate? They Dance!
Students use movement and role play to understand how different pollinators transfer pollen between flowers and how bees communicate through dancing! Students take turns playing the role of a scout bee and are challenged to guide the rest of their hive it through the bee's own waggle dance.

3. Chiswick Apiaries
Students will get an opporunity to learn about the apiaries we keep on site and the work our volunteer beekeepers do. They've generously helped up set up a visual dummy hive, for students to learn about our bess and how they help us produce Chiswick House and Gardens honey! Don't forget to try on a beekeeping hood!

4. **Pollination Scavenger Hunt**
Students take on the role of 3 different pollinators and search the garden for their favourite flowers and plants. Students are then tasked with taking a close look at these pollinators favourite flowers and writing up their own classification and observation journal.

5. **Mini Beast Observations & Habitats**
Students explore our bee and bug habitats in the Kitchen Garden and learn how flowers, herbs and insect-friendly spaces support pollinators. Students are encouraged to go on their own mini-beast hunt to see which insects they can find and identify



Busy Bees: Curriculum Links

"This was a great local, hands-on experience for students to actually see the parts of the plants and reinforce their understanding of pollinators. It reduced fears over bees and my class remained calm and inquisitive! " Teacher feedback

Early Years:

- Name the different kinds of plants.
- Understand that pollination helps plants make seeds and fruit.
- Recognise bees, butterflys, hoverflies as important pollinators
- Observation skills

KS 1:

- Name the main parts of a plant.
- Understand that pollination helps plants make seeds and fruit.
- Recognise bees, butterflys, hoverflies as important pollinators and how they communicate
- Understand how insects act as a natural pest control for growing plants.

KS 2:

- Explain how pollination leads to fertilisation and seed production.
- Understand plant reproduction.
- Investigate the relationship between pollinators, food production and biodiversity.
- Understand why pollinator decline affects ecosystems.
- Classification and observational skills

Self-Led Visits to the Kitchen Garden



Use our Kitchen Garden as your classroom!

Monday: anytime between 10:30- 2:30
Tuesday: anytime between 10:30- 2:30
Wednesday: anytime between 12:30- 2:30
Thursday: anytime between 10:30-2:30
Friday: anytime between 10:30-2:30

Email **Schools@CHGT.org.uk** to check session availability. Booking required.

Self-Led teacher resources will be provided prior to you visit.

Please note that the Kitchen Garden is open to the public on Thursday and Fridays between March-October.

Self-Led Teaching Resources

These teaching resources are inspired by and written to be used in our historic Kitchen Garden. They provide ideas for self-led curriculum-based activities, linked to Art, History, Geography and Science. Themes explored through these curriculum subjects also include food growing, healthy eating and wellbeing.

The lesson plans have been designed for Key Stages 1 and Key Stage 2. They should be used as guidelines which can be adapted depending on the cohort of students. The resources aim to:

- Introduce children to the Kitchen Garden and give confidence to teachers to use the space.
- Explore and enrich opportunities for outdoor learning in a historic setting.
- Easily adapted to include any curriculum topic.
- Easily adapted to the season and what is growing in the Chiswick House Kitchen Garden.
- Include extension activities in-school after the visit.

These resources have been developed in partnership with experienced outdoor learning practitioners Let's Go Outside and Learn and made possible with kind funding from The National Lottery Heritage Fund and The Linbury Trust.

LET'S GO OUTSIDE AND LEARN

Made possible with Heritage Fund

THE LINBURY TRUST

Admission



School session prices

Facilitated session non-fee-paying schools	**£150**
Facilitated session fee-paying schools	**£210**
Facilitated session schools with 25% or more pupils eligible for Pupil Premium	**£90**
Self-Led	**£30**

*All school visits must be booked in advance via our school visit booking form.

Payment

Payment is required in advance. We issue an invoice by email as soon as you book a visit, with a 30-day payment term applying. Payment must be made in order to confirm the booking. If your booking is happening 4 weeks or less prior to your visit date, payment must be made upon reception of the invoice in order to confirm the booking.

If we do not receive payment within the terms above, we cannot book or carry out any more sessions for your school until you pay the balance.

Cancellation

If you need to cancel your session, please email schools@chgt.org.uk. If you give more than 4 weeks notice, there will be no charge and we will suggest new available dates when you can reschedule your session.

For 2 to 4 weeks notice, we will charge 50% of the cost. Please note that sessions cancelled within 2 weeks of the booking date will be charged the full amount.



Before visiting

Please read our essential information before booking a school group visit.

What to bring and wear

- Comfortable shoes suitable for walking outdoors
- Weather-appropriate clothing
- Rainwear, if needed
- A water bottle
- Snack and packed lunch, if staying over lunchtime
- Bag storage for pupils and attending adults provided on site.

Please note that sessions take place outdoors, so pupils should be prepared for changing weather conditions.

Safeguarding and adult supervision

Accompanying adults are responsible for supervising students throughout the visit, including during workshops, and must remain with pupils at all times.

We require the following adult-to-pupil ratios:

EYFS / KS1: 1 adult to 6 pupils
KS2: 1 adult to 8 pupils
KS3/4: 1 adult to 10 pupils
Post-16: 1 adult to 15 pupils
SEND: 1-to-1 support as required

Please complete your own risk assessment before your visit. Pre-visits to the Kitchen Garden can be arranged from 9:00am–3:30pm, Monday to Friday, seasonally and depending on staff availability.

For further information or to request a copy of our safeguarding policy, please email schools@chgt.org.uk.

Allergens

The Kitchen Garden contains a variety of plants, herbs, fruits and vegetables, which may vary depending on the season. Guidance for general information about what may be growing during your visit will be provided with your booking confirmation.

If any pupils have severe allergies, we strongly recommend that teachers arrange a pre-visit before the scheduled workshop.

How to get here



Address

Chiswick House & Gardens, Burlington Lane, Chiswick, London W4 2RP

For Google Maps, please use: W4 2QN / Latitude: 51.483279 / Longitude: -0.258700

By train:
Chiswick Railway Station is approximately a 13-minute walk from the Burlington Lane Gate.

By bus:
• 190: Hammersmith–Richmond
• E3: Greenford–Chiswick
• 209 (previously 533): Chiswick–Mortlake Cemetery
Buses run regularly, approximately every 17 minutes during morning and evening periods.

By tube:
Turnham Green Station on the District Line is approximately a 20-minute walk away. Alternatively, take the E3 bus from Turnham Green to Stop L, Chiswick House.

By bicycle:
Bike racks are available at park entrances and around the House and Café.

Coach parking:
Coach parking is not available inside the gardens. We advise coaches to drop visitors off at the bus stop on the A316, just before the Hogarth Roundabout. Visitors can then enter through the Great Chertsey Road Gate, with Chiswick House directly in front of them.

Coaches can park on Staveley Road. Although the council has introduced new restrictions, these are marked “except buses,” which includes coaches. Drivers may also access the grounds from the Staveley Road entrance.

For more information, please visit our Getting to Chiswick House & Gardens page.

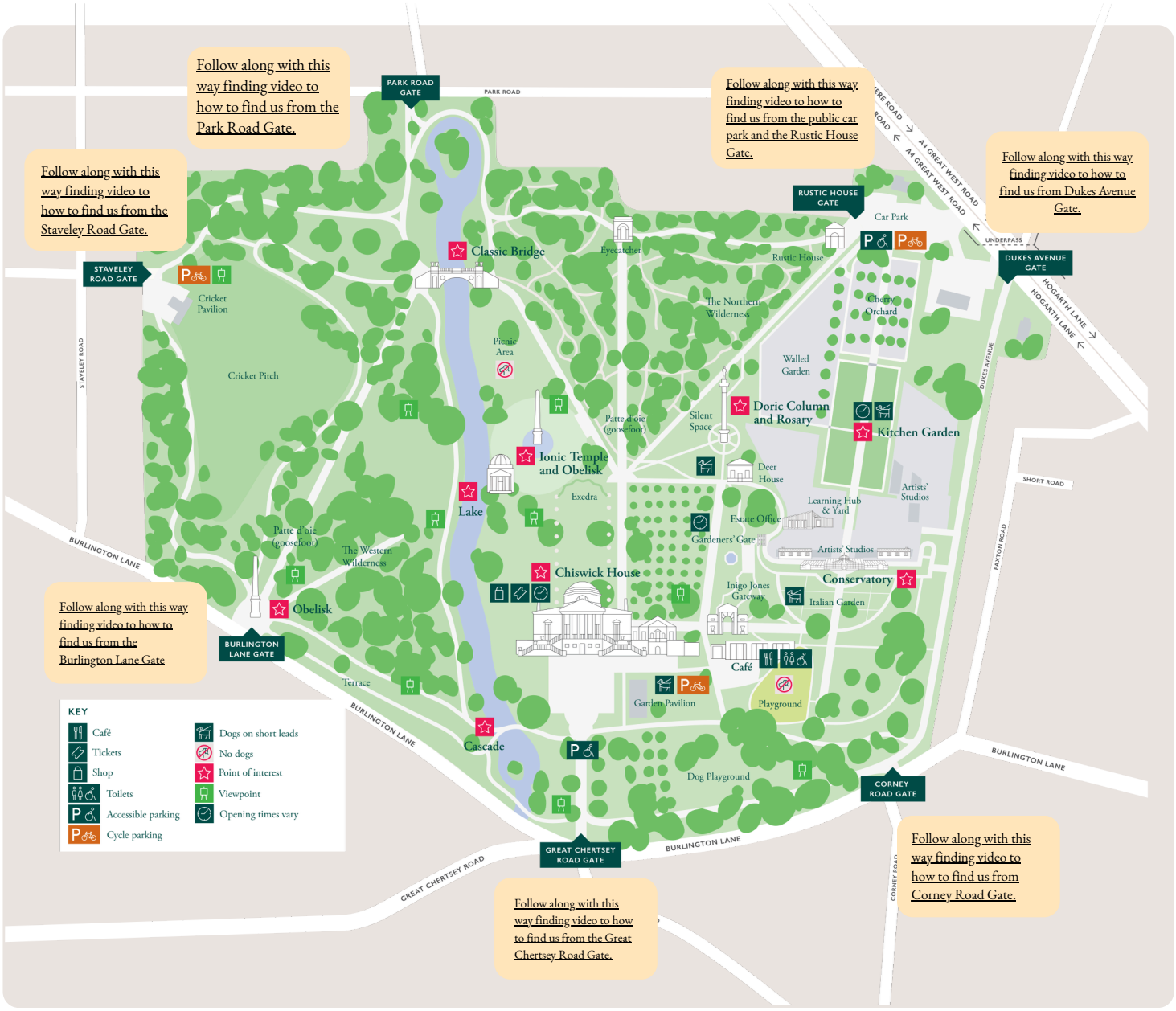
How to get here: Site Map



How to find the Learning Hub

See our guided videos on how to find the learning hub from each of the park gates. Click the gate name to open the guide in a new tab.

Email schools@chgt.org.uk for a plain text and image access version.





FAQs

1. Booking & Payment
All school visits must be booked in advance through our school visit booking form. Once your booking details are confirmed, an invoice will be sent to your school. Payment must be completed before the visit is confirmed.

2. Cancellation
If you need to cancel your session, please email schools@chgt.org.uk. If you give more than 4 weeks notice, there will be no charge and we will suggest new available dates when you can reschedule your session. For 2 to 4 weeks notice, we will charge 50% of the cost. Sessions cancelled within 2 weeks of the booking date will be charged the full amount.

3. Group Size & Adult Ratios and Adult Roles
The maximum group size for a school session is 30 pupils. Attending adults are in addition to this amount.

Adult-to-student ratios:
EYFS / KS1: 1 adult to 6 students
KS2: 1 adult to 8 students
KS3/4: 1 adult to 10 students
Post-16: 1 adult to 15 students
SEND: 1-to-1 support as required

Accompanying adults are responsible for supervising students throughout the visit, including during workshops, and must remain with students at all times.

4. Pre-visits & Risk Assessments
Schools must complete their own risk assessment before visiting. Pre-visits to the Kitchen Garden can be arranged from 9:00am–3:30pm, Monday to Friday, seasonally and depending on staff availability. Please email schools@chgt.org.uk.



FAQs

5. Weather & Outdoor Learning
Sessions can still run in light rain. Please make sure students wear weather-appropriate clothing and footwear. If the weather makes the session unsafe, the Learning team will discuss the best option with the school.

6. Lunch & Café
Students may bring packed lunches if they are staying over lunchtime. School groups are allowed request use of our Clore Learning studio, Learning Yard or the Kitchen Garden table area if you wish to eat onsite. Alternatively, you can use the picnic area in the wider gardens. There is a cafe on site for teachers and accompanying adults to use outside of workshop time.

7. Accessibility & SEND
Please let us know about any access needs when booking so the Learning team can discuss how best to support your group. 1-to-1 support should be provided as required by the school.

8.The kitchen garden is a working and shared space.
We would be very grateful if children could be reminded before and during visits that the Kitchen Garden is not a playground environment. To help keep everyone safe and ensure the space remains enjoyable for all visitors, we ask that pupils:

- walk rather than run through the garden
- stay with their group leaders at all times
- avoid climbing, kicking stones, or straying into working areas
- remain mindful of volunteers and staff carrying tools or equipment
- help maintain the calm and peaceful atmosphere of the gardens