

# Y2 LOCAL HISTORY STUDY

## WORSBROUGH MILL: FROM FIELD TO FLOUR



### HISTORY

What we should already know:

As Historians we will:

- Understand common words and phrases relating to the passing of time.
  - Sequence people, events or objects taught so far.
- Ask a range of questions about the past (Who? What? When? Why?)  
Understand that a source provides information about the past and that there are different types of sources.

**Vocabulary:**

chronological order, anachronism, era, period, recently, old fashioned, traditional, impact, primary source (first hand evidence), secondary source (second hand evidence), viewpoint, investigate, experts, research, evidence, fact



### APPLICATION

We will showcase our historical learning by delivering a school assembly.

### HISTORY KNOWLEDGE

- Know that Worsbrough Mill is a 17th Century water mill
- Know that Worsbrough Mill is a working water mill using waterpower from the river Dove
- Know the history of Worsbrough mill and how the local area has changed over the years
- Know the significance of the water mill on the local area – farming etc.
  - Know about everyday life as a modern-day Miller and compare it to the past
  - Know how the milling industry has changed over time

**Vocabulary:** flour, grind, grain, dough, miller, milling, process, wheat, 17th century, River Dove, waterwheel, machinery, corn, restore, engine room, waterpower, stoneground, organic

### WOW MOMENTS

Visiting a local landmark – Worsbrough Mill and completing a workshop.  
Baking our own bread.

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### DESIGN & TECHNOLOGY

#### What we should already know:

- Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function;
- Share their creations, explaining the process they have used

#### As Design Technologists we will:

- Use the basic principles of a healthy and varied diet to prepare dishes
  - Understand where food comes from

**Vocabulary:** fruit, vegetable, healthy, portion, look, taste, texture, smell, size, shape, colour, ingredients, techniques, chopping, peeling, grating, measure, weigh, safety, hygiene, non-standard, farmed, caught, grown, standard measures, labelled increments, prepare, cook, recipe, consistency, heat source, sweet, savoury, recipe



### APPLICATION

Baking our own delicious fresh bread and exploring healthy toast toppings.



**BE CREATIVE:** When we use descriptive vocabulary when taste testing.

**BE RESILIENT:** When we measure the ingredients for our bread and practise our kneading skills.

**BE WORLD-WISE:** When we learn about how life has changed in our local area over the past 100 years. When we learn about the journey of bread and discover the origins of different foods.