

Exploring Royal Kitchens

Teacher notes

Duration: 60 minutes

Meeting Point: Master Carpenter's Court

Learn about the foods cooked and consumed at Hampton Court Palace and the necessary roles required to deliver this.

Delivered by a costumed presenter in the Tudor kitchens, children will learn about the foods cooked and consumed at the palace and the necessary roles required to deliver this. The session supports historical enquiry through active exploration and participation.

Learning Objectives:

Children will:

- Understand the role of the different Tudor kitchen departments, and of those working there, through examining its fabrics and furnishings.
- Investigate what the Tudor kitchens tell us about life at Henry VIII's court.
- Draw conclusions about what it was like to work in a Tudor kitchen and make comparisons with their own lives.

National Curriculum Links

This session supports:

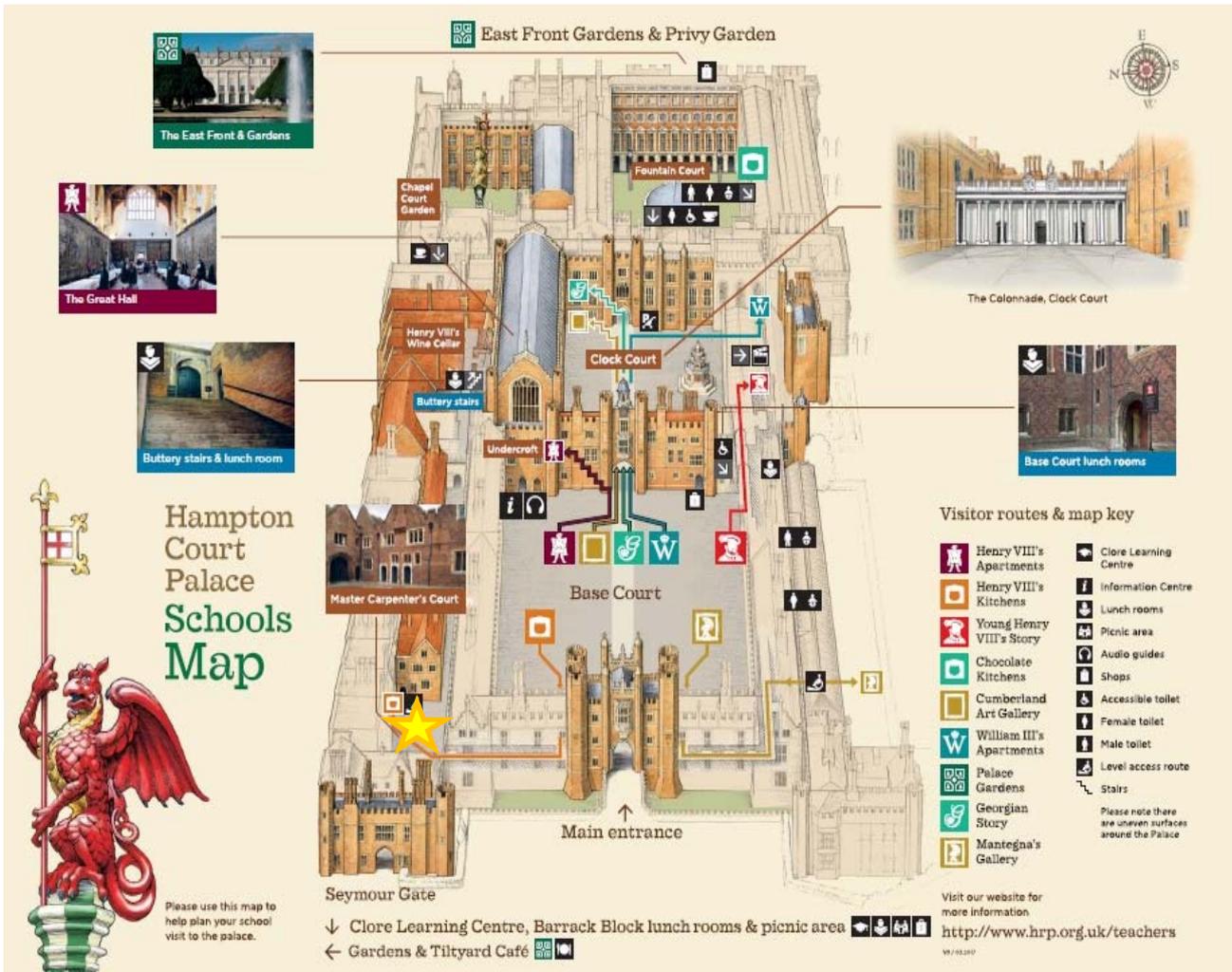
History

- Developing a chronologically secure knowledge and understanding beyond 1066.
- Understanding how our knowledge of the past is constructed from a range of sources.
- Understanding the methods of historical enquiry, how evidence is used to make historical claims.



During your session:

Please note that the 1:10 staff to pupil ratio which we ask for throughout your visit still applies during your learning session. We ask that sufficient adults remain with the group as they will be encouraged to join in with the session activities. For Health & Safety reason, our sessions are for a maximum of 35 pupils.



The session your group has booked with us takes place on the visitor route in Hampton Court Palace.

Please meet your workshop presenter in Master Carpenter’s Court, shown as a star on the map above. This is where your costumed session presenter will meet you at your allocated start time. We recommend being there a few minutes early.

For your information, parts of this session may include time outside so please encourage your pupils to dress accordingly.