

MÜHLERAMA

Industriemühle
Museum für Esskultur
Backschule

Baking Bread & Guided Tour of the Mill

To this day, bread is one of the most important aliments. But what is it all about? In this workshop the students get to know the main ingredients: flour, salt, yeast and water. Every child makes his/her own bread and learns how much time and power is needed for its production.

While the breads are baking in the oven, the children go on the tour of the mill: The imposing 100-year-old milling facility extends over three floors high up to the roof. There are various pieces of equipment everywhere. Wheels turn, straps hum; everything shakes and vibrates. During the one-hour tour with our miller, the children experience first-hand what it takes to produce one of the most important products of our diet: Flour.

Class size: Max. 25 children und 2 accompanying adults

Grade: From 3rd to 6th

Duration: 3 hours

Flat rate: CHF 450.– (incl. admission)
For public schools in the city of Zürich, the costs of this workshop will be assumed by the Stadt Zürich Schulkultur.

Booking and
consulting: Tue–Fri from 2–5pm via 044 422 76 60
or info@muehlerama.ch.

