



## Higher & Further Education and Special Interest Groups

Tucked away, in the smallest city in the UK, is a farm quite unlike any other. Dr Beynon's Bug Farm, is based within 100 acres of the Pembrokeshire Coast National Park and is dedicated to showcasing the wonders of invertebrates; that's 'bugs' to you and I. The Bug Farm is a research centre, working farm and is now home to a unique visitor attraction, founded by Entomologist and TV presenter Dr Sarah Beynon. Named as the 'best start up business in the UK 2016', adorned with award winning wildflower meadows and steeped in agricultural history, The Bug Farm provides inspirational and educational programmes for those working in academia, agriculture, business and ecology.

Also on site is the famous Grub Kitchen; café, restaurant and centre of entomophagy. Hailed as 'the first edible insect restaurant in the UK', Grub Kitchen has received international press and rave reviews. Dedicated to using sustainable protein sources and local produce, Grub Kitchen is committed to providing people with a full understanding of the nutritional and environmental benefits behind edible insects and insect farming. Together, The Bug Farm and Grub Kitchen combine to provide a unique experience; highlighting the importance of sustainable food production and the role of insects both in agriculture and on our plate!

The Bug Farm and Grub Kitchen are delighted to welcome University, College, Sixth-form and special interest groups here for half day and full day experiences as well as longer, collaborative research projects.

The most popular half day package is as follows:

- Entry to The Bug Farm site, including time to experience the Tropical Bug Zoo, Museum, Walled Garden and Farm Trail.
- Exclusive guided tour of either the Tropical Bug Zoo (available year round) with a focus on invertebrate behaviour or the Farm Trail (available April – October) with a focus on agriculture and British invertebrates.
- Entomophagy overview and taster session with Grub Kitchen's director and head chef Andy Holcroft.
- 1 hour lecture/presentation by Dr Sarah Beynon on desired subject.



# Lecture and presentation subjects include...

- The future of food and sustainable agriculture
- Ecosystem services provided by invertebrates
- The Bug Farm start up – Innovation in business
- Research case study: Dung beetles
- Presentations and lectures can also be delivered on other areas of entomology, entomophagy, ecology, conservation, business and agriculture if required.



We welcome groups from 8 to 60 people and can provide onsite camping if required for longer visits or field work.

For booking or further enquiries please email [info@thebugfarm.co.uk](mailto:info@thebugfarm.co.uk) or phone 07966 956357. The farm address is Lower Harglodd, St Davids, Pembrokeshire, SA62 6BX. We are open year round but cannot often accept large groups within the school holiday periods.



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### Pricing & Duration

#### **The Bug Farm Entry & Guided Tour**

£7.50+VAT per person

Duration: 2-3 hours (~ 1-2 hours self guided around the site + 45 minutes guided tour)

#### **Grub Kitchen's Entomophagy overview and taster session**

£4+VAT per person

Duration: ~ 30 - 45 minutes

#### **Lecture/Presentation by Dr Sarah Beynon**

£120+VAT per lecture

Duration: 45 minutes with 15 minute question and answer session

#### **Invertebrate survey at The Bug Farm or St Davids Airfield SSSI or Dowrog Common SSSI (Both sites border The Bug Farm and are easy walking distance)**

£5 per person

Duration: ~ 1.5 hours



### Contact

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