

# Green heritage projects : the bread oven

Our wood-fired bread oven was built as part of the Beer, Bread and Honey project in 2016 to celebrate the green heritage of our site, and made a comeback in 2021/22 after sitting dormant for some time.



*Image: the bread oven with a fire crackling within, cooking at a temperature of 200°C .*

**50+**

staff demolished 20 pizzas at our staff 'thank you' event, spring 2022.

This year, baked goods from our bread oven have been warmly received at several campus events, including:

the University's autumn open day, where visiting prospective students and families were treated to a short talk with free bread, pizza and samples of our ale; at a Valentine's Day event, where pizza and bread rolls were cooked for students and staff; at a 'Thank You' event for staff in the spring; and at the Cathedrals Group Annual Chaplaincy Conference, where delegates were invited to decorate pizzas which were then cooked in the oven. The oven has proven a great focal point at all kinds of events and an excellent conversation starter, connecting staff and students over good food and our shared heritage.