



Kitchen Garden Guidelines

Rationale:

A Kitchen Garden Program was identified as a means to improve student engagement whilst at the same time delivering social benefits to all students.

Aims:

- To educate students in how and where things grow and to introduce the skills, understandings, healthy lifestyle and pleasures associated with gardening.
- To introduce food education to as many students as possible.
- To emphasise flavours as well as health benefits of fresh seasonal foods.
- To use low-fat, low sugar, low salt cooking methods.
- To grow the produce, where possible, in an organic environment using organic methods. This means without the use of pesticides, herbicides or weedicides in the school gardens where food plants are grown.
- To allow students to develop their social and emotional skills particularly in the areas of working cooperatively and working in teams.
- To educate students who have food and insect allergies how they can function safely in whatever circumstances they find themselves and still participate to enjoy the experience.
- For the students to produce artwork with environmental links, specifically designed for application into the Kitchen Garden.
- To integrate the Kitchen Garden program into the curriculum as an opportunity for further reinforcement of skills in literacy, numeracy, science, cultural studies and environmental sustainability.
- To invite the community: parents, other family adults, secondary students or community volunteers to be involved in and participate to help our students learn in the garden and/or kitchen program.

Implementation:

- Teachers will integrate the Kitchen Garden program into their curriculum planning so aspects are a regular part of many classroom tasks.
- Dishes cooked will reflect season by season the vegetables, herbs and fruit grown by the children in their organic gardens.
- Staff will follow KGP guidelines for safety when students with allergies (eg. nuts, eggs, citrus) are participating.
- First Aid emergency procedures are in place for the kitchen and the garden.
- A Kitchen/Garden coordinator will oversee staffing and timetabling.
- A Kitchen specialist will be responsible for cooking classes.
- Community volunteers will be encouraged to participate on a regular basis to support garden and kitchen classes.
- Relevant WHS guidelines as required by DfE will be followed.

Evaluation:


- Yearly evaluation against school budget and requirements of the school
- Kitchen Specialist positions will be reviewed annually.

Principal: Steve Cornish

Chairperson Governing Council: Nathan Voigt

Date: 28th July 2023

Signature: 

Signature: 

Review Date: 28th July 2024