



Kitchen Garden Program Coordinator and Specialists' Report

School name: Blair Athol North Birth to Year 7 School

Term: 2

Year: 2012

Each term we ask you to provide details on how the Program is progressing in your school, and to tell us of your successes and areas of concern. We are also always keen to hear about your star volunteers. If you have stories of particular note please highlight these to your Project Officer for development for our website or newsletters.

1. What has been happening in the garden? [Please attach 2 photos of your garden and garden classes, in original format.*]

The Garden Program began in Week 8 of Term 1 with Sam Cassar, Garden Specialist in a site under development. James Potter was our Landscape Consultant, preparing plans and offering his team in the development of the infrastructure of the site - levelling ground, marking, development, building and filling of garden beds, trellising, installation of irrigation system, design and building of Chicken Coop, pathways and organising deliveries of soil, compost, mulch and rubble. Sam and Michael Hassett (Learning Advisor with role in connecting the curriculum to SAKGP) met with and presented at Prospect Lions Club meeting the concept of supporting the program at BANB7. Outcome of this was a donation of \$1000 for tools to support the program plus a commitment to finance/build the student learning area gazebo. They also recently donated a potting table and shelving for storage in the garden shed. The completion date of this is proposed to be during Term 3.

Construction of all garden beds, trellises for climbers, shade/propagation house and chicken coop now complete. Irrigation to all beds is in place. We are currently working on drainage issues with Spotless, Public Private Partnership (PPP). Beds have been planted out with seasonal vegetables and ornamentals. Some fruit trees and climbers are now in place - fig, lemon, mulberry, kiwi fruit, banana plants, raspberry. Hedge of Wormwood has been planted alongside Chicken Coop. Compost bays are currently under construction. First fix of shelving completed in shed with additional storage being organised with Prospect Lions Club. The outdoor teaching area / gazebo is a joint project with Prospect Lions Club - proposed completion during term 3. Hay bales are currently being used for student seating during introduction at beginning/end of sessions.

Volunteers were sought from the school community and word of mouth / contacts / school community. In the Garden we have Mike, Jamie, Megan, Ceridwyn, with Jodi on standby. Recently, Nick joined our volunteers group, having become interested in the program at Elizabeth Downs PS. He will work on a Friday and provide some much needed maintenance

and carpentry skills in collaboration with Sam and James, and joining Jodi and the Kitchen classes in sharing their cooking. Our Community Development Coordinator has also made contact with local groups informing them of our program and enlisting their support at a recent barbecue meeting.

Garden classes (8) have now been operating for over a term, on a fortnightly rotational basis - see attached timetable.

2. What has been planted in the garden?

See attached Planting document as at end of Term 2 2012.

3. What has been happening in the kitchen? [Please attach 2 photos of your garden and garden classes, in original format.*]

Jodi Rimmer, our Kitchen Specialist, was appointed in January with sessions starting at the beginning of term 2. With such an early appointment, Jodi was instrumental in the design and fitting out of the existing Kitchen in the BANB7 new school build during Term 1. She also volunteered in the Garden program, enabling her to get to know our students and being a part of the initial planting out of the garden. Jodi's Kitchen sessions for 8 studios have run on a fortnightly rotational basis on Thursday and Fridays since Week 2 Term 2.

With the experience of a term, it was proposed that Term 3 sessions run concurrently, ie Tuesday - Garden and Kitchen, Thursday - Kitchen. Our aim is to further integrate the experience for students and the program.

The Kitchen Volunteers are Lee, June, Peter, Barry, Liz, Judy and Robyn.

4. Please provide menus used in the kitchen over the last period [list here or provide as attachments].

All Term 2 recipes have been published to the school website:

<http://banb7.sa.edu.au/curriculum.htm>

5. Please provide examples of how the Kitchen Garden Program is appearing in other curriculum areas.

Staff were informed through meetings of the authentic learning opportunities the program presented for our students. Michael provided integrated 'Lotus' activities for Learning Advisors to use with students to engage and ignite their passion in the program.

With a Chicken Coop on the drawing board, two Year 3/4 Studios undertook the project of incubating chickens. 6 chickens were subsequently hatched under much scrutiny from the entire school. These fine specimens are now resident in their stately home in the garden. Children of all ages visit regularly to check on them, eagerly awaiting the first egg to be laid!

Design of garden beds - students worked with Michael Hasset on the design of garden beds, incorporating Maths concepts of measurement and volume.

Journal writing - digital notebooks

Maths - measurement. Length of knuckle = 2cm. What you can do without a ruler!

Literacy - preview recipes prior to sessions. We have noticed increased vocabulary used by students that can be directly related to these experiences.

Integrated curriculum support - Michael created 2 Lotus diagrams for children to explore curriculum links to garden and kitchen. Students and Learning Advisors have the choice of accessing activities via Curriculum/Subject or Multiple Intelligences approaches.

Art & Literacy - Art Journals in Year 3/4 Studios. Children on return from garden create pencil sketches of changes they have noticed while learning in this space. Design and painting of tyre beds for ornamentals.

Science - research and promotion to school community of diet of poultry. Data gathering and representation.

Soil analysis (increased depth in concept understanding and application to plant choice and plantings) to be a focus in Term 3.

6. What successes or interesting quotes from children/parents/staff can you share? [Please attach examples of children's work where appropriate.*]

When I see children seeking out our specialists on their days at school to help, I believe this is a program that inspires children to learn. We aim to harness this motivation to expand the learning opportunities for our students.

Yellow 2 Student Reflections on the Kitchen and Garden

It is really fun to be in and it is exciting.

The way I feel about the kitchen is surprised because we get to cook all types of food.

I am surprised because we normally don't cook at school and we can taste different foods that we have never tasted before.

In the kitchen it is really exciting because we usually don't cook at home so it is a special feeling.

I feel grateful that we do cooking because other kids don't do it so that's unfair – we are lucky.

It is really exciting when we go there because we get to do new stuff.

The kitchen garden has been great because we know more now about cooking food and growing plants.

7. What difficulties are you experiencing within the Program?

Volunteers:

It has taken us some time to attract a pool of volunteers to support the success of programs in both the Garden and Kitchen areas. We are finding now, as the programs are established and the garden development and planting has developed, there has been increased interest by our community. Also, the stories from the volunteers about how much they enjoy and are rewarded by their involvement are being promoted throughout the school community. Our Community Development Coordinator provides a valuable link to organisations and people in our local vicinity and promotes the benefits of becoming a SAKG Volunteer.

Increased Specialist Time Allocation:

As the program has developed during Term 2, we see added benefits to children's learning across the whole school, Birth to Year 7, through extending sessions in the Garden to all Studios / Neighbourhoods, including the Children's Centre. We are currently exploring the possibility of 'Buddy' sessions in the Kitchen with Jodi. These initiatives are only possible with an increase in Specialist hours. We are very fortunate that Jodi has been very generous

by volunteering her time, initially as a Garden Volunteer and in setting up the Kitchen / Dining spaces. She has also provided an additional session for the Year 2/3 IELC Studio who are situated right next door to the Kitchen, becoming very excited by what they see each week. Planning is under way for a similar session for another Year 2/3 Studio.

8. Please nominate your star volunteer of the month and why. [Please attach a photo of your star volunteer, where possible.*]

Mike Leditschke (Garden) – involved from inception of program and supported all working bees. Mike’s skill in making connections to children’s learning at every opportunity is invaluable to the program’s success.

Lee Drew (Kitchen) – worked with Jodi every Thursday and the majority of Fridays. Lee completed the Community Foodies Program and has provided valuable support to Jodi in the Kitchen sessions. A willing helper with the cleaning up process each week, too!

Peter Birdsey (Kitchen) – A retired architect, Peter has supported the program each Thursday in Term 2. He comes with a cheery smile and a story or two share with the volunteers! Peter provides a male role model who is making connections with our students, while enjoying the company of fellow volunteers.



9. What has been happening at your school with fundraising, media, sponsorship and other community involvement?

Prospect Lions Club

Sam Cassar and Michael Hassett attended a members meeting to share specifics about the SAKG Program at BANB7, following Kay and Sam meeting with the President on site at

school. Subsequently, the Club has donated funds (approximately \$6,000) and assistance in building the central gazebo for whole class learning, planned for Term 3.

Links with the **Partnerships Group** and our Aboriginal community is coordinated by Debbie Grosse and Sonny Keeler. We are working to involve the community in Indigenous planting of beds in the Garden.

Media:

We aim to contact Messenger Press during Term 3 for local media coverage.

10. Do you have any other comments?

Our first Volunteers Lunch was held on the last Tuesday of term with students from 2 IELC studios preparing the spread. Also invited were our 1 staff and 2 student representatives on the SAKG Committee and Head of School Early Years. Waiters came from the Year 6/7 Studios. The afternoon provided a celebration of the success of both Garden and Kitchen Programs during Term 2. See attached photos.

*Please provide all photography in original high-res format.

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