



OSBORNE PRIMARY SCHOOL

KITCHEN/GARDEN PROGRAM POLICY

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. Receiving the grant from Stephanie Alexander Kitchen Garden Project (SAKG) was the impetus needed.

Aims:

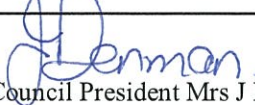
- To educate students in how and where things grow and to introduce the skills, understandings, healthy lifestyle and pleasures associated with gardening.
- To introduce pleasurable food education to as many students as possible.
- To emphasize flavours as well as health benefits of fresh seasonal foods.
- To use low-fat, low sugar, low salt cooking methods.
- To grow the produce as close to 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 SAKG guidelines for safety when students with allergies (eg. nuts, eggs, citrus) are participating. In the kitchen the use of a separate, designated work area may be necessary.
- 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.
- A Garden specialist will be responsible for garden classes.
- Community volunteers will be encouraged to participate on a regular basis to support garden and kitchen classes.
- Relevant OHS guidelines as required by DET will be followed.
- Child-safe zero tolerance of child abuse applies.

Evaluation:

- Yearly evaluation by the year level staff concerned on the integration of the program with the year 3 & 4 curriculum.
- Yearly evaluation of effectiveness against Strategic Plan aims.
- Yearly evaluation against school budget.
- Kitchen and Garden Specialist positions will be reviewed annually.

Approval Authority	 School Council President Mrs J Denman			Date	October 2016
(Signature & Date)					
Review Date	2020				
This policy was last ratified by School Council in August 2014					