

A focus on staff training has supported curriculum development and skills progression – Collingwood Primary School

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Our partnership with Food Nation

As a school we feel it is very important to ensure our pupils have a good understanding of food and its production. We want our children to have the knowledge to make healthy food choices.

Food Nation's North East Food Discovery Project offered an excellent, interactive approach to food education. It enabled pupils from across the whole school to get involved in different aspects of food production. Our KS2 children enjoyed visits to real working farms, and watched in awe as lambs were born. Year 2 enjoyed a series of allotment visits, where they were able to grow ingredients to make their own soup, which everyone agreed was delicious! The Food Nation team came into school to run cook and eat classes, teaching our children vital cooking skills. A group of our Year 6 children even had the opportunity to plan and run their very own smoothie stall.

What was next for us!

Our staff jumped at the chance to take part in Food Nation's teacher training sessions. This came just in time to prepare us for the increased emphasis on growing and cooking in the new D & T curriculum.



The staff training provided a holistic view of cooking with children, starting with planting seeds, all the way to the safe use of knives in the kitchen. It really embedded the importance of linking growing and cooking skills, to give children a deeper understanding of where their food comes from and how it is made.

What we have done so far...

The Food Nation team delivered a step by step series of training workshops focused on linking growing to cooking in the curriculum.

The first two workshops provided hands on experience of growing in the "Wor Lotty" Allotment. They provided essential information on what to grow and when, this information was compiled in an easy to use file for us to take back to school. Food Nation's expert gardener Anna even came into school to offer advice on what plants and herbs would be best suited for our garden.

The two following cooking sessions taught us easy methods for teaching children vital cooking skills. Our staff particularly enjoyed learning “the claw” to help children use sharp knives safely.



After our series of training sessions, we have fed back what we have learnt to the rest of our staff in a fun and interactive staff meeting. Our staff were very keen to try out the cutting techniques and are looking forward to trying some of the delicious recipes to enhance their cooking in the classroom.

What we hope to achieve from this training in the future and the impact we hope it will have...

We feel that the Food Nation’s training has really put growing and cooking at the forefront of our minds as we plan for the new curriculum. It has highlighted the importance of our school garden, as an outdoor classroom, and has helped us to ensure our curriculum shows progression in cooking skills from Nursery all the way to Year 6.

NOTES

Food Nation is a social enterprise based in Byker, Newcastle upon Tyne with a vision to inspire people about good food. North East Food Discovery was a Big Lottery Local Food funded project, funded for 4 years of which came to end March 2014.

Food Nation are looking to continue the teacher training work with schools through another enterprise called Food Adventures, of which is currently funded for Newcastle schools by the Newcastle City Council Public Health Department.