



School kitchen garden supporting learning across the school

Queen Anne First School, Windsor

Caterlink have helped set up over 60 kitchen gardens over the last few years. The company is keen to help children to become more aware of how our food is grown, how it should be nurtured through the growing process and the journey of "Farm to Fork".

The benefits our garden provides to the school, students and the wider community

After years of neglect and underutilisation, our school grounds are slowly but surely being transformed. The children are spending much more time outside, come rain or shine, and really appreciate learning through hands on experiences. They have been amazed about how successful they have been in growing their own food and how much they have enjoyed cooking and eating it! The quality of teaching and learning especially in Science is improving and we hope to extend this to more subject areas in the coming year. The installation of a shed next to the main growing area has given us a place to store all our tools and equipment. We have built up links with other local schools who have growing areas. In May our 'Green Team' with 2 members of staff visited a school in Maidenhead to share ideas and best practice. (See attached PowerPoint created by the children).

Using the garden to support the curriculum

This academic year all year groups from Reception to Year 4 have had access to the raised growing beds, herb garden and wooded area of the schools grounds. We also have a dedicated 'Green Team' of pupils who meet every week to plan and carry out a variety of initiatives related to the green curriculum and sustainable living.

This is how the Kitchen Garden has enriched our curriculum this year:

Science:

All pupils have had the opportunity to grow a variety of fruit and vegetables in our raised beds. This was linked to themed work on healthy eating, balanced diet, and the conditions plants need to grow. Practical investigations were also carried out on the best conditions for growing plants. The younger children spent hours searching for mini-beasts in and around the growing beds and were able to identify a number of creatures including ladybirds, stag beetles and of course slugs and snails for their work on local habitats.

Art:

All year groups have done observational drawings of the plants and animals in our growing areas.

Maths:

Children measured how tall different plants, e.g. sunflowers and beans grew. We also weighed our harvests of beans and potatoes.

ICT:

The children recorded their work with photographs and PowerPoint presentations.

SEN:

Children with Special Educational Needs have found our growing areas a place to be calm and relax and take time out from the demands of the classroom environment.



How our teaching and non-teaching staff have been using the facilities

All members of staff have been actively involved in growing produce this year. The Breakfast and After School clubs have also helped out with watering, weeding and eating the produce in the sandwiches they have at the end of the school day.

How our school will sustain a school garden in future years

We have recently established a 'Green Group' of parents, grandparents and teachers with expertise in the fields of horticulture and sustainability and allotments keeping. They will be working closely with the children to pass on their knowledge and skills. We have created a specific role within the school for a Science and Sustainability leader.

In July, the children's kitchen area was refurbished to make it more accessible and easier for the children to store, prepare and cook the produce they have grown. In the next academic year, we hope to purchase further water butts and compost bins to reduce costs and become more sustainable in the longer term. As the number of adults involved in the project increases, we plan to increase our area of production and grow more seasonal fruit such as raspberries, strawberries, and rhubarb. We plan to sell some of this produce to parents and the wider community to fund the purchase of seeds in future seasons. We have also saved seeds from crops grown this year to plant next year. We also plan to swap plants and seeds with other schools and gardening groups locally.

How we used the funding provided

| Children's Hand Trowels | £ | 138.00 |
|-----------------------------|----|---------|
| Children's forks | £ | 138.00 |
| Children's gardening gloves | £ | 120.00 |
| Fruit snips | £ | 42.00 |
| Leaf Collectors | £ | 36.00 |
| Leaf Sacks | £ | 26.25 |
| Spud Sacks | £ | 25.00 |
| Apple picker | £ | 30.00 |
| Adult Gloves | £ | 6.00 |
| Shears | £ | 10.80 |
| Cloche Hoops | £ | 27.00 |
| Clear Polythene | £ | 7.80 |
| Drill | £ | 116.66 |
| Wood Screws | £ | 9.99 |
| Shed | £ | 693.15 |
| Loppers | £ | 30.83 |
| Compost | £ | 240.00 |
| Skip | £ | 340.00 |
| | | |
| Total | £2 | ,037.48 |

Name: Mrs Judith Street
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