



Australian Government



Stephanie Alexander Kitchen Garden National Program Information Pack

The following guidelines are designed to help schools complete the grant application form found at <http://www.kitchengardenfoundation.org.au/grants-national.shtml>. Much of the information we would like to share with you is located on the Stephanie Alexander Kitchen Garden Foundation website and relevant links are provided throughout the following text.

The grants

Each successful school will receive a grant of up to \$60,000 to establish infrastructure suited to the implementation of the Kitchen Garden Program, namely the development of a productive vegetable garden and the construction of a home-style kitchen on the school grounds.

Implementation of the Program once the infrastructure is established requires the employment of two part-time specialists to deliver regular garden and kitchen classes – a Garden Specialist and a Kitchen Specialist – and the allocation of several hours per week to a Program Coordinator selected from the existing teaching staff. **It is important to note that funding is not available for the payment of these staff salaries and priority will be given to schools which can demonstrate that they can resource this component.**

Given the above, schools will need to draw on their own resources and community networks. To what extent will vary from one school to another, depending on the number of participating children, the number of hours the specialist garden and kitchen staff will need to be employed, and resources already in place. Accordingly, this detailed application process isn't just for us! It is designed to assist the pre-planning required by the school community as a whole to introduce the Kitchen Garden Program as a fully integrated component of the curriculum. Our feedback from schools in Victoria is that the process of gathering the required information, supporters, plans and ideas is a wonderful way to get everyone on board and a shared vision in place.

Schools which receive a grant from the Australian Government will need to demonstrate an initial commitment to continue the Program for two years and, in the longer term, work towards integrating the project into the school curriculum.

The Stephanie Alexander Kitchen Garden National Program is phased over four years. Grants will not necessarily be available in all States and Territories in the first year.

Establishing a Kitchen Garden Program will be worth the effort and the children will learn so much. I believe that some of what is learnt will continue to influence these students long after they have moved on from their years in the Kitchen Garden. The more entrenched the philosophy becomes in the school the richer the learnings can be.

Download the full letter from Stephanie at <http://www.kitchengardenfoundation.org.au/grants-national.shtml>.

Eligibility for the grants

The grants are open to all **Australian government schools with primary enrolments.**

Role of the Stephanie Alexander Kitchen Garden Foundation

Melbourne chef and food writer Stephanie Alexander developed the Kitchen Garden Program with Victorian school Collingwood College in 2001, and then established the Foundation in 2004 in order to support other schools in implementing the Program. The Foundation will provide expertise and guidance to successful applicant schools as they work through the implementation of their Kitchen Garden Program. The Foundation will host group training sessions at key stages of infrastructure building, staff recruitment and Program commencement. A Stephanie Alexander Kitchen Garden Project Officer will oversee the progress of the new school Programs. The Project Officer's responsibilities will include directing the school to appropriate resources, facilitating a 'buddy' system, trouble-shooting and site visits. The Foundation has developed teaching materials and Professional Development opportunities to support specialist staff in the delivery of the Program. The Foundation will not be able to contribute financially to the 190 new schools.

Projected school enrolment 2009

The information you provide about the number of classes and total enrolment numbers for Years 3 – 6 provides an immediate snapshot of school 'size', and will help both you and us to calculate the infrastructure and staffing levels which will be required to deliver the Program.

The Kitchen Garden Program is designed for children in Years 3 – 6. Ideally schools will aim to have all children in Years 3 – 5 or 3 – 6 involved, as this means that most of the children will then experience 3 or even 4 years of the Program. Several participating schools have chosen to extend the Program to the Year 1 and 2 classes and have adapted the activities and menus to suit. This is a decision for the individual school. (See also Timetabling on page 10.)

Criterion I: Background to the Program and underlying philosophy

The Kitchen Garden Program was developed in order to explore whether learning to grow food, cook it and eat it as a regular part of the school curriculum could have a positive and lasting effect on children's attitudes to food. The success of that pilot program led to the establishment of 46 Victorian Kitchen Garden schools through the 'Go for your life' Kitchen Garden Project grants, and now the Stephanie Alexander Kitchen Garden National Program.

Further information:

- *Kitchen Garden Cooking with Kids* (Stephanie Alexander with Anna Dollard, Penguin Books 2006) which tells the story of the Kitchen Garden at Collingwood College, as well as 120 recipes cooked by the children; \$39.95 plus \$10 postage and handling through the Foundation website shop at:
www.kitchengardenfoundation.org.au/shop-and-donations.shtml,
or through your local bookshop.
- The Foundation has also produced a 10-minute DVD about implementing the Kitchen Garden Program, including two before-and-after case studies from two Victorian schools. All schools which submitted an Expression of Interest for the national grants in August/September 2008 have been sent a copy of this DVD. Both resources (book and DVD) can be purchased via the Foundation website shop.

- The About the Program section of the Foundation website: <http://www.kitchengardenfoundation.org.au/abouttheprogram.shtml>, explains the philosophy underpinning the Kitchen Garden Program. We advocate a fully integrated model in which every stage of the cycle – growing, harvesting, preparing and sharing – enjoys the same emphasis and value. After seven years of ‘testing’, this recipe for a successful Program was developed with the input of all participating schools.

Interstate visitors to Victoria can see the Kitchen Garden Program in action. For details please visit: <http://www.kitchengardenfoundation.org.au/visitandtours.shtml> .

Many of the other participating schools in Victoria (listed on the SAKGF website) are happy to open their doors to visitors from potential applicant schools at designated times. Please be sure to contact the school first. Some schools will have greater capacity to host visits than others.

Criterion 2: Program costs, including staffing

Once the infrastructure is built and the Program is operational there will be ongoing costs, which are detailed in ‘How It Works’ on the SAKGF website:

<http://www.kitchengardenfoundation.org.au/abouttheprogram.shtml#howitworks>. The budget provided should be for two-year period of operational kitchen and garden classes. Please provide a separate column to indicate sponsors as applicable. As part of this application process, attach letters of firm commitment for individual budget items to support the application.

You can also download two Victorian school stories of how they established the Kitchen Garden Program in their school on the About the Program page of the SAKGF website:

<http://www.kitchengardenfoundation.org.au/abouttheprogram.shtml>.

Sample Program Management Budget for school with 6 classes in Years 3 – 6 (based on sample timetable provided on page 10)

Income	\$	Expenses	\$	Sponsor details where applicable
Allocated school funds		Specialist staffing	32568**	
Donations		Supplementary produce & dry goods	4000	
Other grants:		Kitchen maintenance	500	
Healthy Active Community		Cleaning	3000	
School Grants Program*		Garden supplies & equipment	3000	
Go for your life		Garden maintenance	500	
		Training/PD	1500	
		Photocopying etc	1000	
Total income		Total expenses	46068	

*If received to fund a school kitchen or garden program.

**Some notes on staffing

In this fully integrated model, the Kitchen and Garden Specialists work closely with a Program Coordinator to plan garden activities and menus which are integrated into the curriculum. The specialists are therefore part of the school’s teaching team. The Stephanie Alexander Kitchen Garden Foundation advocates the appointment of fully paid specialist staff to deliver the Program. Schools which receive a grant from the Australian Government will need to demonstrate a commitment to the employment of specialist staff for two years.

Specialist staff in the Kitchen Garden Program need to have knowledge and skills that will enable them to implement appropriate activities for their classes. Many non-qualified but passionate gardeners or cooks with an interest in working with children organise and run excellent Kitchen Garden Programs in the operational schools around Victoria, with the qualified class teacher attending the teaching sessions. See ‘Staffing the Program’ at: <http://www.kitchengardenfoundation.org.au/abouttheprogram.shtml>.

As the kitchen and garden classes are part of the core curriculum, the specialists will be employed for a minimum of 40 weeks. The number of weeks per year that both specialists are employed outside the school term for planning is a decision for the school. However, the garden will require maintenance and a watchful eye through the holiday periods, especially the long summer holiday, and it is good insurance of a valuable asset to build this time into the employment contract. Many schools factor in additional maintenance time from the school gardener.

How many hours? Allow 90 minutes for each kitchen class, 45 minutes for each garden class. Allow planning, preparation and maintenance time for both staff. (See also Timetabling, page 10.)

Kitchen preparation & maintenance: Menu planning, procuring extra ingredients, cleaning after classes, planning with Garden Specialist, meeting with Program Coordinator, briefing volunteers. The outcome of reduced planning time in the kitchen is a watered down Program through simplified menus – ultimately the full potential of the Program is compromised.

Garden preparation & maintenance: Class planning, procuring materials and equipment for classes, maintenance of garden, planning with Kitchen Specialist, meeting with Program Coordinator, briefing volunteers.

Rates of pay: In Victoria the majority of kitchen garden specialists are employed under a range of education department classifications, the most common of which is School Support Officer, permanent part-time. Some specialists are qualified teachers and are remunerated accordingly. This is a decision for the individual school. Remuneration will always reflect the experience of the applicant and follow state education department employment guidelines. On average, specialists working in Victorian schools are paid in the range of \$22 – \$25 per hour.

Using the sample timetable on page 10, the following shows the costs of employing two specialists in a school in which there are six classes in Years 3 – 6.

	Hours per week	Hourly rate	Weeks per year	Total (\$)
Kitchen Specialist	19	\$24	43*	19152
Garden Specialist	13	\$24	42*	13416

*Allows for garden maintenance over long summer holiday and holiday planning time throughout the year for both specialists.

Criterion 3: Infrastructure requirements

Each school will develop its own plans for a garden and for a kitchen according to the available space, number of children and budget.

A productive vegetable garden

To support a Kitchen Garden Program, the school needs a garden large enough to grow a variety of fruits and vegetables that can be cooked and eaten by the students.

It is expected that many applicant schools may already have a vegetable garden in place, and this is welcomed. These schools are advised to assess the existing growing area and – after having read the suggested background information – determine whether extra beds or infrastructure will be necessary.

Applications must be accompanied by a to-scale drawing 1:100 (no larger than A3) of the existing and/or proposed vegetable garden which has been informed by basic garden design principles of aspect, site condition and key garden components including growing area. *Please send an exact copy of the original to-scale drawing; do not send a reduced photocopy as the dimensions included on the plan will no longer convey useful information to the selection panel.*

In our experience most schools are able to draw on garden design skills from within the school community. Consideration should be given to how the garden will be built – labour and

materials – as this has budget ramifications. Each school garden will be different, reflecting the community which has built it. For further information, plans and photographs see:
http://www.kitchengardenfoundation.org.au/buildingyourkitchen_garden.shtml.

Water management plan

Many parts of Australia are experiencing drought conditions. This doesn't mean we shouldn't build and maintain vegetable gardens but it should be done responsibly with parallel planning for the water management infrastructure, and other measures. There is also so much for students to learn about caring for this precious resource. See more at 'Water and the Kitchen Garden':
http://www.kitchengardenfoundation.org.au/news/detail.shtml?filename_num=188194.

Kitchen

Applications must be accompanied by a to-scale drawing 1:100 of the proposed kitchen classroom (no larger than A3). *Please send an exact copy of the original to-scale drawing; do not send a reduced photocopy as the dimensions included on the plan will no longer convey useful information to the selection panel.* There are some features that are essential in a kitchen classroom, which will then dictate the size of the space required. For further information and plans visit:
http://www.kitchengardenfoundation.org.au/buildingyourkitchen_garden.shtml and the news story 'From Classroom to Kitchen':
http://www.kitchengardenfoundation.org.au/news/detail.shtml?filename_num=188210.

The drawing should include the proposed workstation layout and dining arrangements. As with the garden, access to utilities, choice of building materials, labour and equipment needs will have budget ramifications. In our experience most schools are able to draw on architectural/drafting skills from within the school community to measure up and execute a preliminary drawing.

Important note: Schools should follow the guidelines of the facilities branch in their state education department regarding the conversion of relocatable structures or existing classroom space into a kitchen classroom, and obtain the appropriate approvals.

Criterion 4: Community commitment to infrastructure building

Project management

Project management is a very important aspect of the infrastructure planning. Most schools will have experienced the disruption of building projects. In order to successfully complete the works in the estimated timeline and maximise the grant effectiveness, both the garden construction and kitchen construction projects need a dedicated Project Manager. Several Principals in participating schools have admirably taken on the role of Project Manager, but ideally they need to be free to manage daily school business. Applicant schools will need to seek the commitment of individuals with construction project management experience (possibly not a member of the staff) to take on this role on behalf of the school.

Timeline for infrastructure building

Overview of main building phases:	
Garden project	Kitchen project
Design complete	Design complete
Water plan	Construction plan complete
Construction plan complete	Budget
Budget	Materials
Materials	Tasks
Tasks	Resources
Resources	Construction Phase
Construction Phase	Site preparation
Base work	Plumbing
Garden bed edging in	Electrics
Watering system	Carpentry

Tanks operational Shed/compost bays etc Equipment/tools Specialist staff recruitment Specialist Staff Induction Classes commence	Plastering/flooring/tiling Equipment installation Utensils\small equipment Specialist staff recruitment Specialist Staff Induction Classes commence
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The Timeline for Planning and Building your Infrastructure should estimate the key milestones between receipt of funds in early 2009 and commencement of garden and kitchen classes. The timeline for building your kitchen and garden will reflect the works required, as dictated by the plans provided. For example in the kitchen, a permit – if needed – may take from 6–12 weeks; planning and constructing cabinetry up to 8 weeks; if a demolition is required you would allow 2 weeks; painting another two weeks and so on. The timeline might take into account key working-bee dates.

Sample Infrastructure building timeline

	Date
Planning infrastructure	02/02/09
Final plans complete for kitchen and garden	02/04/09
Garden	
Site preparation garden – earthworks	16/04/09
Working bee 1 – garden beds built	23/04/09
Irrigation and tanks installed	11/05/09
Paths constructed	18/05/09
Working bee 2 – compost bays built	23/05/09
Outdoor seating area	22/06/09
Shed erected	13/07/09
Fencing – if required	03/08/09
Working bee 3 – greenhouse/hothouse erected	13/08/09
Chook shed	01/09/09
First garden classes	03/08/09
Kitchen	
Permits approved	01/06/08
Working bee 1 – Demolition kitchen/ site preparation	07/06/08
Order whitegoods	08/06/08
Plumbing fit-out	28/07/09
Electrical fit-out	12/08/09
Joiner – order cabinets, doors, windows, splashbacks	14/08/09
Plastering	28/08/09
Flooring	03/09/09
Working bee 2 – Painting	20/09/09
Cabinetry installed	01/10/09
Tiling	13/10/09
Chairs, tables, harvest table	27/09/09
Working bee 3 – pantry stocked with dry goods and equipment	7/10/09
First kitchen classes	13/10/09

Infrastructure Building Budget

Please itemise the costs associated with building your garden and kitchen and equipping them for garden and kitchen classes. *The following comes from a school participating in the Program and is given as a guide only. Every kitchen and garden project will be different. Please attach letters of commitment from sponsors to correspond to any sponsored items listed.*

Sample infrastructure building budget for conversion of two classrooms into one kitchen & garden development

INCOME		EXPENSES			
Source	\$	KITCHEN	Cost to school (\$)	Supplier	Sponsored (\$)
Grant	12500	Design & drawings	0	Parent architect	3080
National Solar Schools Program grant	25000	Building permit	213.07	Local Council	800
		Builder to oversee project	0	Parent builder	
School contribution	12500	Disconnect electricity	0	Local electrician discount	
Fundraising	3516.06	Disconnect water and gas	0	Local electrician discount	
		Internal demolition	0	Box Hill TAFE students	
		Plasterboard	0	Boral	
		Plastering	88.41	Parents	2000
		Stoves x 2	0	Whitegoods sponsor	1750
		Cooktops x 4	0	Whitegoods sponsor	3140
		Dishwasher		Industrial dishwasher supplier	3500
		Freezer	0	Whitegoods sponsor	595
		Refrigerators	0	Whitegoods sponsor	1385
		Washing machine	0	Whitegoods sponsor	840
		Dryer	0	Whitegoods sponsor	440
		Rangehoods	0	Whitegoods sponsor	1480
		Plumbing	2836.87	Plumber at reduced fees	1807.35
		Plumbing materials		Swan plumbing	
		Plumbing sinks, taps	0	Plumbing supplies sponsor	1500
		Autosensor tap for hand basin	290		
		Greasetrap 400L	0	Viking	930
		Hot water system	500	Ajax – half price	500
		Harvest bench timber	1195.45		
		Preparation of harvest bench top	0	Parent/Compucut	
		Storeroom construction	0	TAFE students	
		Storeroom materials	0	TAFE students	
		Cabinetry - construction	1500	Ashley @ \$38/hour and donated time	1500
		Timber for bench frames	2567.09		
		Shelving	0	Gunnersons	
		Cutting of shelving		Parent/Compucut	6000

		Bolts	309.45		
		Laminate bench tops	0	Laminex	
		Oil	169.75		
		Electrician	3720	Electrical supplier at reduced fees	1975
		Floor sanding	304.47	Parent labour (30 hours), machinery hire only	
		Mouldings		Donation	224.17
		Polishing	0	School cleaners gratis	
		Coving	300		
		Tiles		Local tile shop	40
		Tiling	500		
		Polished aluminium splashbacks	850	Capral	
		Paint	348.68		634.5
		Painting	3000	Parent labour (30 hours), machinery hire only	
		Misc. hardware items	262.82		
		Doors	300		
		Tables	2500	TAFE	
		Chairs		School's own	
		Small electricals	0	Small electrical sponsor	
		Cooking equipment & dry goods	1000		
		Aprons & tea towels	0	Parents	
		Dry goods pantry set-up			
		Security			
		Sub-total kitchen cost to school	23216.06		

		GARDEN			
		Design		Parent	1000
		Bob-cat & digger		Donated time	
		Labour		Working bees x 5	
		Garden bed walls	1000		
		Drip system	1500		
		Plumbing	1000		
		Soil			500
		Straw or mulch			100
		Water tanks & pumps	25000	CWG	
		Hothouse	1800		
		Seeds & seedlings			200
		Outdoor class meeting area		recycled seating from school	
		Tools for classes		Donation	
		Timber for pergola		Donation	

		Chook pen materials	0	Recycled	
		Chook pen building		Bunnings community project	
		Sub-total garden cost to school	30300		1800
Total income	53516.06	Total cost to school	53516.06		

Community engagement for sponsorship

Schools may be required to source additional funds or donations in kind to build the infrastructure. There is enormous scope for community assistance in this area and the experience of participating schools has been significant: from volunteer labour and trades assistance through to free or discounted goods. However, as part of this application process we ask schools to seek letters of firm commitment for individual budget items to support the application. Schools currently implementing the Program have successfully obtained support in the following ways:

- Local community groups (for example Rotary Clubs and other service organisations), businesses and tradespersons, the local TAFE institution and local government have given both financial and in-kind assistance in establishing and supporting Kitchen Garden Programs in local schools.
- Parents, friends and school councils have contributed time, labour and expertise in design and construction of gardens and buildings.

Similar approaches will be necessary for schools new to the Program. A proforma letter to potential sponsors is available from the Foundation. We also suggest potential sponsors have a look at the Stephanie Alexander Kitchen Garden Foundation website www.kitchengardenfoundation.org.au if they would like to know more about the Program.

Criteria 5, 6 & 7: Implementation of the Program

Timetabling

Applicants are advised to read 'How it works' at:

<http://www.kitchengardenfoundation.org.au/abouttheprogram.shtml#howitworks>, in order to prepare a proposed timetable for the number of classes and students which will participate in the Kitchen Garden Program. See also the information on Staffing (above) in order to factor in planning and preparation time for the specialist staff. The Bittern Primary School and Yarrunga Primary School timetables – examples of successful Kitchen Garden Program timetabling – can be downloaded from the National Grants page of the website: <http://www.kitchengardenfoundation.org.au/grants-national.shtml>.

- The timetable should demonstrate a commitment to schedule weekly classes in both the garden and the kitchen for all students in *at least* two consecutive Years between Years 3 and 6, other than Years 5 and 6. If only two consecutive years are undertaking the Program, experience in participating schools has shown the aims are most fully achieved for students in Years 3, 4 or 5 due to the value of incremental learning for the maximum time possible, and sometimes a change in focus for Year 6 students.
- The ideal is all classes in Years 3 to 6. The majority of participating Victorian schools offer the Program to all students in this range.
- In order to accommodate large numbers of children, schools with more than 6 classes in Years 3 – 6 need to implement a fortnightly timetable.

Breakdown of specialist timetable for school with 6 classes in Years 3 – 6

	Contact time	Recess/Lunch	Clean up/set-up	Prep/shopping	Total hours
<i>Kitchen Specialist</i>	9 hours	3 hours	3 hours	4 hours	19

	Contact time	Recess/Lunch	Pack-up/set-up/Preparation	Total hours
<i>Garden Specialist</i>	4.5 hours	2.5 hours	6 hours	13

Sample timetable for school with 6 classes in Years 3 – 6

	8.30 – 9.00 am	9.00 – 9.45 am	9.45 – 10.30 am	Recess	11.00 am – 11.45 pm	11.45 am – 12.30 pm	Lunch	1.30 – 2.15 pm	2.15 – 3.00 pm	3.00 – 4.30 pm
<i>MONDAY</i>										
<i>TUESDAY</i>										
KITCHEN								Preparation/shopping/set-up (3 hours)		
<i>WEDNESDAY</i>										
KITCHEN	Prep	Kitchen Class 1			Kitchen Class 2			Kitchen Class 3		Clean up/set-up
GARDEN					Preparation			Garden 1	Garden 2	Prep
<i>THURSDAY</i>										
KITCHEN	Prep	Kitchen Class 1			Kitchen Class 2			Kitchen Class 3		Clean up/meeting
GARDEN		Preparation			Garden 3	Garden 4		Garden 5	Garden 6	Meeting
<i>FRIDAY</i>										

Program Coordinator

Once the Program is fully operational (i.e. garden and kitchen classes are under way), the School will need to allocate a Coordinator from the teaching staff to work with the kitchen and garden specialists and other school staff to ensure effective coordination and integration of the Program. It is recommended that the Coordinator be allocated at least 3 hours per week. See more at: <http://www.kitchengardenfoundation.org.au/abouttheprogram.shtml#howitworks>.

Integrated curriculum

The Kitchen Garden Program is embedded in the curriculum and is a compulsory part of the school's program from Years 3 to 6 – not an 'add on' or elective. The Kitchen and Garden Specialists work closely with a Program Coordinator from the teaching staff to plan garden activities and menus which are integrated into the curriculum. These plans are all influenced by the garden's seasonal growing cycle which children are able to experience over a four year period.

The kitchen and the garden provide a real life context for learning in which the theory and practice of growing, harvesting, preparing and sharing are interwoven. This differs from many programs where learning is based around simulated exercises.

The Kitchen Garden Program touches on all key learning areas for primary children and there is enormous potential for any school to develop further curriculum links within the Program. There is considerable potential for the school to develop links with the discipline-based learning strand (Arts, English, Languages, Humanities, Mathematics and Science). These links are enhanced by the classroom teacher's presence in kitchen and garden classes. (See: <http://www.kitchengardenfoundation.org.au/curriculum-links.shtml>.) Schools are integrating the Program in different and exciting ways, and the aim of the Foundation is to share teaching and curriculum ideas

between schools and build supportive networks for everyone in the Program.

Community engagement for volunteers

In both the kitchen and the garden the children work in small groups with the support of a volunteer under the supervision of the specialist staff and the classroom teacher. To read more about the ongoing role of volunteers in classes see the website's Volunteers page at:

<http://www.kitchengardenfoundation.org.au/volunteers.shtml>.

As the average class sizes range from 20 to 25 students, the Program works to its full potential when there are 4 – 5 volunteers per garden class, and 4 – 5 volunteers per kitchen class. In a school where 150 children participate in the Program, that equates to 2000 volunteer hours per year. Recruiting and keeping volunteers is a significant aspect of the Kitchen Garden Program and it is important to have some planning in place for these vital team members.

Related programs already in the school

The Kitchen Garden Program in Australian primary schools builds on the work of many individuals and organisations involved in raising the profile of the benefits of school gardens. It would be wonderful to think that a school which has already implemented an environmental education program or vegetable-growing activities, and has established garden infrastructure, is keen to extend the experience for their students to regular cooking with the garden's produce and eating together. The Kitchen Garden Program does not seek to replace existing programs, rather complement and potentially enrich what already exists.

Criterion 8: Evaluation

An evaluation of the Kitchen Garden Program is currently being undertaken by a joint research team from the Faculty of Health, Medicine, Nursing & Behavioural Sciences at Deakin University and The McCaughey Centre: VicHealth Centre for the Promotion of Mental Health and Community Wellbeing, University of Melbourne, involving a selection of the first 20 'Go for your life' schools, and will be completed in 2009. It is possible that other evaluation will be undertaken in the 2009 – 2012 funding period and it is hoped that successful schools will be open to participating in this important research where possible.

Criterion 9: Kitchen Garden Curriculum

Our vision is sharing information across Australia among the whole Kitchen Garden Program community. It is our hope that the Foundation website can host and foster a rich shared resource which includes progress in student learning outcomes, curriculum ideas, lesson plans, observed benefits, student contributions, factors contributing to success and challenges faced, which will assist with establishing the Program in other schools.

Criterion 10: Training

The Kitchen Garden is an innovative and relatively young Program and the role of the Foundation is to ensure all staff involved in the Project will have the opportunity for growth in key skills. Your staff's participation in training is essential to the success of the Program in your school. It is expected that successful applicants will make every effort to facilitate the attendance of the Project team (Principal, project manager/s – construction, program coordinator, specialist staff) at a series of Group Training sessions to be held in a central location. Not every team member will be required at every session. Schools funded through the 'Go for your life' grants in Victoria have found the opportunity to network with staff from other Kitchen Garden schools very beneficial.

Project Timeline

The grant funds will be made available to schools by the early 2009. While each school's plan for building the garden and kitchen infrastructure will be unique, it is expected that most schools will be experiencing the full Kitchen Garden Program by Term 4, 2009.