

Kitchen Garden Classroom

A slice of real life at Myrrhee

In addition to weekly kitchen garden classes, the children at Myrrhee Primary School (VIC) are learning a range of new skills through an innovative business initiative. The school runs a 'Friday Night Pizza Business' twice a term and children use the wood-fired pizza oven and fresh produce from the garden to make delicious pizzas.

During the week, students send out order forms to the community, from a database they have compiled of interested families. They devise a menu – containing five varieties of pizza in three sizes – take orders during the week and make up a shopping list of ingredients they need, based on a formula they have worked out over time. A parent does the shopping for them and delivers it to school on the Friday.

Business hots up after lunch on Friday, when the mixing of the dough begins. Ingredients are weighed and measured, again using formulas. The dough is left to rest for the afternoon while the other ingredients are chopped and prepared.

People start arriving at school from 5.30pm and the kids launch into action, with help from the Principal and Program Coordinator. One student collects money while others cook and prepare the pizza. Customers get a complimentary glass of Myrrhee merlot and a piece of freshly cooked pizza while they wait.

The pizzas are truly gourmet, with herbs and seasonal ingredients from the school's very own productive garden. They overflow with colour, smell delicious and taste sensational! It is a great evening and a great way for families in the community to catch up over locally grown and locally produced pizza and wine. The evening usually finishes by 8.00pm with everyone pitching in to clean up.

The students average around 40 pizzas per session and gross around \$600. They calculate the expenses and take home the profits, usually around \$70 each.

The kids send out a feedback form after the event. Comments are recorded and implemented to continually improve their service and product.

The Pizza Business provides the children with additional, invaluable life skills through:

- Preparing flyers and mail-outs (English, ICT, Design, Creativity and Technology)
- Creating databases and spreadsheets (ICT, Maths)
- Communication and customer service skills (English, Communication)

- Engaging with the community (Civics and Citizenship)
- Team work (Interpersonal Development)
- Problem solving and reasoning (Thinking Processes)
- Managing resources, stock levels and budgeting (Economics, Maths, Interpersonal development)
- Food handling skills (Health and Physical Education)
- Money handling skills (Economics, Maths)
- Calculating, formulas, measuring ingredients (Maths)
- Evaluation (Thinking Processes)
- Competition (Economics)
- Personal learning

... and much more!

This is one great example of how the Kitchen Garden Program links into the curriculum and fulfils the Essential Learning Standards. Well done to Myrrhee and keep up the good (and delicious!) work.

Does your school have an example of an innovative and integrated learning activity? We would love to hear more! Email Katie Paterson, Program Manager, at katie@kitchengardenfoundation.org.au.



Myrrhee students and teachers enjoy the efforts of their labour!