



Start small ...



Use inexpensive equipment and appliances in your existing school facilities.



Begin your garden simply with ...



- Room for children to grow seasonal vegetables, herbs and fruit to harvest for kitchen classes
- A space for children to gather at the start of the class
- A shed to keep tools safe
- A simple irrigation system



Flexible gardens



Simple gardens can be made with recycled materials.



Create ...



A simple outdoor gathering area





Establish ...



A basic shed to store tools and equipment



Grow your garden naturally ...



Add a compost bay, chicken coop, greenhouse and seating area, **as suitable for you.**



Start your kitchen simply with ...



Portable appliances

- Pre-loved utensils
- Mobile benches
- Dining space



Use existing spaces ...













Start simply ...



Create surfaces for children to prepare ingredients ...



Start small ...



One stove, one sink and enough bench space to prepare ingredients



Start small ...



With portable appliances



Running water ...



To wash hands, produce and dishes









A dining space ...



For students and adults to share their food



A harvest table ...



To display fresh garden produce and show links between 'Growing, Harvesting, Preparing, Sharing'



Many remote schools ...



Work outside, and use a BBQ, firepit or even drums with woks on top



Appeal to your local community ...



Donations and discounts

- TAFE construction and horticultural streams
- Using parent skills/knowledge
- Partnerships with local businesses
- Rotary / Lions clubs
- Working bees, involving the school community as well as local businesses and volunteer groups



Foundation support ...



Wherever you are is the right place to start.

Stephanie Alexander Kitchen Garden Foundation Support Line: 13000 SAKGF (13000 72543) support@kitchengardenfoundation.org.au

