



## **RIVER GUM PRIMARY SCHOOL**

# **River Gum Primary School Stephanie Alexander Kitchen Garden Program Policy, 2014**



## **1. Definition**

### **The Stephanie Alexander Kitchen Garden Foundation Philosophy**

‘The aim of the Stephanie Alexander Kitchen Garden Foundation is to introduce pleasurable food education into as many Australian primary schools as possible.

Our program emphasises the flavours as well as the health benefits of fresh, seasonal food.

Dishes cooked reflect the vegetables, herbs and fruits grown, season-by season, by the children in their organic gardens.

Our Kitchen Specialist instructors emphasise balance and moderation, and endorse the concept of preparing fruit-based desserts ‘sometimes’ only.

The program is designed to be fully integrated into the primary school curriculum as it offers infinite possibilities to reinforce literacy, numeracy, science, cultural studies and all aspects of environmental sustainability.

In addition the program delivers observable social benefits to all students, including those with special needs.’

Taken from: *Stephanie Alexander Kitchen Garden Foundation Training Tools for School*, page 1 .

## **2. Rationale**

The Stephanie Alexander Kitchen Garden Program at River Gum Primary School will introduce students to the different ways in which a variety of seasonal plants and produce are grown, harvested and prepared into fresh, flavoursome dishes to share.

## **3. Aims**

Teachers will incorporate elements of Biological Science and Technology in follow up lessons with their students to support this Kitchen Garden specialist program.



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### **4. Implementation**

The Kitchen Garden specialist in conjunction with the classroom teacher will be responsible for the supervision and implementation of the Kitchen Garden program. Wherever possible, volunteers and aides will offer support.

The students will be split into groups according to the number of teachers available. The groups will complete tasks nominated and organised by the Kitchen garden specialist. At all times, the respective teacher will be responsible for the duty of care of the students in their particular group. Due to safety issues it is recommended that there is a minimum of two groups with a maximum of 12 students per group.

#### **4.1 Identifying Risks in the Kitchen Garden Program**

- Knives and sharp utensils;
- Burns from hot water, steam or hot oil;
- Electrical equipment such as blenders and food processors;
- Risks of cooktop fires;
- Personal and kitchen hygiene;
- Unsafe manual handling in the kitchen or garden;
- Allergic reactions in the kitchen or garden;
- Inhalation of harmful substances;
- Chemical poisoning in the kitchen or garden;
- Sunburn.

#### **4.2 Managing the Risks in the Kitchen Garden Program**

Lots of work related risk materials talk about eliminating risk but there are some risks in the Kitchen Garden Program that can't be eliminated and therefore need to be managed effectively.

- Procedures are explicitly taught in small groups and implemented in the kitchen and garden e.g: knife and tool skills, safe manual handling; hygiene expectations; burns from hot surfaces and steam;
- Teaching staff ensure strict supervision when using tools, knives and any other relevant piece of equipment;



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- Safe storage of tools and equipment; e.g: keep knives in a box in a locked cupboard and tools in a locked garden shed;
- Students wear gloves wherever appropriate;
- Access available to adequate first aid treatment if required;
- Kitchen Garden teacher has records of student allergies, food intolerances and any religious food restrictions;
- Students and staff to wear suitable hats in the school garden during terms 1 and 4 as specified in the school's 'Sunsmart Policy.'
- Students are not to have access to cleaning chemicals or garden chemicals at any time. These chemicals are to be locked away and appropriate procedures are to be followed in relation to these dangerous substances.

### **4.3 Organisation**

- All year levels will participate in a series of up to ten carefully planned Kitchen Garden lessons in their allocated term. (Foundation, Junior School, Middle School and Senior School) Each term, lessons will alternate between the kitchen and garden to broaden the experiences of the students;
- These lessons will be formally planned by the Kitchen Garden specialist and will be followed up in the classroom by the class teacher. The Kitchen Garden program links with the school's Annual Implementation Plan and incorporates a broad range of curriculum areas such as literacy, numeracy, arts, humanities and science;
- The Kitchen Garden Specialist Program will operate three days per week in order for all classes to participate;
- Any APT will be used by the Kitchen Garden specialist for planning, shopping, organising displays, liaising with teachers, seeking funds, updating the Stephanie Alexander Online Shared Table, assessment and reporting, cleaning the kitchen, maintaining the garden and promoting the program;
- The Kitchen Garden co-ordinator will liaise with outside agencies such as Chisholm TAFE to secure appropriate volunteers to assist with the program;
- The kitchen, garden and dining spaces are supposed to imitate what it would look like at home;
- The school's specialist timetable will need to be altered each term to cater for changes in the year levels participating in the program.

### **References and Links**

- Refer to *River Gum Primary School Food Policy- Kitchen Garden, 2014*
- Refer to *River Gum Primary School Duty of Care Policy, 2014*



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- Refer to *River Gum Primary School Occupational Health and Safety Policy, 2014*

Refer to the following links for further details:

- <http://bit.ly/DEECDRiskManagement>
- [www.kitchengardenfoundation.org.au](http://www.kitchengardenfoundation.org.au)
- Stephanie Alexander Kitchen Garden Foundation Training Tools for School

### **River Gum Primary School Stephanie Alexander Kitchen Garden Program Policy Review Process:**

This policy will be reviewed by the Executive Team as required.

<b>Date Implemented</b>	16/9/14
<b>Author</b>	Chris Talbot and Allison King
<b>Approved By</b>	School Council
<b>Approval Authority (Signature &amp; Date)</b>	
<b>Date Reviewed</b>	5/9/14
<b>Responsible for Review</b>	Executive Team
<b>Review Date</b>	As required