

Richard Challoner School

GROWING IDEAS



Commitment level:



Equipment List

- Eight growing beds with paved surrounds
- Polytunnel
- Shed
- Wheelbarrow
- Forks
- Spades
- 2 x poly greenhouses



Project Timeline

2006

Young Enterprise Team start work on food growing project

2008

Year 8s take over the Caretaker's Garden and establish 8 vegetable beds

2010

Assistant Caretaker and Gardener, Martyn Longley wins Green Guardian Award

PROJECTS

Young Enterprise Team: Food growing at Richard Challoner began in 2006 when Business and IT teacher, Toni Rochowski identified gardening as an excellent project for the school's Young Enterprise Team. They began planting seeds and making hanging baskets which brought in money for a wheelbarrow and other tools.

Year 8 Gardening: Once the Enterprise team had left the school the project was taken over by Year 8s and their Tutor, Emma Quigley who

was keen to make the school's natural environment a focus. Year 8s all have an opportunity to grow food and their learning is woven into IT with projects linking back to the garden.

Commitment level



Three teachers and one assistant caretaker to ensure it is embedded into school life.

Daily activity required, but students do the hard work!

Level of activity dictated by growing season.



Successes & outcomes



The project is driven by the school's desire to engage young people in meaningful, practical and enterprising activity, rather than a passion for food growing. This means that the project is embedded into the ethos of the school, and not reliant on the parent or teacher gardening enthusiast.

The project has been particularly successful for students who thrive in an outdoor setting. One student has returned to the school as an assistant caretaker and continues his involvement in the project.

The teachers have enjoyed seeing boys change their opinion of gardening from 'lame' to 'cool' once they see the fruits of their labours!



Eating & cooking



- Produce is sold and enjoyed by the school community
- Vegetables are also used in Food Technology

National curriculum



- Garden project is linked to IT and Business
- Home grown Parsnip Soup project extended IT project to Food Technology

Disappointments & challenges



The school's first project to grow potatoes was disappointing as the ground allocated was so hard it was impossible to work and only one potato plant thrived.

Five garden forks went missing so the school invested in a shed.

Muddy boats in the classrooms is a challenge to the cleaners and lack of staff to supervise during breaks means that gardening has to be an after school activity.

The gardeners cannot use their produce in school meals as their caterer will only use produce from nominated suppliers.



Funding



- £200 from Young Kingston for Young Enterprise Team paid for initial tools
- Jack Petchey Award paid for the shed
- School has agreed to pay for the polytunnel

Whatever next?



- Polytunnel is under construction
- Vegetable sale outside Kingston Waitrose
- Dream is to have someone to manage the project

What we grow



- Parsnips
- Onions
- Garlic
- Peas
- Beans
- Carrots
- Potatoes
- Strawberries
- Herbs
- Tomatoes

Top Tip

Choose your growing space carefully – poor, hard soil is no fun to work and won't produce a good crop.



SCHOOL FOOD MATTERS

GROWING IDEAS

www.schoolfoodmatters.com
www.kingston.gov.uk/growing_ideas

