

CASE STUDIES

Centre name: Kids Uni CBD - UOW Pulse Children's Services Ltd

Project name: Playground to Plate – Producing food and reducing food waste

Why: We have a vision for the children to learn and engage in learning about food waste, consumption and producing food and to take ownership in the project and be active participants in producing and reducing at Kids Uni.

How:

The project will be a facilitated by the educators in their environment to teach and support children to grow produce that will be used in kitchen, with an aim to provide a substantial amount of herbs and seasonal vegetables to the kitchen menu by 2019 and share with the community.

We will educate the children around managing food waste, creating a biological circle - with children contributing to using their food waste for composting and worm farming, to be used to fertilize their produce grown.

We have a vision for the children to take their learnings home, and to work in partnership with the families in our Kids Uni Community.

We would ultimately like to be able to provide small amounts of produce that can be taken home to be cooked in their home kitchens, at fertilizer for their home gardens.

Outcome: Our gardens have grown substantially. We are now producing herbs, fruits and vegetables that are used in the kitchen at least weekly. Children have taken ownership of the gardens and are proud to find grown fruits and vegetables.

The addition of compost has helped to support our food waste reduction. Our educators have commented that waste removal is certainly a lighter duty than it was before.

Children are now proudly approaching Emma in the kitchen to ask her if there is anything that she needs for lunch that they can source from their garden.

Families have commented on the garden knowledge the children are bringing home.

We have received feedback from families that their children are more inclined to try fruits and vegetables knowing where they have come from and their strong interests in the garden.

Children are contributing to reducing food waste by scrapping into the compost bin and making worm food smoothies. Children have taken initiative to collect natural items for to add to the compost.

Educators engaged in further professional development to increase their confidence and knowledge around education for sustainability, composting, loose parts play. There is now a team approach to reducing waste.

Families have begun gardens at home, donating plants and seeds and sharing tips on what and how to grow our plants. Families also kindly built a trellis to form our green cubby.







EcoSmart Centres Program

CASE STUDIES





Planning the garden

Herbs fresh from the garden for Emma the Cook



Trellis forming the green cubby built by families



Enjoying the harvest



