

Gardening Action Plan 2017 – 2020

Teacher: Sally Highton

Governor: Ted Littlewood

Development target	Action Needed	Monitoring & Team Responsible	Training and Budget	Success Criteria & time scale	Annual Review comments
<p>All children involved with actively growing plants.</p>	<p>Children work in small groups; clubs (eg Shipmates); School Council and classes to plant, water, feed, maintain and harvest as per garden audit / plan Oct 2016.</p> <p>Vegetables: all year groups</p> <p>Fruit: rhubarb, red / blackcurrants, gooseberry etc. donated planted and harvested in both key stages;</p> <p>Herbs: School Council bed renew and maintain her bed;</p> <p>Flowers: Shipmates and classes for practical learning in science as requested by year groups.</p>	<p>SH</p>	<p>Yrgrp budgets;</p> <p>Donations;</p> <p>Science budget (plant plugs) approx. £100</p>	<p><u>Growing cycle:</u></p> <p>Autumn 16: planting out for aut & some spr crops; some harvesting</p> <p>Spring 17: planting out for sum & aut crops</p> <p>Sum 17: planting & main harvesting</p> <p>Aut 17: harvesting squash, pumpkins, courgettes, late crops.</p>	<p><u>Reception, Years 1 and 2</u></p> <p>All children (in groups) involved in gardening, usually on weekly / fortnightly basis, supporting curriculum learning in science, DT/cooking and art. Variety of vegetable, herb and flower crops grown, eg autumn stir-fry, salads, pumpkins, potatoes, tomatoes, beans, etc.</p> <p><u>KS 2</u></p> <p>Groups of children planted, watered and helped harvest crops. Classes requested planting to support topics, science and cooking/DT: eg: Year 5 lilies for science plant study, potatoes for leek and potato soup; Year 6 salsa (red onions, courgettes, garlic, French onion soup). Gluts used in school kitchens and given to children to take home (eg courgettes, onions, herbs).</p> <p>Children volunteers from Year 6 worked with me to help maintain beds in dry periods, water, feed and weed (eg potato containers, raised beds).</p> <p>Shipmates after school club children created rainbow flower garden – won local competition.</p>

<p>Introduce fruit growing to raised beds.</p>	<p>Currently class and School Council raised beds grow vegetables and herbs. Teachers requested (sum 16 audit) fruits be added to beds for variety and to support cooking.</p>	<p>SH / TA</p>		<p>Jul 2017</p>	<ul style="list-style-type: none"> • New rhubarb crowns and raspberry canes planted in winter by Year 6 children and SH. To begin harvesting aut 1 / 2018
<p>Growing foods for children's cooking</p>	<p>Raised bed planting aims to provide school-grown ingredients for:</p> <ol style="list-style-type: none"> children's curriculum cooking (links to topics, PSHCE, MFL etc.) Children's cooking club (with focus on food skills & healthy eating) Home cooking (eg herbs, harvest specimens sent home to share) school kitchens (gluts) for children to eat produce in savoury and sweet dishes. 	<p>SH / Food SL</p>	<p>DT budget; home contributions.</p>	<p>Harvest seasons (see Garden Audit / plan document):</p> <p>Aut 16</p> <p>Spr 17</p> <p>Sum 17</p> <p>Aut 17</p>	<p>Garden produce used in cooking:</p> <p>salads & winter greens, herbs – KS1 (broad beans in freezer)</p> <p>salads, carrots, beetroot – Yr 2</p> <p>potatoes, garlic – Years 3 & 4</p> <p>potatoes, herbs and onions – Year 5</p> <p>potatoes, red onions, garlic, courgettes, new potatoes – Year 6.</p> <p>courgettes, herbs, onions, garlic – cooking club.</p> <p>Offered to kitchens: broad beans, onions, courgettes, spring cabbage, carrots.</p> <p>Taken home by children or offered at school gate: herbs, onions, garlic, courgettes (yr 6).</p>