

Eco-Schools Action Plan Scalloway Primary School

Eco-Schools Topic:

FOOD AND THE ENVIRONMENT

Date Range of this Plan: February- June 2013, UPDATE MAY 2013

Our overall aims for this Topic are: The Eco-Schools objectives in this area cover physical, emotional and cognitive aspects. Motivation for sustainable living is gained through practical action, emotional engagement, and improved understanding:

Hands

- Reconnect pupils with raw foods and ingredients and their processes of production.

Heart

- Foster an appreciation of local distinctiveness and the intimate associations between place and food.

Head

- Develop awareness of the impacts on the environment of different methods of food production and processing.

Head - heart - hands

- Develop an awareness of the links between our food choices, the environment and people and places elsewhere.

LEARNING OUTCOMES	ACTIVITY ACTION	Who's in charge?	When will it be done by? (If ongoing, when did it start?)	How can we monitor it?	How will we know when we're successful?	How much will it cost?	Did it work? Any ideas for the future?
<p>Learning Outcomes</p> <p>Through work on the Food and the Environment Topic, pupils should be</p>	<p>Supermarket visit/ a range of items brought into school. Eco competition run by eco committee - Range/display of items for pupils to</p>		Term 4	Eco committee members can promote the competition.	A high number of competition entries.	No cost just borrowing a range of items from home and the canteen. Some pictures needed for	<p>Decision made at the eco committee meeting on 21st May to run the competition using foods from the canteen instead.</p> <p>This will take place either the week beginning 27th May or 3rd June 2013.</p>

<p>enabled to:</p> <ul style="list-style-type: none"> Understand the range of food choices available to us. 	<p>find and discover place of origin.</p>				<p>perishable goods. A 'prize' may be needed.</p>	
<ul style="list-style-type: none"> Understand the resources and skills required for food production and processing. 	<p>P6/7 A trip to a local commercial kitchen/Scalloway Hotel/local college or Hay's Dock to view their prep time/talk to their kitchen manager. Mrs Mainland to arrange.</p> <p>P3/4/5 to interview our school kitchen staff.</p>	<p>TERM 4</p>	<p>Mrs Mainland will liaise with class teachers to fit in with topics.</p>	<p>Pupils will begin to understand about where their food comes from/how it is grown/processed/packaged/Prepared/distributed.</p>	<p>Cost of transport</p>	<p>We don't think we will be able to make a trip to a local commercial kitchen but we could combine this and interviewing the canteen staff. The cost of transport will be too much.</p>
<ul style="list-style-type: none"> Recognise the value of healthy, stable ecosystems to food production. 	<p>Alec Henry will take each class and sow seeds of plants we can eat.</p>	<p>March</p>	<p>Pupils' Reflection Diary entries during health week.</p>	<p>Pupils will begin to understand how food is grown.</p>	<p>Free except compost</p>	<p>All classes, including the nursery, had the opportunity to sow seeds/learn about growing & planting with former science teacher and commercial grower, Mr Alec Henry - March 2013. As a result we have a greenhouse and garden full of seedlings and young healthy plants!</p>
<ul style="list-style-type: none"> Understand the wider environmental implications of our food choices. 	<p>Food miles. TAKE ONE ITEM - pizza make a giant collage pizza /discover where all the ingredients come from.</p>	<p>Term 4</p>	<p>We will need to develop a sustainable school year calendar for sowing/planting/harvesting. Alec Henry will be able to help and advise us.</p>	<p>Pupils will begin to understand about where their food comes from and how it is distributed.</p>	<p>MOSTLY FREE. Julie Jamieson applies for free seeds and</p>	<p>We have decided as a committee, May 2013, that we will not do the assembly idea but will go ahead with the competition about where our food comes from instead.</p>

	ASSEMBLY Mrs Fox or Mrs Mainland Fair Trade. Locally sourced food. Grow our own food.				gardening equipment.	Pupils are growing STRAWBERRIES/BEANS/PEAS/ TOMATOES/ PEPPERS/CHILLIS/CUCUMBER/ COURGETTES/ PUMPKINS/ONIONS/CARROTS/ CABBAGE as well as tagetes (marigolds) to be a natural insecticide.
• Recognise the dimension of social responsibility in our food choices.	Fair Trade Supporting local business. Smoothie bike from the Co op with Fair Trade fruit	March	Pupils' Reflection Diary entries during health week.	Pupils will begin to understand about where their food comes from and who grows it.	Free from our local Co op, who were only too happy to help.	We did this during Health Week March 2013. We received
• Recognise our own food culture within a diversity of food cultures.	Visit to a local farm Alec Henry The fishing/farming industries in Shetland Compare with those of countries in our class topics. Home economics room time during health week	March March	Each class has an allotted time in the HE room during health week- could use this time to make a Shetland recipe.			During Health Week, the pupils were timetabled in the home economics room. P7 made pasta from scratch. They learned how to make a simple nutritious sauce. P5 made a lentil soup recipe and then made up bags (including the bag itself) of ingredients to sell/including the recipe. This was a recipe with an Indian origin. The bags sold very well.
KEY	Action finished	Action in progress	Action not started yet			