Drake Public School
Stephanie Alexander Kitchen Garden
Pleasurable food education –
skills for learning, skills for life
‘grow, harvest, prepare and share’

The fundamental philosophy that underpins the Stephanie Alexander Kitchen Garden Program is that by setting good examples and engaging children’s innate curiosity, as well as their energy and their taste buds, we can provide positive and memorable food experiences that will form the basis of positive lifelong eating habits.

Kitchen Garden Schools commit to a dynamic and innovative model that sees kitchen and garden classes run weekly, enabling skills-based learning that extends across the entire school curriculum.

As participants in the Kitchen Garden Program, eight to twelve year-old children spend time in a productive veggie garden and home-style kitchen each and every week. There they learn skills that will last them a lifetime, and discover just how much fun it is to grow and cook their own seasonal vegetables and fruits.
Drake Public School was granted $59,830 (GST exclusive)

“The Stephanie Alexander Kitchen Garden National Program is already having an impact in 88 schools around the country, and it’s great to see another 42 schools can now get started building their school kitchen gardens.”

“When children develop healthy eating habits early in life, they have a better chance to avoid lifestyle-related chronic conditions such as diabetes and heart disease.”

The program was founded by culinary expert Stephanie Alexander and is now supported by the Australian Government through a $12.8 million investment over four years to implement the program in up to 190 schools nation-wide.

This funding round builds on the success of the first two rounds which were announced in January and December of 2009. The Government also recently announced $1 million over three years to develop curriculum resources to support the program.
Timeline

0 – 3 months
- Project Implementation Training
- SAKGP Committee formed
- Community meeting and engagement
- All plans and designs finalised

3- 6 months
- Building of both kitchen and garden started
- Garden specialist planning and preparing for classes

6 - 9 months
- Garden complete and ready for classes
- Kitchen specialist planning and preparing for classes

9 – 12 months
- Training sessions for Kitchen and Garden specialists
- Kitchen complete and ready for classes

12+ months
- Integrating the program into the curriculum
- Curriculum Integration Training for Program Co-ordinator, Principal and classroom teachers
What have we done so far...

Allocated Roles and Responsibilities
- Principal – Christine Dorward
- Program Co-ordinator – Jude Wright
- Garden Specialist – Jude Wright
- Kitchen Specialist – Janette Woodward

Contacted, negotiated, co-ordinated and ne-negotiated with a variety of tradesmen to organise quotes to form both the kitchen and garden budgets.
Negotiating

All aspects of the program need to be approved by:

- The Stephanie Alexander Kitchen Garden Foundation
- The Department of Education
- The Tenterfield Council

All of these parties have varying guidelines.
The Kitchen
The Garden

Existing beds
2 x beds (9 x 1 m)- 18m2
2 x beds (5 x 2 m)- 20m2
1 x bed (2 x 3 m)- 6m2

New Beds
21 x (2.4 x 1 m)- 50m2

Total space- 94.4m2
The Kitchen
Design and plans for the Kitchen  $2,495.00
Construction of the Kitchen  $80,398.80
Initial equipment and start up supplies for and furnishing of the Kitchen  $4,700.00
Kitchen Total  $87,593.80

The Garden
Design and plans for the Garden  $400.00 (Donated)
Construction of Garden  $675.00 (Donated)
Initial equipment and startup supplies for the Kitchen Garden  $8,504.00
Garden Total  $8,504.00
Grand Total  $96,097.80
We need you

School volunteers are vital to the Stephanie Alexander Kitchen Garden Foundation goal of making the Kitchen Garden Program accessible to every child in Australia.

Kitchen Garden Schools rely on regular and dedicated volunteers to guide students in kitchen and garden classes. They are a much-valued and essential part of every school's kitchen garden team.

You don't need special skills or qualifications to be a kitchen garden volunteer, just a passion for cooking or gardening (or both!) and a willingness to engage children in learning about food in a pleasurable way. Volunteering in schools is a very rewarding experience and contributes greatly to the success of the Kitchen Garden Program.

We would be very pleased to welcome you to the kitchen garden community!
We need you

- Fundraising
- Garden Volunteers
- Kitchen Volunteers