

Application Form

Food for Thought: Education Fund Phase 5

The **aim** of the fund is to provide :

- progressive, high quality learning experiences in food education, allowing learners to develop their knowledge and skills
- the opportunity to plan and implement learning experiences which build sustainability and capacity for future development and help to embed food education into the ethos of the school

Name of Local Authority	Glasgow City Council
Name of Establishment (if cluster bid, include all establishment names)	Anderston Primary School
Application completed by	Liz Hendry HT
Deadline for Applications	To arrive no later than 14.00 on Wednesday 31st May 2017
Period of Fund	Successful applicants will receive notification of funding by the middle of July 2017 . Project activities should take place between August and December 2017 and final reports should be submitted by end of January 2018 .
Level of Grants	Funding awards will be up to £3,000 per project. It may not be possible to fund every element of each successful proposal. The total amount for food education projects will be subject to budget availability.
Business Partnership	In order to enhance skills for learning, life and work it is <u>essential</u> that you work in partnership with a business for this funding. Business in the Community Scotland can help you to link to a business or community organisation(s) that can fulfil this role. These partners are not required to be a food based business/community organisation. Schools can work with existing partners or create their own new partnerships.
Eligibility	Applications are invited from practitioners in early learning and childcare settings or schools/clusters/associated school groups across Scotland. NB: We will accept one application per establishment. School clusters may apply for more than £3000 and should provide clear detail in the application as to how this will be spent across the cluster. Note - ASN schools in the independent sector are also eligible to apply for funding.
	<ul style="list-style-type: none"> • 14.00 on Wednesday 31st May 2017 is the final deadline after which no late bids will be accepted. • If any sections are incomplete, this will impact on the assessment of your application. • Only return the completed application form. Supporting documents are not required. • Please ensure that you retain a copy of the application form for your own records.
Please complete this form in type in the spaces provided and email your application to:	Foodforthought@educationscotland.gsi.gov.uk

SECTION 2: OVERARCHING THEMES: Please tick any that will apply to your project.	
Developing the Young Workforce	X
STEM (Science, Technology, Engineering and Mathematics) and food education :	X
Inequity/attainment gap	X
Digital Learning and food education	X
Progressive Interdisciplinary Learning around food education	X
Learning for Sustainability and food education	X
Outdoor Learning and food education	X
Parents/Community and food education	X

SECTION 3: MAKING LINKS Please indicate which of the following national events, initiatives and Scottish Government guidance will relate to your project.	
Good Food Nation: Scotland's National Food and Drink Policy	X
Better Eating, Better Learning : a new context for school food, follow up to Hungry for Success	X
Beyond the School Gate : improving food choices in the school community	X
Setting the Table : nutritional guidance for early years providers in Scotland	
Scotland's Year of History, Heritage and Archaeology	X
World War One Centenary 2014-2018	
Other (please indicate)	

SECTION 5 : ABOUT YOUR PROJECT

Please give a **50 word summary** of your project
Please note that we may use this wording in reports and in press releases, so it should be a concise statement of your proposed plans.

Anderston Primary's exciting project combines three strands of activity in order to create engaging interdisciplinary learning opportunities, culminating in the practical use of skills and knowledge in a professional context, lasting relationships with food education partners, and an ongoing legacy of food education capability for our school.

Please give an overview of your plans, school based activities and deadlines, with reference to Sections 2, 3 and 4. (a timeline can be very helpful). You may go to a second page for this section. Please refer to the guidance on how will we assess your application.

Overview

Anderston Primary School has a strong track record of embracing the Curriculum for Excellence core area of Health and Wellbeing through participatory food. This project will build on existing activities and put in place the equipment and connections to allow us to enhance our capacity for exciting food education as an ongoing legacy. This project will provide engaging, interdisciplinary, participatory learning activities focussed on food preparation and nutrition, sustainable food production, and food education in a professional context.

Our partners

Our business partner is Kained Holdings, owners of six restaurants and bars in Glasgow, three of which are within 5 minutes' of Anderston Primary. Kained's focus is on ethical produce and community commitment (<http://www.kained-holdings.com>). They have a strong track record of collaborating with schools on food education activities including the "Tasty Industry" project. Kained will provide a significant contribution to this project including over 40 hours of time from chef Scott Leask, time in kind from a minimum of three produce suppliers, and c. £500 in food produce.

G3 Growers (<http://g3growers.blogspot.co.uk/>) is a community gardening group with a community garden located very close to the school. They run regular events focussed on growing your own food. Their commitment to the project is in the form of time in kind demonstrating community growing activities and in helping children with their own growing projects.

Proposed activities

The proposed activities within this project will take place in August – December 2017 (see timeline below) and are grouped into the following learning strands:

1. Making healthy food choices
2. Understanding sustainable production
3. Food education in the context of Scotland's food and drink industry.

1. Making healthy food choices (HFC): This cross-school strand aims to make direct connections between lessons on nutrition, STEM subjects, and the practical application of knowledge to encourage healthier food choices. The key learning goals of these activities will focus on: Understanding the nutritional value of foods; investigating food packaging and labelling; and practical changes for healthy food choices.

Activity	Situation	Description
HFC1: learning about nutrition	Classroom	Learning activities within the classroom, content tailored to age groups focussing on the key nutritional components of foods and how they link to core STEM subjects. This will be integrated with CfE Health and Wellbeing ongoing teaching. This activity will also include game-based learning resources focussed on nutrition and healthy eating.
HFC2: nutrition workshop	Friendship groups	Both workshops will be delivered as part of the vertical 'Friendship Groups' activities by classroom teachers, family and community partners. The first workshop will focus on practical application of the knowledge gained through HFC1. This will include experiments exploring how we measure nutritional value.
HFC3: cooking vs. packaged	Practical (Friendship groups)	The second workshop explores cooking a named dish and exploring a like-for-like prepackaged version. This will include analysing the information as presented on the label and contrasting with the home made version.

2. Understanding Sustainable Production (SP): This strand comprises community-led presentations/visits supported by a programme of classroom based activities.

Activity	Situation	Description
SP1: learning sustainability	Classroom	Learning activities within the classroom, content tailored to age groups focussing on how plants grow, food chains, and basic ecology.
SP2: digital learning	Self-directed	Use of augmented reality app Arloon Plants to enhance classroom teaching. This app uses augmented reality and 'virtual growing' to teach plant structure
SP3&4: sustainable production	Presentation, workshop	Sustainable production workshops will be led by food suppliers to our business partner Kained Holdings. There will be a minimum of two workshops led by different suppliers. Content will cover why sustainable production is important; the origin and provenance of the food product; and the importance of supporting local providers. Exact suppliers have not yet been selected but we will work with Kained to ensure a good variety.
SP5: foraging trip	Field trip	A field trip with Kained Holdings forager to investigate foraging and food from the natural environment.
SP6: growing	Practical	Pupils will plant and grow their own vegetables in the outdoor classroom, food garden,

vegetables		and other green spaces within school grounds. This activity will be supported by G3 Growers.
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3. Food education in context (FEIC): This strand focusses on practical implementation of knowledge and skills and direct experience of roles in the food and drink industry.

Activity	Situation	Description
FEIC1: Hospitality day	Practical	Pupils gain direct experience of the hospitality industry. Under the guidance of chefs from Kained, the school is converted into a restaurant and pupils take turns in the roles of chef, server, and diner, learning practical skills and taking on responsibility.
FEIC2: menu planning	Classroom	Supported by the chef from Kained, pupils practically apply the experience and knowledge gained so far to plan menus for the pop-up restaurant.
FEIC3: pop-up restaurant	Practical	A 'pop-up' restaurant open to family and the wider community. Guided by Kained chefs, the pupils put their skills into practice and gain direct experience of a real restaurant with age-appropriate responsibilities. Food for this activity will be provided in kind by Kained suppliers and it will also use food grown by the pupils.

Overarching themes

The proposed activities clearly encompass the overarching themes of the Food for Thought Education Fund identified above. Activities using the mobile kitchen and the hospitality day/pop-up restaurant will provide an inclusive learning context for children of all ages and academic abilities, in particular giving Anderston's (many) children and parents with English as an additional language a chance to share skills and lead others. Preparation encompasses a wide range of practical and STEM skills (e.g. measuring quantities, following a recipe, the science of cooking and plant lifecycles, to mention just a few). Furthermore, direct access to food industry professionals via demonstrations, presentations, and direct experience of running the pop-up restaurant provides not only significant expertise but also insight into future careers. These activities will produce tangible (and hopefully tasty!) results whilst embedding relevant knowledge about how food is made. Activities around sustainable and ethical food production encompass outdoor learning, further community engagement, and STEM (where appropriate to learners' ages) in relation to the science and technology of farming and natural ecosystems. Again, our partners will provide direct experience to pupils and their parents in a range of suitable learning environments. Through activities focussed on nutrition this project aims to help learners understand not only the facts about the nutritional

value of different types of food and food preparation methods, but also gain a more rounded insight into a balanced diet as part of a healthy lifestyle. Again, this involves STEM subjects and the direct involvement of parents and community partners. Digital learning is integrated in the project activities via the use of innovative augmented reality app Arloon Plants and the collection of game-based learning resources about food education already provided on the Anderston Primary School Partnership blog (<https://anderstonprimary.wordpress.com/resources/>). Finally, all proposed activities are inherently interdisciplinary, focussing on embedding knowledge via hands-on activities and constructivist learning methods.

Timeline:

	Aug17	Sept17	Oct17	Nov17	Dec17
HFC1					
HFC2					
HFC3					
SP1					
SP2					
SP3					
SP4					
SP5					
SP6					
FEIC1					
FEIC2					
FEIC3					

Links with national initiatives

The proposed activities have strong links with the aims of Good Food Nation in many areas, in particular in increasing interest in and understanding of nutritious food choices and sustainable production. Children's food and local food are priority areas for Good Food Nation, and both partners could be considered to be 'champions' helping to drive change. This link is also exceptionally strong in terms of increasing awareness of the food and drink industry in Scotland via the hospitality day and pop-up restaurant. These links also apply to Better Eating, Better Learning and Beyond the School Gate as this project champions fresh, seasonal, local and sustainable produce and will celebrate provenance and ethical sourcing with children gaining direct experience through our project partners. The focus on knowledge and understanding for both children and their parents/guardians will inform food choices going forwards for both those eating school meals and those who bring a packed lunch. There are also some links to Scotland's history and heritage as children will learning about Scotland's varied farming, fishing and food production cultures.

SECTION 6: YOUR PROJECT BUDGET

Please include a breakdown of costs. Consider how you intend to ensure the fund will build a legacy for food education in your school. New rows may be added if necessary.
PLEASE NOTE LIMITED OR NO DETAIL MAY RESULT IN YOUR APPLICATION BEING UNSUCCESSFUL.

Detail	Amount
Supply cover (if applicable) for one practitioner from successful establishments to attend a support event (late August / early September) . Details of the event will be given on the NIH along with the list of successful schools.	0
Travel and subsistence to attend support event	4.50
Mobile kitchen (http://www.mexathermal.co.uk/mobile-cook-station)	2845.00
School let for pop-up restaurant	110.00
Food for Thought Total Expenditure	£ 2959.50
Any additional Income (30% of total expenditure covered by partners and parent council)	£915.05
Purchase of Arloon Plants app for installation on school tablets (20 @£2.99). Source Anderston Primary Parent Council	59.80
Equipment for growing veg on school premises. Source Anderston Primary Parent Council	191.50
Reusable durable tableware for practical activities/pop-up restaurant. Source Anderston Primary Parent Council	63.75
Sundry food items for practical activities/pop-up restaurant. Source Anderston Primary Parent Council	100.00
Kained Holdings suppliers: food for pop-up restaurant.	500.00
Kained Holdings chef time	>40 hours (in kind)
Kained Holdings suppliers'/foragers' time	c.10 hours (in kind) (minimum)
G3 Growers' time	c. 12 hours (in kind)
Parent Council time	c. 60 hours (in kind)
Total Project Expenditure (receipts for items of £500 + must be retained)	£3874.55

