

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	South Lanarkshire Council
Name of Establishment (if cluster bid, include all establishment names)	St John Ogilvie High School
Application completed by	Deirdre Watson
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	√
STEM (Science, Technology, Engineering and Mathematics) and food education :	√
Inequity/attainment gap	√
Digital Learning and food education	
Progressive Interdisciplinary Learning around food education	√
Learning for Sustainability and food education	√
Outdoor Learning and food education	√
Parents/Community and food education	

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	√
Better Eating, Better Learning : a new context for school food, follow up to Hungry for Success	√
Beyond the School Gate : improving food choices in the school community	√
Setting the Table : nutritional guidance for early years providers in Scotland	
Scotland's Year of History, Heritage and Archaeology	√
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.

The innovative and exciting “School Orchard” project utilises the local environment by using historically grown products from the area. These will be low maintenance but high yielding. Thus encouraging sustainability to develop healthy lifestyles through growing food and selling food and developing curricular recipes to showcase these in class.

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.

Developing the Young Workforce

Providing the young people with skills for life through following directions. Taking ownership of roles which need to be carried out. Understanding the commercial aspects of foods. Pupil led Enterprise activity to make products out of the harvest and selling them will help to develop their leadership, planning, marketing, advertising and food production skills.

STEM

Working with science to develop biological aspects such as synthesis, pollination and pest control.

Inequity and attainment Gap

Providing those who wouldn't have the opportunity to grow at home the skills to learn within the school environment. Pupils will gain lifelong skills in gardening, enterprise, cookery and leadership.

Progressive Interdisciplinary Learning around food education

Disengaged PE pupils may become more active in a gardening environment helping them to be more active. Science, business and PE pupils will readily be able to identify the links to home economics in terms of Science with growing the foods, PE with energy in and out and Business for forecasting sales and marketing

Learning for Sustainability and food education

Once this project is implemented it will not require a lot of work each year such as planting out. This allows the project to be more sustainable. In doing this we are securing a better environment for future generations. The pupils will benefit from a greater understanding of their foods and their sources. They will be more engaged and more inclined to taste new foods. Waste may be decreased as they understand the effort that has gone into them. Pupils will gain a better understanding of local and seasonal foods. Recipes will be developed to ensure that these are being used in the classrooms. Jams and chutneys will be produced to sell on completing of pupils gaining their Elementary Food Hygiene certificate and marketing with Business.

Outdoor Learning and food education

By using outdoor space the project will provide an open air classroom which will have a positive impact on the children's emotional and mental health and well-being.

Good Food Nation: Scotland's National Food and Drink Policy /Better Eating, Better Learning/ Beyond the school gates

The project will focus on using local and seasonal produce to help promote the health and well-being of students as they will be getting high quality nutritious and delicious food which will enable

them to study the nutrients and properties of food to be able to use the best produce from 'Scotland's Larder'. Students will then be able to make educated choices when choosing foods and hopefully will carry on growing their own in the future. This will hopefully then assist the reduction of dietary related diseases in an area which is one of the highest in terms of deprivation in the Scottish SMID.

Scotland's Year of History, Heritage and Archaeology

This is a perfect opportunity to focus study on the rich history of Scotland's produce in particular the Victoria Plum named after the Queen Victoria. At the end of the 18th/beginning of the 19th century, the Napoleonic Wars acted as a stimulus to fruit growing on Clydeside in particular THE Victoria Plum. Hamilton merchants were keenly interested in any new horticultural developments, establishing The Clydesdale Fruit Merchants' Corporation in 1809.

World War One Centenary 2014-2018

This will focus on the produce grown in the local area and the methods introduced at the time of WW1 such as the introduction of Greenhouses to supplement growth of crops such as the famous 'Clydeside tomato' pupils will investigate this and carry out sensory analysis and food tasting sessions with their peers to help commemorate the Centenary and increase the knowledge and understanding of this important historical event through food.

Research and curriculum planning and implementation	Visit local community gardens visit local gardens to discuss any local issues such as weather, growing, pests or vandalism.
Implementation	Landscaping including walk access and raised beds
Purchase of equipment and plants	Purchase of equipment and plants in partnership with RHET to ensure fit for purpose
Planting	Assisted with RHET for optimal growth
Weeding	As necessary
Pruning	As necessary
Harvesting	When crops are ready
Cooking and making products to sell	Sensory analysis and enterprise to sell goods.
Feedback and evaluating	To measure success of the project.
Continue as above	Changes and implementation and begin cycle of growing again.

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.	
<u>Detail</u>	<u>Amount</u>
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.	£200.00
Travel and subsistence to attend support event	£25.00
Storage container for tools with lock	£50.00
Raised growing beds x3 £150 each	£450.00
Compost and fertiliser 2 tons	£150.00
Leeks 92 £11.99	£11.99
Rhubarb £7 each x6	£42
Gardening gloves x 40 £1 each	£40.00
Landscaping	£500
Trowels, forks, spades, loppers, fruit collectors	£200.00
Netting	£20.00
Darwinian x2 £14.99 each	£29.98
Wheel barrow	£24.00
Pest control	£15.00
Trugs	£30.00
Strawberry plants garden runners x 4 £6.50 each	£26.00
Victoria Plum trees x 20	£300.00
Raised planting beds £150 x 4	£600.00
Indoor Micro Grow Light Garden Plant Propagator Hydroponics Kit All Year Growth x2 for growing herbs £49.99	£99.98
Freezer for harvested crops	£200.00
Jars for jam and chutney making equipment	£100.00
Reprographics	£150.00
Garden hose	50.00
Tablet for blog	320.00
Food for Thought Total Expenditure	£3000.00
Any additional Income Profit from selling produce, possible crop donation from Asda and RHET, school fund contributions also have secured volunteers' from RHET who grow allotments to advise and help planting, growing and harvesting.	£500
Total Project Expenditure (receipts for items of £500 + must be retained)	£3,613.95

SECTION 7: How will we assess your application?			
Criteria	Score (0-4)	Weighting (1-5)	Max Score available
How well does the bid seek to provide progressive, high quality learning experiences in food education, allowing learners to develop their knowledge and skills?	4	5	20
How well does the bid provide the opportunity to build sustainability and capacity for future development?	4	5	20
How well does the bid engage with the national initiatives and guidance along with the overarching themes?	4	4	16
How well does the bid represent value for money?	4	3	12
Is establishment receiving FfT funding for the first time? – yes	4	1	4
Total			72

The criteria above will be scored using the following scale (with the exception of the final criteria).		
0	Unacceptable	Nil or inadequate response. Fails to meet the requirements.
1	Poor	Response is partially relevant but generally poor. The response addresses some elements of the requirements but contains insufficient/limited detail.
2	Acceptable	The response addresses a broad understanding of the requirements but may lack detail on how they will be fulfilled in certain areas.
3	Good	The response is sufficiently detailed to demonstrate a good understanding and provides details on how the requirements will be fulfilled.
4	Excellent	The response is comprehensive, unambiguous and demonstrates a thorough understanding of how the requirements will be met in full.

