

Food for Thought: Education Fund Phase 8 Application Form

The **aim** of the fund is:

To provide progressive, high quality learning experiences in food education which build sustainability and capacity for future development.

Please read the 'Guidance' before completing the application form

Name of Local Authority (or indicate if Independent)	Fife Council
Level of Grants	Funding awards will be up to £3,000* per individual project. When applying as a cluster or associated group of establishments, each establishment must be named on the form. In this instance more than £3000* can be requested and the breakdown shown clearly in the form. It may not be possible to fund every element of each successful proposal. The total amount will be subject to budget availability and adherence to the aims of the fund.
Eligibility	Applications are invited from practitioners in early learning and childcare settings, schools/clusters/associated school groups across Scotland. NB: We will accept one application per establishment or cluster. Note - ASN schools in the independent sector are also eligible to apply. PLEASE READ GUIDANCE NOTES FOR FULL DETAILS.
Number of establishments involved in the bid	1
Name of Establishment(s) involved (if cluster bid, include <i>all</i> establishment names)	Viewforth High School
Application completed by (name)	Alistair Stewart
Deadline for Applications	To arrive no later than 12 noon on Thursday 24th June 2021 <ul style="list-style-type: none"> • 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.
Period of Fund	Successful applicants will receive notification of funding by the end of July 2021 . Project activities should take place between September and December 2021 and final reports should be submitted by end of January 2022 .
Please email your application to:	Email: FoodforThought@educationScotland.gov.scot

SECTION 1: ABOUT YOU	
Local Authority:	Local Authority (or state if Independent): Fife Council
<p>Please give the name and contact details of the person within your establishment/school who will deal with this application, all correspondence relating to it and the management of the Food for Thought Fund.</p> <p>The person named here must be authorised to answer all queries and to sign all paperwork relating to this application and be responsible for the overall management and co-ordination of the project. The named person should also be the first point of contact for Education Scotland.</p>	Name: Mr Alistair Stewart
	Position: Depute Head Teacher
	Establishment/School: Viewforth High School
	Address: Windmill Community Campus, Kirkcaldy, Fife.
	Postcode: KY1 3AL
	Direct Telephone: 01592 583408
	Mobile: 07948964928
	Email: alistair.stewart-vr@fife.gov.uk
	Please re-enter your email address: alistair.stewart-vr@fife.gov.uk
Has your establishment received Food for Thought Funding previously? Please tick all that apply:	Phase 4 <input type="checkbox"/> (2016/17) Phase 5 <input type="checkbox"/> (2017/18) Phase 6 <input type="checkbox"/> (2018/19) Phase 7 <input type="checkbox"/> (2019/20) n/a <input checked="" type="checkbox"/>

SECTION 2: MAKING LINKS

Projects should deliver the aim of the Food for Thought Fund:

To provide progressive, high quality learning experiences in food education which build sustainability and capacity for future development.

In Phase 8 we would also like bids to address one or more of the following :

- to increase awareness of the Love Food, Hate Waste campaign.
<https://scotland.lovefoodhatewaste.com>;
<https://www.zerowastescotland.org.uk/food-waste/teaching-resources>
- to increase children and young people's experiential farm to fork learning through farm links or visits, when such visits are allowed.
<https://www.rhet.org.uk>
- to encourage establishments to link with at least one business / community partner to help address skills for learning, life and work.
<https://www.dyw.scot/>

Establishments will be able to seek help from the organisations shown above if required but may already have their own links and partnerships in place.

Note - Assistance for bus travel to farms may be available from RHET. Please do not include bus travel in your Food for Thought budget.

Please tick any themes, initiatives and Scottish Government guidance below which will relate to your project :

Food Summary Page . Includes skills progression using the Es and Os and the Benchmarks.	✓
Love Food, Hate Waste	✓
Farm Visits	
Developing the Young Workforce .	✓
Inequity/attainment gap	✓
Good Food Nation: Scotland's National Food and Drink Policy	✓
A healthier Future – Scotland's Diet and Weight Delivery Plan	
Helping parents with food and eating	
Better Eating, Better Learning :new context for school food, follow up to Hungry for Success	✓
Beyond the School Gate : improving food choices in the school community	✓

SECTION 3 : 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 'School Kitchen Garden' project combines various activities including food and health, DYW, STEM and outdoor learning to create engaging interdisciplinary learning opportunities. This project will allow collaborative working between the school support department and the home economics department.

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

This project will allow for collaborative working between several members of the Windmill Community Campus, including Viewforth High School Support Department and Home Economics Department.

Aims of Project

We want pupils with additional and complex support needs to develop the skills required to grow their own fruit and vegetables and transfer these skills into cooking healthy foods, reducing food waste and developing independent living skills. These skills will allow pupils to use them in their home life with a view to living a healthier, more sustainable life. The school intends to use the food grown in the Home Economics department with the pupils from the support department, which will require equipment to be appropriate and safe for use by those with complex additional support needs. Having an enriched opportunity for cooking with the produce grown, it will help reinforce the message that fresh food is best.

This project will create excellent opportunities for pupils to apply their skills in a real-life context including reading to learn e.g. following instructions, reading seed packets, reading recipes in the kitchen). Developing skills in food preparation, hygiene, safety, presentation, managing resources and materials and co-operative working will greatly enhance pupils' abilities and confidence in the production and choice of healthy meals, which is highly relevant both to their home life and future employment.

The main aims of this project are:

- To develop the school outdoor learning space to create a sustainable kitchen garden to grow fruit, vegetables, and herbs, whilst developing the gardening skills of pupils.
- To ensure that Outdoor Education and Food and Health Education become an enhanced part of the school curriculum.
- To develop practical cookery skills and confidence by putting in place more appropriate equipment and through the use of picture recipes which will enhance the Home Economics departments provision of food education for pupils with additional support needs.
- To develop the independent and transferable life skills of pupils with additional support needs in practical cookery to support pupils in the future careers.
- To learn about the journey of food from growth to final meals and identify the impact our food choice has on the environment, including food waste.

Intended Impact

Pupils will gain a greater awareness of their foods and have an appreciation of where it comes from/how it is grown. Pupils will have a better understanding of the effort that goes into growing food, thus food waste may be reduced. Pupils will gain a better understanding of local and seasonal foods and use recipes in Home Economics that incorporate the ingredients grown.

The use of local and seasonal produce from the kitchen garden will help to promote the health and wellbeing of pupils as they will be growing, preparing and cooking nutritious food. Pupils will develop the knowledge to make educated choices when choosing foods and hopefully pupils will carry on growing their own food in the future.

This will further support the implementation of the National 2 Food health & Wellbeing course which the pupils will be doing and will enrich the pupils experience of food, health and wellbeing as part of the curriculum.

We will also be able to measure the impact of the project by measuring pupil's attainment throughout the BGE phase by using the Experience and Outcomes to measure attainment in Health and Wellbeing, Technologies, Numeracy for All, Literacy for All and Outdoor Learning. We will also use qualitative measure to assess the impact of the project such as enjoyment, pupil confidence and independent skills.

Developing the Young Workforce

The kitchen garden will provide pupils with skills for life through following directions, taking responsibility for tasks and developing independent and collaborative working skills. Pupils will develop a range of transferable skills to support them in the future careers.

Inequity and Attainment Gap

Viewforth High School serves a local community on the East of Kirkcaldy which includes two of the five most deprived data zones in Fife. Over 50% of our pupils live in SIMDs 1 and 2; over one third of our pupils under 16 are classified as living in poverty and the entitlement of pupils to free school meals has been as high as 40%. This project will support and provide opportunities for those who wouldn't have the opportunity to grow at home and develop these skills. Pupils within the support department taking part in the project will gain lifelong skills in gardening, enterprise, cookery, responsible citizenship, and leadership.

Interdisciplinary Learning Around Food Education

The kitchen garden project will create excellent opportunities for pupils to apply their skills in a real life context including reading to learn e.g. following instructions, reading seed packets. Preparation of the foods and cooking 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).

Links to the following curricular areas will be highlighted and explored when growing, preparing and cooking foods: Maths (weighing and measuring); English (reading recipes and seed packets/following instructions); Science (plant growth and science within cooking and baking). The kitchen garden activities are naturally interdisciplinary, focussing on enriching and embedding knowledge via hands-on activities and constructivist learning methods.

Learning for Sustainability and Food Education

Once this project is implemented it will be able to be maintained each year with not a lot of work, only planting and maintaining the plants, so this permits the project to be more sustainable. The pupils will gain a greater knowledge of their foods and have an appreciation of where they come from/how

they are grown. Pupils will have a better awareness of the effort that goes into growing food, thus food waste may be reduced. Pupils will gain a better understanding of local and seasonal foods and use recipes in Home Economics that incorporate the ingredients grown.

Outdoor Learning and Food Education

By using outdoor space in the school grounds, the project will provide an outdoor classroom which will have a positive impact on the pupils emotional and mental health and well-being.

Good Food Nation / Better Eating, Better Learning / Beyond the School Gate

The planned activities have strong links with the aims of Good Food Nation in numerous areas, in particular in increasing interest in and understanding of nutritious food choices and sustainable food production. The use of local and seasonal produce from the kitchen garden will help to promote the health and wellbeing of pupils as they will be growing, preparing and cooking nutritious food. Pupils will develop the knowledge to make educated choices when choosing foods and hopefully pupils will carry on growing their own food 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.

These links also apply to Better Eating, Better Learning and Beyond the School Gate as the kitchen garden project highlights the importance of fresh, seasonal, local and sustainable food. The focus on the knowledge and understanding of these areas for pupils will inform food choices going forwards.

Proposed Activities

Activity	Description
Developing a school kitchen garden.	We will utilise the school outdoor learning space to create a sustainable kitchen garden to grow fruit, vegetables, and herbs, whilst developing the gardening skills of pupils. This will involve installing suitable sustainable planters and storage for gardening equipment.
Planting, growing and maintaining fruit and vegetable plants.	Pupils will plant seeds/bulbs for a variety of seasonal vegetables, fruits and herbs at the appropriate growing times throughout the year. Pupils will learn how to care for the plants, control pests if necessary, ensure plants have what they need to grow, identify when produce is ready to harvest and then harvest grown produce. This will allow pupil to learn about the journey of food from growth to the kitchen and identify the impact our food choice has on the environment, including food waste.
Preparing and cooking nutritious meals with the grown produce using suitable equipment for ASN.	The school intends to use the food grown in the Home Economics department with the pupils from the support department, which will require equipment to be appropriate and safe for use by those with complex additional support needs. Having an enriched opportunity for cooking with the produce grown, it will help reinforce the message that fresh food is best.
Using picture recipes to develop independence in the kitchen.	The use of picture recipes, with communication symbols included will be used in practical cooking lessons and help to enhance the Home Economics departments provision of food education for pupils with complex additional support needs. Having these picture recipes will allow pupils to develop independent working/life skills by following pictorial instructions with clear written steps.

--

SECTION 4: 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. Please do not include cost of buses for farm visits (see section 2) Rows may be added if necessary.
PLEASE NOTE LIMITED OR NO DETAIL MAY RESULT IN YOUR APPLICATION BEING UNSUCCESSFUL.

Detail	Amount
Forest Garden Wooden 70L Planter x5	£690.00
Forest Garden 100L Herb Planter x2	£230.00
Forest Garden Square Planter (Set of 3)	£110.00
Forest Garden Store	£335.00
Non-Slip Cutting Board x10	£69.90
Safe Use Cutting Knives 3 Pcs x10	£48.90
Silicone Non-Slip Mixing Bowls x10	£64.90
Palm Peelers x10	£67.90
Printed Picture Recipe Books	£75.00
Wooden Broom x1	£7.95
Gardening Gloves x5	£15.00
Watering Can 6L x2	£9.90
Garden Hand Trowel x5	£21.25
Garden Scissors x5	£12.25
Wooden Plant Labels 25 Pcs	£1.95
New Horizon All Veg Compost 50L	£111.20
Vegetable Seeds	£15.00
Herb Seeds	£10.00
Food for Thought Total Expenditure	£1,843.75
Any additional Income	£0
Total Project Expenditure (receipts for items of £500 + must be retained)	£1,843.75

SECTION 5: How will we assess your application? For information – please don't complete			
Criteria	Score (0-4)	Weighting (1-5)	Max Score available
1) How well does the bid provide progressive, sustainable learning experiences in food education, allowing learners to develop their knowledge and skills and build capacity for future learning?		5	20
2) How well does the bid engage with the main themes including waste reduction, farm to fork learning and developing young workforce?		4	16
3) How well does the bid represent value for money?		3	12
4) First Time Funding? (see table below)		2	8
Total			56

Criteria 1 – 3 will be scored using Table A. Criteria 4 will be scored using Table B.

TABLE A		
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 details 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.

TABLE B	First time funding
0	No
1	n/a
2	n/a
3	n/a
4	Yes

SECTION 6: YOUR STATEMENT AND SIGNATURE

Before submitting your application, please ensure that you have:

- ✓ answered all sections and questions
- ✓ *not* submitted a copy of a previous application
- ✓ *not* submitted the same application as another establishment
- ✓ signed the form using a digital signature if possible

If you are successful, we will inform you by email **by the end of July 2021** and the grant letters will be issued to authorities **by the middle of August 2021**. (We will also contact all unsuccessful establishments by email by the end of July.) On receipt of the correctly completed funding letter from your authority, funding will then be transferred to the local authority, where schools will then be able to download their allocated funding so that projects can begin. Once we have awarded a grant we cannot give any more funding for the project.

Monitoring and Evaluation of your Grant

We need to monitor your grant so that we can account for how you have used our funds. This will be ongoing throughout the duration of the project and will contribute to the final project report. Please note that we will ask you for an end of project evaluation by the **end of January 2022**

Publicity

Information on grants awarded may be made public by Education Scotland.

Images submitted in support of your application may be stored electronically by us. If we later seek to use these for publicity purposes, we will contact you in order to obtain permission to do so.

Complying with Conditions of Grant

You must keep to the grant conditions shown in both our offer letter and any accompanying documents. In particular:

- ✓ you must not make changes to your project without notifying us first
- ✓ you must carry out your project in line with the timescales given in your application, and within the time limits shown in our offer letter, It is very important that you let us know about any delay or difficulties in keeping to the conditions so that we can give advice and help as necessary
- ✓ you will be required to acknowledge our funding in any publicity relating to this project

Your Statement

- I confirm that all the information in this application is true and correct.
- I confirm that I am happy for you to provide copies of this form to any person or organisation you need to consult about this application.
- I note that any grant awarded will be subject to standard and specific conditions.
- I confirm that I have the power to accept the grant under conditions you set and to repay the grant if we do not meet them.

Name

Position

Digital Signature	
Date	
Submit application by email to FoodforThought@educationscotland.gov.scot	