

# 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	Inverclyde Council
(or indicate if Independent)	
Level of Grants  Eligibility	Funding awards will be <b>up to £3,000*</b> per individual project. When applying as a cluster or associated group of establishments, <b>each establishment</b> 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.  Applications are invited from practitioners in early learning and childcare settings, schools/clusters/associated school groups across Scotland. NB: We will accept <b>one</b> 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	St Columba's High School, Gourock.
Name of Establishment(s) involved (if cluster bid, include <i>all</i> establishment names)	
Application completed by (name)	Lindsay McGurk
Deadline for Applications	<ul> <li>To arrive no later than 12 noon on Thursday 24<sup>th</sup> June 2021</li> <li>If any sections are incomplete, this will impact on the assessment of your application.</li> <li>Only return the completed application form. Supporting documents are not required.</li> <li>Please ensure that you retain a copy of the application form for your own records.</li> </ul>
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): Inverciyde Council	
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	Name: Lindsay McGurk	
management of the Food for Thought Fund.  The person named here must be authorised	Position: Faculty Leader of Health and Wellbeing	
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	Establishment/School: St Columba's High School, Gourock.	
person should also be the first point of contact for Education Scotland.	Address: Fletcher Avenue, Gourock.	
	Postcode: PA19 1TN	
	Direct Telephone: 01475 715250	
	Mobile:	
	Email: gw09andersonlindsay@glow.sch.uk	
	Please re-enter your email address: gw09andersonlindsay@glow.sch.uk	
Has your establishment received Food for Thought Funding previously? Please tick all that apply:	Phase 4 □ (2016/17) Phase 5 □ (2017/18) Phase 6 □ (2018/19) Phase 7 □ (2019/20) n/a X	

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

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.	х
Love Food, Hate Waste	
<u>Farm Visits</u>	
Developing the Young Workforce.	Х
Inequity/attainment gap	х
Good Food Nation: Scotland's National Food and Drink Policy	Х
A healthier Future – Scotland's Diet and Weight Delivery Plan	х
Helping parents with food and eating	х
Better Eating, Better Learning:new context for school food, follow up to Hungry for Success	х
Beyond the School Gate: improving food choices in the school community	Х

#### **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.

This is a whole school initiative to develop an outdoor learning area where all young people will be able to access the opportunity to participate in beekeeping activities within St Columba's High School. We will focus on seasonality, sustainability and from 'Farm to Fork' principles.

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.

Phase 1 - August - December 2022 - Our first step will be to source equipment and securing a safe place to house and nurture the bees. This will include establishing links with Scottish Beekeeping Association (Full membership to support delivery of NPA). Source bees later on in the session from a local supplier. This phase of the programme will also be for evidence gathering to seek out the views of key partners. In addition, we will visit a local secondary school which also has a beekeeping club to investigate resources, set up and training needs. Contact has been made initially with the school to explore the feasibility of the project. In addition, if successful we will establish a bee population monitoring project with the Maths department.

Phase 2 - August – December 2022 – Reaching out to parents who have a keen interest / would like to be involved with the project. Here we will establish a parent, pupil and teacher committee to oversee the project along with Home Economics staff. Staff and pupil training in partnership with Scottish Beekeeping Association. Steps made towards the NPA in beekeeping (attached specification). Interested pupils begin NPA award unit 1 – 'An introduction to beekeeping'. Purchasing the bees and arranging safe delivery.

**Phase 3 – February - June 2022** – Interested pupils continue NPA award unit 1 – 'An introduction to beekeeping'. Purchasing the bees and arranging safe delivery. Delivery of bees (April/May) to safe location which is already established in the school grounds. Interested pupils identified to complete NPA award. Parents and pupils invited to participate in training (February – May).

**Phase 4 - Session 2022 2023** – Pupils begin NPA award unit 2 – 'Practical Skills' in beekeeping and unit 3 'The theory of beekeeping'. Pupils complete the full award by end of session. Pupils will extract and place the honey in labelled jars (designed by the Art Department). Again the honey will be used in the home Economics and the school canteen. Any excess honey will be sold by the School Enterprise group. Pupils will monitor the honey bee population and treat and feed them prior to the winter.

We believe that these four stages are deliverable and sustainable going forward.

## Wider benefits of the Beekeeping project:

**Wellbeing** – Our proposed project will also be used to facilitate positive wellbeing amongst pupils and staff. Evidence demonstrates that engaging in outdoor learning and in particular learning a new skill, can re-focus the mind and support good wellbeing. This is particularly important when we consider the school Education Recovery Programme whereby health and wellbeing is at the heart.

**Outdoor learning –** Our proposed project will develop the apiary skills of staff, young people and parents. We will learn about the environment to facilitate maximum pollination and all have the opportunity to learn outdoors. Maximising opportunities for outdoor learning can positively impact those involved as we learn new skills outdoors in the context of Curriculum for Excellence. The outdoor learning experience compliments a number of opportunities that will be explained further in this session of the application. We hope to develop the following skills for our young people: real world experience in a meaningful context where there is purpose and cause, teamwork and responsibility, creative thinking and reflection, develop understanding of knowledge in beekeeping and its practical application and a heightened multi-sensory experience. Our proposed project focuses on developing all of these key themes from training to safe keeping of the bees and accreditation via the NPA.

#### Outdoor Learning and Food Education:

Pupils will benefit from working outdoors this will provide area for learning out with the constraints of the class room. This will provide the pupils to plan, grow, identify and taste new foods and lead to the development of a healthier lifestyle.

#### Parents/Community and Food Education:

We will consult with parents and the wider community at all stages throughout this project. We will keep them informed at all stages through the development of a quarterly newsletter and regular updates of our blog using the school Facebook/ Twitter pages. We would allow Parents to sample/purchase the honey at school information events and would seek feedback from the parents and wider community.

## IDL around food education and Cross curricular Links:

This is a whole school project that would involve all departments.

- The Art department would be involved in designing the labels for the honey jars.
- English and Mathematics would use the project to enhance literacy and numeracy by monitoring the population of our bee colony over the season.
- ICT would be involved in digital learning. The pupils would also look at business models and how to finance this project.
- The Technical department would be involved in the design construction of the hives and extraction and packing of honey during the project. The pupils would also look at business models and how to finance this project.
- Geography and Science would investigate biodiversity/conservation/pollination and food miles. This would allow pupils to enhance their knowledge of the ecological importance of bees to our environment.
- The Science department would further explore the HIVE Activity monitoring tool (See attached for more information)
- Home Economics (Scotland Year of Food and Drink 2015) would use the honey to increase
  pupils understanding of food education through trying new foods and developing new recipes
  to promote a healthier lifestyle and Scottish products. We will also be looking at enhancing
  pupil's knowledge and skills of sustainability and the connection between a healthy bee
  population and food production.
- The PE department would investigate the effects of a healthier diet on elite sports performance as part of our wellbeing award and new PSE programme.
- The RE department would use this project to link the themes of Fairtrade/sustainability and equality in the third world.

All of the above activities will provide a wide range of activities to engage with the four capacities of a Curriculum for Excellence, raise attainment and bridge the inequality gap.

**Digital learning and food education:** Pupils would also use ICT to develop instructional video blog/vlog and regularly update the whole school and wider community through use of the School Facebook page. Pupils would also use Microsoft Publisher to develop a quarterly newsletter to promote our project. Pupils would also use ICT to enhance their understanding of food education by using the internet to develop new recipes using the honey from this project.

**Enterprise /selling the honey**-Once our colony of bees is strong enough, we would like to be able to extract honey from the hives. Selling our product would firstly be offered to our school community giving staff, pupils and parents the opportunity to support the efforts of your young people's hard work of looking after the bee colony and extraction process. If supply levels allow, we would also like the opportunity to sell our honey with local businesses in our community like the local bakery the school has links with or the coffee shops selling local and seasonal produce located in Gourock

**DYW and business links –** Our proposed project supports the development of various skills for learning, life and work and to build up a portfolio for our young people to enhance wider achievement and promote their positive destinations. As well as learning new skills and gaining an NPA from the opportunity, pupils will also have the opportunity to build their brand as we explore selling the honey. Pupils will also learn skills of finance as we navigate producing and selling. Our aim is to reach out to local suppliers and research their manufacturing resources and implement these where appropriate. One local supplier will be the local farm suppliers of honey at the Kilmacolm Annual and Monthly show as well as farmers markets which take place in the local area. In addition, we aim to reach out to the following local suppliers/business – Greenock Farmers Market and Loch Lomond Shores Farmers Market (https://www.bigbarn.co.uk/places/Inverclyde/Greenock/) As a result of working with local farmers and small businesses the young people will develop entrepreneurial skills which will allow them to also take more ownership in developing and sustaining the project as they invest time not only in beekeeping itself, but the associated wider benefits developing their DYW skills. Lastly, the project can also support CLPL opportunities for staff and developing new skills in interested parents. In addition, strengthening links with parents and partners.

**Utilising Business links -** We would hope to access these contacts to provide further opportunities to gain invaluable work experience in these industries. Work placement provides invaluable experience and transferable skills that young people might not have access too. These placements would improve the job prospects and self-belief of our young people to enable them to move forward with confidence into college courses or job interviews and improve their life chances.

## Inequality/Attainment Gap:

All departments will work together to deliver a programme which will address the inequality/attainment gap. This will have impact as there will be a new section in the school grounds improved to accommodate the garden which will generate interest and motivation of all young people. Working with our business partner and social partners in the community pupils will be able to gain an insight into the wider world of work, develop skills for lifelong learning and transferable skill required by employers.

We will use the funding to establish and embed sustainable food education throughout the curriculum. This will have the added benefit of involving staff and pupils in improving their understanding of food education through growing food. This will improve learning in home economics as the pupils will have a sense of ownership over what they are harvesting and eating. They will also have gained the skill necessary to explore other food options to sustain a healthy lifestyle. We will also engage the young people to look at their own diets and encourage them to take the steps towards a heathier lifestyle (Beyond the Gate Policy).

Good Food Nation (Becoming a good food nation policy) – We hope to embrace the 'Becoming a Good Food Nation' policy by capitalising on the rich environment where the school is located. We are on the edge of a park area which hosts a natural woodland area which encourages a wealth of wildlife. Drawing from the case studies in the policy, the notion of 'farm to plate' is encouraged and supported as best for Scottish sustainability and seasonality. These are 2 key areas which we teach the young people through our SQA courses in the Home Economics department. The proposed project will allow all learners in the department who are undertaking the National 4/5 Hospitality courses to engage directly with a project which encourages both seasonality and sustainability. The basic principles of the policy for Scottish Industry can be implemented on a smaller scale in our proposed project. Through the whole school we would promote this project to improve our pupils' relationship with food and promote the consumption of food. We would through harvesting and nuturing our own food produce fresh, seasonal local and sustainable produce. We would link growing our own food to a healthier lifestyle and promote the benefits of Scottish produce and the employment prospects in the Scottish food and drink sector.

A healthier Future – Scotland's Diet and Weight Delivery Plan – In Home Economics we explore refined sugars and natural sugars whilst discussing the eatwell plate at BGE level and dietary goals at National level. We use the funding bid and honey made to incorporate honey into recipes at all levels to encourage the use of natural sugars over refined sugars and the health benefits that this has. This would be supported through a food diary exercise and the PE department supporting ACE'S programme in conjunction with active schools.

**NPA Beekeeping –** We would like to run a Beekeeping club after school, primarily targeting our senior pupils and deliver an SQA NPA Beekeeping Course. This qualification is an introduction to beekeeping covering the equipment and tools used to keep bees, and the techniques used to subdue and handle them. It also covers recognising the nectar producing plants bees need, and the pests and diseases that can effect bees. The two remaining units build upon the introduction, the Theory unit further developing the learner's scientific knowledge and understanding of the importance of bees to the wider agricultural economy and a Practice unit which provides hands on experience of working with bees.

**Better Eating Better Learning:** Building on Hungary for Success, the school working group would seek to integrate the outdoor learning area, into Better Eating Better Learning. This would involve working with the school canteen staff to imaginatively use home grown crops to produce attractive food i.e. honey cake. We also need to get pupils more involved in where there food comes from and food importance to Scotland environment and Economy.

## 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.

<u>Detail</u>	<u>Amount</u>
Flat pack beehives x2 (Beehive starter pack or flat pack assembly)	£800
Bees (amount to suit beehives purchased and maintained)	£200
Scottish Beekeepers Association Membership	£25.00
Stainless steel honey extractor	£250
Smoker pellets	£5.75
Jars with metal lids x 72	£29.50
Protective gloves x 10 (@14.95 per pair)	£149.50
Protective beekeeping suits (2 large, 4 medium and 4 small @£89.95 each)	£899.80
Shrubs to plant around beehive to encourage pollinators	£200
4 Frame extractor with filter and tank including 4 free essentials	£344.40
Honey bucket scrapper	£1.95
Food for Thought Total Expenditure	£2905.90
Any additional Income	£
Total Project Expenditure (receipts for items of £500 + must be retained)	£2905.90

SECTION 5: How will we assess your application? For information – please don't complete			
Criteria	Score (0-4)	Weighting (1-5)	Max Score available
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?			
2) How well does the bid engage with the main themes including waste reduction, farm to fork learning and developing young workforce?			
3) How well does the bid represent value for money?			
4) First Time Funding? (see table below)			
Total			

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

TA	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.

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Name	Lindsay McGurk	
Position	Faculty Head of Health and Wellbeing	
Digital Signature	Loby Mahik,	
Date	21/06/21	

Submit application by email to FoodforThought@educationscotland.gov.scot