TERMS AND TOPICS
Summer - Reaping the Rewards
   Companion Planting
   Ecology and Biodiversity
   Water Conservation
   Mulching
5 plus a day. What do we need to plant to get our 5 plus in our garden, and why do we need 5 plus a day.

Autumn - Seed Saving and Composting
   Seed Saving
   Compost Building
   Plant Care
   Plant Protection
Healthy eating and food technology—how do we prepare our foods to get the best from them. Safe storage and cooking of foods.

Winter - Resting and Revitalising
   Plant Lifecycle
   Feeding the Soil
   Crop Rotation
   Garden Design
Soups and stews—winter eating to get the best nutrition

Spring - Let’s Get Growing
   Germinating Seeds and Seed Sowing
   Plant Health
   Pest Protection and Control
   From Seeds to the Table
   Fresh Vegetables and Our Health
Growing healthy—how our bodies are like plants and what we can do to make them strong.

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This information is reviewed and updated annually
What is Kids’ Edible Gardens and how does it work?

A little background

A Christchurch Trust in 1995 created the Kids’ Edible Gardens programme. The Kids’ Edible Gardens Trust developed “A Growing Guide for Teachers” and a programme to support this, mostly funded through grants and some sponsorship.

We have been given their permission to use the guide and adapt the programme to work in our region.

The Marlborough Programme

The Kids’ Edible Gardens programme aims to teach students to re-use organic waste, grow organic edible gardens and also eat the produce they make.

The Marlborough District Council programme is supported by a garden facilitator, contracted or working at the school, paid by the Council to the school involved. Council also provides ongoing training for facilitators and teacher professional development. New teaching resources have been developed to help integrate the garden programme with the classroom programme.

Learning in the outdoor classroom provides experiences that include:

⇒ Recycling, re-using, removing organic waste from the waste stream.
⇒ Observational skills - watching the changes in the garden.
⇒ Being aware of and connected to our living world.
⇒ Critical thinking, asking questions and finding possible solutions.
⇒ Enterprise and industry - growing food for processing and sale.
⇒ Healthy eating behaviours and good nutrition.

How the edible garden fits into the New Zealand curriculum

Sustainability is a significant theme throughout the New Zealand curriculum. It seeks to ensure that learners are equipped to participate in and contribute to their own society and the wider world. An important aspect of this is to encourage students to consider significant future focussed issues such as sustainability.

Research endorses school-based edible gardens as positively influencing both health and educational outcomes. Children gain the life skills of gardening and the benefits of working together to produce their own food.

How does the Programme operate in schools

Each school operates the programme slightly differently depending on how schools are organised.

On the following page is an outline of some of the topics covered each term in the Kids’ Edible Gardens programme. This outline is supported by the resources and activities in the Kids’ Edible Gardens Kit for classroom delivery of the programme.

There are also detailed facilitator guides for each season and a teacher’s guide that links the Kids’ Edible programme with the key competencies with the New Zealand curriculum.

The Kids’ Edible Garden programme links into the Enviroschools programme particularly the Living Landscapes and Zero Waste themes.