

## Breakout session B02

### Tastes of the garden, Kylie Moses



#### **Kitchen Garden Model:**

Weekly classes in garden/kitchen led by kitchen and garden specialists (paid teacher aide/assistant or local community member) for children to grow food from seed or seedlings, cook and eat the harvest together. All students in a chosen group are included (not an elective). Class teachers assist but do not lead, which allows educators time for development of their own outdoor learning experiences. Over time, this program supports the delivery of outdoor learning across the curriculum as educators, due to children's high level of engagement outdoors and the rich potential of outdoor experience-based learning.



**Pedagogy:**

Adapted from: Roy Ballantyne & Jan Packer (2009): Introducing a fifth pedagogy: Experience based strategies for facilitating learning in natural environments, Environmental Education Research, 15:2, 243-262

**Experience-based learning. A fifth productive pedagogy, items and key questions**

Learning by doing	Are students actively involved in hands on exploration and investigation?
Being in the environment	Are students encouraged to experience and appreciate the special characteristics of the natural environment?
Real life learning	Are learning activities based on real places, real issues, and authentic tasks?
Sensory engagement	Are opportunities provided to explore the environment using all five senses?
Local context	Are students encouraged to explore and investigate environmental problems and issues in 'their own backyard'?

Health by stealth - learning to grow/cook/make/eat healthy snacks from fresh garden produce has mental, social and physical health benefits, but it is not an explicit focus. The dental health program example shows how this is achieved through experience-based learning.

