Innovation Guidance Project: City in Nature

Centre Name: Skool4kidz Campus @

Fernvale

Centre code: SK0024



Timeline of Project













May

- Gardening
- Preparation of Recipes

June

Conduct cookery lesson

July

- Conduct cookery lesson
- Gardening

August

- HarvestingRecipe book
- communityVideo Guide

September

Give back to

October

Reflection Journal (E-Book)

Process: Seed Planting

Soak the seeds overnight



Children exploring the NParks' resource 'Snap Cards'





Put more water -Jason

Children soaked the seeds overnight by reading the water level on the measuring cup.

Place the seeds into the sponge

Lesson Objectives: Children will be able to identify the germinated seedlings.

Children will be able to work on their fine motor skills as they make use of pincer grasps while transferring the seedlings into the sponges.



Sharing of experiences



Process: Harvesting and Sustainability



Drawing of what they can find in a garden



Working together to harvest the plants

I can find the hydroponic system!
- Klaire



Removing the sponge from the vegetables

What are some other fauna that we can find around us - Amelia

As a closure, children had a storytelling using the NParks' resource 'An Adventure in our City in a Garden'

Lesson Objectives:

- 1. Children will be able to share what they can find in the garden.
- 2. Children will be able to work together with their peers to harvest and pack the vegetables.
- 3. Children will be able to verbalise with their understanding where their food comes from.

Process: Creating a Recipe with Hydroponic Vegetables

Let's do spaghetti! - Jason







- Ken



We wrote our recipe with the steps!
- Klaire



- 1. Children will be able to use correct unit measurements when writing out their recipe.
- 2. Children will be able to work in small groups to write out and design their recipe with the inclusion of a vegetable which they planted.
- 3. Children will be able to share and present what they had written in front of the class.

Process: Cookery Lesson



- 1. Children will be able to follow the sequence of the steps of the recipe.
- 2. Children will be able to work together with their peers to complete the recipe.

Processes: Harvest Sale

Let's put all our harvested vegetables inside. - Enqi







Learning Objectives:

- 1. Children will be able to share with the customers about details (type of vegetable, price of vegetable) of what they are selling.
- 2. Children will be able to identify the correct prices for each type of vegetables.

Outcomes and impact

Bok Choy Udon Follow up Activity: Children recalls the ingredients present in their Bok Choy Udon as they create an artwork of it with assorted materials.





Sustainability: Children writing their pledge on how they will be sustainable.

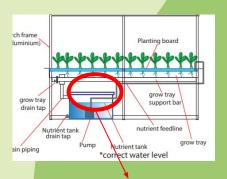


"I promise to save food by checking the expiry date of food."



"When I go to the grocery store, I will make a food list."

Challenges







- Planted and activated more than I hydroponics system
- Harvested the plants from other systems

Water level in the nutrient tank dipped below the nutrient feedline.

Plants unable to absorb nutrients.

Extra germinated seeds



- Planted in soil
- Had children to harvest and compare the difference between the vegetables planted in different media



Teacher's Reflection

Process

1. Teaching sustainability

→ Treasure Hunt for Sustainable & Unsustainable actions.

2. Understanding of concept

→ Created various hands on activities to allow children to have a better understanding on the concept.

3. Phase 2 challenges

→ Work with the SMM ratios and regulations while conducting activities

Extension for learning

Making of compost bin

- → Create a compost bin
- → Make use of leftover food from school (eg. banana skins)
- → Turn food scrap into something useful