



Our approach is based on 5 themes, each of which involves every child:

- **Growing Food and developing horticultural knowledge**
- **Cooking Food and Understanding Nutrition**
- **Intercepting and Using Supermarket Waste Food**
- Innovative award-winning PE provision that gives children a wide range of PE experiences
- Outstanding outdoor and adventurous activities

Growing Food and horticultural knowledge

The school has a locally unique '[Farfield Farm](#)' project that has run for over 10 years and grows food on a scale that is extraordinary for a school. The farm has two large polytunnels, large areas of raised beds, an accessible garden, [70 fruit trees in the orchard](#), community plots for families, [two productive bee hives](#) (in partnership with 2 parents), 20 chickens, a [soft fruit cage](#) and a [large rhubarb area](#) (over 20 crowns) with local history boards to inform the children of Leeds' rhubarb heritage. The EYFS children visit at [sowing](#) and [harvest](#) times and the Year 1 children do a [chicken](#) topic. From Year 2 upwards, the children all spend an afternoon every half term on the farm working with the farm teacher and groundsperson: planning planting schemes, sowing, planting, weeding, feeding, watering, harvesting and looking after the chickens. These sessions massively enhance the science curriculum, and also promote a brilliant attitude to trying a wide range of foods. As well as the allotment staples that you would expect us to produce, fruits and vegetables grown on our farm include asparagus, figs and artichokes. We have also discovered that children love to eat chives and nasturtium flowers! We have a spectacular [Harvest Festival that this year included the weighing of children against a 32 kg pumpkin!](#)



Cooking Food and Understanding Nutrition

In the EYFS and in Y1, children get the chance to cook and serve adults, for example, Nursery's recent '[pop up](#)' [pizza restaurant](#) and Y1's annual [healthy soup kitchen](#) (with produce from our farm).

From Y1 upwards, the children get an afternoon every half term cooking in groups of 10; the junior curriculum is captured in a [Food and Cooking blog](#). Many of these recipes use produce from the farm: recently this has included apples for apple pies, squash and sage for a risotto, parsnips and artichokes for a winter soup and rhubarb. Recipes are shared with families and nutritional information is a key element of the



Intercepting and Using Supermarket Waste Food

At least once a week, we hold a stall in conjunction with [The Real Junk Food Project](#) and their [Fuel for School](#) campaign. Food that is past its sell by date is delivered to school and we set out a stall and sell it to families on a 'Pay as you Feel' basis. The food is supplemented by harvests from Farfield Farm. Some of our poorest families regularly join in with this scheme, making very small cash donations, and many other families engage with this as an important lesson against food waste. In the first term and half of 2016-17, these stalls have taken nearly £1000.



All our Y2 children [have recently visited the Fuel for School warehouse](#) and have engaged in a workshop learning about food groups, food waste and sell by dates.

