

CASE STUDY: Independent School

OVERVIEW

Square Mile Farms works with an Independent School on an initiative to improve the sustainability of their school catering options whilst engaging pupils and staff around sustainable food practices and healthy living.

The school currently has 2 Farmstands, with half the produce being harvest by pupils and staff themselves, enabling them to take the produce home with them. The other half is harvested by pupils/staff and taken straight to the school canteen to be used in the following days meals.

QUOTES

'The students and staff all absolutely love it!'

'This bok choy is going into the school meal stir fry tomorrow!'

'I can't wait to take this home and show my parents!'

UPCOMING INITIATIVES

Some upcoming initiatives the school are hoping to implement post exam season are:

- Sessions with the biology teacher to coincide with a harvest on healthy living and nutrition.
- Incorporating a harvest into the lunch hour alongside a Stir Fry cooking demonstration.
- Student cooking classes using harvested produce from the farms.



AT A GLANCE



2

Farmstands

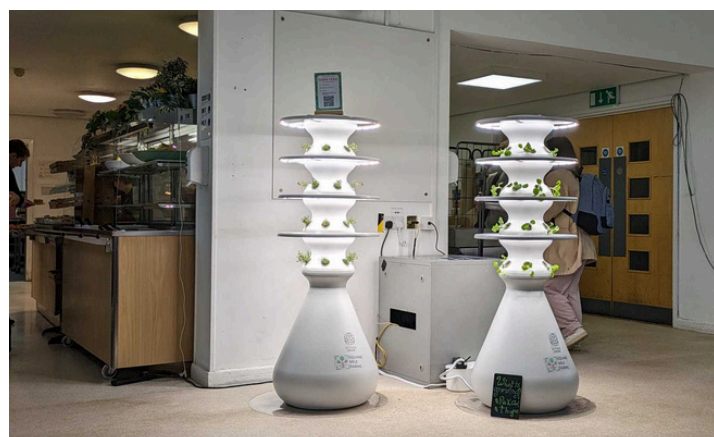


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Pupils engaged at the first Harvest



Produce harvested goes home with pupils/staff and straight into the canteen



FARMSTANDS SITUATED IN THE HEART OF THE CANTEEN