



## **2012 Think&EatGreen@School Summer Institute Afternoon Workshops**

**Day 1 – Tuesday, July 3, 1:00-2:30pm**

### **1. Tools in the Garden: Selection, Use, Maintenance & Storage** (Orchard Garden - north end)

Art Bomke, Faculty of Land and Food Systems

#### **Workshop Description:**

Choosing the right tool for the right task can be challenging to the novice gardener. This workshop will lead participants through appropriate tool selection, use, maintenance and storage for school gardens.

#### **Presenter's Bio:**

Art grew up on a small, mixed farm in central Illinois and has been a Faculty member at UBC for 36 years. He has worked on a wide range of soil and crop management research projects and has taught courses in soil management, agroecology, agricultural systems and in the Faculty of Land and Food Systems' Land, Food and Community core program.

### **2. Lawns to Loaves** (Agora and Patio)

Julia Thiessen, Environmental Youth Alliance

#### **Workshop Description:**

Civilization as we know it has been shaped by cultivating grains. Explore the history of grains and learn about how they grow in the present, from GMO monoculture to little schoolyard patches. We'll be making a snack out of freshly milled Vancouver grown wheat as part of the workshop.

#### **Presenter's Bio:**

Julia is a project coordinator with the Environmental Youth Alliance. Her passion for nature as a means for supporting transformative change in people has inspired her work within the community.

### **3. Teaching Science in the Garden** (Room 170 and Orchard Garden - south end)

Mélanie Béliveau, Vancouver Technical Secondary School

#### **Workshop Description:**

A secondary school science teacher will be sharing her experience related to connecting science and a food-producing garden. Topics will include plant reproduction, flower dissection, seeds saving, nutrient cycles, and symbiotic relationships in ecosystems. The workshop is suitable for elementary or secondary school teachers.

#### **Presenter's Bio:**

Mélanie Béliveau is a French Immersion Science Teacher who is passionate about environmental education and social justice. She is currently developing an outdoor classroom at Vancouver Technical Secondary with a veggie garden and a small forest at the center of it. She believes that bringing students outside to foster a connection with nature and the food they eat is fundamental in generating social change.



**Day 2 – Wednesday, July 4, 1:00-2:30pm**

**1. Watering and Irrigation** (Orchard Garden - south end)

Andrew Riseman, Faculty of Land and Food Systems

**Workshop Description:**

This workshop will focus on the importance of watering and the variety of options available for irrigating school gardens. Time will be devoted to site-specific questions; participants are encouraged to bring a diagram of their school garden for analysis and discussion.

**Presenter's Bio:**

Andrew is an Associate Professor, Plant Breeding and Agroecology at UBC; the Academic Director for the Centre for Sustainable Food System-UBC Farm; a researcher at the UBC Botanical Garden; and an Associate Member in UBC's Department of Botany. His areas of research include the breeding of crops for sustainable production systems and the development of urban agricultural technologies compatible with attractive and livable communities.

**2. Cooking up Curriculum and Eating the (PL)Outcomes** (Room 170)

Barb Finley, Project CHEF

**Workshop Description:**

The cooking process is inherently multi-disciplinary. Children who prepare, cook, clean up and share food together are fully engaged in learning in many curriculum areas. We will explore how food and cooking relates to elementary school IRPs and examine a wide variety of activities with student work samples that highlight just how powerful and far reaching this learning can be.

**Presenter's Bio:**

A teacher and chef, Barb developed and teaches the elementary school program, Project CHEF: Cook Healthy Edible Food. She is also the Executive Director of the Project CHEF Education Society, a non-profit society that raises funds to teach children and families about cooking and sharing food together.

**3. The Gonder's Neck** (Orchard Garden - north end)

Brian Jones ; Susan Gerofsky, Faculty of Education; Julia Ostertag, Faculty of Education; Chessa Adsit-Morris, Faculty of Education

**Workshop Description:**

The workshop will demonstrate the connection between the importance of the corn dollie as part of a harvest ritual linking the community to food security. There will be a short talk by the presenter and then some hands on work.

**Presenters' Bios:**

Brian was raised on a small traditional farm on the rural border of England and Wales and has been working with straw weaving for 50 years. He now lives in Vancouver and is working to promote urban farming and edible art.



**Day 3 – Thursday, July 5, 1:00-2:30pm**

**1. Season Extension in the School Garden (Orchard Garden)**

Eric Drewes, Faculty of Land and Food Systems

**Workshop Description:**

There are many simple, inexpensive techniques available for extending the growing season in Metro Vancouver. This workshop will explore options available for school gardens and provide hands-on learning opportunities.

**Presenter's Bio:**

Eric Drewes is a graduate research assistant with the Think&EatGreen@School project, and a master's student in the Faculty of Land and Food Systems. His research and professional interests focus on school garden coordination and urban food production. He holds a BSc in Botany and Permaculture Design certification.

**2. Cooking in Cramped Spaces: Creating a Portable Kitchen in your Classroom (Agora)**

Helen Stortini, Growing Chefs!

**Workshop Description:**

We'll review basic materials for setting up a simple and temporary cooking space in the classroom and try out some hands-on activities in recipe development and food preparation.

**Presenter's Bio:**

Helen Stortini is the executive director of Growing Chefs! Chefs for Children's Urban Agriculture. Growing Chefs! is a non-profit that puts chef volunteers into elementary schools to teach kids about growing and cooking their own food.

**3. Farm to School: Integrating Local Food into the Kitchen, Lunchroom and Classroom (Room 170)**

Sarah Carten, Vancouver Coastal Health; Joanne Bays, Farm to Cafeteria Canada; Brent Mansfield, Grandview/ġuuqinak'uuh Elementary School

**Workshop Description:**

This workshop will explore different Farm to School models aimed at increasing the amount of fresh, local produce incorporated into both school meal programs and student learning opportunities.

**Presenters' Bios:**

Sarah Carten is a School Nutritionist with Vancouver Coastal Health. She works with schools and the school district to create environments, initiate programs and create policies that engage students in their food system, knowing that this is an ideal way to garner a lifelong love of good, wholesome food. Joanne Bays is a population health nutritionist and a food policy consultant with a special interest in food localism and its impact on personal, community, school, and environmental health. Joanne is the National Manager of Farm to Cafeteria Canada - a network linking Farm to Cafeteria programs, policy and practice from coast to coast to coast. Brent Mansfield has been the Garden Program Coordinator at Grandview/ġuuqinak'uuh Elementary School for the past 4 years. He is also the Community Liaison for the Think&EatGreen@School project, and a master's student in the Faculty of Land and Food Systems.