

Demeter Project

Our Pathway



Practice Title: TastEd and Maths on a farm

Country: UK

School: Washingborough Academy

Grade: Age 6 to 11

Teachers: Louise Foster, Beth Street and Katie Cropper

Testing Period: April 2021 to June 2021

We would like to explore elements of TastEd and Maths on a Farm along side each other to encourage co-operation in order to develop the children's well-being and exercise.

Focus: Co-operation, well-being and exercise joining TastEd and Maths on a Farm.

We started with the Agenda 2030 (Goal 4 - Quality Education and Goal 12 - Sustainable consumption and production). This led us to think about the School Subjects and we would mainly cover Literacy, Maths (Measures), Science and PHSE. Co-operation and Critical Thinking will also be important (Transdisciplinary goals) which would lead to Literacy and Mathematical competencies being a focus too.

Who is taking part?



During this project, we will be involving children from Year 1 (aged 5) to Year 6 (aged 11) to provide a full spectrum of how these strategies support and develop children's well-being, health and learning.

Learning Outcomes



Science

- To describe the importance for humans to get the right nutrition from what they eat
- To recognise the impact of diet, exercise and lifestyle on the way their bodies function
- To plant our own crops (micro herbs) and ensure that they have the essentials to grow

PHSE

- To co-operate with others
- To encourage children to eat more fresh food, improving health and well-being

Literacy

- To use appropriate language to make predictions, record observations and discuss results/conclusions
- To use high quality vocabulary to describe senses (taste, smell, sight, touch, hear) and compare different micro herbs

Maths

- Measure and record the height of the micro herbs
- Measure and record the amount of water used
- Interpret and construct block diagram (KS1), bar chart (LKS2) and line graph (UKS2) to show the height of the herbs over time
 - Look at the data and make comparisons from the graphs regarding growth and taste

Geography

- To identify and locate the countries on a map of the world and Europe
 - To identify and locate the capital cities of the countries

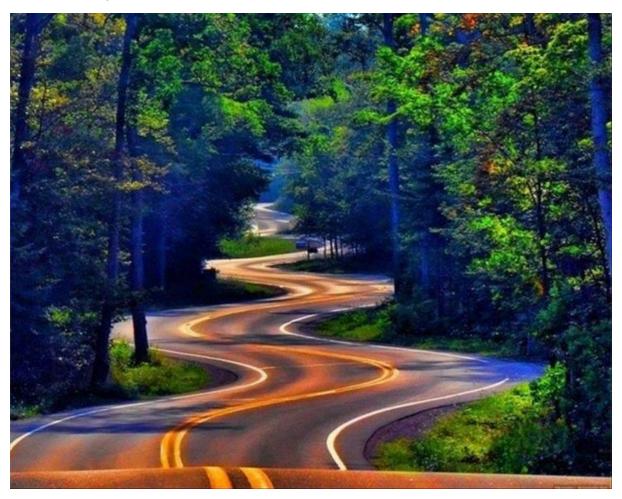
What is our outcome?



- To be more confident in making healthy choices.
 - To understand the impact of eating healthily.
 - To learn a new way of growing fresh crops.
 - To learn about a variety of micro herbs.

Overall: We would like to encourage the children to eat more fresh food, improving health and wellbeing as well as discovering a new way to grow delicious crops.

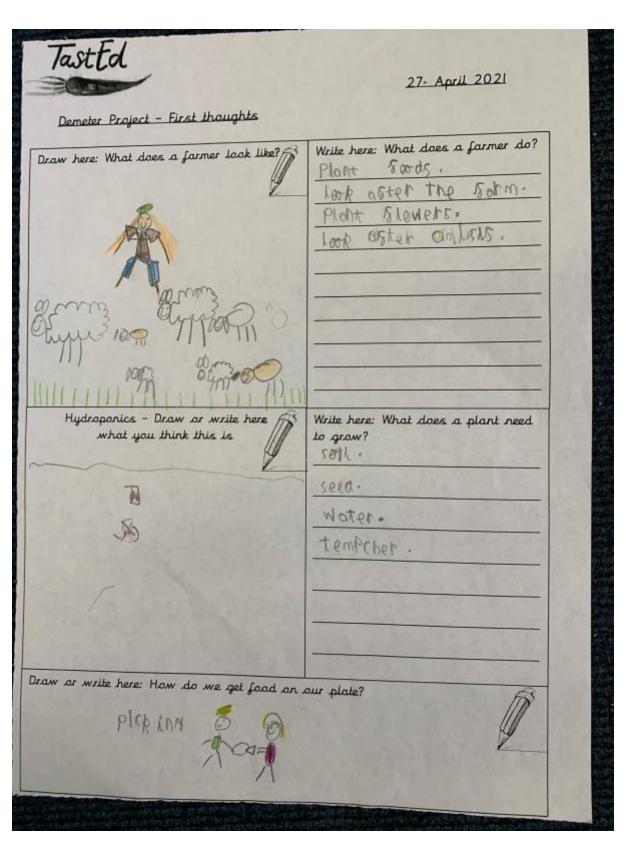
Our Journey



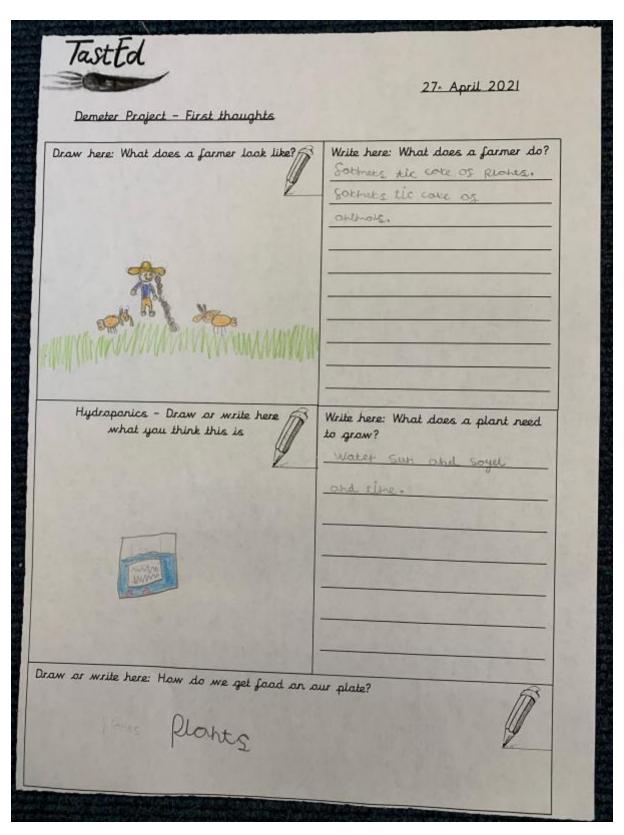


Before we introduced our project, we asked all of the children to complete their first impression sheet.

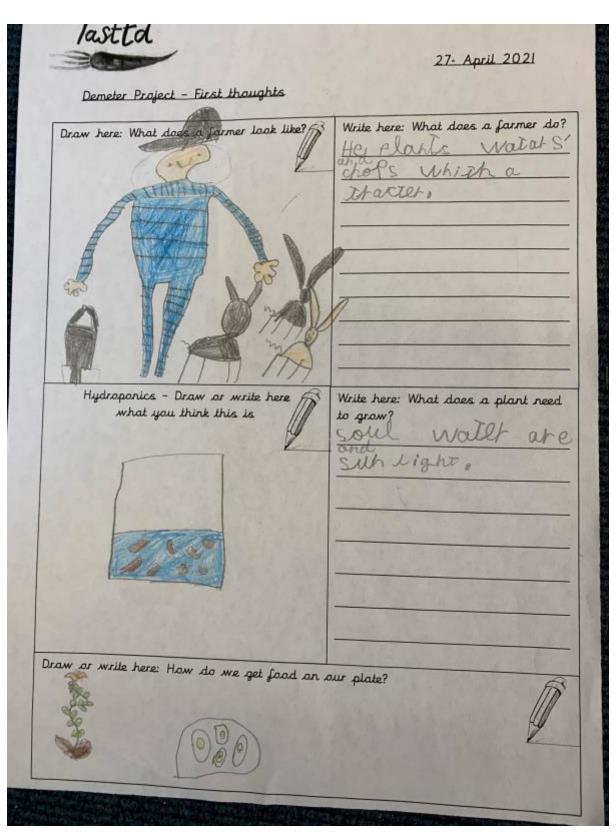
KS1: First impressions

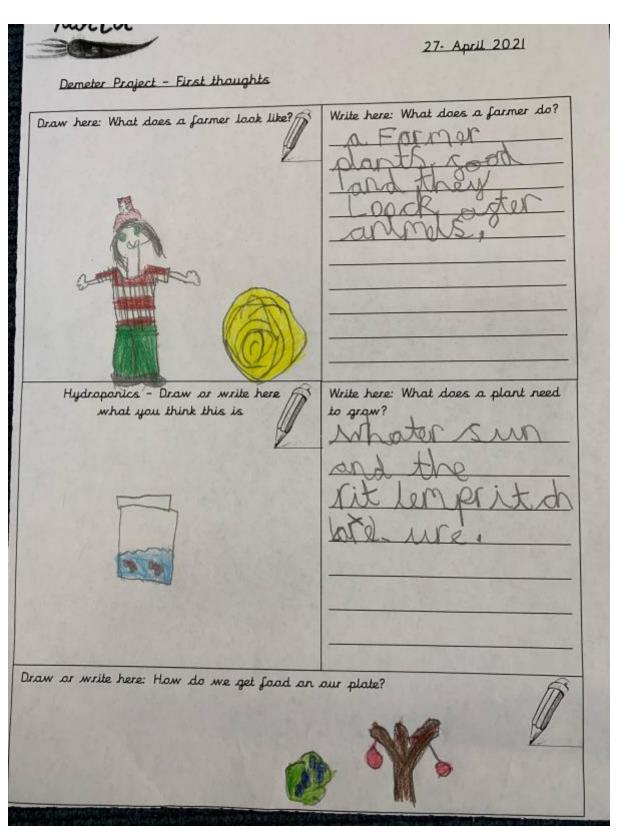


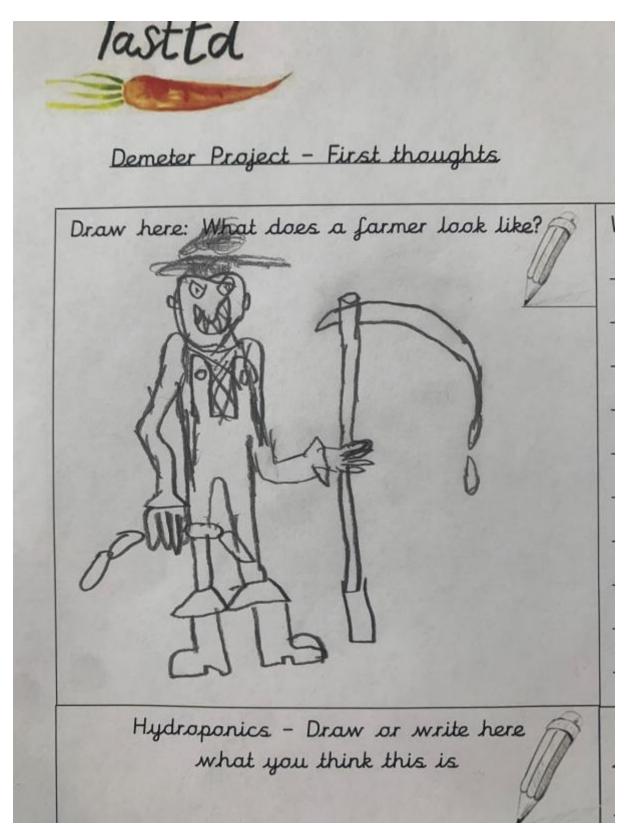
1 - KS1 drew images of what they thought a farmer looked like and what hydroponics was.



2 - KS1 also thought about what plants needed to grow.







5 - In the first lesson, LKS2 thought about our impressions of farmers. We drew a picture to show what we thought farmers looked like and we wrote about what we thought they did.

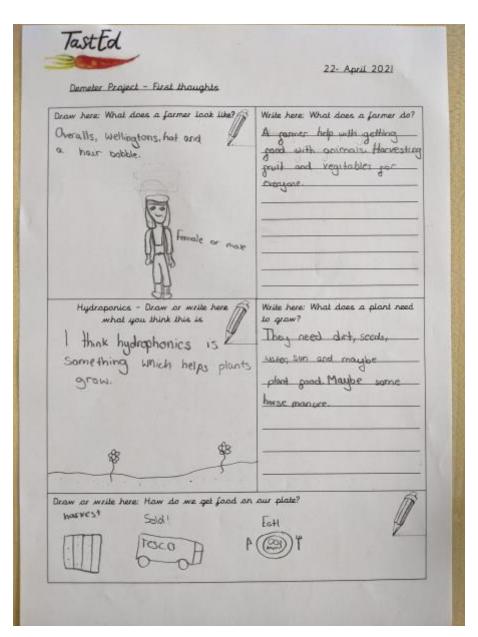


6 - We enjoyed sharing our thoughts about farmers with our friends. We then learnt about hydroponics.

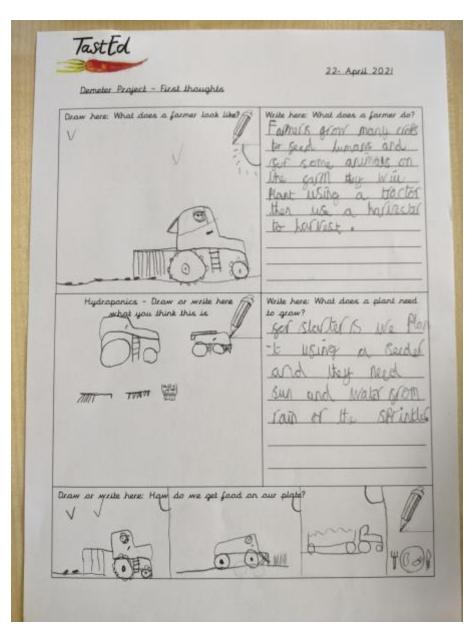
Hydroponics comes from Latin words. 'Hydro' means water and 'ponos' means labour.

Next, we planted our first set of micro herbs.

- "A farmer is a person who looks after animals."
- "I know a farmer harvests crops and food for us to buy from the shop."
 - "A farmer grows plants and apple trees."
 - "They grow vegetables or raise animals."



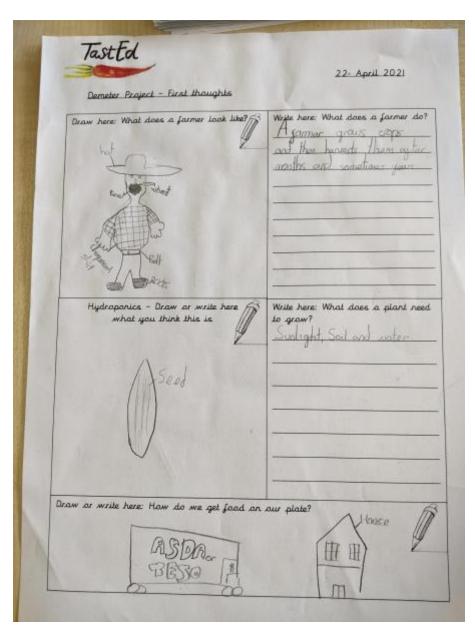
7 - UKS2 - Year 5 and 6



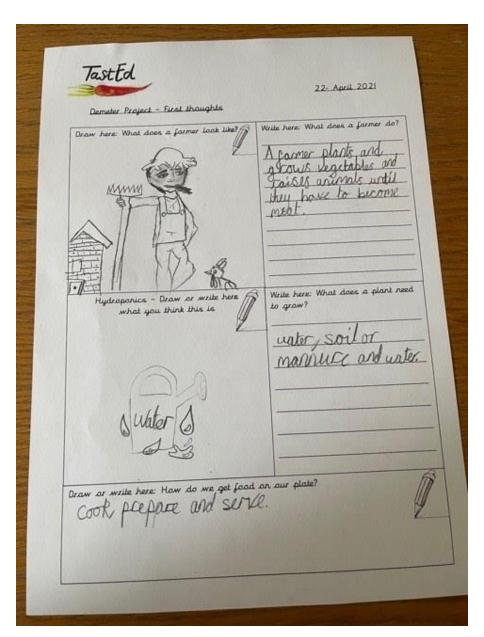
8 - UKS2 - Year 5 and 6



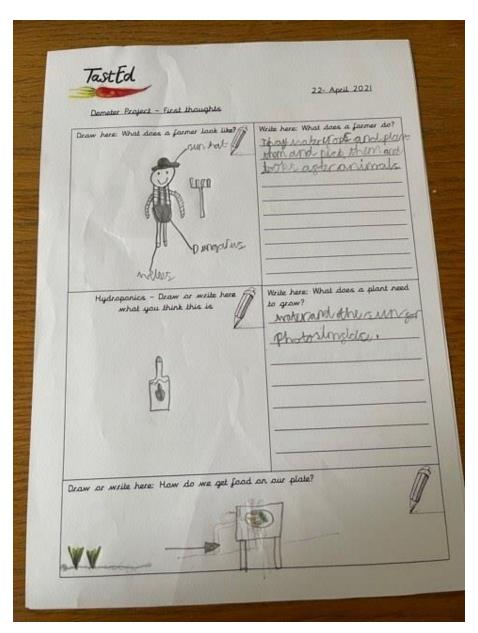
9 - UKS2 - Year 5 and 6



10 - UKS2 - Year 5 and 6



11 - UKS2 - Year 5 and 6



12 - UKS2 - Year 5 and 6

We also put our geography skills to the test to locate the other countries taking part in this project.





The children already thought about farmers and hydroponics. We then learnt about the hydroponics farms in London, underground.



 $We then {\it planted the seeds for our first set of micro herbs}.$



13 - Planting their seeds.



14 - Planting their seeds.



15 - Planting their seeds.



16 - Planting their seeds.



17 - Planting their seeds.

Lesson 2 - Making comparisons



We watched our 'Farmer Time' videos and compared different types of farmers, the crops they grow and the machinery they use. We also learned about hydroponic farming, what this means and what its benefits are.

https://www.youtube.com/watch?v=uKGZp5ftpoE



https://sway.office.com/nBthjljFFbHtFNKi#content=gZMjYgIATTvZcq

18 - One of our videos from our farmers.



https://sway.office.com/nBthjljFFbHtFNKi#content=mKQsrcMvzUuFpl

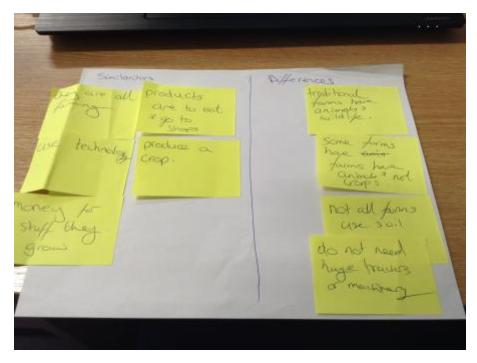
19 - Our second video from our farmers.



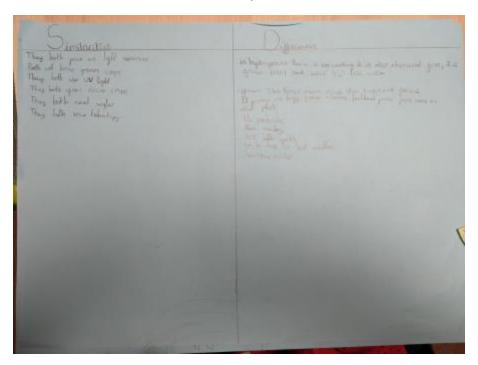
 $20 \hbox{-}\textit{KS1 children working in groups to compare traditional farming to hydroponic farming.}$



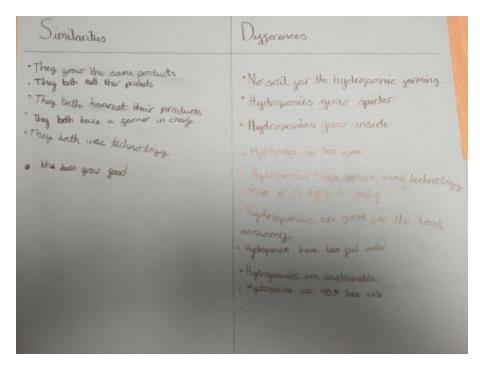
 ${\it 21-KS1\ children\ working\ in\ groups\ to\ compare\ traditional\ farming\ to\ hydroponic\ farming.}$



22 - LKS2 comparisons.

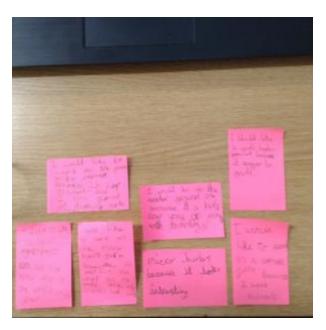


 ${\it 23-UKS2\ made\ comparisons\ too.}$



24 - UKS2 made comparisons too.

We then took all of this information and in Key Stage Two, we wrote down which farm we would like to work on.



25 - LKS2 Farmer choices.

[&]quot;I would like to work on a normal farm because I love animals."

[&]quot;I would like to grow hydroponics because it is easier to grow."

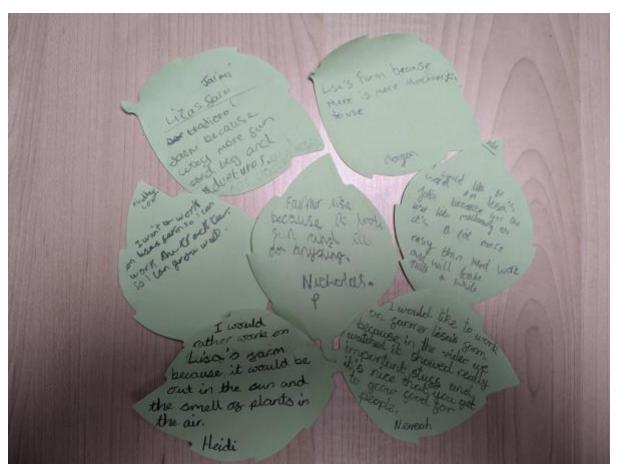
[&]quot;I would like to know more about hydroponics so we can know where in the world they grow."

[&]quot;I would like to work on the farm which has animals as I am good with animals."

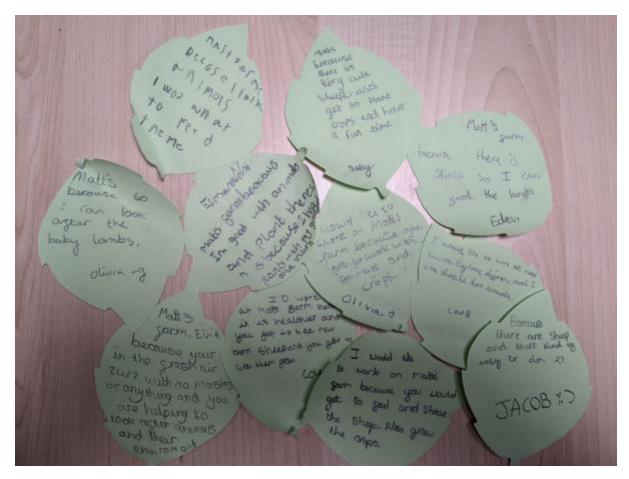
"I would like to work on the micro herb farm because it's easy."

"I would be in the underground one because it is a whole new way of farming with technology."

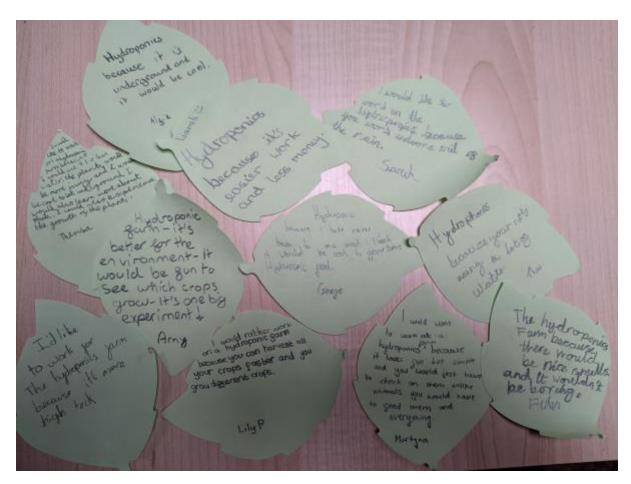
 $"Micro\ herbs\ because\ it\ looks\ interesting.$



26 - UKS2: Farmer Lisa at Goosemeadow farm.



27 - UKS2: Farmer Matt



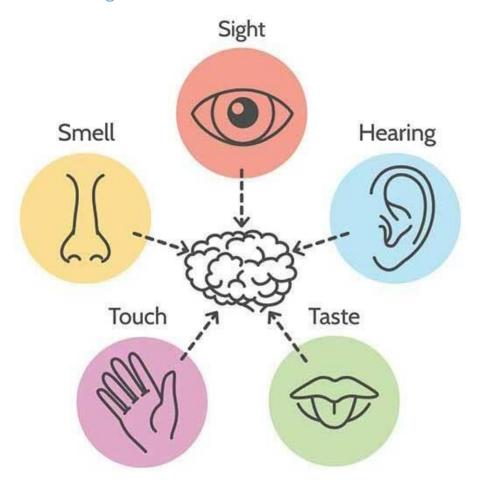
28 - UKS2: A Hydroponic farm



https://sway.office.com/nBthjljFFbHtFNKi#content=WwW0uuQHVZjN3d

29 - Would you rather work on a hydroponic farm or a traditional farm? Why?

Lesson 3 to 5 - Using our senses



Key Stage 1 TastEd sessions







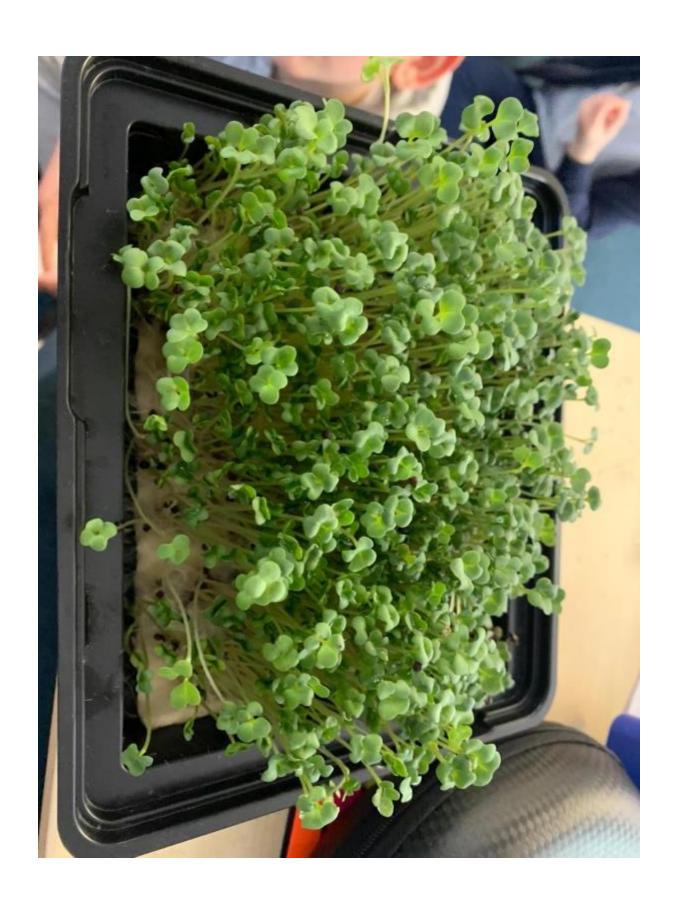
Sight: "little trees"

Touch: "soft and wet and fluffy"

Smell: "eggs and grass"

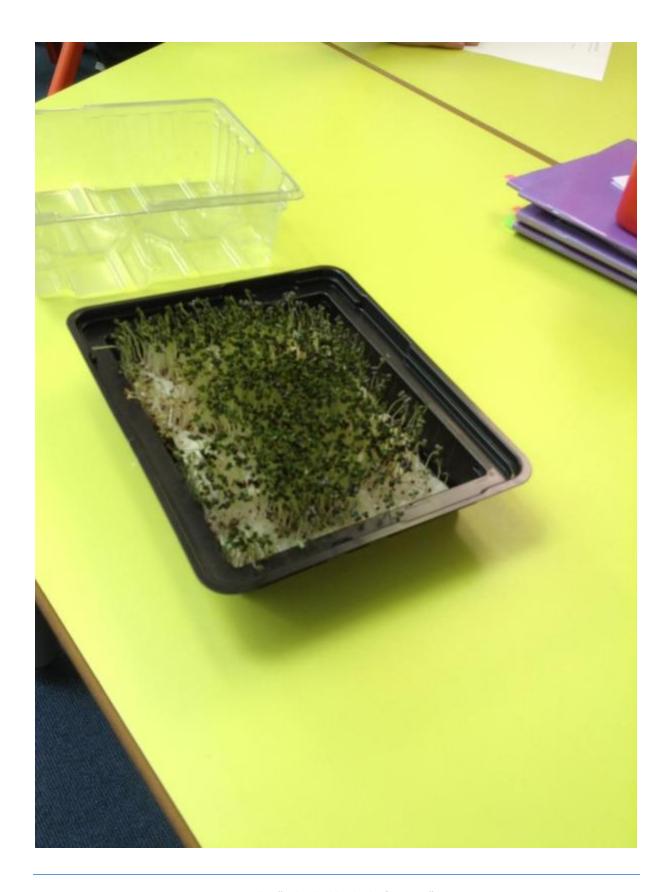
Hear: "swishy"

Taste: "radish and grass"









Sight: "it looks like little flowers"

Touch: "soft"

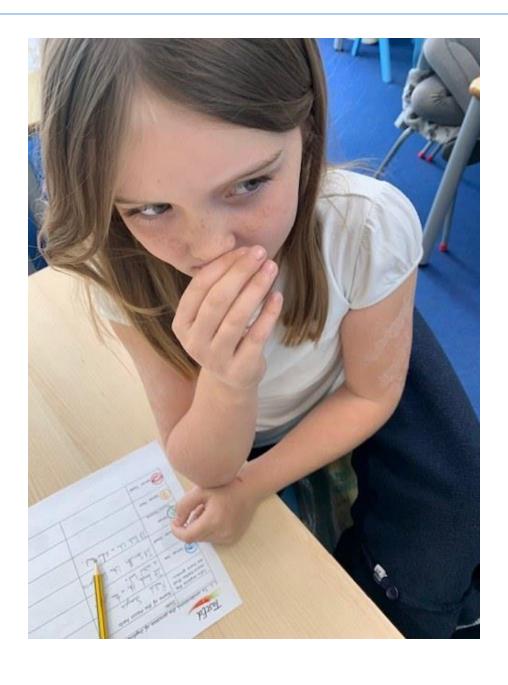
Hear: "crunchy"

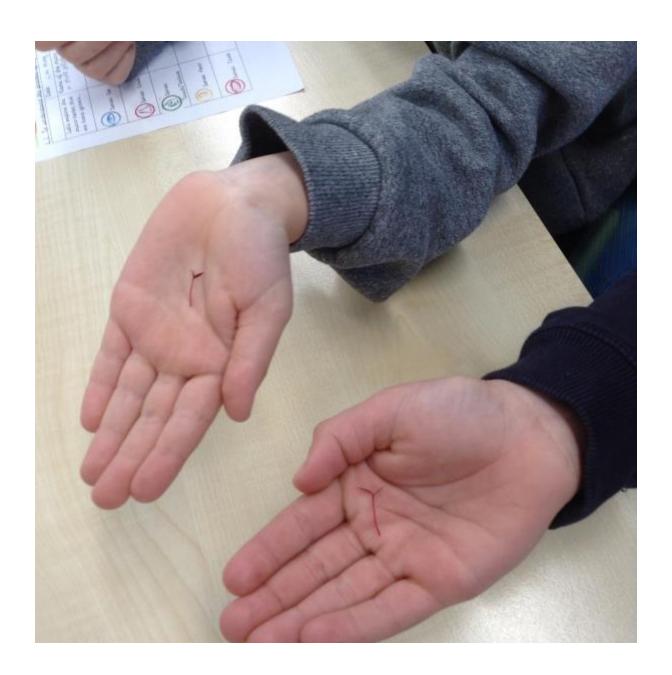
Taste: "bitter"

Lower Key Stage 2 TastEd sessions

During this lesson, we checked the growth of our first micro herb and used our senses to explore it.

 ${\it Mulberry\,had\,grown\,Radish\,Sangria\,and\,Sycamore\,had\,grown\,Amaranth\,Red\,Army}.$











30 - Radish Sangria



31 - Amaranth Red Army



Hear: "Silence" "Like the wind passing by" "I hear whoosh."

Smell: "Like pages from a new book." "Like wet grass on a Winter's day." "Like a wet field."

Touch: "Stem feels like an elastic band." "Feels waxy and smooth." "Leaves are as smooth as silk." "Leaves feel like wet grass."

Taste: "Divine" "Spicy and tangy" "Fiery" "Like pepper"

"It tastes like spinach." "Like herbs on a salad." "Minty grass" "Grassy and dry"

Mulberry explored Mustard Frills.



Sight: "Stem is like silk from a spider's web" "Together it looks like a bouquet" "Old emerald green grass" "Leaves are in the shape of mini love hearts"

Touch: "Potato skins – squelchy and oozy" "Fresh wet grass" "Like a rubber band" "Leaves are dry and rough"

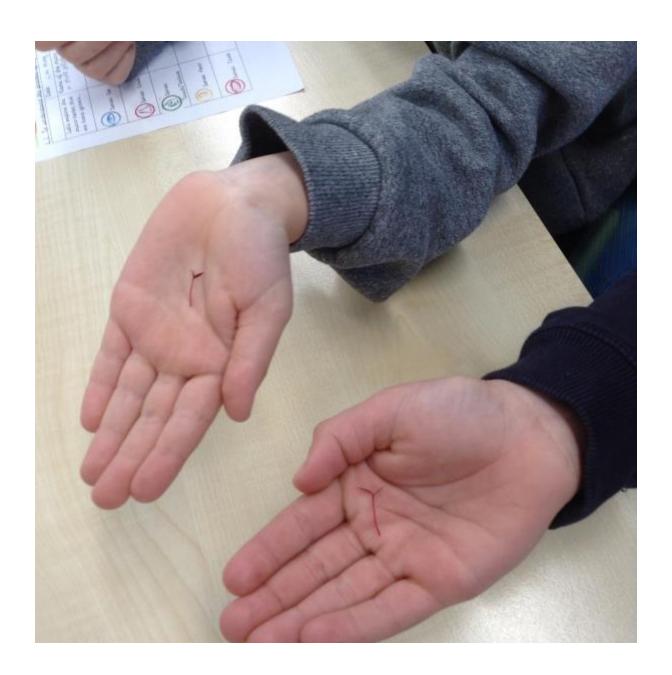
Smell: "Rotten old broccoli" "Left over banana skin"

Hear: "Thin air" "Teeth chattering"

Taste: "Spicy potatoes" "Zesty" "Raw potatoes after being washed" "Cold wraps from fajitas"

Sycamore explored Micro-Leaf Spilanthes which are also known as the "Toothache Plant"









Sight: "Emerald green" "A clover" "Wet like cress"

Smell: "Fresh green peas" "Fresh plants" "Minty and strong"

Touch: "Thick string" "Petals of plants" "As soft as my carpet"

Hear: "Rough sounds of the seaside" "Rustling noises" "Shaking and a snap"

Taste: "Mint ice cream" "Peaches" "Like onion and garlic"

Mulberry explored Lemon Basil and used their senses.



Sight: "Green as a lush tree" "Like a pea green helicopter" "Like sticky weeds" "Like a clover" "Stem looks like seaweed" "Rubber leaves split in half" "Like emerald green, luscious grass"

Hear: "Waterfall" "As silent as a secret room" "Like burnt pasta" "Salt hitting the pan" "Hail pattering down on my tongue"

Taste: "Sour lemon" "More basil than lemon" "Minty and fresh" "As minty as a fresh packet of chewing gum" "Bitter"

Touch: "Like my teddy as it came out of the wash" "Like rubber" "Damp" "Weeds in the garden" "Thin air" "Soft as butter"

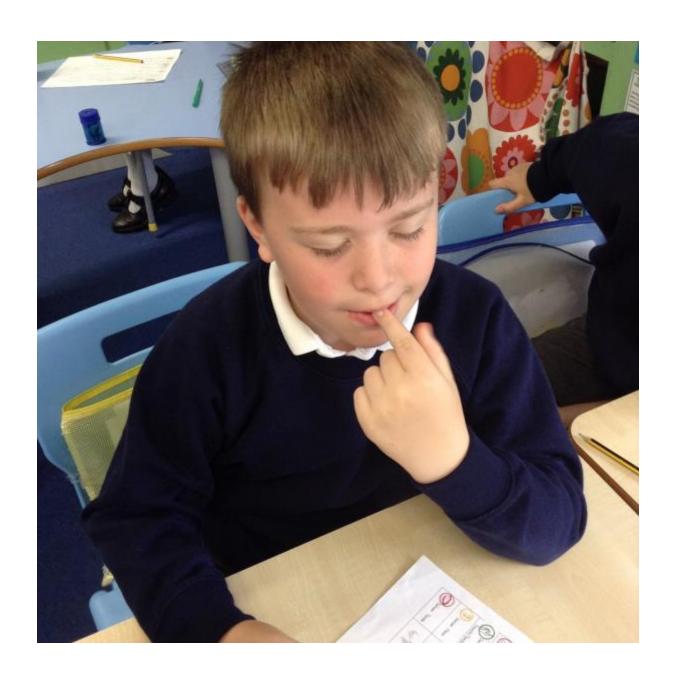
Smell: "Fresh lemon from the shop" "Onions like from a farm" "Like wet grass after a rainstorm" "Lime juice" "Smells like wet lemon grass" "Zesty lemon" "Basil"

Sycamore explored Broccoli and used their senses.











Sight: "dark green and like vines" "clumpy grass" "lime green clovers" "like the farm grass" "emerald green leaves"

Smell: "like broccoli" "like a wet dog" "very strong" "like plants in the polytunnel" "like overcooked eggs" "like a damp farm"

Touch: "smooth, wet and silky" "bumpy" "as soft as my shampoo" "sticky" "as wet as the sea" "slimy"

Hear: "wind howling" "waves" "silent and a bit of a rumble"

Taste: "like broccoli" "old grass" "wet and salty" "like onions"

Upper Key Stage 2 TastEd sessions







We did it! We grew micro herbs without any soil. Using our senses, we tasted 'micro green broccoli'.

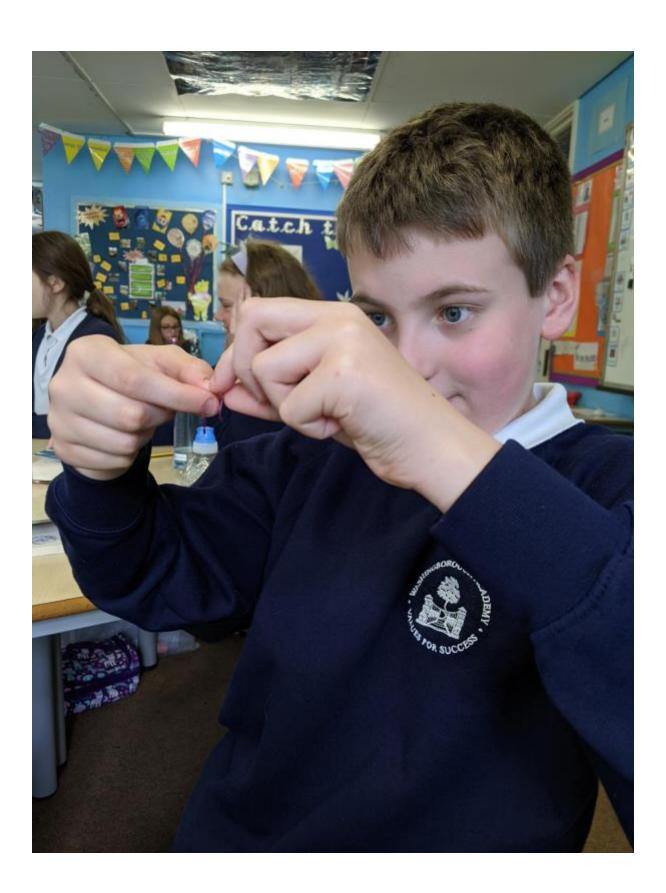
We used our senses before tasting it and we described each one.

Smell - zesty lemon and weeds in the garden

Touch - damp rubber

Hear - as silent as a secret room

Taste - sour lemon and minty and fresh









 $We\ have\ grown\ 2\ more\ herbs.\ Red\ amaranth\ army\ and\ basil\ dark\ opal.$

Touch - Silky smooth needle

Hear - Crunch of autumn leaves

Taste - Pulls apart with hero force as it releases the taste of everything & nothing at the same time

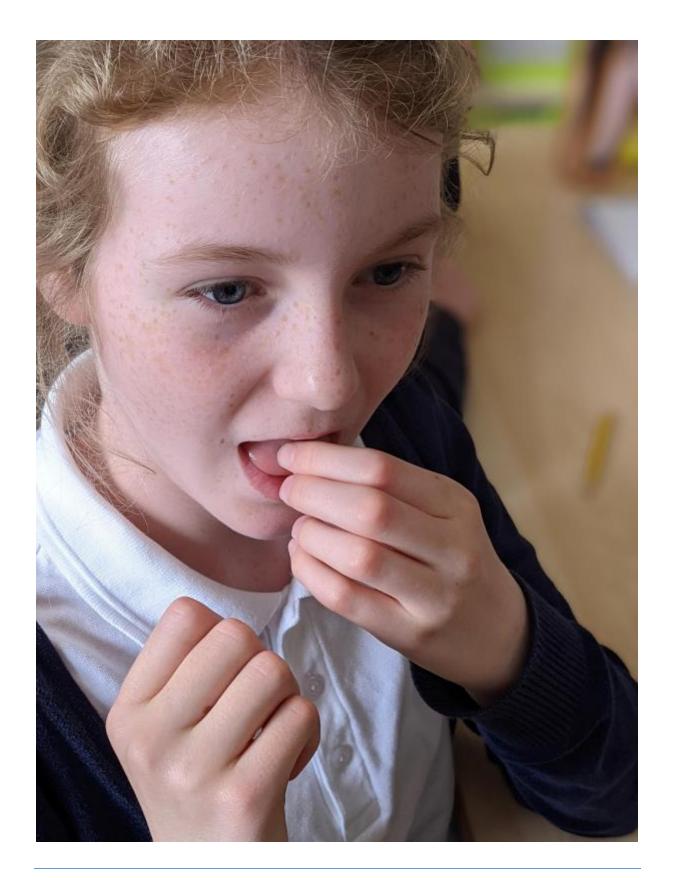
Smell: Enticing fairy tale of sugar & spice











Our final 2 herbs that we grew using the hydroponic method were spilanthes (toothache plant) and coriander.

Sight: Looks like emerald green baby sea weed coming out of the ocean depths.

Smell: Like a mint leaf.

Touch: It feels like the soft rapeseed off of a river on a freezing day.

Hear: I can hear the wave from the ocean quickly going onto the sand.

Taste: Piercing flavour that speers the tongue. Floods the mouth with a flavour that could life a car.



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32 - Tasting the micro herbs



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33 - Tasting the micro herbs

Our working document senses sheet - Documentation collected

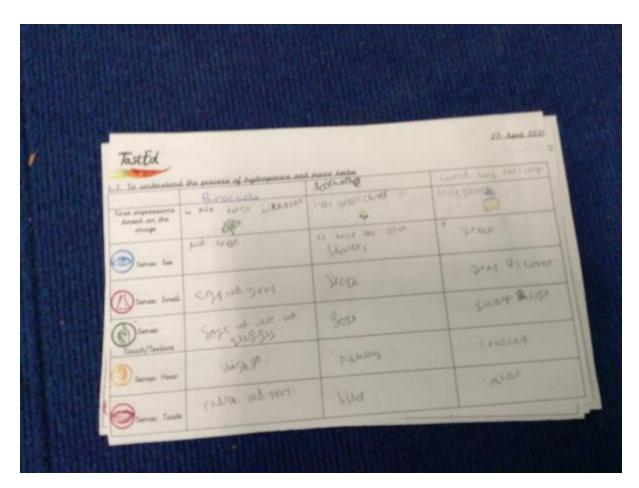


TastEd			27- April 20
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Sense: Smell	good delittor	cappedge radioh	Steel past
Sense: Smess	enach	rubbery smooth rated	Rugg Flech
Touch/Texture	rard withy	er undo laud	cruichly
Sense: Hear	wardy god	boling star	and descosting to

34 - KS1 Senses sheet

TastEd			27: Aquil 2021
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First impressions hased on the image	tota of great	Canta gor	I it is lots
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(D) Sarries	wet legat soft	Leaver and	Bosk
Touch/Texture	withing	crundry	terunchy
Sense: Nese	weeds	granz	wurky sk

35 - KS1 Senses sheet



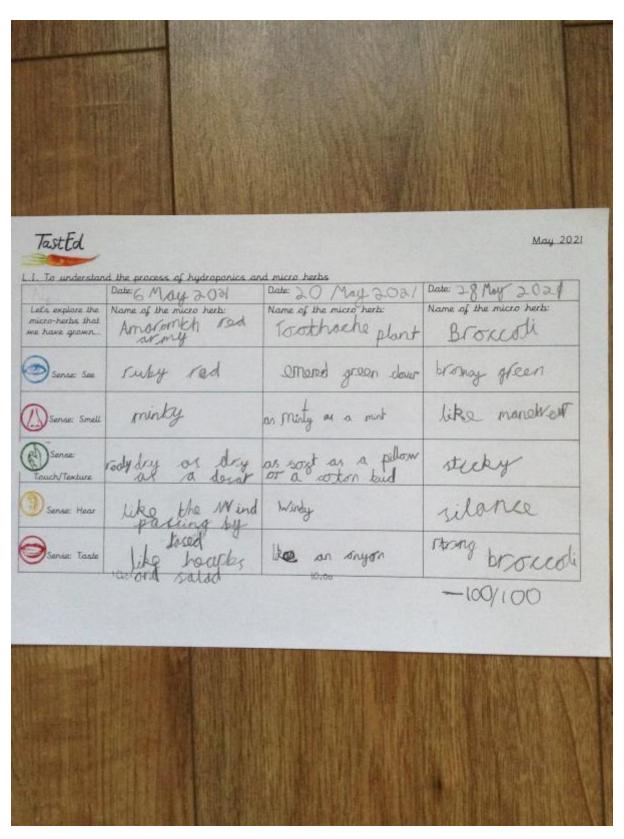
36 - KS1 Senses sheet

TastEd	Eve		27. April 2021
First impressions, desset on the image	Kale Red Russian green inthis color responses and the along it redocratively the along it redocratively	Radius Songrin Rod foral of tran Show which	Terring
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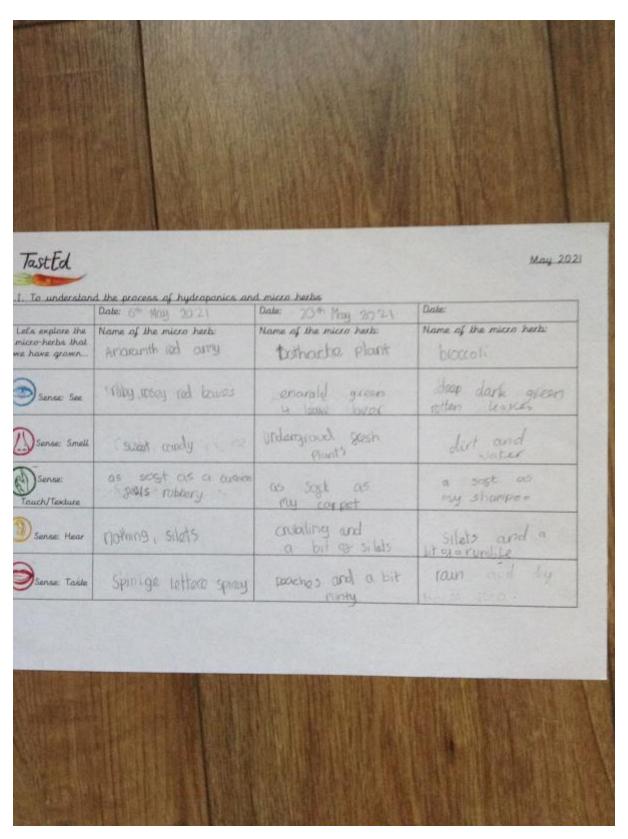
37 - KS1 Senses sheet



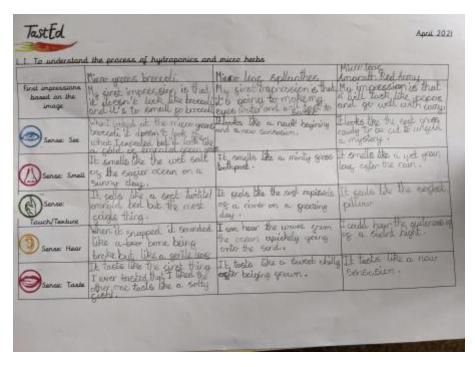
38 - LKS2 Senses sheet



39 - LKS2 Senses sheet



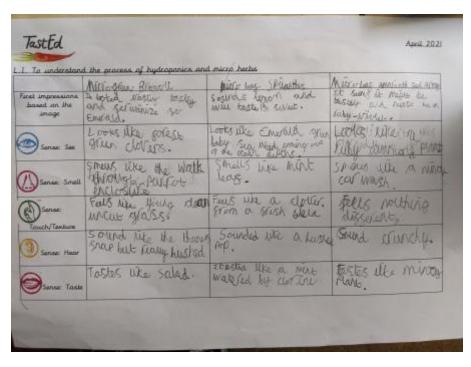
40 - LKS2 Senses sheet



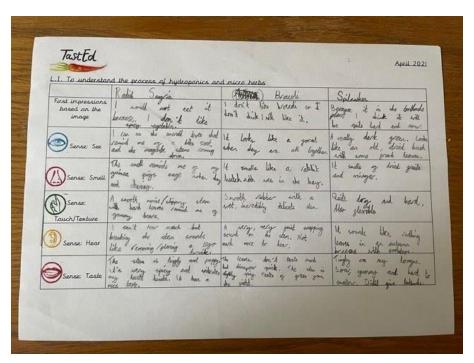
41 - UKS2 Senses sheet

	d the process of hydroponics and Micrograms brockets	Micro less spilanthes	Amazonath and acomy
First impressions based on the image	Lacks like it is packed sull of buresting persons stavour Ministrate A succentent green	Pairing slaverur that opens the tengue	Atmirch so you hite into it. A solutions our stoods the model
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Sense: Small	Regressing smell of the	Commber in a salad	Enting gains tale of sugar and opice and exacutting rice
Sansa:	A brookedle as the staked	hardstory bild	Maizeatic year og
Touch/Texture	The credite of bourse in an anchore order meeting sunshive . Butte courses of a much just	Guille snop by the	Gwith patterpotter
Sense: Toole	An inspiring sensation some planer sensor into your tangue like regression taler	Pierring favour that	Fulls apart with now your as it releases the tast of execute
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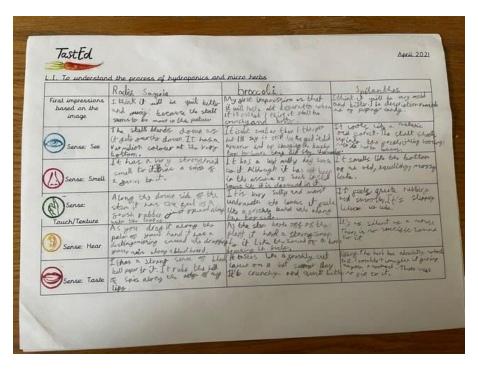
42 - UKS2 Senses sheet



43 - UKS2 Senses sheet



44 - UKS2 Senses sheet



45 - UKS2 Senses sheet

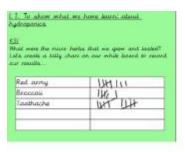
L.I. La understa	Radish Sangtia	Broccoli	Spilonthes
First impressions based on the image	I have nower tried it but It does look nice to eat!	our is it's digrent.	with the spilanthes
Sense: See	It looks a bittergly and a dover mixed togs	The brocali is emerely and a ministree	the combre date look
	It smalls resolting like a garm.	Smalls like a mistay	It emplies like your in the our ending a postert
Sense:	To me it goets silly and and analy to brosse.	Veg wet and thin also silby.	drigting into silk
2	A slight noise boshing the hob and the stem breaking is crackle.	Very gunt and han	Sounds We a rollers outer the
Sense: Taste	It's very plain game but I would have it again on delicate fasta		al di aga almus

46 - UKS2 Senses sheet

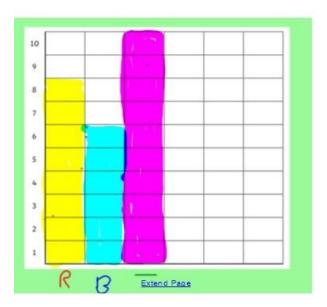
Lesson 6 - Maths



KS1 created block diagrams as a class based on which herb they liked the most.



47 - Tally Chart



48 - Block Diagram

 $We \ tracked \ the \ amount \ of \ water \ used \ and \ the \ height \ the \ micro \ herbs \ grew. \ Here \ is \ our \ table \ of \ data.$

Red Amaranth		
Day	amount of water	
	50 ml	
6	10 nl	
8	lomL	
9	g mL	
12	5 ml	
13	3ml	
14	6ml	
15	3ml	

Spilanthes	measurement
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13	17mm

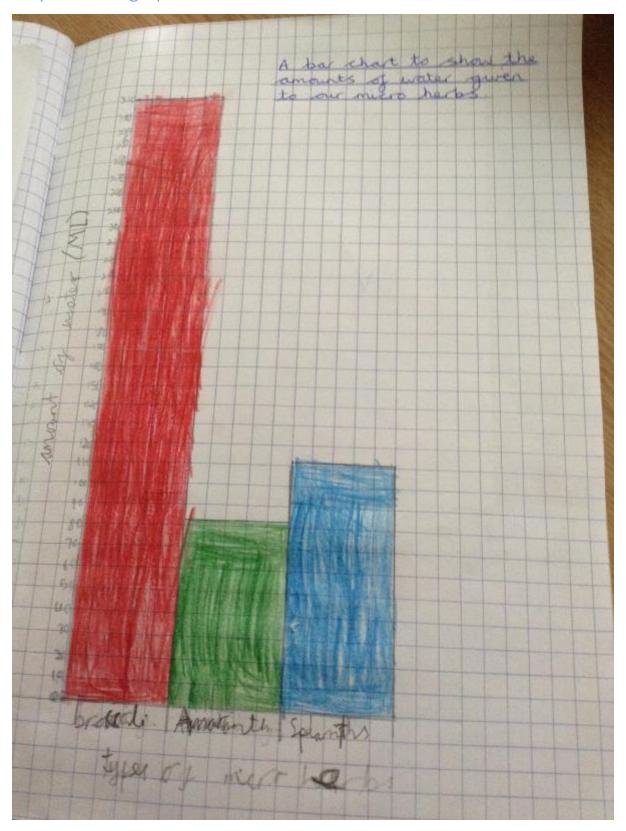
emon grass Measurement
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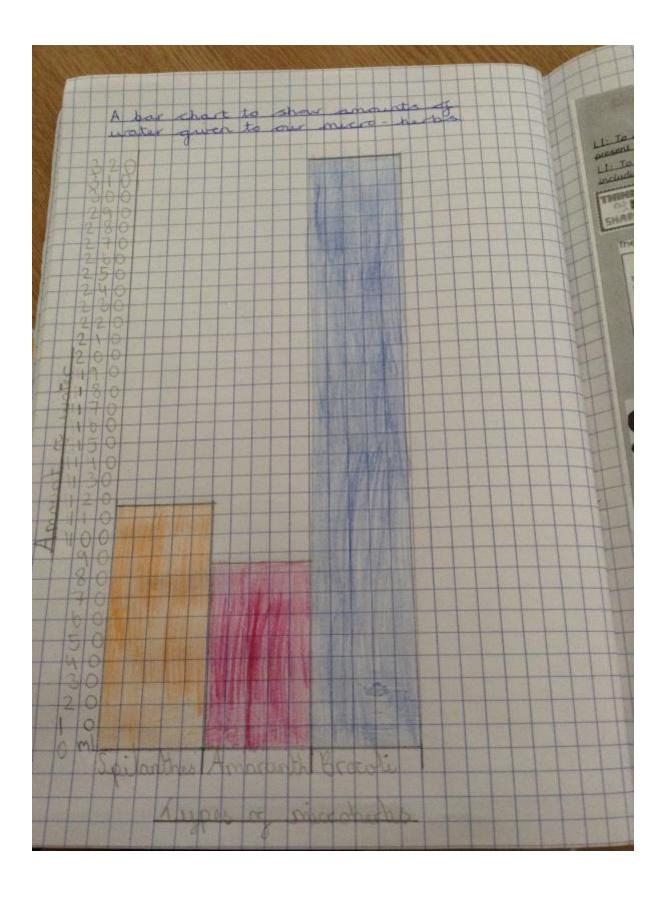
Brocolli	Measurement	
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3	0	
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6	8 mm	
7	14 mm	
. 8	20 mm	
7 8 9	26 mm	
10	34 mm	
1	40 mm	
12	43 mm	
13	49mm	

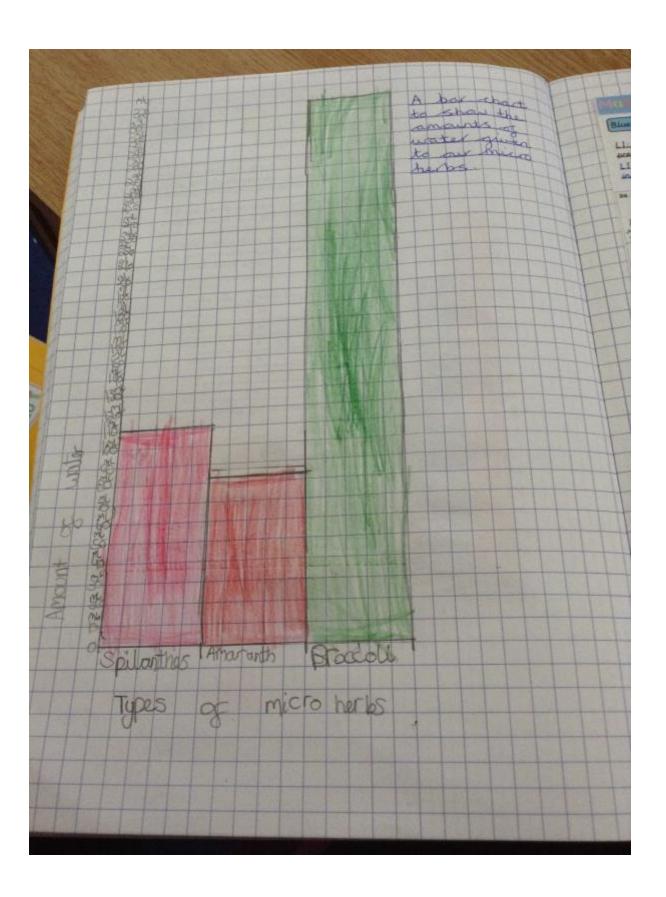
Date	Water.
6th May	60 ml
10th May	20 ml
13th May	80 ml
19th May	80 ml
25th May	80 ml.
	444

planthes	Amount of Water
1	80ml
5	ioml
7	Tml
10	5ml
11	9 ml
12	6 ml
13	lomb
14	5ml.
15	ionl

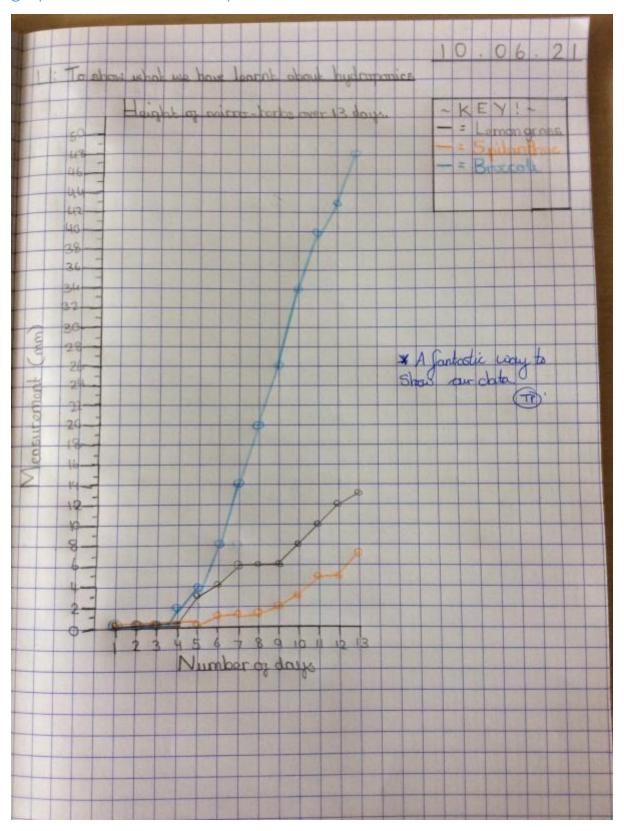
LKS2 used the amount of water used on the herbs and created their very own bar graphs.

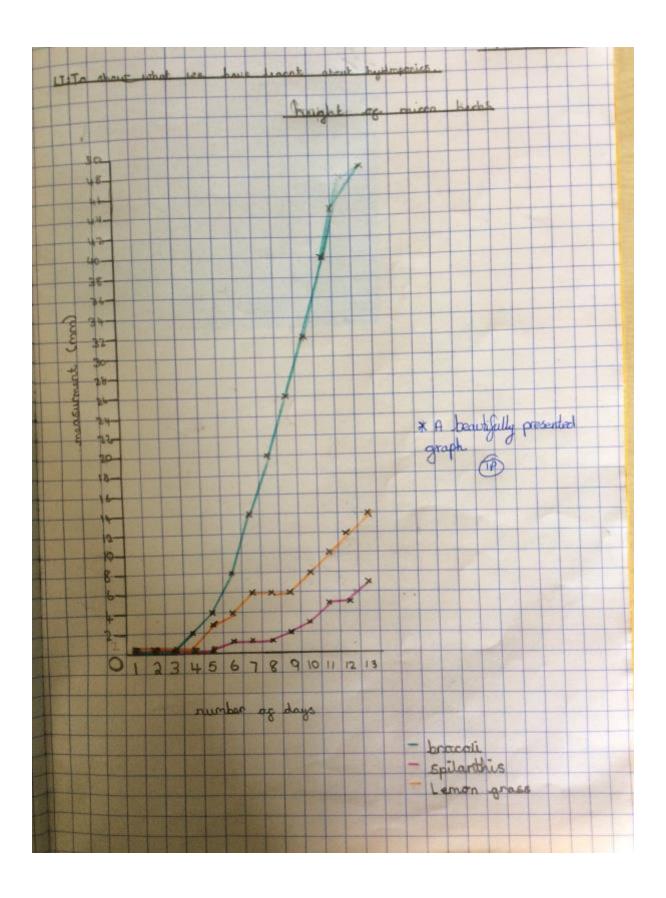


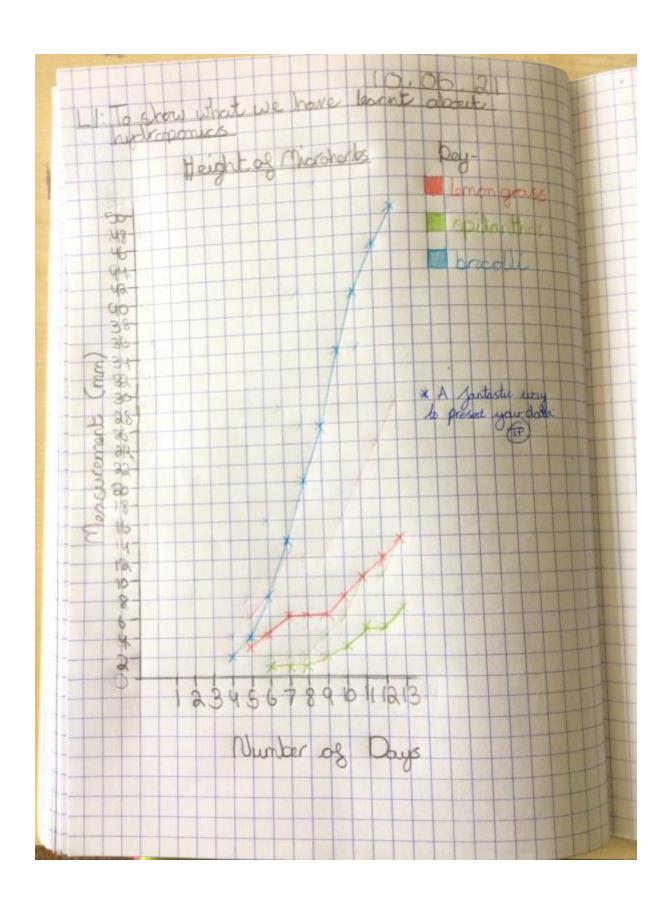




UKS2 used the height of the herbs and created their very own line graphs to show their story.





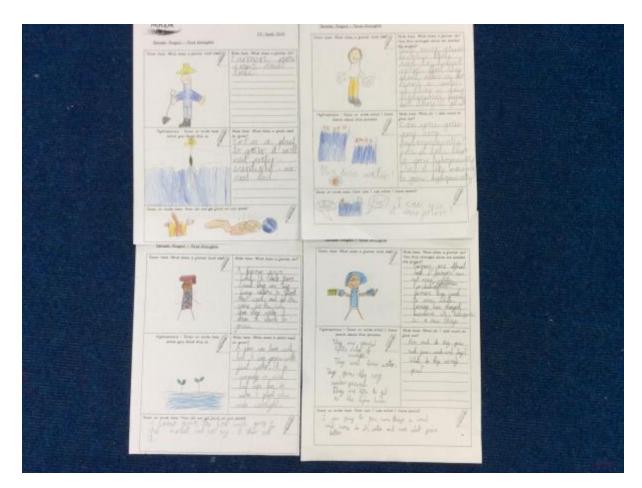


Final thoughts - Documentation collected

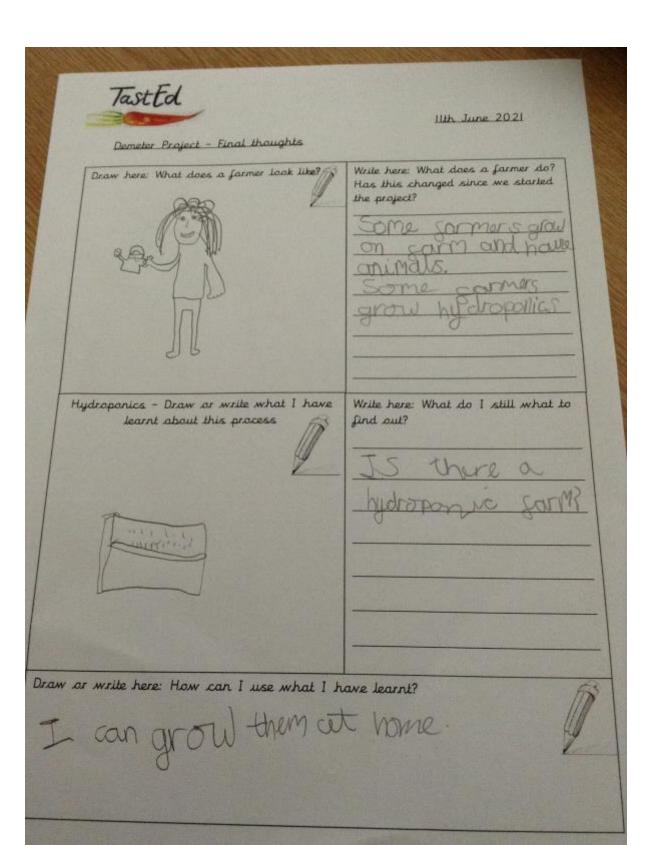


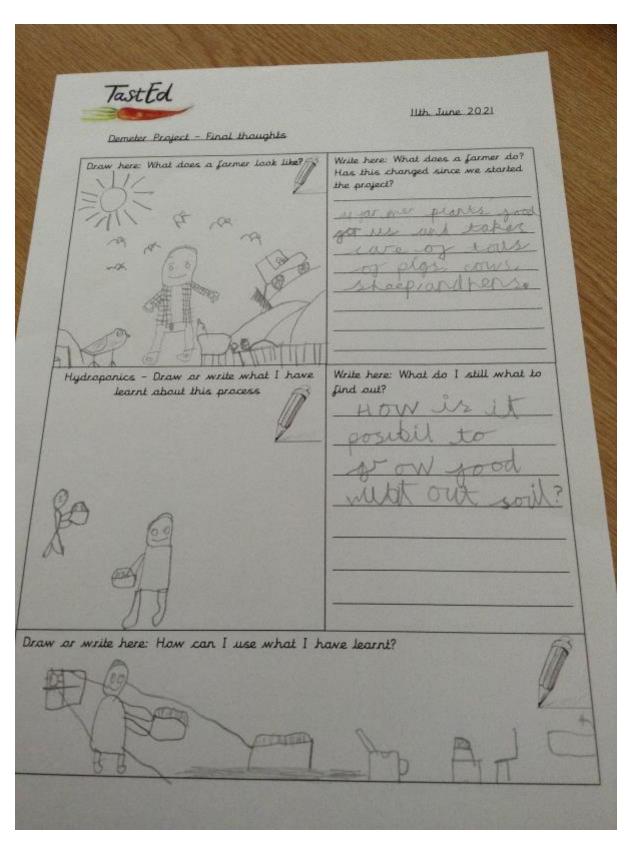


49 - KS1 thinking about their final thoughts



50 - KS1 Final thoughts

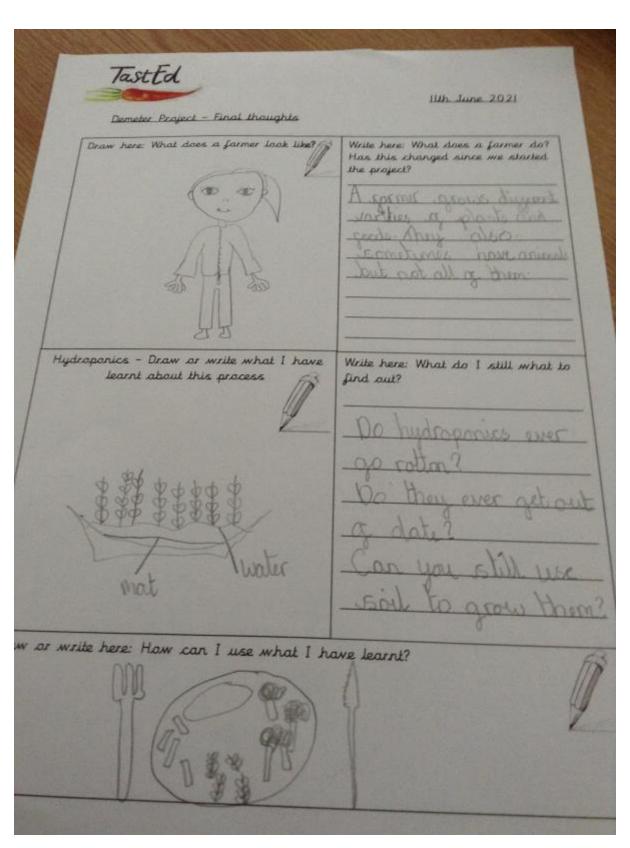




52 - LKS2 Final thoughts

TastEd	11th June 2021
Demeter Project - Final thoughts Oraw here: What does a farmer took tike?	Write here: What does a farmer do? Has this changed since we started the project? He as the took one as the same look as the
Hydropanics - Draw or write what I have learnt about this process	Write here: What do I still what to find out? Can garners Sarms by rear a Jolly or city
aw or write here: How can I use what I ha	we learnt?

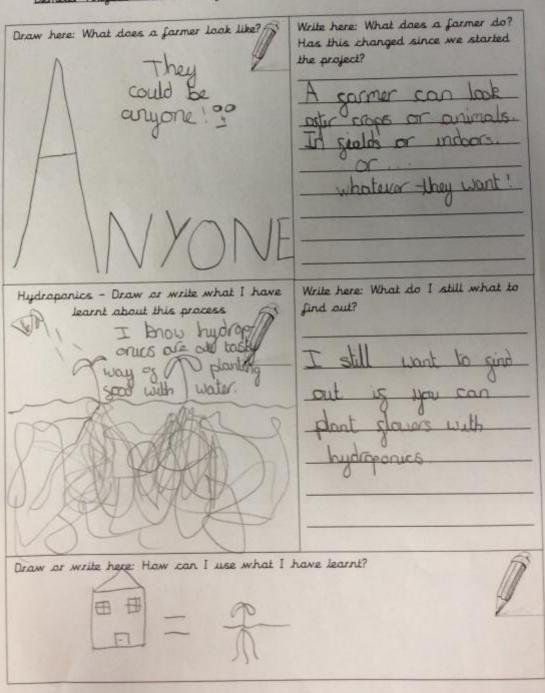
53 - LKS2 Final thoughts

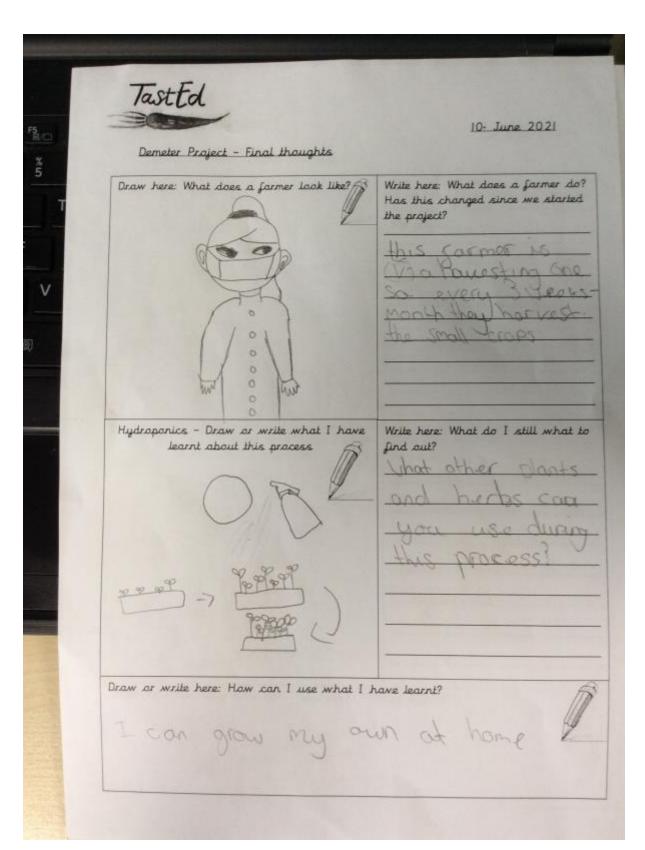


54 - LKS2 Final thoughts



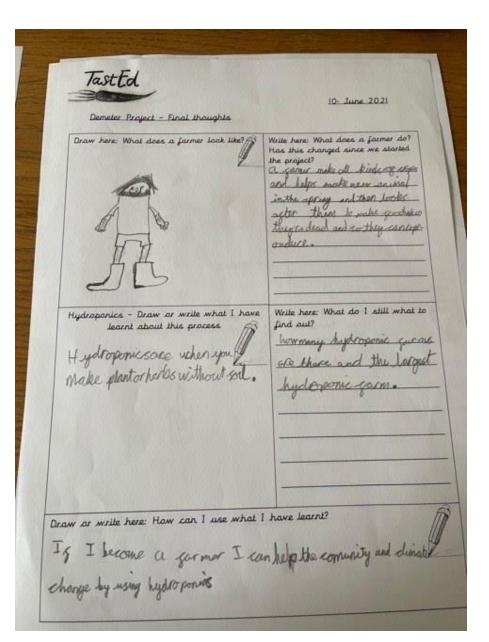
Demeter Project - Final thoughts







57 - UKS2 Final thoughts



58 - UKS2 Final thoughts

Evaluation Tools used



First impressions sheet

Post-it notes during the sessions

Recorded table of their senses

Photos

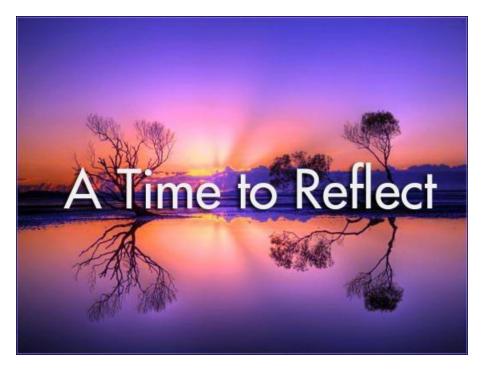
Videos of children's responses

Final thoughts sheet

Documentation Collected

We used Smart notebook to plan all of the sessions which were visually followed by the children. Video observations of the children tasting micro herbs, children's work, group discussion notes, post-it's, first and final thoughts questionnaires and hearing the children's voice in other lessons.

Indicators



1. SCHOOL / FARM COLLABORATION

Do teachers and farmers co-participate in the design of the practice?

Level 3

Teachers and farmers have worked in collaboration to organise most aspects of the children's learning. At the start of the project we contacted our class farmers who supplied us with videos and informative information about life on their farms. This then helped the teachers to set the foundations for learning and tailor this in relation to the pathways, as well as enhancing what is already accessible from the school's provision of food education. We looked at the children's previous experiences and thought about how the pandemic may have affected them. Taking these factors into consideration we wanted to ensure children entering back into the school environment could access learning with a more hands on approach, as well as learn about some of the latest advances in farming. We liaised bi - weekly with our farmers, to find out their opinions about growth of crops and how to best look after them. We discussed the aims of the learning prior to the recorded FarmerTime call. Each class also had their regular FarmerTime call with their class Farmer where the farmer asked the children questions regarding their current knowledge on hydroponics and traditional farming. They also set us some challenges to help them on the farm. This has then helped us to tailor the learning in relation to the pathways as well as enhancing the school's provision for food education.









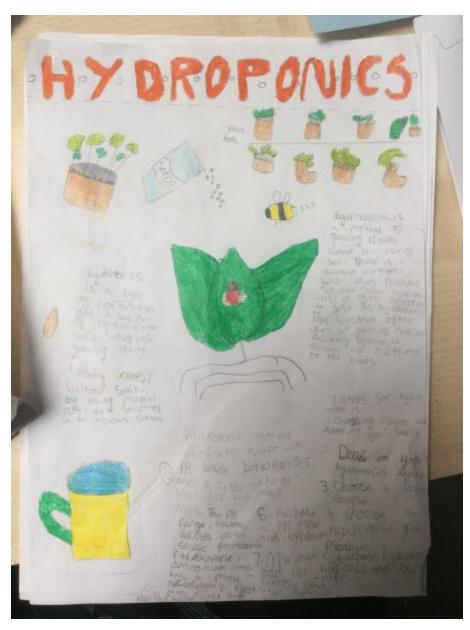
2. LEARNING CONSTRUCTION

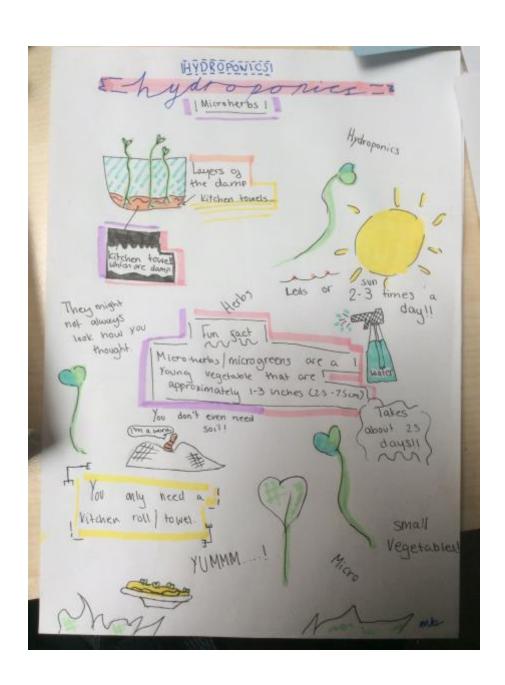
How is learning promoted and made visible to students?

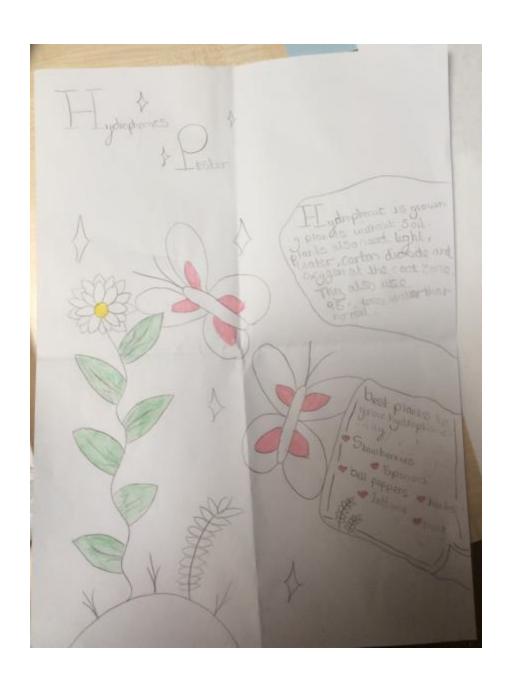
Level 2

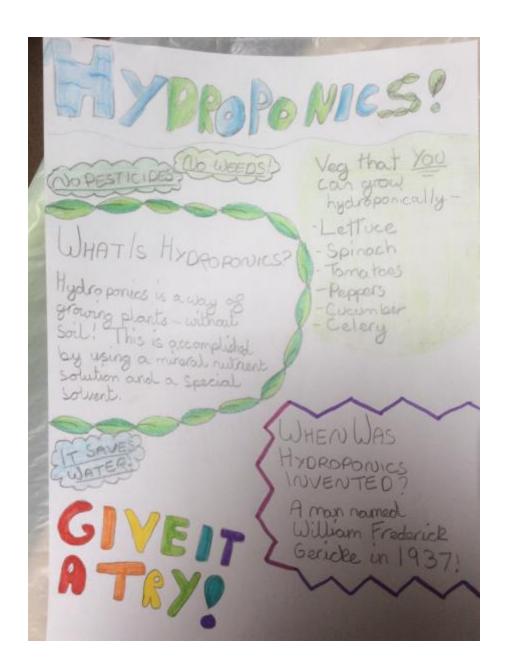
Learning within Washingborough Academy has been promoted by using visual, auditory and kinesthetic tools to ensure that every learner has been able to participate and had a positive and enjoyable experience. The children were given the opportunity to evaluate what farmers do as part of their jobs and to compare crop farming and hydroponic farming. As a result, the children were asked to compare which type of farming they prefer and to give reasons to support their thinking.

Throughout the practice the children have been able to ask and answer questions starting from the first impression lesson, throughout several TastEd sessions and during the final thoughts lesson. The children have been made to feel that their comments, curiosities and opinions are always valid. Plus, the children have had time to reflect upon each stage of the practice and to share their understanding with their peers. UKS2 children created posters about hydroponics at home too as part of their Blue Peter Green Badge challenge. They explained what hydroponics was and how it can help our environment.









3. INTERDISCIPLINARY DIMENSION

Level 3

The children used the skills from TastEd lessons to explore the micro herbs that they had grown in their classroom. They used all of their senses and made observations of the hydroponic process. They also used their FarmerTime to learn more about traditional farming. The children then went home and set up their own hydroponic trays using items at home e.g. Tupperware box and kitchen roll. In the media, there is more coverage of hydroponic farming which the children have then linked to our sustainability projects and thought about how we can make a difference. Over the last few weeks, our TastED lessons have not only enabled our children to have a greater understanding of where food comes from, but also have exposure to the different textures, smells and tastes associated with a variety of micro- herbs and vegetables. It was wonderful to hear the children's feedback and the comparisons they were making when we were making corn frizzlers. We grew coriander as a micro-herb and many could taste this within the sweetcorn dish; commenting on how

different it tastes when blended with other ingredients as oppose to on its own. Children were also discussing how the taste would change if we substituted the herb for lemon-basil (another herb we have grown). The exposure to different foods that they may not get to experience away from school has been invaluable for each of them and the knowledge they now possess enables them to have really in-depth discussions when we are cooking and tasting different dishes.









4. ASSESSMENT FOR LEARNING AND SELF-ASSESSMENT

Level 3

The children started the practice by giving their first impressions of farmers and considering w hat hydroponics could be without any prior learning. After this task, the children were made aware of the nature of hydroponics farming and were asked to compare this type of farming with crop/animal farming. From this point, the children were continuously part of evaluating and reflecting on their learning through group discussions, written comments, farmers videos, planting and monitoring the growth of various micro herbs, using their senses to taste their grown micro herbs and by finally completing a 'final thoughts' questionnaire. The children were asked to think about how they could use their hydroponic learning in the future and to ask any further questions. Children also compared the growth of the micro herbs by analysing the amount of water each micro herb needed and presenting this information on graphs.

5. INCLUSIVENESS

Level 3

Throughout this process, we have used a range teaching styles (including: practical, written, drawing, discussion, paired work, class work) were used to support all of the children. They also worked in mixed ability groups to enable all pupils to showcase their knowledge. During the written task, children were able to record in different ways to support those children who find writing difficult. All of the children enjoyed sharing their ideas about the herbs, by using their senses to describe each of them. Discussions as a class and with their talk partner were vital to enable the children to show their learning and be used as an assessment tool for all of the lessons. The teachers worked collaboratively in providing a plan of learning which would allow the children to understand how to grow micro-herbs without the use of soil (hydroponics). All of the teachers were able to share their teaching experiences and give advice about each lesson. Lessons were adapted by Key Stages.

6. FEASIBILITY

Level 3

During the practice, we felt that we had sufficient time, space and materials to develop the children's awareness of a different type of farming called hydroponics. Over a seven-week period the children took part in a lesson a week to first develop their understanding of hydroponics, secondly to practically grow micro herbs, thirdly to use their senses in TastEd sessions to eat their grown micro herbs and finally to create graphs to show the herbs journey linked to maths. All of these sessions were carried out in the normal day to day running of the classroom. We had the necessary materials and resources to gain these experiences for the children in a successful manner. As a school, we are now going to further develop the growth and use of hydroponics within our school grounds and we are going to also set up an aeroponic system on one of our playgrounds to grow food for our school kitchen.