



Community Connections: Edible Schoolyard - Digging Deeper

"Right there, in the middle of every school day, lies time and energy already devoted to the feeding of children. We have the power to turn that daily school lunch from an afterthought into a joyous education, a way of caring for our health, our environment, and our community." Alice Waters, The Edible Schoolyard

August 10-13, 2017

This hands-on class will explore our food systems from farm to table, giving pre-service and classroom teachers ideas and resources to help students understand how our food production and consumption relates to personal health and our natural environment. Participants will spend 4 days of hands-on professional development on Quillisascut Farm in Rice, Washington learning how school gardens, farmers markets, and/or connecting with local food sources offers opportunities for enriching the lives of our students while meeting state standards in a variety of curriculum areas. Participants from last year will be building on programs in their district inspired by their 2015 and 2016 experiences.

- Learn about sustainable agriculture and how our food choices have a profound effect on humans, animals, and the environment.
- Hands-on environmental learning about biodiversity and our food environment.
- Basic gardening (composting, direct seeding, transplanting.)
- Integrating small livestock (honeybees and chickens).
- Bringing it into the kitchen: the flip side of growing produce is how to handle it properly, food-safety, (born food hazards), and how to prepare it into a nutritious and tasty meal.
- Integrating gardening and food into reading, writing, art, social studies, culture, health, science, and math to meet required learning standards. (Intertwine current instruction with garden and food experiences.)
- Gardens and food as carriers of culture.
- Simple ways to tap into and learn from your local food system.

WHEN: August 10-13, 2017 **Where:** Quillisascut Farm - Rice, Washington (quillisascut.com)
 (Pre and post session requirements: Participants will be given a list of print, audio, and/or video materials to prepare for the farm stay. Following the workshop, they will be asked to turn in a short summary of positive ideas they plan to put into practice in their classrooms and lives.

Cost: \$350 (45 clock hours) Includes Instruction, course materials, meals and lodging.

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More Info <http://quillisascut.com/edible-education/>