



Wattle Park Primary School Volunteer Information

Your role as a volunteer is essential for the success of the SAKG programme.

Overview

Each week the garden and kitchen classes begin with their harvest in the garden then cooking in the kitchen. The kitchen session is 90minutes.

The students work in their groups with a volunteer.

Students complete their cooking task, wash, and dry dishes, and clean their kitchen thoroughly.

Your role as a volunteer is to encourage them to participate and share the tasks.

The kitchen specialist will allocate a group to set the table only after the kitchen is cleaned.

We encourage students to set the table correctly, use table manners and sit together to enjoy what they have prepared. This is also an opportunity to discuss the dish they prepared.

It is a 'share table' so encourage students that sharing remaining food after it has been plated up and considerate of others.

Your role as a volunteer

- Arrive on time before the class starts to be informed of the session.
- Wash your hands, then put on your apron that is provided.
- Go through the recipe, instruct on which activity each student will do.
- Students need to set up slip mats and chopping boards prior to knives being placed in front of the board.
- Only volunteers and teachers to hand out knives.
- Volunteers wash and dry knives and place back in the knife tub.
- Knives are not to be thrown in the sink. They remain in front of the chopping board until ready to be collected.
- Demonstrate and supervise, but don't do all the work. Part of consolidating their skills, weighing, and measuring, reading recipes, cooking techniques is for them to do it. Encourage and guide them.
- Ask them to identify the ingredients in the recipe.
- Children will expand their vocabulary by reading and understanding new culinary terminology and technique written in the recipes.
- Always set a good example by practising safety in the kitchen when using all equipment.
- *Sensory learning:* Talk to the children about what they *see, hear, touch, taste, and smell* as they go about their tasks.
- Get them all involved.
- *Cleaning up:* After the kitchen session, each group is responsible for cleaning their workspace thoroughly. A checklist is in place.
- Washing up is to be done together after all the cooking is completed.
- Encourage equipment is put in the correct spot. Shelves are labelled.
- Sustainability: A compost bin will be provided where suitable food scraps will be placed to feed our chickens and use in our compost bays in the garden. Children will be educated on this at the start of the program and create a deeper understanding as to the importance of food waste being put into good use for the environment. We will also have a recycling tub available. **Please remind them!**
- *Having fun:* The children and staff eagerly anticipate the garden and kitchen sessions and are always keen to learn more and be as hands on as possible. Encourage a sense of enjoyment- that is what the program is about. We want every volunteer to enjoy their time in the Kitchen garden. **We value your time and commitment immensely.**