Growing Chefs! Ontario

2024-2025

Winter Impact Report - School Programs

WESTERN FAIR district

GROWING CHEFS!

Partners in Food & Agricultural Education

Notes from the Classroom!

Culinary Adventures in School

We've been delivering programs in classrooms for over 17 years, staying true to our roots while planting new seeds. School programs now make up the largest portion of our offerings — truly our bread and butter!

This school year so far, we have:

- Engaged over 1,700 students through Growing Chefs! Ontario in the Classroom at Lambeth, C.C. Carrothers, and Chippewa Public Schools
- Brought back our Cultural Diversity Snack Project with the Ontario Student Nutrition Program for the third school year
- Participated in 5 full days of Western Fair School Ag-Tours
- Delivered Food Systems Webinars to primary grades
- Continued to see use of our online resource library and lesson plans by teachers

Looking ahead this school year, we will:

- Jump back in for a second year of Kindergarten Kitchen
- Pilot two NEW in-school programs for Grades 1-6, based on the success of Kindergarten Kitchen
- Run Specialist High Skills Major field trips focused on Innovation, Creativity, and Entrepreneurship
- Launch our Spring School Garden Program at Louise Arbour Public School

Keep reading for a sneak peek into the edible art and culinary adventures we've recently taken students on!

Christy Cook

Education Projects Manager

Program Spotlight: Edible Art

Chefs are artists, and you can be one too. With just a few simple tools and techniques, you can elevate a plate from ordinary to EXTRAORDINARY!

In our first Grade 5/6 Classroom Lesson, students explore the art of preservation before preparing and canning poached pears. In the second lesson, we make their poached pears the star of the show, introducing classes to the art of plating. Using garnishes and coulis (edible paints), students learn to apply artistic concepts such as:

- Colour Theory
- Symmetry & Asymmetry
- Dimension
- Negative Space
- Dots
- Swooshes
- Splatters
- Drizzles

We're always amazed by the unique and creative desserts they create!

Check out the next page to see the edible art our Kindergarteners have been putting together!

Step 1: Get Organized

Step 2: Get Prepped

Step 3: Get Cooking

Step 4: Enjoy!

Testimonials

“Your organization is great. I discovered it two years ago as a Grade 7/8 Phys. Ed. teacher. The Grade 7 lesson plans from my school were soooo out of date. I found your website and have loved using Hungry Planet, and having my students review food using objective vocabulary. This has so much value for the students and many options to create links with other subjects.”

- Chanelle M, Teacher

"Thank you for having me in to share in the experience. What an enriching opportunity for students in the school to participate in. It was learning, science, food, nutrition, creativity, careers...all disguised in delicious food."

- Rebecca C, Learning Coordinator for Experiential Learning TVDSB

Classroom Culinary Creations

2024-2025 Education Projects are presented by:

WESTERN FAIR district

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Partners in Food & Agricultural Education

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Thank you for your support!

Growing Chefs! Ontario HQ
460 King Street
London, Ontario N6B 1S9

(519) 679-4769
andrew@growingchefsontario.ca

Charitable #85895 9026 RR0001

Growing Chefs! Ontario

@growingchefsontario

@GrowingChefsON

Growing Chefs! Ontario

www.growingchefsontario.ca