

The Big Melbourne Kitchen Garden Professional Development Day

Morning workshops in the garden

10:30 -
11:30

G1: Friendly
fungi

G2: Bamboo
weaving

G3: Bush tucker
gardens

G4: Planting for
small spaces

11:30 -
12:30

G5: IBC wicking
beds

G6: Fruit tree care

G7: Worm lovers

G8: Native bees

Garden educators to choose **two** of above workshops: one for 10:30-11:30am & one for 11:30-12:30pm.



Morning workshops in the kitchen

10:30 -
12:30

K1: Leading
with vegetables

K2: Seasonal
salads and
pickling

K3: Cheese
making

K4: The art of
sourdough

K5: Spice
journey

Kitchen educators to choose **one** of above workshops.



Afternoon workshops for everyone

13:45 -
15:15

E1: Program
sustainability
with Stephanie
Alexander AO

E2: Curriculum
integration in
action

E3: Outcomes for
the early years

E4: A kitchen
garden program
for the secondary
years

All educators to choose **one** of above workshops.

Learn more about each workshop on the next page ...

Morning workshops in the garden

G1: Friendly Fungi with Ernesto Sanchez from Geelong Fungi's

Used coffee grounds can make a perfect bed for mushrooms. Urban mushroom grower and Kitchen Garden Specialist Ernesto Sanchez explains how easy it is to grow your own fungi.

G3: Bush tucker gardens with Karen Sutherland from Edible Eden Design

Celebrate indigenous Australian culture and traditions. Karen shows you the benefits of native ingredients and how to create and maintain a bush tucker garden.

G5: IBC wicking beds with the Foundation

Margaret and Jess show how to build and maintain wicking beds made from food-grade intermediate bulk containers (IBCs). Use this method to help manage water and space in your garden.

G7: Worm lovers with Richard Thomas from Wormlovers

Use worms to turn food waste into plant food. Richard shares how easy it is to keep worms, and offers strategies for a whole-school or whole-centre approach to using worms for waste management.

G2: Bamboo weaving with Seila Hierk from Aspendale Gardens Primary School

Learn to make beautiful bamboo artworks. Take your weaving skills back to your students so you can teach them how to enhance existing garden structures, or for a rainy-day activity.

G4: Planting for small spaces with Tracy Gray from Port Fairy Consolidated School

Learn how to maximise your harvest in small spaces. Hear Tracy's expert advice and space-savvy tips on intensive planting methods.

G6: Fruit tree care with Titch Hanscomb from Fleming's

Titch guides you through a hands-on session of pruning techniques for different types of fruit trees. Prune your fruit trees so they thrive and provide abundant fruit.

G8: Native bees with Katrina Forstner from Buzz and Dig

Katrina explains how to attract and encourage native bees to your food garden. Learn about the occupational health and safety issues around bees, safe practices, and which types of friendly pollinators suit gardens in education settings.

Morning workshops in the kitchen

K1: Leading with vegetables with Matt Wilkinson

Simplicity and resourcefulness are key themes for the seasonal vegetable lover. Join chef Matt Wilkinson to learn how to use seasonal ingredients from the garden or local markets in creative and delicious ways.

K2: Seasonal salads and pickling with Shuki and Louisa from Very Good Falafel

Shuki and Louisa show you how to combine flavours, textures and colour to create mouthwatering salads. You will also learn how to turn fresh ingredients into delicious quick pickles.

K4: The art of sourdough with Andrew O'Hara from Philippa's

Phillippa's, the bakery supporting the Kitchen Garden Foundation since 2011, is passionate about traditional, natural breads. Make tasty sourdough bread with Andrew at this workshop.

K3: Cheese making with Georgio Linguanti from That's Amore Cheese

Georgio will teach his techniques for handmade cheese. Enjoy learning to make soft cheeses, including mozzarella, with other cheese-loving educators.

K5: Spice journey with Phillipa Joy from Ayurveda Joy

Create flavour-packed spice mixes with Phillipa Joy. Learn how to add the right spice blend to fresh, seasonal ingredients to create fragrant and nourishing dishes.

Afternoon workshops for everyone

E1: Program sustainability with Stephanie Alexander AO

Learn how to sustain your kitchen garden program from Stephanie Alexander, Founder of the Kitchen Garden Foundation. Stephanie and a select panel of school Principals discuss their experiences and knowledge of how to nurture a kitchen garden program over time. Ask questions and find out how to keep your program rich and productive into the future.

E3: Outcomes for the early years

The Kitchen Garden Foundation and The Ian Potter Foundation have teamed up to develop an early years kitchen garden program model. The Foundation is excited to share insights from the project. Join this session to discover how you can integrate an early years kitchen garden program with your current practice.

E2: Curriculum integration in action

See how educators are integrating kitchen and garden activities into the curriculum. Experienced kitchen garden educators Tracey Gray from Port Fairy Consolidated School and Frank Brancatisano from St Albans Meadows Primary School share knowledge, tools and tips for linking the kitchen and garden with learning outcomes in the curriculum.

E4: A kitchen garden program for secondary years

Calling all secondary years educators! The Foundation, supported by the Young Health Programme, is working to develop a kitchen garden program model tailored to the needs of secondary schools. We invite you to hear what we are learning, share your experiences, successes and challenges, and network with your peers at this round table.