

Two New Training Opportunities Available to Schools in Norfolk

Free Training Available. (Please book early to avoid disappointment).

Plot to Pot (Planning what to Grow)

WHEN: 22nd September 2010

WHERE: Mangreen Hall, Mangreen, Swardeston, Norwich, NR14 8DD

TIME: 09.30am – 15:30

In association with the Food For Life Partnership. If your school is not part of the Food for Life Partnership Scheme, Teachers and Teaching Assistants can still apply for this free training, however joining the scheme is recommended.

The course is a day course and covers the following:

An opportunity to plan what to grow in a school garden, from seed sowing to harvest, including vegetables and herbs. Suitable for new school gardeners. This will support schools working towards FFLP Bronze and Silver for growing.

- Seasonality – when different vegetables are ready to harvest.
- Producing a cropping plan for your own garden
- Planning growing so there is something to harvest all year round
- Working backwards from a recipe – linking growing with cooking.
- Seed saving information
- Ideas for practical activities to do with children

For further details please contact Vanessa-Jayne Eady, Tel: +44 (0) 24 7630 3517

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How to build a cob pizza oven/ teaching the curriculum creatively through an earth-building project in your school

Date	Time	Venue	Course Code	Event Ref.
27/10/2010 & 29/10/2010	10:00 - 16:00	Edwards Eco Building, Fleggburgh		

Course Context/Audience:

This unique 1 day course takes place on the edge of the idyllic Filby Broad, and will enable you to return to your school and build a beautiful and sustainable cob pizza oven with your pupils.

You will learn how to source the correct soil from your grounds to build the oven; how to mix the cob; how to sculpt the oven; how to light the oven and cook in it. The subject of eco building and sustainable construction in schools is also explored.

You will also work together to explore how the building of an earthen/ cob oven in your school can be linked with all subjects across the curriculum. Comprehensive and creative lesson ideas are provided for all participants.

Course leaders are cob expert and sculptor Kate Edwards, and Education Director Charlotte Eve. Both course leaders are experienced workshop facilitators and promise an inspiring and entertaining day. Feedback from teachers on previous courses has included "the best INSET day I've ever been on", "highlights of the course include the tutors, location, relaxed friendly teaching style, the view, the food, and the sunny weather!", The day is hands-on, great fun, relevant and exciting. And the mouth-watering pizzas at lunch time are surely the best food you'll ever taste on an INSET day!

Suitable for Teachers, Forest School Practitioners, LSAs and anyone wanting to enrich their Outdoor Learning skills and knowledge of issues surrounding sustainability.

Objectives:

By the end of the course, participants will have:

- Skills to build their own cob oven with their pupils
- New creative ideas for Outdoor Learning and teaching sustainability across the curriculum
- Ideas about how to link an earth building project across the curriculum
- Knowledge about eco design and the sustainable construction of new buildings
- Skills on how to light and cook in a cob oven

Fee: £135

The logo for EdwardsEcoBuilding.com is displayed in a stylized, bold, brown font with a slight shadow effect, set against a solid orange rectangular background.

To book: please email charlotteevecreative@hotmail.com or phone 07766 220526.
Find out more at edwardscobbuilding.com