



Moss Vale Public School

Students and staff across K-6 engaged in cross-curriculum learning in their 'paddock to plate' garden, gaining awareness and understanding of practical ways to support education for sustainability.

Project overview

In 2023 Moss Vale Public school used \$15,000 in Sustainable School Grant funding to transform an under-utilised part of school grounds into a 'paddock to plate' garden. The project led to the embedding of sustainable farming practices, while enhancing learning outcomes for students and sharing knowledge and experience with the school's families and community.

The project was also supported by the P&C and was designed to integrate with existing school services including Breakfast Club and Canteen.

Classes rotated throughout the garden learning about and engaging in composting, sowing, growing and harvesting produce, and producing food using curriculum-aligned lessons on sustainability, nutrition and life-cycles.



Whole of school activity

480 students, 65 teachers and school-based staff, and 5 volunteers involved



Productive kitchen garden

40m² of gardens established and 37 trees planted, providing fresh produce for the canteen and community



Waste reduction

1846kg of organic waste diverted from landfill in a year translating to 3500kg of CO₂ avoided

Project highlights

Hands-on student activities

- Ownership and engagement in all stages of the project, including garden maintenance activities such as watering, weeding and compost turning.
- Practical lessons linked to Living Things Unit and Features of our Environment Unit (Indigenous Seasons).
- Caring for the newly introduced chickens.
- Harvesting vegetables for the school's canteen as well as for sale at the school's annual Country Fair.

Community partnering

- Sharing of knowledge and learning resources with Berrima and Wingello Public Schools.
- Moss Vale High School students helped to set up the garden beds and wicking system.
- Advice from the local National Parks and Wildlife Service on bush tucker plantings.

Future plans

- Comprehensively embedding garden activities into each stage's scope and sequence.
- Improving sustainability in other areas, such as waste and recycling, increased water efficiency and bees for biodiversity.
- Raising funds towards the installation of an outdoor kitchen classroom.

Composting bay tips



An open compost bay is one of the simplest and cheapest methods for producing compost, you just need a few old pieces of non-treated timber to construct the sides of the bay.

For best results try to add one part green/nitrogen matter (fruit and vegetable scraps, grass clippings) to two parts brown/carbon matter (dry leaves, paper, cardboard). Avoid adding meat or dairy to avoid vermin.

You will need to aerate the bay regularly, turning it with a garden fork to ensure your green and brown matter are well mixed. This also ensures that all the helpful critters and worms in the compost bay that are busy breaking down the matter get enough oxygen to survive.

Diverting waste from landfill to enrich veggie patch soil



Organic waste from the canteen, breakfast club and classroom Crunch and Sip program are collected and added to the compost.



Students turn the compost with garden forks regularly to ensure it is sufficiently aerated throughout.



Fresh produce, grown in the garden and enriched with their compost, is used by the canteen in school lunches.