

The whole of Maindee Primary school has played a part in fostering a deeper understanding of food origins, sustainability and environmental responsibility among students. Through the development of Big Bocs Bwyd teachers are beginning to integrate food education into their planning ensuring that all year groups actively engage in planting, growing and learning about the role that insects and other creatures play in this process. The learning across the school is planned to show progression of skills in the natural environment.

A significant achievement has been the development of the school allotment. Members of the Eco Team have played a big role in this as part of their classwork. The space has undergone big changes over the last year and now serves as a hands-on learning environment where pupils have been growing fruit, vegetables and herbs. The allotment not only enhances the pupils understanding of food production but also instills a sense of responsibility and teamwork.

'Maindee Primary is buzzing with the joy of growing! Through our whole-school inquiry Eat, Live, Grow, children are learning how to plant, nurture, and care for food in our school gardens.'
Miss Debnam

'When we get to taste it, it makes me feel happy and proud because we grew it.' Joy



The allotment is not the only area that has been developed, large flower beds outside upper phase classrooms have been cleared and now contain an array of vegetables, the upper phase courtyard has large planting areas and a regeneration of the pond has begun with year 6 doing the work for it. Lower phase have also been busy with the years 1 and 2 courtyard having growing spaces as well as Nursery and Reception.

All year groups have begun to use Big Bocs Bwyd as a starting point for their planning, integrating the growing of food and learning about the wildlife that aids the process of food production through our whole school inquiry **Eat, Live, Grow.**

Big Bocs Bwyd, or Big Bocs Maindee as we like to call it, has established links with the community and promotes food accessibility The and sustainability. As our food education project moves forward the produce we grow will be sold in our community shop reinforcing the importance of buying locally and hopefully reducing food waste.

To further enhance food education the school is in the process of introducing chickens. This initiative will allow pupils to learn about animal care and egg production and those in year 3 and 4 to pass on their knowledge as they learn how to look after them.. The eggs will be used within school cooking projects.

We started sowing on
11th February 2025, we

sowed:



ECO-SCHOOLS WALES CASE STUDY

The Eco Team have recognised that food waste is an issue, particularly at lunchtime. They have been monitoring the food waste produced during upper phase lunchtime over a period of 3 weeks each time a new menu is in place, they have done this to gain an understanding of when food waste is at its worst. They have been measuring how many bags of cooked food each day are being wasted.

We have discussed how we could raise awareness across the school and they came up with an idea to make posters highlighting the food waste and encouraging all pupils to clear their plates. As part of their focus to find out which foods were the most and least popular they created a questionnaire for all classes to complete. On analysis they found that 76% of children liked beef burger but only 21% liked beef pasta bolognese, 80% of pupils liked roast chicken compared to 12.5% roast pork and 35% roast beef. From these results the Eco team have drafted a letter to the schools catering company asking for suggestions on how it can be improved with the possibility to include more culturally appropriate foods.

Our next steps will be to consult with the catering company with an aim to provide workshops for pupils and parents particularly with the Healthy eating in schools consultation taking place over the next few months. They will visit each class to explain how important it is to eat the meals being provided both for the children and the environment.