

**THE EDIBLE  
SCHOOLYARD  
PROJECT**

**VIRTUAL SUMMER TRAINING**

**Exploring  
Kitchen Classroom  
Systems  
and Structures**



## Session goals

In this session we will identify and discuss the 3 key elements of our kitchen space:

- **Accessibility**
- **Inclusivity**
- **Safety**

And the **Systems** and **Routines** created to support those



## Agenda for the day



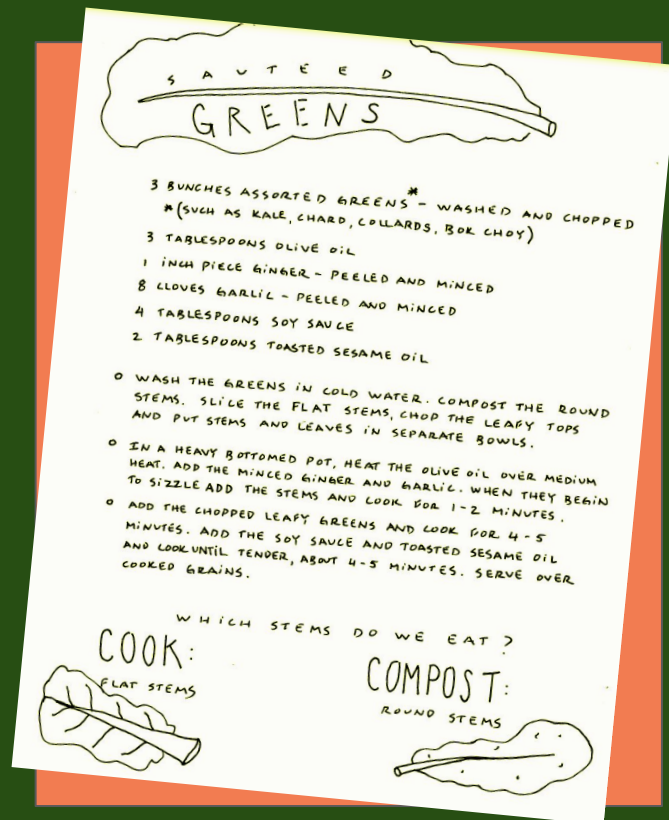
- Welcome
- Review Session Goals
- Kitchen Tour Video
- Accessibility
- Inclusivity
- Safety
- Systems and Routines
- Reflection Time
- Padlet
- Q & A

## 6th Grade Kitchen Orientation Video



## Accessibility

- Labeling
- Color Coding
- Chalkboard
- Open Shelving
- 3 Groups
- Visual Aides
- Signs
- Art
- Labels and Recipes in Braille
- **Handwritten Recipes**

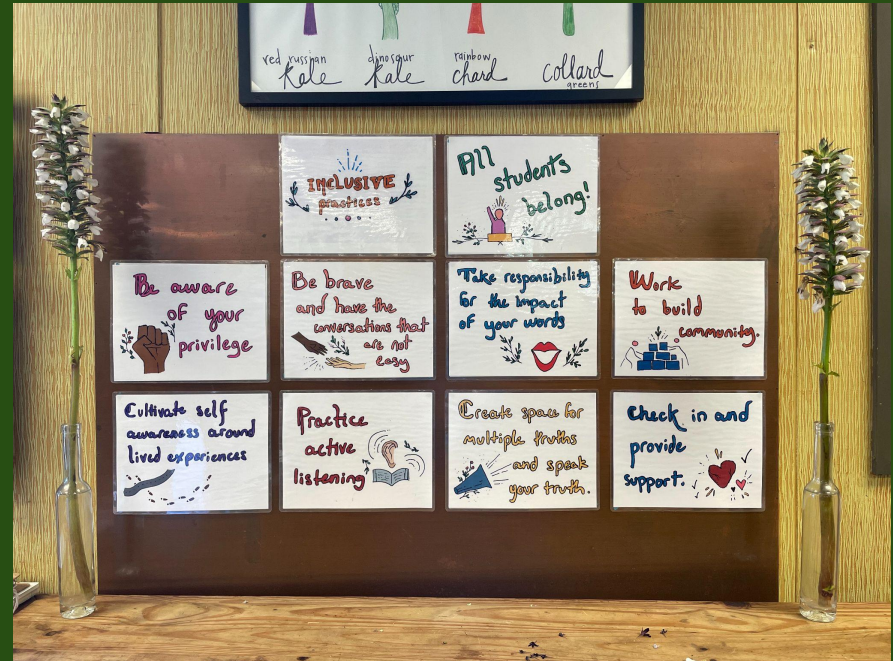


What do you notice in the video that makes you feel welcomed into the space?



## Inclusivity

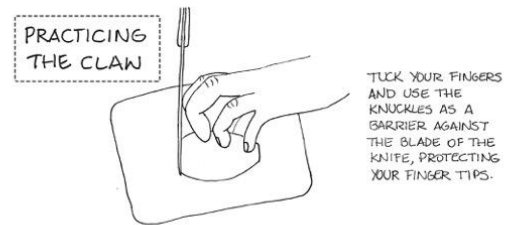
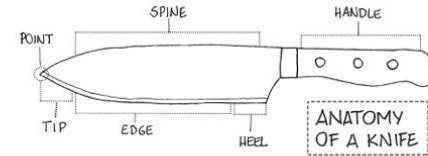
- 1000 students > 22 different languages
- Aprons
- All recipes are Vegetarian
- Art, decor, cultural elements - oil cloths, curtains, enamelware
- Participation definition and alternative options - Making tea, flower bouquets, sign-making, drawing, coloring
- **Inclusive Practices**



## Knife Safety

- Tone
- Physical safety and emotional safety
- Trust
- Common Sense
- Habits, Rules and Skills

## KNIFE SAFETY









## Systems

- 3 Tables
- Organization of tools and equipment
- Labels and Signs
- Cleaning
- Reflection



 CLEAN UP TIME! 

ONE PERSON JOBS	TWO PERSON JOBS
<input type="checkbox"/> COMPOST BUCKET: EMPTY, WASH + RETURN TO TABLE _____	<input type="checkbox"/> TOOLBOX: CHECK, CLEAN + ORGANIZE _____
<input type="checkbox"/> TABLE: WIPE (NOT ONTO THE FLOOR PLEASE) SPRAY + DRY _____	<input type="checkbox"/> SWEEP: 1 PERSON WITH BROOM 1 PERSON WITH DUSTPAN _____
<input type="checkbox"/> POTS, PANS + PLATTERS: WASH, DRY + PUT AWAY _____	<input type="checkbox"/> COOKING STATION: WIPE COUNTER + AROUND BURNERS, CLEAN SINK, TAKE TOWELS TO LAUNDRY BASKET _____
" I'LL TAKE CARE OF IT! "	
<input type="checkbox"/> THIS IS A JOB THAT YOU IDENTIFY AND DO. YOU WILL LOOK AROUND THE KITCHEN, NOTICE AN AREA THAT NEEDS TO BE CLEANED OR ORGANIZED, AND YOU WILL TAKE CARE OF IT. (GOOD PLACES TO CHECK: SPICE TABLE, GRIDDLE, LA MESA)	

## Routines

- Greeting students outside
- Stash items in cubbies
- Aprons
- Chef's meeting
- Check in
- Clean as you go
- **Clean up sheet**
- Set the tables to eat (before covid) vs. eating outside
- Tables take turns doing the Dishwashing
- Closing with reflection



## Reflection

When thinking about your cooking classes,  
what systems and routines could support  
**ACCESSIBILITY, INCLUSIVITY** and **SAFETY** ?



Q & A



**Thank you!**

