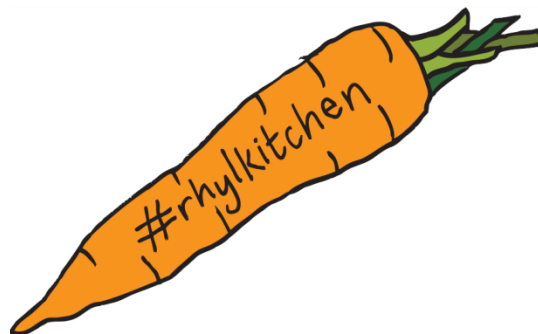




Rhyl Primary School

RHYL STREET COMMUNITY KITCHEN PROJECT





Rhyl Primary School

RHYL STREET COMMUNITY KITCHEN PROJECT – OVERVIEW



This document provides an overview of the #rhylkitchen project. You can also view the project website: www.rhylkitchen.org.



Jamie Oliver: *"These guys are doing an amazing job. They are now fundraising for a kitchen pod. We have got to support the teachers, and make sure they have the right resources and the cash to do it."*

The School

Rhyl Primary School is a large state primary in Camden Town, North London, with more than 400 pupils. The proportion of these are supported by the pupil premium is above the national average. (The pupil premium is additional government funding for pupils known to be eligible for free school meals). A well above average proportion of pupils speak English as an additional language and come from minority ethnic backgrounds.

The Problem

At Rhyl Primary School, we believe that learning to cook is a vital life skill. Food education is at the heart of our creative curriculum and our pupils already grow food in our award-winning Outdoor Classroom.

But our old school building, built in the 1890's, severely restricts the scope of our ambitions – we do not have a room designed for teaching cookery, nor do we have any spare space of sufficient size in which to build one.

As a result, our staff are forced to teach cookery in the classrooms, carrying equipment from room to room. This severely limits the range of our teaching. Our pupils have no access to ovens and hobs. We are also unable to offer high quality food education workshops to the parents and wider community.

More widely, in our area of London there is an acute need for education around healthy eating. The nearby ward of Haverstock has the highest childhood obesity rates in the borough. Diet-related disease is one of the biggest causes of illness and premature death.

The Solution

We have identified the ideal site in the school grounds for building a modern teaching kitchen. It will be located in a space currently used as a car park and Outdoor Classroom. Our artist's vision is below. This information pack also includes designs from the supplier and architect:



This solution has a wide range of benefits:

- The proposed site allows us to build a large and flexible space of 58m² that can be used for both teaching cookery and other to host other workshops and meetings.
- The site is at the rear of the school in an area independent of the main playground and school building. It is linked by a gated walkway. This means the space to be securely used when the main school is closed, so we can offer the kitchen as a resource for the wider community.
- The site is adjacent to our edible garden, which enables us to teach from 'plot to plate', amplifying the impact of our educational programme.
- The design of the building allows for large roof garden space. This will increase the area we have to grow food and also, due to its sunny aspect, increase the range of crops that will thrive.
- This site avoids the option of converting an existing space within the main school building, which would entail a loss of a teaching space. This is not acceptable given

the current pressure on accommodation in the school and rising numbers of children in the borough requiring school places.

Our vision is to provide:

- Top quality food education to all our pupils and parents.
- A beacon of good practice in food education, sharing the kitchen as a training venue for other schools and educators.
- An opportunity for local community groups to use this fantastic resource outside of school hours.

The Rhyl Street Community Kitchen is for the benefit of everyone, young and old – our pupils, parents and the wider community.

This specially designed classroom will have a flexible teaching space and include ovens, hobs, sinks, dining area, interactive whiteboard and roof garden. Sliding doors will open directly onto our school veg plot and Outdoor Classroom, integrating learning from plot to plate.

What will this cost?

Inevitably this is not going to be a quick or inexpensive project for us to undertake. We have received costings and designs of this bespoke building from the market leader in this area, PKL, and these are considerable.

Item	Cost (£)
Building (58m ²)	93,657
Roof garden: load bearing roof; rails; stairs.	32,863
Foundations	23,000
Services: electricity; drainage; water	18,000
IT: internet connection; cabinet	8,000
Total	175,520

As an inner city school these are not costs that we can meet alone and we will rely in part on donations. We have started fundraising ourselves with events around the school but this will not be enough to get us to a point where we can commit to building the kitchen within a reasonable time.

We have received support from Jamie Oliver as part of his Food Revolution Day, which took place in May 2015, and we want to build upon the revelatory day that was enjoyed by our children at the school.



Can you help?

Would you like to find out more?

Will you tell others of our plans and spread the idea of #rhylkitchen?

Can you introduce us to anyone with fundraising expertise?

Do you know anyone who might make a donation – large or small?

Are you a business or corporate sponsor who can help us?

Quotes from supporters

Jamie Oliver: *"These guys are doing an amazing job. They are now fundraising for a kitchen pod. We have got to support the teachers, and make sure they have the right resources and the cash to do it."*

"This is a really important tool for a lot of different reasons. It's about arming kids with the life skills about food. Knowledge is power. And when diet-related disease is the biggest killer this stuff is profoundly important. It's also about parents and we have two or three generations of parents on average around Britain that weren't taught to cook at school. What's lovely about this [project] is that it is open to the community. You satellite people in and you build up that spirit and get a mixture of ages. You give a lot of excuses for people to come in and share. And of course you have a diverse ethnic background in this area like many parts of Britain."

Tamsin Greig: *"If you grow a kitchen, you grow a community; if you grow a community you grow a future".*

Kirstie Allsop: *"It's completely inspiring to see this in action - the enthusiasm of the children. This Rhyl kitchen is worth building."*

Gennaro Contaldo: *"Marvellous, incredible. Every school should do this. All the children should understand how to cook. It's the future!"*

Lee Connelly, Skinny Jeans Gardeners: *"Let's get this built."*