

THE JULIEN PROJECT HORTICULTURAL INTERNSHIP PROGRAM

LOCATION: Guelph, Ontario

ABOUT THE PROGRAM:

In 2013, The Julien Project partnered with local school boards and the SNP provider Food and Friends. Their goal was to teach horticultural and food preservation skills to marginalized students in alternative high school programs. Students participated in planting, maintaining, harvesting and preserving food at The Julien Project's plot of land, gaining practical food preservation skills and learning first-hand the economic, health and other benefits of growing and preserving food.

HOW IT WORKS:

- 30 students from three high schools participate one morning a week.
- Activities include making salsa, pie and soup, canning beets, picking, composting, and seed saving.
- Final products are used in various SNP programs run by Food and Friends.
- Students in the program make comparisons of taste, economic and environmental costs, and health of locally preserved foods versus store-bought foods.

CHALLENGES TO OVERCOME:

- Difficult to fit the harvest program into the traditional school day curriculum, so currently limits participation to alternative high school programs.



HIGHLIGHTS

- Students at risk of food insecurity learn how to can and preserve and increase healthy food intake for a low price.
- Some students took the Public Health Safe Food Handling course and gained employable skills.
- Teaches critical thinking skills in relation to the food system.
- Increases the local food being used in the SNP programs throughout the region.
- Work with The Julien Project counts towards a high school science course.