

YSGOL WDIG PUMPKIN CHUTNEY AND TOMATO SAUCE

ACTIVITY

A collaborative project between Greener Growth, the Pembrokeshire Local Food Partnership, Farmers Food at Home, and Ysgol Wdig showcased how local food education can directly support sustainable school catering and procurement.

Pupils at Ysgol Wdig harvested pumpkins and tomatoes from their school garden and worked alongside Farmers Food at Home in a commercial production kitchen to turn the produce into chutneys and sauces. Children took part in every stage from chopping, peeling, cooking, bottling, and labelling, gaining hands-on experience of the full field-to-jar journey.

The project demonstrated how local supply chains can be strengthened while giving pupils meaningful, practical food education.

The children got to explore seasonal Welsh produce through hands-on harvesting, understand local food supply chains by working in a commercial kitchen, experience the full lifecycle of food, from seed to sale, and connect food growing with community enterprise and sustainability.

*"We had great fun.
I didn't know making
chutney was this cool!"*

Student



OUTPUTS

-  Pupils harvested pumpkins and tomatoes from the school garden
-  Two products created: Pumpkin Chutney and Tomato Sauce
-  Full pupil participation in preparation, cooking, and packaging
-  Products sold at a local festival, with strong sales and positive community feedback
-  Funds raised will be reinvested into the school garden, including plans for a larger polytunnel

OUTCOMES

-  Children reported high enjoyment and pride in seeing the full process
-  Increased understanding of where food comes from and how it is made
-  Strengthened relationships between the school and local food partners
-  Demonstrated a viable model for integrating local produce into school food systems
-  School has already asked to repeat and expand the project next year



"I loved working with the students and seeing it go from our garden into the jars we made."

Farmers Food at Home

NEXT STEPS

-  Reinvest proceeds into expanding the school garden
-  Purchase a larger polytunnel to increase growing capacity
-  Develop additional seasonal products with pupils
- Explore integrating more school-grown produce into school meals
-  Repeat the chutney and sauce project due to strong demand and enthusiasm
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