## FOOTPRINT

Hill House School

Edition #49 2022

Promoting happy, healthy and sustainable living at Hill House and beyond.

## LET'S EAT!

At Hill House, we are always encouraging our young people to make healthy and sustainable choices, especially when it comes to the food they eat. As part of our One Planet Living® action plan, we are also striving to make the best use of our functional green space, ensure our young people understand where food comes from, and build relationships with local businesses and suppliers of fresh food products wherever possible.





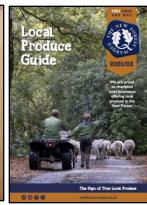
Land and nature

Young people and staff recently experienced a range of wonderful produce from the New Forest. From local smoked trout pate to New Forest honeycomb, shortbread and cheeses, everyone had a favourite! We also enjoyed looking at the range of produce from the Hill House allotments, with a wonderful range of vegetables that were all used in the Hill House kitchen by our wonderful cook, James.















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During the year, our young people participated in the planting, cultivating, and harvesting of produce grown in the Hill House allotment garden. All of the fruits and vegetables picked were used by the kitchen in lunches served during the day in the Let's Eat Cafe and in evening meals in the homes. A visit to a Pumpkin Festival at the <u>Sunnyfields Farm Shop</u> also proved "fruitful" with a bumper crop of pumpkins finding their way back to the homes in time for Hallowe'en.



As an Eco-School, our aim is to expand on this through the introduction of Vocational and Land Science qualifications

with off-site work experience currently taking place at the <u>New</u>
<u>Forest Fruit Company</u> and plans for our own poly-tunnel, Eco Cabin and even chickens (along with other small animals) on-site next year!





**#MAKEONECHANGE**