Applied Learning Programme (ALP) 2026

Urban Food Warriors

Corporation Primary School



(Top & Bottom Left) Primary 5 students planting and harvesting chye sim using planter boxes on vertical farming towers, with guidance and support (Bottom Right) Students donating their freshly harvested vegetables to St. Joseph's Home

Urban Food Warriors is the school's distinctive ALP designed to address issues of sustainability. Especially apt in today's context, the pandemic has provided a timely reminder of Singapore's vulnerability in being highly dependent on other countries for our food supply. Students will take on the role of understanding the need to ensure and secure a supply of safe food for Singapore as well as advocating local production as one of it sustainability strategies to achieve 30 by 30 goal by 2035.





It's thyme to get started...

Primary 1:
Water Conservation







Our Primary 1 students embarked on the sustainability focus of water conservation for ALP. Through hands-on activities and meaningful experiences, they discovered the importance of water, developed an appreciation for Singapore's efforts in ensuring a sustainable water supply, and explored how they could play their part in conserving this precious resource.

Students began by examining the different ways water is used in their daily lives and reflecting on why it is important to conserve water. They were also introduced to Singapore's Four National Taps, gaining insights into how our nation ensures a reliable water supply for present and future generations.

Learning then extended beyond the classroom as students explored practical ways to conserve water. Back in school, they put their learning into action by growing microgreens, practising responsible water use while caring for their plants. They also designed water conservation posters featuring simple yet meaningful habits, such as turning off taps when not in use, taking shorter showers and reusing water whenever possible.

To consolidate their learning, students shared their posters and reflected on their experiences, communicating their ideas and inspiring their peers to adopt water-saving habits.

Through the ALP, our young learners discovered that water conservation begins with everyday choices. By understanding the importance of water and taking small steps to use it wisely, they are growing into responsible stewards of our environment. After all, every drop counts!





Lettuce take a look at students' work!



Water you waiting for?

Primary 1:
Making Every Drop Count!

Building on their learning about water conservation through P1 ALP, our Primary 1 students embarked on an enriching learning journey to Marina Barrage to discover how Singapore manages its water resources and sustains a clean and green environment.

The visit provided an authentic opportunity for students to connect their classroom learning with real-world applications. At the Sustainable Singapore Gallery, they explored how Marina Barrage serves multiple purposes, including flood management and the collection of rainwater to supplement Singapore's water supply. Through engaging and interactive exhibits, students gained a deeper appreciation of the importance of water sustainability and the innovative ways Singapore manages this precious resource.

Beyond discovering how water is managed on a national level, students were encouraged to reflect on their own role in caring for the environment. They explored simple actions they could take in their daily lives to conserve water and contribute towards a more sustainable future.





The learning journey also provided opportunities to make connections across different subjects. Students applied their Mathematics learning by identifying shapes in their surroundings and using their understanding of time to plan the day's itinerary. They also recorded their observations, thoughts and feelings in their learning journals, strengthening their ability to reflect on and communicate their experiences.



From understanding why every drop counts to discovering how Singapore safeguards its water resources, the experience reinforced an important message: Sustainability is a shared responsibility. Through meaningful learning experiences, our young learners are beginning to understand that everyone has a part to play in protecting our environment, one small action at a time.





Lettuce turnip the beet...

TRANSPLANTING STAGE

STUDENTS HELPING TO INSERT THE SEEDLING PLUGS INTO THE HOLES OF THE STYROFOAM BOARD





HARVESTING STAGE

STUDENTS MONITORED AND WAITED FOR ABOUT 6-8 WEEKS AND FINALLY THE VEGETABLES WERE READY FOR HARVESTING!



Primary 3: Food Security

Our Primary 3 students explored the theme of food security for ALP. As Singapore relies heavily on food imports, ensuring a resilient and sustainable food supply is increasingly important. Through this programme, students explored how local food production methods, such as hydroponics, can contribute to food security, as well as how everyone can play a part in reducing food waste and promoting sustainable living.

Taking an interdisciplinary approach, the programme integrated learning experiences across English, Social Studies and Science, allowing students to explore food sustainability from different perspectives.

One of the highlights was the opportunity for students to put their learning into action through hands-on hydroponics activities. After learning about how plants can be grown without soil, students eagerly rolled up their sleeves to grow vegetables such as bak choy and xiao bai cai using the school's hydroponics system. With the expert guidance of our school gardener, Mr Dullah, they nurtured their crops from seedlings to harvest. The excitement and pride on their faces were unmistakable as they harvested their fresh, leafy greens, with each student bringing home vegetables they had grown themselves. This hands-on experience helped them appreciate the effort involved in food production and the importance of local food sources.



From waste to worth...



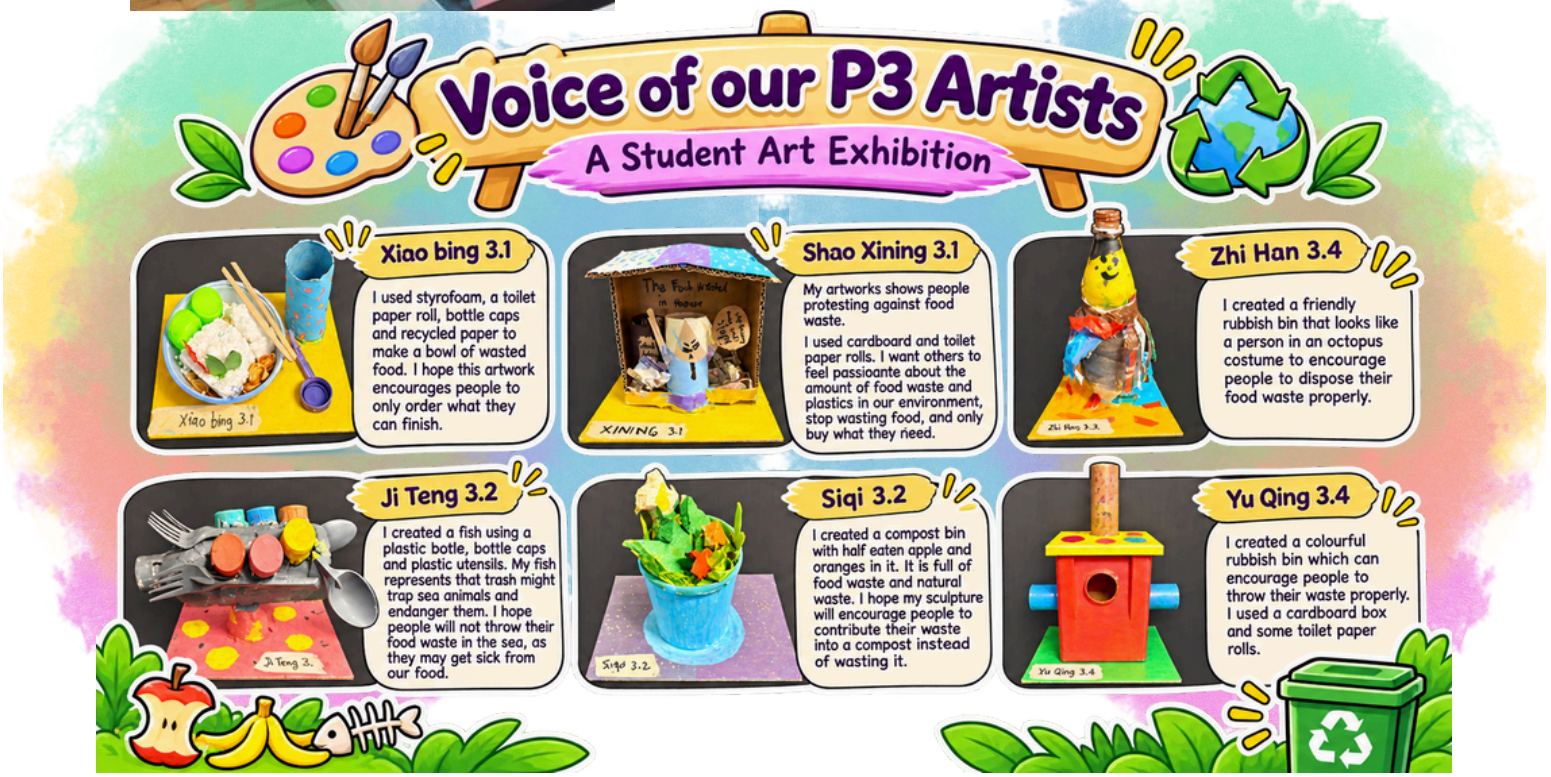


Primary 3: Raising Awareness of Food Waste Through Art

New this year, the P3 ALP was further enriched through a collaboration with the Art Department. Building on their understanding of food sustainability, students explored food waste and its impact on the environment during their Art lessons. They were introduced to artists Tan Zi Xi and Han Sai Por, and their respective artworks, Plastic Ocean (2016) and Black Forest (2016). Through studying these artworks, students learnt how art can serve as a powerful medium to communicate messages, raise awareness and inspire action on environmental issues.

Putting their creativity into action, students designed and created artworks that highlighted the issue of food waste and encouraged others to adopt more sustainable habits. Selected student artworks were showcased during the Science & STEM Fair, providing a platform for students to share their messages with the wider school community.

Through these meaningful learning experiences, our Primary 3 students gained a deeper appreciation of food security and discovered that everyone, including young children, can make a difference. Whether it is growing our own food or reducing food waste, every small action contributes towards a more sustainable future.



Romaine calm and go green!

Primary 5: Land Scarcity

Our P5 students explored innovative urban farming methods to tackle Singapore's challenge of limited land space for food production. The programme began with a hands-on Science investigation using the school's vertical wall towers, where students examined how overcrowding affects plant growth. Through this inquiry-based activity, they gained insights into real-world agricultural issues and the importance of sustainable solutions for food security.





Moving beyond traditional lessons, the programme empowered students to take ownership of their learning through an interdisciplinary English component. They participated in a lively classroom debate on the topic: "Should every building in Singapore have a rooftop farm?" This engaging activity not only sharpened their critical thinking and persuasive communication skills, but also nurtured their confidence as articulate and forward-thinking learners. Some students enjoyed the experience so much that teachers extended the session to include a new debate topic — a clear sign of heightened enthusiasm and engagement.



Building on these experiences, students designed their own urban farming prototypes and proposed their ideas through formal emails to a school leader of their choice. The top two entries received the ALP Innovator Award and personalised responses. The programme concluded with a community project where students harvested vegetables from the school's vertical towers and delivered them to St. Joseph's Home, completing a meaningful "farm-to-table" experience that fostered empathy, collaboration and civic-mindedness.







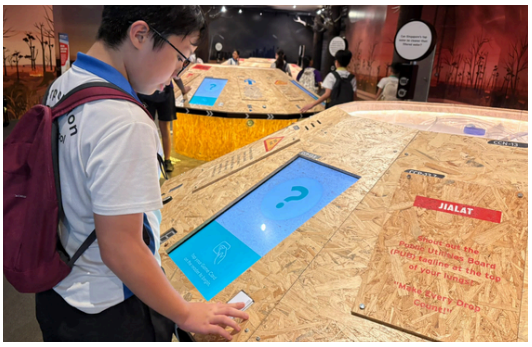




STUDENTS' HARVESTED VEGETABLES SERVED TO ELDERLY & STAFF IN ST JOSEPH HOME

That's all—carrot on with your day!

Primary 6:
Alternative Food Sources

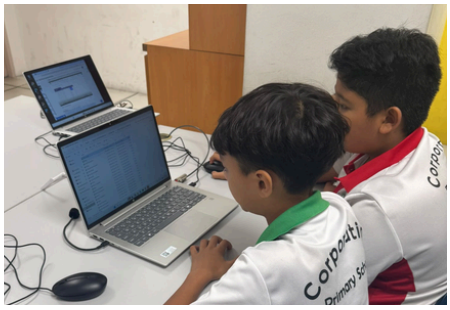




As part of post PSLE activities, our Primary 6 students continued learning through ALP, integrating Social Studies, Mathematics, Science and English. Through interdisciplinary experiences, students explored real-world challenges surrounding food security and sustainability, discovering how everyday choices and innovations can contribute to a more sustainable future.

Students began by exploring Singapore's food security challenges and the need for alternative food sources. Using a carbon footprint calculator, they examined how their daily food choices contribute to greenhouse gas emissions, developing an awareness of the environmental impact of food production and consumption.

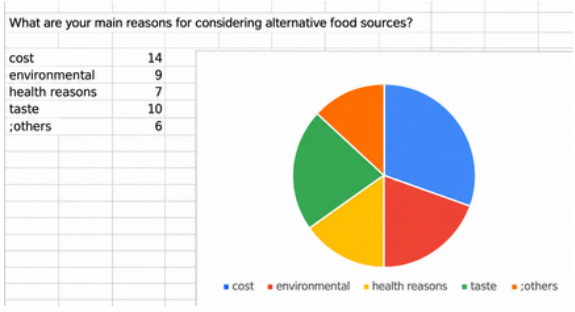


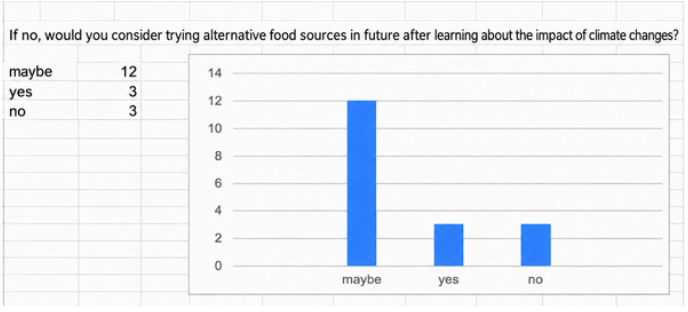


Learning extended beyond the classroom with an enriching visit to Science Centre Singapore, where students explored the Climate Changed and Future Makers exhibitions, gaining insights into climate change, sustainability and the role of innovation in addressing environmental challenges.

Back in school, students investigated alternative food sources, including plant-based proteins, insect-based foods and lab-grown meat. They compared their nutritional value, production processes and costs while considering the benefits and challenges of adopting these alternatives.

Students also conducted surveys on their peers' food preferences and analysed the results using Excel, presenting their findings through bar graphs and pie charts. They then applied their persuasive communication skills by designing posters to encourage others to consider alternative food sources. Through this engaging and pressure-free post-PSLE experience, students had opportunities to explore, question, collaborate and apply their learning, while developing a deeper appreciation of food sustainability and their role in shaping a more sustainable future.







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