Applied Learning Programme (ALP) 2024

Urban Food Warriors

Corporation Primary School



(Top & Bottom) Primary 6 students embarked on an ALP learning journey to the Science Centre where they explored the "Climate Changed" exhibition supported by Ministry of Sustainability and the Environment (MSE)

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.





Let's celery-brate some highlights...









Primary 1: Water Conservation

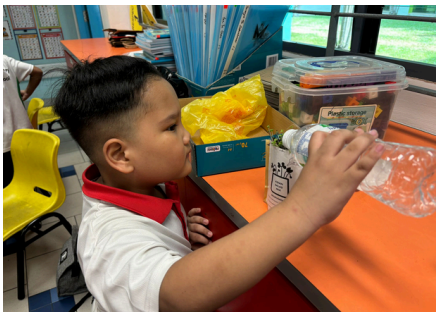
By the end of the P1 ALP, it is envisoned that our primary 1 students will build eco-habits and become advocates for water conservation, raising awareness among their families and friends. Given that plants require water to thrive, the curricula highlights the importance of supporting local produce. Buying local helps reduce the amount of carbon footprint to the environment as it shortens the distance food must travel to reach consumers. Therefore, not only is less water used but it also contributes to securing a sustainable supply of clean water for the present and future generations.

Just started this year, primary 1 students were introduced to a hands-on experience with a new starter kit designed for growing microgreens. These kits were thoughtfully selected to be manageable for their small hands, making the planting process both fun and educational. Students successfully grew Asian salad greens and an oriental mix which they then harvested at home with their parents. These fresh greens were later used to prepare nutritious sandwiches or salads, encouraging healthy eating habits.

To extend their learning beyond the classroom, students also practiced identifying local produce during their visits to supermarkets. This exercise reinforced their understanding of sustainability and allowed them to apply their newfound knowledge in real-world settings, thereby cultivating environmentally friendly behaviours from a young age.







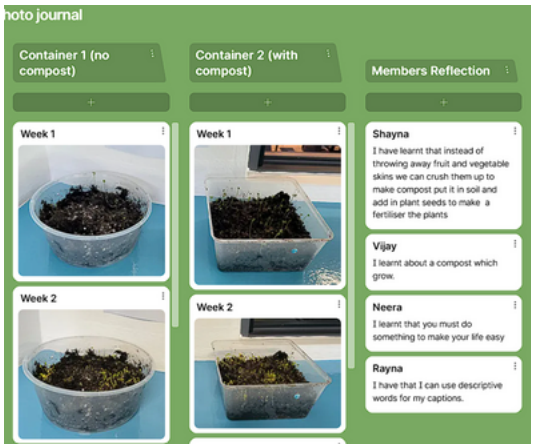


Don’t leaf yet—more fun’s sprouting!

Primary 4:
Food Waste Management



The P4 ALP kicked off with a historical perspective during Social Studies where students delved into the food shortages experienced during the Japanese Occupation in Singapore. They explored topics like rationing, inflation, and the effects of food scarcity on health and education. This historical context helped students appreciate the value of food security and the importance of responsible consumption.



The heart of the programme featured hands-on Science experiments spread over several weeks. Students engaged in DIY composting projects learning about the natural process of decomposition and how to convert food waste into valuable fertiliser. They conducted class-based investigations to observe the effects of different composts on plant growth. To document their learning journey, students created photo journals during English lessons using the Student Learning Space (SLS) platform. This reflective exercise not only solidified their understanding but also allowed them to document their discoveries creatively.

Sarah Lim

1) Food shortage is like a person wasting food while composting is a person that make things useful out of useless things.
2) You can compost just with useless things such as egg shells and orange skins.
3) Finish eating all of the food and compost the leftovers.

Tiara

1) I learnt about how people in Singapore experienced shortage of food during the Japanese Occupation. I also learnt how to make a compost.

2) I can make a compost if I have leftover fruits and vegetables.

3) I can use food waste to make a compost.

Through this enriching experience, our P4 students not only gained valuable knowledge about food waste management but also developed critical thinking skills and environmental consciousness. As Urban Food Warriors, they are now empowered to make a difference in their community and contribute to a more sustainable future. It is heartening as much as it is rewarding to see our young learners taking on this important challenge and look forward to the positive impact they will make in reducing food wastage and promoting sustainable practices.



Lettuce keep the fun growing...









Primary 5: Land Scarcity

In P5 ALP, students explored innovative urban farming methods to address Singapore's limited land space constraints. The programme kickstarted with a hands-on Science investigation using the school's vertical wall towers, where students examined the effects of overcrowding on plant growth. This activity highlighted the real-world challenges of limited land on agriculture supply in Singapore.

Moving beyond traditional teacher-led lessons, students were empowered to take charge by engaging in a lively class debated during English lessons on the topic: "Should every building in Singapore have a rooftop farm?" This debate not only cultivated critical thinking and communication skills but also encouraged students to become confident 21st-century learners and speakers.

Building on this momentum, students collaborated to design their own urban farming prototypes. They then practiced their English situational writing skills by drafting a formal email to the school principal, Mr. Fadylla, proposing their innovative ideas. The top three submissions were selected by the English teachers with the winners receiving personalised responses and the Innovator Award. The programme concluded with a meaningful community project where students harvested their vegetables, packed them with care and delivered them to St. Joseph's Home. The fresh produce was then cooked and served to the elderly residents, creating a heartwarming "from-farm-to-table" experience that underscored the importance of giving back to the community.









There's more to carrot on about!

Primary 6:
Alternative Food Sources



P6 ALP was conducted as post-PSLE interdisciplinary activity where students delved deeply into how their food choices can impact climate change. They began by learning about the concept of food security and the challenges associated with it, discussing the importance of exploring alternative food options. Using a carbon footprint calculator, students assessed how their diets contribute to greenhouse gas emissions, deepening their understanding of the environmental impact of food choices.





Their exploration continued with a visit to the Science Centre Singapore where they engaged with the "Climate Changed" exhibition. Here, they learnt about the current state of the climate and the environmental impact of everyday habits and actionable steps to mitigate its effects. The Climate Action Show introduced them to alternative food sources such as insects, plant-based "meat" and lab-grown meat, highlighting how these options can reduce carbon emissions. Simultaneously, they delved into the fascinating details about these proteins, including their production methods, costs, and nutritional benefits.





To reinforce their learning and ICT skills, students conducted surveys to gather data on their classmates' food preferences, using Excel to present their findings in bar graphs and pie charts. The programme culminated with a group project where students created persuasive posters encouraging the adoption of alternative food sources. Students are therefore empowered as Urban Food Warriors to advocate for sustainable food practices within their community.





