Applied Learning Programme (ALP)

Urban Food Warriors

Corporation Primary School



(Top) Prior to harvesting, primary 5 pupils study the effects of overcrowding on the growth of the bayam plant after allowing 7 weeks to grow in vertical farming tower (Bottom left) Primary 3 pupils harvesting their nai bai vegetable from hydropronics system (Bottom right) Primary 5 pupils harvesting mao bai plant (top) and watering mao bai seeds in a planter box (bottom)

Urban Food Warriors is the school's distinctive Applied Learning Programme (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. Pupils 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.









Giving back to the community...

Distributing vegetables to residents at Gek Poh Ville CC

For the sustainability focus on food security, primary 3 pupils had a first-hand experience in planting with hydroponics where plants were grown in nutrient solution instead of soil. The little hands then played their part in the harvesting and packing of vegetables before they were freshly distributed at Gek Poh Ville CC to residents living nearby on the same day.





Gifting fresh greens to elderly at St Joseph's Home

With sustainability focus on land scarcity, primary 5 pupils got hands on with the planting and harvesting of various greens grown using the vertical farming towers in our school. Subsequently, the variety of harvest (bayam, mao bai and kang kong) were thoughtfully packed by pupils themselves and gifted to the elderly residing in St Joseph's Home.

For staff: Sweet chiku & aromatic herbs from school gardens

Probably the freshest you can get - all handpicked with love by our very own school gardeners! Keep a look out at the pantry in the staffroom (level 3) for all kinds of seasonal harvest - all complimentary for staff to take home and enjoy.

