

SECTION 7. Appendix



PRECEDENTS

8.1 City Montessori School: Lucknow, India

City Montessori School was founded by Mr. Jagdish Gandhi and his wife, Dr. (Mrs.) Bharti Gandhi, in 1959. The school started with five students on rented premises, and although there were many obstacles to overcome at the beginning, it grew over the next 47 years to become the world's largest private school in a city with 30 000 students in 20 campuses throughout Lucknow. The couple started a Montessori teachers training centre simultaneously, which later contributed to staffing the schools.

City Montessori has become world renowned for its participation in international children's rights and its programs (such as Children's International Summer Village (CISV)) that promote peaceful relations between children of different countries.

The mission statement of City Montessori is:

'To promote respect for all religions, values of co-existence, tolerance and non-violence by creating a climate of encouragement to facilitate all-round development of every child and by training them in high moral and ethical values.'



8.2. Martin Luther King Jr. Middle School The Edible Schoolyard: Berkeley, California¹

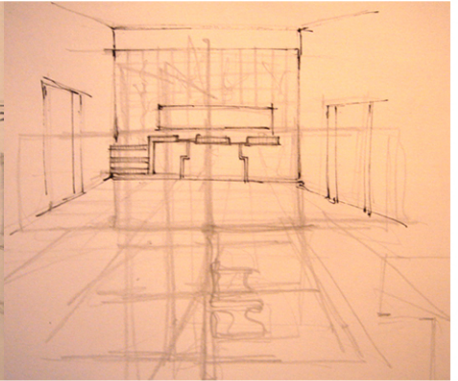
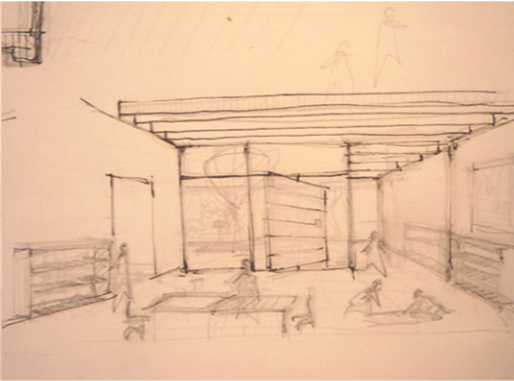
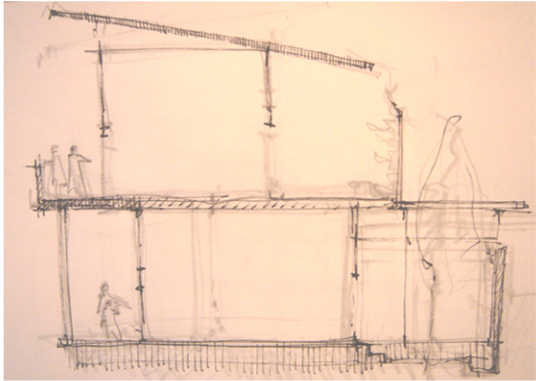
The Edible Schoolyard is a non-profit program located in Berkeley California on the campus of Martin Luther King Jr. Middle School. What was once a school parking lot was converted in 1997 to a one-acre garden to be cultivated and used by the children. The program is now integrated into the daily life of the school and is used for educational purposes as well as for food. Garden classes teach principles of ecology, origins of food and respect for all living organisms. Harvested produce is brought to the kitchen where the children learn about each plant and how to prepare it for consumption.

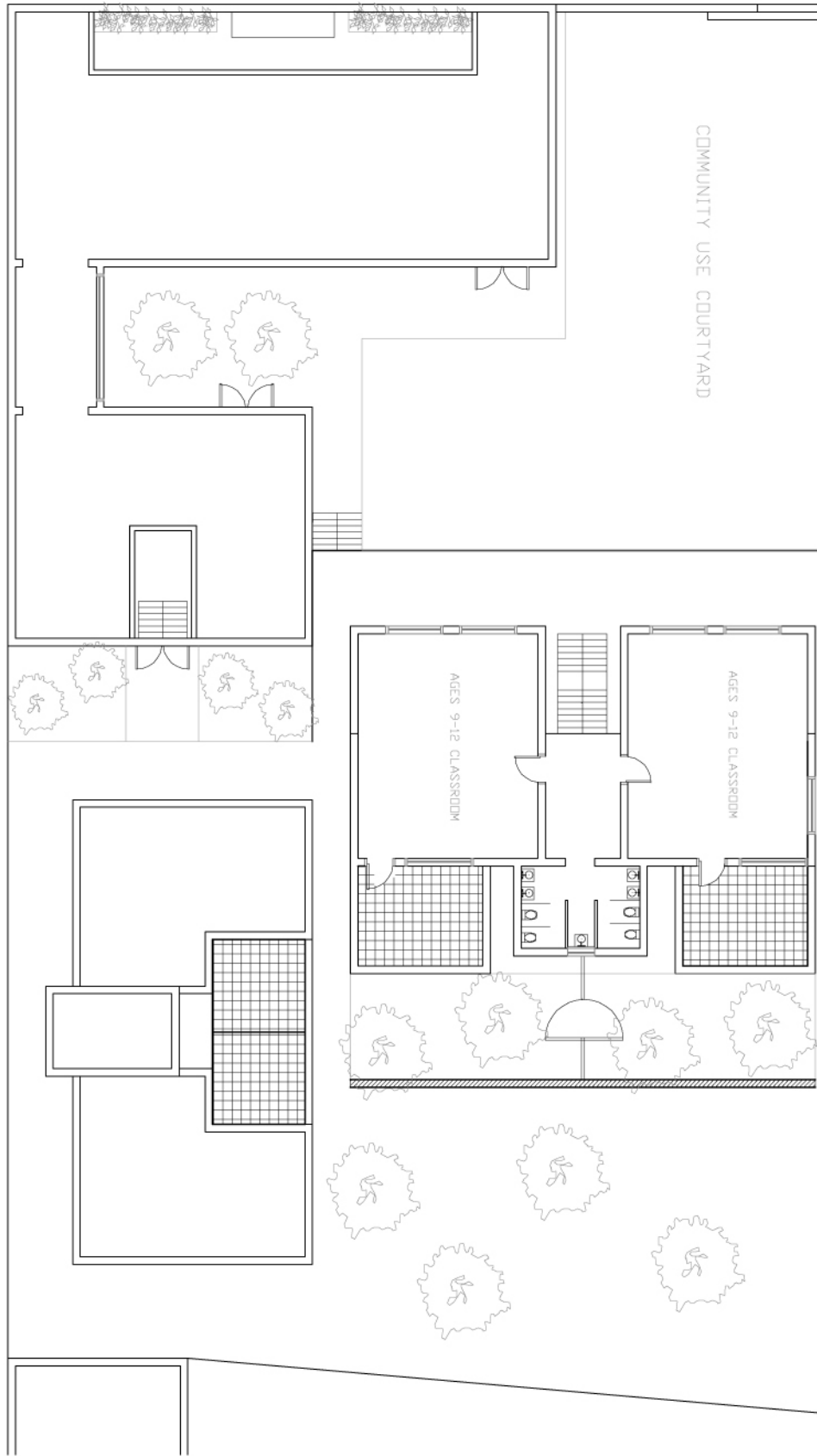
The planning of the garden began in 1994 with chef Alice Waters, the staff of King Middle School and community members. In the spring of 1995, they hosted a design symposium inviting landscape architects, chefs, gardeners, teachers, and other design professionals. Students and teachers began the transformation by removing asphalt, weeds and debris and planting a soil-enriching cover crop. Ultimately, students designed the garden in collaboration with David Hawkins, the first garden manager. The old abandoned cafeteria was then refurbished into a kitchen where cooking lessons are currently taught.

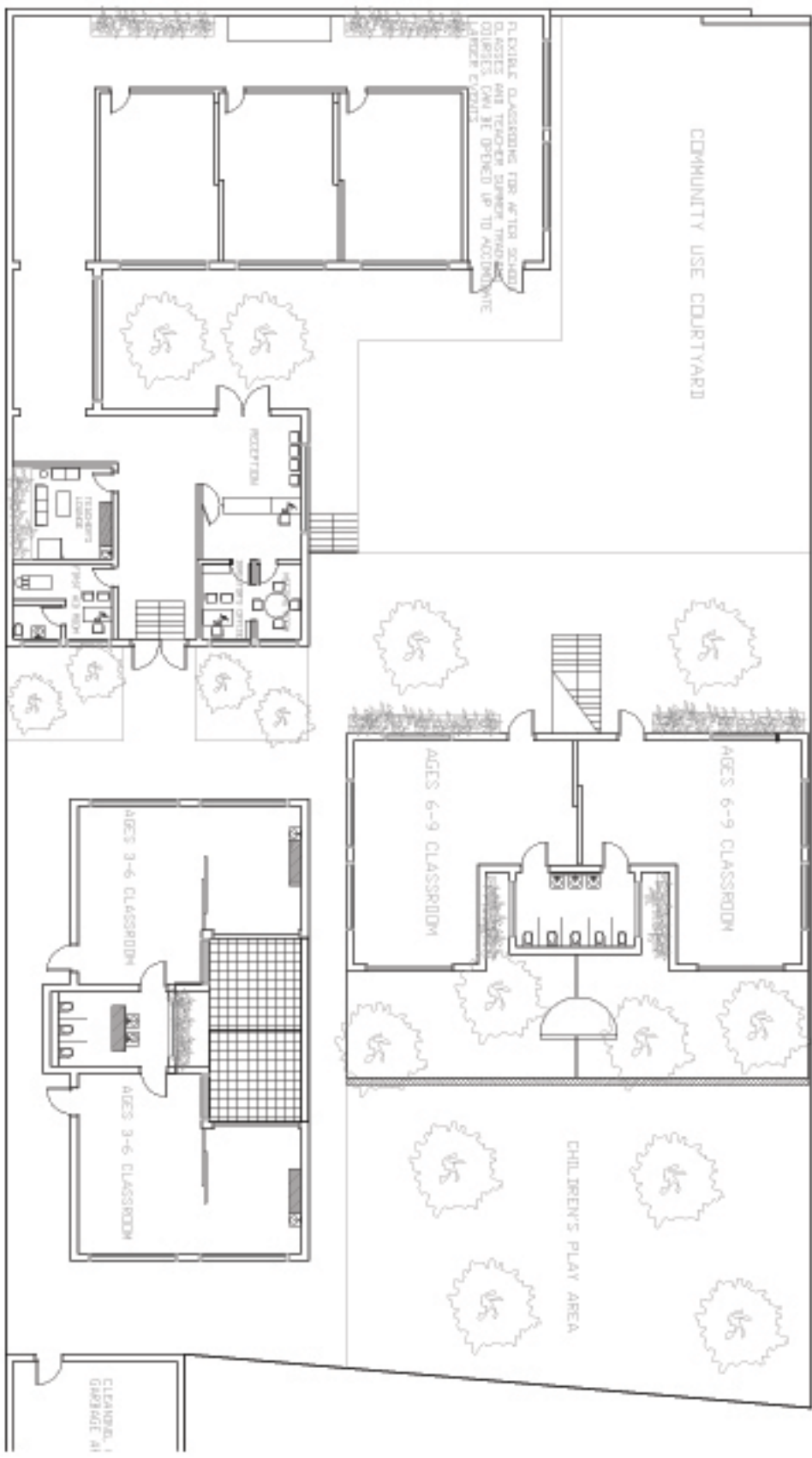
The program grew from one staff member with ten thousand dollars of start-up funding to a nationally recognized program employing 6 full-time teachers who work with every child in the school.



1. Information taken from www.edibleschoolyard.org

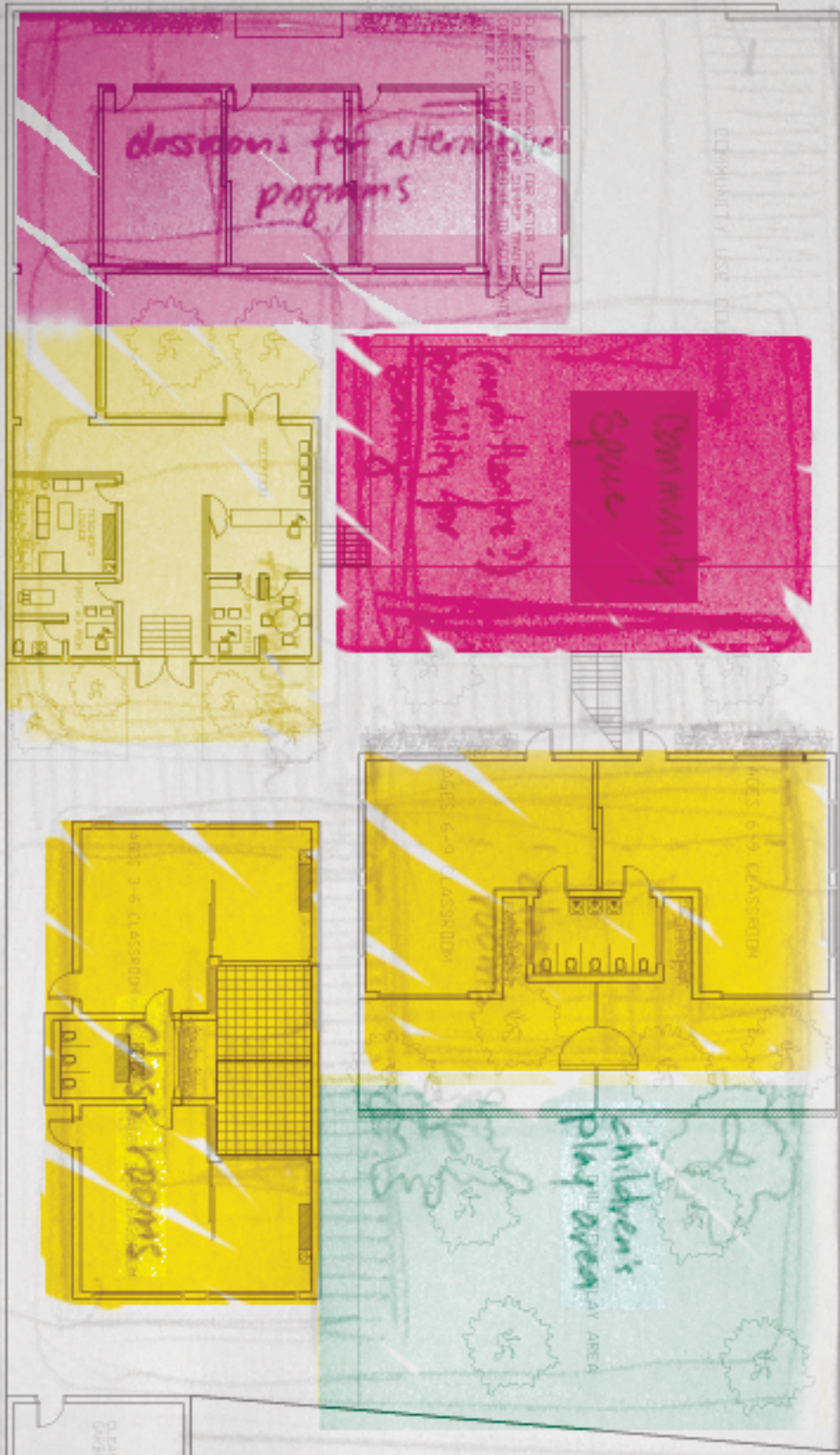






PAPALOTL

main entrance



1 story

2 stories

