

# EDUCATERING

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## London pupils sell homemade chutneys in supermarkets

Pupils from 16 schools in London were found selling their homemade chutney at Whole Foods shops across the city recently.

The project, Schools to Market, is now in its sixth year and growing each time, with hundreds of pupils from Camden to Richmond taking part. The aim is to develop a good food culture and is run by School Food Matters and the Whole Kids Foundation.



Children start the project by visiting farms before creating their recipes and marketing their chutney brand, finally selling it at the supermarket.

"It's amazing what young people can learn all via the power of a little pot of chutney," said Stephanie Wood, founder of School Food Matters. "Schools to Market harnesses their enthusiasm to discover and learn and gives them lifelong skills as they take their chutney on a journey from seed to supermarket."

The market day is the culmination of several weeks of activities and many of the activities involve the whole school, meaning all pupils benefit from the programme and its teachings on nutrition and wellbeing.

On their market day the pupils rubbed shoulders with internationally known brands selling their own limited-edition chutneys at their local Whole Foods Store. All the money the market day raises will be reinvested into the schools to pay for seeds, gardening or cooking equipment to help leave a lasting legacy.

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