

No-Soil Food Production

Lesson Report

In this lesson, urban farming consultant Jon Walsh taught Tom's Grade 2 students **how to grow food without soil**.

Students first took a quick quiz to ascertain which of 8 different potential growing medium they thought it was possible to grow food in. Then they learnt in detail how Israeli farmers grow delicious vegetables in desert sand.



Next, they learnt the 2 main functions of soil (supporting plants and providing nutrients), and that there are other non-soil mediums and methods that can do this.

Students were amazed to find there are at least 18 different types of vegetables – and pineapple – that can be re-grown from cuttings.

Finally, they began testing different growing medium, starting with learning how to sow and grow sprout seeds on paper, then finding out how to start off seeds in cotton wool. At the end of the lesson, they found it was possible to grow food in stones and sand, and on tree moss, foam, cotton wool, kitchen paper and coconut husk fiber.



A student making kitchen paper damp before sprinkling sprout seeds.

What did students learn?

- How plants can grow in stones and sand, and on tree moss, foam, cotton wool, kitchen paper and coconut husk fiber.
- How Israeli farmers grow vegetables in the desert.
- How water can be made to travel upwards through a sponge to water plants in a container.
- How re-growing vegetable cuttings in trays of water can produce two vegetables from one.



Student sprinkling sprout seeds.



- Urban food production & training
- Garden installation & maintenance
- Gardening demonstrations.

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