

SUSTAINABLE DEVELOPMENT GOALS

The Stephanie Alexander Kitchen Garden Program is regarded as a global leader in pleasurable food education, aligned with both internationally and nationally recognised social and environmental initiatives, including the United Nations Sustainable Development Goals (SDGs). SDGs are a universal set of 17 goals acting as an urgent call to action for countries to help end global poverty, protect the planet and ensure prosperity for all by the end of 2030. The Foundation focuses on the six goals that most strongly align with our mission.

SDG

SAKGF CONTRIBUTIONS and IMPACT

<p>2 ZERO HUNGER</p> 	<p>Children and young people become active participants in local food production systems, gaining hands-on knowledge enabling them to affect change.</p>	<p>Communities are empowered to grow, harvest, prepare and share their own sustainable produce, improving nutrition and access to food.</p>
<p>3 GOOD HEALTH AND WELL-BEING</p> 	<p>The Kitchen Garden Program develops food literacy, increases physical activity, and creates new opportunities to build social connection across communities.</p>	<p>Mental health is improved through time in nature, where young people learn how to engage in teamwork, deal with stress, and build self-confidence.</p>
<p>4 QUALITY EDUCATION</p> 	<p>Students engage in contextual learning with links to the curriculum, supporting comprehension in STEAM subjects while developing vocational skills and pathways.</p>	<p>The Program supports inclusive, adaptable learning, and the non-traditional classroom offers an alternative setting for all students to thrive.</p>
<p>11 SUSTAINABLE CITIES AND COMMUNITIES</p> 	<p>Communities come together to share meals and work collectively, fostering social cohesion, celebrating diversity, and creating a sense of belonging and connectedness through food.</p>	<p>Sustainability and food security lie at the heart of the program, as participants are encouraged to make positive food choices that benefit their health and the environment.</p>
<p>12 RESPONSIBLE CONSUMPTION AND PRODUCTION</p> 	<p>Children evaluate the environmental impact of food and learn to make responsible choices –practising self-reliance by growing their own food.</p>	<p>Food waste is turned into soil-enriching compost and produce is grown on-site using sustainable methods.</p>
<p>13 CLIMATE ACTION</p> 	<p>School gardens green underutilised spaces, creating nature corridors, improving air quality, enhancing biodiversity, and reducing urban heatwaves.</p>	<p>Students understand the importance of low-impact, regenerative practices. They form connections to the natural environment, becoming advocates for climate change action.</p>