

2000 m² *Outdoor Kitchens*



OUTDOOR KITCHENS AS A PEDAGOGICAL TOOL FOR SHARING 2000 m² CONCEPTS

Outdoor kitchens can be used as a teaching tool to connect the garden and kitchen. By placing a kitchen in, or very near, the garden links between them are highlighted and become immediately understandable. They can play a key role showing connections between the garden and table. In an outdoor kitchen, food choices engage many senses – taste, smell, and touch.

Gardeners can deliver produce directly to cooks. Visitors can participate in harvest and food preparation before partaking in a delicious meal.

Outdoor kitchen activities easily can be customized to fit the age, interests, and familiarity with 2000 m² concepts.



Holma folk highschool, Höör, Sweden

1. Food preparation table with storage shelves underneath
2. Pots and kettles easily accessible
3. Pizza oven with tile roof



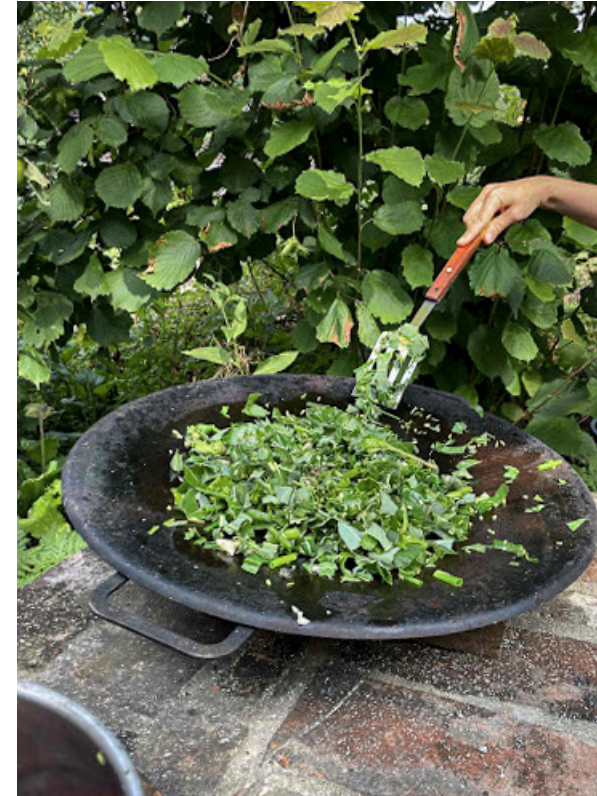


1. Small items hanging on hooks or in small containers

2. Well organized and labelled shelves for dishes, pots and tools

Several heating methods – all using wood

Rocket stove for direct, high heat



Several heating methods – all using wood

Military surplus stove for boiling water and lower, even heat



Cast iron frying pan can be used on rocket stove or over open fire



Under Tallarna, Järna, Sweden

- 1. Food preparation area
- 2. Pizza oven
- 3. Cooking area
- 4. Dishwashing area





Food preparation area

1. Food preparation area with stainless steel and marble surfaces
2. Refrigerator
3. Cement tile floor – easy to clean, designates inside/outside of kitchen

Main cooking area

1. Propane stove
2. Concrete countertop
3. Recycled drawers



Large area for dishwashing

1. Two sinks

2. Space for several people to wash dishes together

3. Nice view of the garden



Pizza oven

1. Wood plates
2. Translucent roof for good lighting
3. Fire wood storage close to stove



Holder for fire and coals suspended under cast iron frying pan



Hand washing with a Tippy Tap

The Tippy Tap is a simple, hygienic device to wash hands with soap & water.

It is hygienic. The hands-free design means bacteria is not transferred between users.

It saves water. It uses only 30 ml to wash hands thoroughly with soap.

It is low cost. It can be made with local, salvaged materials.

There is no waste. Water from the tippy tap goes back into the ground or to water nearby plants.

It is simple. Children can and do build it easily.

It promotes handwashing. Children and teachers spread handwashing and tippy taps throughout their community.

Source www.tippytap.org





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