

Time for master class

By **RENEE ROBINSON**

MASTERCHEF 2012 contestant Alice Zaslavsky was a surprise volunteer at Daylesford Primary School last Thursday and cooked up a storm with excited children.

Ms Zaslavsky visited the school with Alla Wolf-Tasker, the patron of the Daylesford Primary School Kitchen Garden project, to gain ideas for a middle school program she hoped to soon develop.

Mrs Wolf-Tasker said Ms Zaslavsky was a teacher by profession and "the kids were so excited to see her".

"We have these wonderful volunteers that the kids call treasures who come in and garden and cook with them," she said.

"Engaging the community as volunteers is the single most important factor that makes the program work.

"I see this program as an opportunity to engage a lot of people in the community who may not have family of their own nearby.

"This is about cooking and gardening with children."

The Daylesford Primary



LEARNING FROM A MASTER: Miranda Swetnam, Masterchef Alice Zaslavsky, Lola Jackson, Wilson Greiner-Daish and Andrew Stone.
Picture: **JULIE ATKINS**

School became part of the Stephanie Alexander Kitchen Garden program 18 months ago and students in grades 3 to 6 are given the opportunity to work in both the kitchen and garden for one session each fortnight.

Mrs Wolf-Tasker said for the program to be successful there needed to be someone at the head of the school who was receptive, and principal Peter Burke was "very receptive from the minute he started".

"We raised over \$40,000

through community fundraisers to get the program off the ground," she said.

"Alan (Wolf-Tasker) designed the kitchen and we also got a lot of support through our local suppliers."

She said Ms Zaslavsky worked in the Lakehouse kitchen for a few days for work experience and it was a good opportunity to show her what the Daylesford Primary School students could do.

"With the help of Alice the

children made leek and potato soup, a leek/celeriac/pumpkin tart and a lemon pudding," she said.

"It was all seasonal produce from the kitchen garden and local suppliers.

"I'm hoping this will instil an appreciation of good food with the children.

"Everything they're producing out of the kitchen is so delicious."