



BEYOND THE CAFETERIA

Enthusiasm for eating quality, healthy and nutritious foods can be extended past the cafeteria.

- **Taste Tests**
 - Help get students excited about trying new foods or introducing new foods into the menu

- **In the Classroom**
 - Teachers can talk to their students about where their food comes from, nutrition, the environment and more
 - Teachers can tie lessons plans into cafeteria offerings

- **School Gardens**
 - Gardens can be used as educational resources
 - Items grown by students can be incorporated into meals

- **Field Trips**
 - Field trips to local producers provide the connection between where the food comes from and how it gets to their plates
 - Field trips also provide additional educational opportunities for other curricular topics

- **Chef/Producer Demonstrations**
 - Chefs and producers can come into the classroom and do hands-on cooking or demonstrations for students
 - These presentations help students understand where their food comes from

- **Good Press!**
 - Improving children's nutrition and supporting local producers is an easy "sell" to the media
 - Positive media coverage generates positive support from schools, producers and the entire community
 - Keep all media coverage (newspaper clippings, photos, etc.) to show your relevance and growth in the community