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