**TASTING TOUR ACTIVITY**

**KEY UNDERSTANDINGS**

In this activity, students will...

- be able to taste different produce items growing in the Learning Garden.
- describe if they “tried it,” “liked it,” or “loved it” for different Learning Garden crops by completing the Tasting Tour worksheet.

**MATERIALS & PREPARATION**

- Complete *Harvesting Activity* (crops should be harvested and washed)
- Review *Tasting Etiquette Activity* with students, if needed
- Print Tasting Tour worksheet, 1 per student
- Create crop signs, if needed
- Clipboard or hard surface for writing, 1 per student
- Pen or pencil, 1 per student

**TEACHER BACKGROUND**

Tasting a variety of crops is a great way for students to increase their knowledge of different crops and, in turn, start to find fruits and vegetables that they like to eat! Nothing is quite like harvesting and tasting your very own snap pea or radish – students love the farm to table idea and are more likely to try new, different crops!

**INTRODUCTION**

Spend time introducing students to the crops they will be tasting today. For each crop, take a poll to see how many students have tried the crop prior to the Tasting Tour. If needed, create a sign for each crop to help students identify the crop during the Tasting Tour.

**ACTIVITY**

1. Break students into small groups. The number of groups should reflect the number of crops that will be tasted. (If you have 5 crops to taste, break the students into 5 groups.)
2. In different areas of the Learning Garden, set out the freshly harvested and washed crops for the Tasting Tour. If possible, set the crop in front of the area from which it was harvested.
3. Have students spend 3–5 minutes tasting the crop and recording their thoughts on the Tasting Tour worksheet.
4. Rotate through each of the crops. Make sure that every student has the opportunity to try each crop.
5. Once everyone has finished the tasting tour, bring students back together to discuss each of the crops.

**CONCLUSION**

Have students share key parts of the activity and review the Key Understandings.
TASTING TOUR ACTIVITY

Remember:
Your local schools district may, or may not, have regulations about eating produce directly from your Learning Garden. Reach out to your regional Garden Educator to find out more information.

As the teacher, be aware of poisonous plants and other hazards in and around your Learning Garden. Review those concerns with your students. Review any additional Learning Garden rules with students. Inquire about known bee/wasp sting allergies before going into the Learning Garden.
**TASTING TOUR ACTIVITY**

Step One: Taste your freshly harvested and washed crop.
Step Two: For each crop, mark a X if you tried it, liked the taste of it, or loved the taste of it!

<table>
<thead>
<tr>
<th>CROP NAME:</th>
<th>TRIED IT!</th>
<th>LIKED IT!</th>
<th>LOVED IT!</th>
</tr>
</thead>
<tbody>
<tr>
<td>Example: Carrot</td>
<td>X</td>
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Name:  
Date:
### Tasting Tour Activity

**Step Three:** Complete the Tasting Tour reflection below.
**Step Four:** Be ready to share your reflection with the class!

<table>
<thead>
<tr>
<th>I liked this crop the best:</th>
<th>I liked this crop the least:</th>
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<td></td>
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</table>

because...

because...

<table>
<thead>
<tr>
<th>A happy memory I have about food:</th>
<th>A recipe that uses a Learning Garden Crop:</th>
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</table>

**Name:**

**Date:**