Real Food Lab, a high school program designed by Big Green, provides students a unique opportunity to build real-world skills and explore entrepreneurial concepts through the lens of real food.

**INTRODUCTION**

Real Food Lab includes a curriculum, capstone project, and summer practicum in which students use the Learning Garden as a bridge to connect the concepts taught in class with business skills needed to launch a socially responsible local business over the summer.

The Real Food Lab curriculum and capstone project builds students’ knowledge of social enterprise and food literacy through fun, applied lessons, and case studies. Once students have successfully completed the curriculum and capstone project, they can enroll in the summer practicum, during which they’ll execute on a local food business plan.

**HOW IT WORKS: REAL FOOD LAB CURRICULUM & CAPSTONE**

During the school year, participating high school teachers will have the opportunity to use the Real Food Lab curriculum and capstone project in their classroom. The 15-lesson curriculum focuses on entrepreneurial skills and food systems, and opportunities for business development within the real food sector. Students will use the concepts taught through lessons to design their own real food business using inspiration from the Learning Garden and real food business case studies. The culmination of the classroom portion is a 3-lesson capstone project in which students develop a Learning Garden real food business plan for their school.

**HOW IT WORKS: REAL FOOD LAB SUMMER PRACTICUM**

During the summer, participating high schools will have the opportunity to implement a 6-week summer practicum which focuses on developing real-world entrepreneurship skills for a select group of students through the growing, harvesting, and selling of Learning Garden produce.

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**BIG GREEN PROVIDES**

- Curriculum: 15 lessons
- Capstone Project: 3 lessons
- Summer Practicum: 6-week program
- Two in-person Teacher & Staff Trainings
- Student stipend at the end of the summer
- Teacher stipend during the summer
- Access to Big Green’s Garden Educators for technical garden & curriculum support

**YOUR SCHOOL PROVIDES**

- Educators to teach the curriculum & capstone project
- Educators or school staff to lead the summer practicum
- An active school Learning Garden
- High school students to participate
- Access to the Learning Garden over summer break
- Access to your school over summer break
- Access to basic classroom supplies (i.e. computers)
- Resources to support your school’s business plan

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