



# HARVESTING YOUR GARDEN

Creating your harvest kit: Garden guide

## Create Your Harvest Kit

Many vegetables in your Learning Garden can be harvested easily by hand, but some vegetables are more easily harvested with tools. All produce harvested should be rinsed and cleaned with potable water. Please be safe when harvesting produce, and always consider what tools are appropriate for what age group. Consult your Garden Team and your Regional Harvest Guide for best recommendations around harvest, as well as local guidance and regulations around serving and consuming food grown at school.

## Cleaning and Transporting Tools

**Two Food Safe Buckets** – For cleaning and rinsing produce in potable water.

**Harvest Container (Large Mixing Bowl)** – Used to transport cleaned produce indoors or to the cafeteria.

**Compostable Harvest Bags** – Used to transport cleaned produce indoors or to the cafeteria.



## Harvesting Tools

**Large Shovel** – Used by adults to loosen soil around Carrots and Potatoes.

**Strong Scissors** – Can be used by adults to harvest Baby Greens, Pea Shoots, Squashes, Cucumbers, Fresh Herbs, and Flowers.

**Harvest Knife** – Can also be used by adults to harvest Baby Greens, Pea Shoots, Squashes, Cucumbers, Fresh Herbs, and Flowers.

**Kid Safe Scissors** – Can be used by students to harvest Baby Greens, Pea Shoots, Fresh Herbs, and Flowers.