



# HARVEST PLANNING WORKSHEET

This worksheet is a planning tool for Garden Teams

This planning template will help Garden Teams plan for harvests from their Learning Garden. Fill out the form below and assign specific crops to a classroom or school group for harvesting. Each classroom or group will select or be assigned a consumption option from the five options listed below. Once you've selected a consumption option, review the harvesting and eating tools on the 2nd page. Don't forget to record your harvest amounts in your Harvest Log!

Use the chart below to plan for classroom involvement in your harvests!

Harvest Group (Teacher & Grade)	Email	Crop(s) & Harvest Area	Harvest Window	Consumption Option (circle one)
Ex: Ms. Williams 3 <sup>rd</sup> Grade	williams@email.com	green onions: all onions growing in Plant Parts Garden	11/2 – 11/10	1 2 3 4 5
				1 2 3 4 5
				1 2 3 4 5
				1 2 3 4 5
				1 2 3 4 5
				1 2 3 4 5

**Consumption Options:** Visit our [Tasting and Eating webpage](#) for these resources

1. Tasting Tour – snack on your freshly harvested produce in your Learning Garden with no special ingredients or kitchen tools
2. Tasting Activity – prepare a simple no-cook recipe with your students in the classroom using a Big Green Tasting Activity recipe
3. School Cafeteria – share your bounty with your school's cafeteria and feature the produce at lunch or breakfast
4. Farm Stand – sell or give away produce after school to parents and your local community. This makes a great classroom project!
5. Send Produce Home – students take home their own harvest bag. Attach a recipe and a note to parents about your Learning Garden

## Tools for Classrooms who will be participating in harvests

Garden teams should prepare or make recommendations based on the following documents for classrooms participating in garden harvests:

1. [Harvesting Kit](#)
2. Refrigeration Planning Guide – Does your harvest need to be refrigerated before it is eaten? If you are not eating the produce immediately, the answer is yes!
3. [Sanitizing Harvest Tools](#) (p. 12 in Food Safety for School + Community Gardens)
4. [Harvest Tracking Sheet](#)
5. [Handwashing Poster](#)
6. Seasonal Harvest Guide (\*see your Annual Garden Plan)
7. [Harvesting Activity](#)

\*Annual Garden Plans are located at [biggreen.org](http://biggreen.org) under the drop down menu titled "Where We're Growing"

Classrooms will need some of the following documents based on your plan for eating garden produce.

Use the chart below to determine which tools are available to help you facilitate students' consumption of Learning Garden produce. Follow the links to find digital copies of each resource and share them with all teachers participating in harvest and eating activities.

\* Serving produce through your cafeteria can take several weeks of planning. Reach out ahead of time to your cafeteria staff, district Food Services department, and Big Green Garden Educator to see how you can feature your garden produce in your school's cafeteria.

Tasting & Eating Tools	Tasting Tour	Tasting Activities	Garden to Cafeteria *	Farm Stand	Send Produce Home
<a href="#">Tasting Tour Activity</a>	X				
<a href="#">Kitchen Kit</a>		X			
<a href="#">Sanitizing Kitchen Tools</a>		X			
<a href="#">Tasting Activities</a>		X			
Garden to Cafeteria Guide*			Varies by District*		
<a href="#">Farm Stand Packet</a>				X	
<a href="#">Send Produce Home Note</a>					X

As always, please [track your harvests](#) and share them with us throughout each growing season and we will send you a harvest report each semester. Reach out to your Garden Educator to share your harvest plans, and coordinate with Big Green staff as needed. Harvesting and eating are often the most rewarding parts of growing your own food. Enjoy!