TEACHER HARVEST PREPARATION WORKSHEET

ITEMS TO DO/PREPARE BEFORE HARVESTING WITH YOUR CLASS

1. Visit the garden to assess your produce **2.** Organize & clean your Harvest Kit

3. Assess harvest: Veggie to harvest_____ Volume or quantity_____

HARVESTING STRATEGY FOR YOUR STUDENT GROUP

All students harvest at same time in groups of: 1 2 3 4

Split class into groups for adult-lead harvests: 2 3 4

- Non-harvesting group student-lead activity: _____
- 2nd or 3rd adult leads other group activity(ies): _____

Additional harvest day activities for students:

1. Weigh produce 2. Record produce weights 3. Collect/combine student harvests
4. Wash/rinse produce** 5. Run salad spinner 6. Carry produce indoors
7. Clean harvested produce: (remove root veggie greens, or roots of leafy greens)

RISK OF PRODUCE SPOILING: IS YOUR HARVEST DAY HOT OR SUNNY?

High Risk: Lettuces, pea shoots, hearty greens (kale, collards, chard), flowers, herbs

Medium/Low Risk: Root Veggies, onions, peas, beans, broccoli, summer squash

No Risk: Tomatoes, peppers, garlic, strawberries, pumpkins/other winter squash

BEST PRACTICES FOR PRODUCE AT RISK OF WILTING

1. Get into the shade! **2. Cool by rinsing with water **** **3. Refrigerate**

PRODUCE EATING PLAN OR DESTINATION

Tasting in garden **Classroom Recipe** **Cafeteria** **Farm Stand** **Send Home**

Cafeteria Drop-Off Info

Time-frame to accept produce: _____ Date featured in cafeteria: _____

Cafeteria staff to accept: _____ Recipe/location featured:

Alternate Refrigeration Space

Refrigerator location: _____ Lead/Contact: _____

***(see your district harvest protocols. Washing may need to be done by cafeteria staff)*