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

<table>
<thead>
<tr>
<th>Tasting in garden</th>
<th>Classroom Recipe</th>
<th>Cafeteria</th>
<th>Farm Stand</th>
<th>Send Home</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cafeteria Drop-Off Info</td>
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<tr>
<td>Time-frame to accept produce: _____________ Date featured in cafeteria: _____________</td>
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<tr>
<td>Cafeteria staff to accept: ________________ Recipe/location featured:</td>
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| Alternate Refrigeration Space |
| Refrigerator location: ________________ Lead/Contact: ________________ |

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