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Local Food Ambassador

Test Your Tastebuds Toolkit

#TestYourTastebudsRI

This program has been designed to create a volunteer network of Local Food Ambassadors to conduct school cafeteria taste tests in RI schools.

Taste testing raises awareness and support for important Farm to School activities within the school community and increases consumption of locally grown produce!

WELCOME TO THE PROGRAM &
THANK YOU FOR PARTICIPATING!







Local Food Ambassador Taste Test Tookit

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Local Food Ambassador program

by RI Healthy Schools Coalition

and Farm Fresh RI.

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Vermont FEED
Wisconsin Dept. of Public Instruction



WHAT IS A

FARM TO SCHOOL TASTE TEST?

A Farm to School taste test is an event that offers students small samples of fresh, nutritious and LOCALLY GROWN fruits or vegetables during school lunch hours in the cafeteria.

Samples of locally grown produce (or a recipe featuring them) are purchased by school food service and offered to students at a designated table in the cafeteria or by passing samples out to each lunch table.



WHY HOST A

FARM TO SCHOOL TASTE TEST?

Kids can be picky eaters and their taste buds are changing and evolving over time. Taste testing is a great way to introduce new foods in a pressure-free environment, letting kids experience the smell, texture and flavor of an unfamiliar variety of fruits and vegetables or a new recipe.

Taste Testing is also a great tool for a food service program looking to make healthy changes to its menu at minimum cost. Having students try a new food and making sure it's well-received cuts down on food waste when it is offered on the menu.

Why is Farm to School so IMPORTANT?

Farm to School enriches the connection communities have with fresh, healthy food and local food producers by changing food purchasing and education practices at schools.

FARM TO SCHOOL TASTE TESTS...

... GIVE STUDENTS the opportunity to try nutritious foods, maybe for the first time!

... ENCOURAGE YOUNG PEOPLE to enjoy fruits and vegetables from an early age, which is instrumental in developing healthy eating habits that will last a lifetime.

... ARE FUN & MEMORABLE experiences for students, creating positive food environments and involving them in the choice to enjoy fresh fruits and vegetables in their school meal.

... HELP BUILD COMMUNITY
among school food service providers,
families, school staff, Local Food
Ambassadors, and (of course) the
students!

Communication is Key

#TestYourTastebudsRI

Good communication is the key to a successful event.

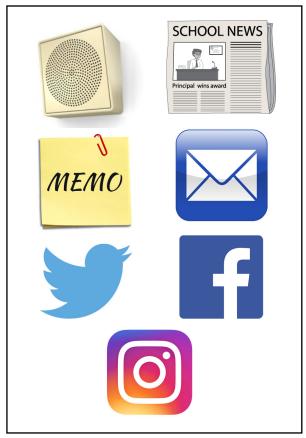
Be sure to involve food service staff (beginning with your district's Food Service Director), school administration and staff, cafeteria staff, families and the taste testers themselves, STUDENTS!

Communicating with EVERYONE is essential for generating buy-in and enthusiasm!

Farm to School staff at Farm Fresh RI can help you connect with your Food Service Director and
cafeteria staff to start planning and guide you through the process. Many variables must be
discussed with them, including the ordering of local

produce, cafeteria space, schedule, supplies and staffing.

- Communication with school principal, teachers, staff and families will ensure you get additional support. Be sure to use as many communication channels as you can school newsletters, listserv emails, morning announcements, school/district social media to let them know what's happening and when. (Sample messages are included on pages 8-9 of this toolkit.)
- Encourage staff to stop in the cafeteria to try the sampled items on the day of the Taste Test — be positive role models and discuss with students after lunch!
- Talk to the most important participants students! —
 about their taste-testing experience.



Taste Test Tasks & Timeline Checklist

Date of Taste Test:	Featured item:
District:	_ School:
1 MONTH BEFORE THE TASTE TEST	Target Date:
and select a date. The FSD will select a	rector and school principal to begin the planning process local food/recipe to sample and order the local produce nt. Contact Farm to School staff if you need help:
<u> </u>	ne other volunteer (if not two!) to join you in the taste test n older student. (Check with your school on its BCI policy
	dent food allergies by checking with the school nurse. d a sample because of a food allergy or offer an
Review "Communication is Key" page	of this toolkit—let everyone know about the taste test!
Ask the Food Service Director for stick Farm to School staff at farmtoschool@	xers to reward students who try a sample! Or contact
l week before the taste test	Target Date:
	nent to the principal. Ask the principal to make the event. Sample email to principal, along with sample included in this toolkit.
Taste Test. Refer to our Fruit & Veggie	t the featured food with the students on the day of the E Fun Facts Sheets at the end of this toolkit and/or on on a wide variety of fruits and vegetables:
www.education.ne.gov/wp-content/up	bloads/2017/07/FactsNutritionSection.pdf
utensils) are ordered or on-hand. Ask a	od to be sampled and supplies to be used (cups, gloves, about source farm information if available and doubled for you when the first lunch begins. <i>Sample email to this toolkit.</i>
Request a microphone for your use at	the Taste Test if one is available—cafeterias can be loud!
Publicize the Taste Test in any way yo	ou can: morning announcements, email to families, email

Taste Test Tasks & Timeline Checklist

DAY OF THE TASTE TEST:

Sign in at the main office at least 30 minutes before service staff contact, who will help you with setup	<u>-</u>
☐ MAKE SURE HANDS ARE CLEAN AND GLOV	ED BEFORE HANDLING FOOD.
☐ Make an announcement about the Taste Test to period and perhaps share some information and farm it came from, if available). This is when the for introducing the event at the beginning of each	fun facts about the food being tasted (and the microphone is really helpful! <i>Sample language</i>
Share samples of the featured item at your table using a tray. Consider having a whole unprocess sampled (or in the recipe) at the table so that kids	ed example of the fruit or vegetable being
	samples, but don't push. Give students who taste pating. Trying new foods can be scary and those for encouraging students to try new foods is
Ask "tasters" about the featured item and their ta your Taste Test Info Sheet in the NOTES section	•
If you take photos to share your event with your remember that the photos must be cleared by the releases . If you share on social media, please use social media post is included in this toolkit.	ne principal in accordance with parental
Remember to thank the Food Service Director a	nd cafeteria staff when the event is over!
1-3 days after the taste test	Target Date:
☐ Share any feedback from the Taste Test with Fo	od Service Director, even if it's just a quick email.
Think about planning the next tasting! Consider bi-monthly or even just seasonally, depending or consistent occurrence at your school.	

THANK YOU for hosting a Taste Test!

Taste Test Info Sheet

Fill out this sheet and take it with you to your Taste Test. After your event, scan or take a photo of your completed sheet and email to farmtoschool@farmfreshri.org.

	Date of Taste Te	est: _	_//	District:		Sc	hool:	
			ssador Name		_			ne School:
lors	1							
ssad	2							
\mb	0							
Local Food Ambassadors	4							
cal F								
Po								
rice	Food Service l	Direc	tor Name:				<u>Company</u> :	
Food Service Director Name: Email:								
Food Service	Cafeteria Con	tact I						_
	Featured food	item	:				Source Farm:	
	Lunch		Start time	End time	Grades		Total # of samples	# tasted
sils	Periods:	1						(start minus end counts)
Deta		1.						
Taste Test Details		2.						
ıste		3.						
La		4.						
		5.						
					TOTALS			

general observations, likes/dislikes from tasters, comments from students, issues encountered, etc.

Sample Messages

1. Sample email to school principal 1 WEEK BEFORE THE TASTE TEST

I am looking forward to our Taste Test on (date)!

Could you help with the following:

- Please let school staff and cafeteria supervisory staff know that the Taste Test is taking place—it would be great to have them encourage the kids to be tasters, and I may need the help of supervisory staff to get the kids' attention in the cafeteria to introduce myself.
- Please consider including the Taste Test in your morning announcements on the morning of the event and perhaps the day before. I've included the language below just as a suggestion for your convenience.

Sample morning announcement (customize for your Taste Test event):

There's a special event — a Taste Test — happening in our cafeteria during all lunch periods (*today/tomorrow*)! We have a guest Local Food Ambassador visiting us to tempt your tastebuds with a sample of local (*food item being tested*).

Be sure to try a sample and let (her/him) know what you think. Students who taste will get a special sticker as a thank you! (If you have stickers to distribute)

2. Sample email to Food Service Director 1 WEEK BEFORE THE TASTE TEST

I am looking forward to our Taste Test on (*date*)! I wanted to check in with you to make sure we are ready to go, with all food and necessary supplies ordered or on-hand. And I do have a few questions:

- Will the volunteers be plating the samples themselves, or will your cafeteria staff have the capacity to prepare the samples for the LFA's?
- Will there be a table for our LFA's to use for the tasting?
- Is it possible to have a whole, unprocessed (*fruit or vegetable being sampled*) there so that the kids can see it in its natural uncut form?

I will be at the school 30 minutes before lunch begins to connect with your food service staff and get organized at my table with the prepared samples. Should I ask for a specific staff member when I arrive?

Sample Messages

3. S

3. 5	sample language for introducing the event at the beginning of each lunch
	Hi everyone, how are you doing today?
	My name is and my friends and I are here today with a very special treat! Your cafeteria worked with a RI farmer to get the food that they grew on their farm into your school lunch! That's pretty cool.
	The special treat we have for you today is (food item being sampled) from (farm name)! Have any of you ever had (food item being sampled) before? For those of you who haven't tried it before, you'll get the chance to try it today!
	But we need everyone's help today; we need to let the farmer know if they should keep growing their (<i>food item being sampled</i>). Do you think that you can try (<i>food item being sampled</i>) and let us know what you think? And, if you try the sample today, you can get a sticker for trying it! Doesn't that sound awesome?! Keep eating your lunch and we'll come around to each table and ask if you'd like a sample!
4. 9	Sample language for encouraging students to try new foods
	• Try it and let me know what you think! We have to let the farmer know if they should keep growing (<i>food item being sampled</i>).
	• What are some words you would use to describe this food to your family or friends?
	• Did you know you sometimes need to try something 10 times to figure out if you like it?
	 I understand that you may have had (food item being sampled) before, but you might not have had it made in the same way with the same ingredients! Try it and let me know if it tastes different!
5. S	Sample social media post
	Today at Elementary School, our Local Food Ambassadors offered students and staff samples of (<i>food item being sampled</i>)! The students loved it and encourage the farmer to continue growing it! #testyourtastebudsRI

(Include a photo of the samples, adults with the samples and/or students tasting them IF THE

PHOTOS OF THE STUDENTS HAVE BEEN APPROVED by the principal.)



FRUIT & VEGGIE FUN FACTS

Fruit or \	Vegetable	Fun Fact
Apple		Red, yellow and green—a great snack for on-the-go, Seven thousand different kinds, on trees are where they grow.
Apricot		To keep your eyes healthy and help you see, The vitamin A in apricots is the key.
Asian Pear		Asian pears help keep your muscles strong, Sweet and crisp, you can't go wrong.
Beet		Cooked or raw are different ways to eat, They add color to your plate, try a red or golden beet!
Blackberries		Blackberries help you learn and are good for your brain, Try some mixed into yogurt, added to smoothies, or plain.



Fruit or	Vegetable	Fun Fact
Blood Orange		They turn dark red when the temperature gets low, Packed with vitamin C, they keep you healthy as you grow!
Blueberries		Blueberries are considered to be a "superfood" because they are loaded with nutrients and can help fight disease.
Broccoflower		It looks like cauliflower except it's lime green, It's one of the most unusual veggies you've ever seen!
Broccoli		Broccoli looks like a tiny tree and is part of the cabbage family. Almost all the broccoli produced in the United States is grown in California.
Brown Pear		Brown pears are sweet, and their insides are white, They're great for your body because germs they will fight.
Brussels Sprouts		They're delicious roasted, there is no doubt, They look like mini cabbages, but they're Brussels sprouts!
Cantaloupe		The fruit known as cantaloupe in the United States is actually muskmelon. In some parts of the world like Australia, cantaloupes are known as "rockmelons."
Cara Cara Orange		It looks like a regular orange on the outside, But it's tangy, sweet and pinkish red inside.



Fruit or	Vegetable	Fun Fact
Carrot		Carrots are usually orange, but can be purple, red, yellow or white, The vitamin A that's in them helps you see at
		night.
Cauliflower		This white veggie looks like a tiny tree and is broccoli's cousin. Some food companies are now using cauliflower to make "rice."
		Celery keeps you full with all the fiber it packs,
Celery		Eat with peanut butter or hummus, it makes a great snack!
Cherries		Bright red and tasty, a heart-healthy treat,
		Take out the pit inside that you cannot eat!
Cherry		Pop into your mouth, with flavor they'll burst, Pick from the vine before the bunnies get
Tomatoes		them first!
Clementine		Like little oranges, but they're easier to peel,
		Clementines add vitamin C to any meal!
Cranberries		A Thanksgiving tradition, cranberries are tart, This tiny red fruit is good for your heart.
Crenshaw		Crenshaw melons are the sweetest melons
Melon		One melon can weigh up to 10 pounds!
Cucumber		Pickles can be made from cucumbers by soaking them in vinegar, salt and spices. They are ready to eat in five to seven days.



Fruit or	Vegetable	Fun Fact
Daikon Radish		A Daikon radish is crunchy and its flavor has a kick, It helps your muscles, and keeps you from getting sick.
Fennel		This green and white veggie you may not know, Eat it raw or cooked, underground it will grow.
Grapes		Green, red and purple grapes grow on a vine and are about 80 percent water. Golden raisins are made from dried, green grapes.
Green Beans		Green beans are not just green! They can be yellow, purple or even speckled with red.
Green Pear		Most of the nutrients in a pear are in the skin or just below the skin, so don't peel this fruit when you eat it.
Honeydew Melon	- The state of the	Keep colds away with vitamin C in honeydew, Have a sweet slice if you want to try something new.
Jicama (hik uh muh)		Jicama is a root vegetable that is crisp and sweet, Eat it raw like an apple for a snack that can't be beat.
Kiwi	A STANKE OF THE	Kiwis are named after the fuzzy, brown kiwi bird which is the national bird of New Zealand.



Fruit or	Vegetable	Fun Fact
Kumquat		The inside of a kumquat has a slightly sour taste, Eat the skin, too, so nothing goes to waste!
Mango		Mangoes are the most popular fruit in the world. In some cultures, giving someone a basket of mangoes is considered to be a gesture of friendship.
Orange		This very popular fruit has enough vitamin C for a day, Sprinkle orange peels in the garden to help keep bugs away!
Papaya		Full of vitamin C, papayas are sweet, Try it in a smoothie for a tropical treat.
Pepper		Raw or cooked, spicy or sweet, Peppers are yummy with a taste you can't beat.
Pineapple		A pineapple grows as a small shrub. One pineapple can take over 2 years to grow!
Plum		The darker the skin of a plum is, the sweeter the taste will be. When they are dried, plums are called prunes.
Pomegranate		Sprinkle on yogurt for a snack that's crunchy and sweet, The seeds of this fruit are the only part you can eat.



Fruit or	Vegetable	Fun Fact
Radish		In Mexico, a radish festival takes place every December. Sculptors create works of art using very large radishes.
Raspberries		Raspberries grow on a bush and are a good source of vitamin C and fiber. Russia is the biggest producer of raspberries in the world.
Red Grapefruit		Red grapefruit can be sweet or taste a little sour, It's healthy for your heart at breakfast or any hour!
Red Pear		Red pears are like green pears, the same shape and sweet taste, The red skin keeps your heart strong, so be sure not to waste!
Rhubarb		Rhubarb can be bitter, but it's more sweet when it's red, Roast with a drizzle of honey or cook to make a spread.
Santa Claus Melon		Santa Claus melon tastes like honeydew, Harvest around December, when Santa Claus comes, too.
SharyIn Melon		It tastes like a mix of cantaloupe and honeydew, SharyIn melons are sweet, and full of vitamin C too!



Fruit or	· Vegetable	Fun Fact
		Very early in the Spring is when they grow.
Snow Peas		Snow peas may actually get caught in the snow!
		Cut them up in slices to eat the fun star shape,
Star Fruit		They taste like a mix between an apple, a pear, and a grape!
A COLOR	There's about 200 seeds that a strawberry can't hide.	
Strawberries		It's the only fruit we know of that has seeds on the outside.
		Leafy and dark green, one type is called "baby,"
Spinach		Try it in soup and salad, or in a sandwich maybe?
Sugar Snap		They are like regular peas, but taste a little more sweet,
Peas		The pod holds peas inside and both parts you can eat.
		These kid-friendly fruits are orange and sweet,
Tangerine		They're great in a salad or as a dessert treat!
		If you think it's a fruit, you're actually not wrong,
Tomato		Whether fruit or veggie, it keeps your heart strong.
Ugli Fruit		It's a cross between an orange, tangerine and grapefruit,
		Ugli fruit is tasty, even if its name is not cute.



Fruit or Vegetable		Fun Fact
Watermelon		Watermelons are 92 percent water. The world's heaviest watermelon so far weighed 350 pounds!
Wax Beans		Their waxy texture is how they got their name, They're like their cousin, green beans, and they taste the same.
White Grapefruit		It has a thin skin and tastes juicy and sweet, Eat it for breakfast or as a healthy treat.
Yellow Squash		Also called "summer squash" it has vitamin A, That's important for your eyes every single day.
Zucchini		This healthy green veggie helps your tummy work right, A dinnertime favorite to eat any night.