



## Lesson Tips

### Online Access

You can find all lessons linked on the South Dakota Farm to School website at <https://doe.sd.gov/farmtoschool/> then click on **Educators**.

### Organization

The lessons are organized and color coded in three grade bands: K-1 (red), 2-3 (green), and 4-5 (yellow). The lessons for your grade band can be used in any order throughout the school year. Print and online materials are linked within each lesson.

### Lesson Introduction

The K-1 and 2-3 lessons have a children's book linked in each lesson. The 4-5 lessons have a slideshow with clues for students to try and guess the fruit or vegetable being used for the day's lesson.

### Culinary Kit

The culinary kit contains kitchen supplies you will need to prepare each recipe. There are enough materials to divide your class into four groups. Washable silverware has been included to reduce plastic waste. The plastic plates have been included to make it easier to share materials with each group. The kit will be shared with teachers in your school / district.

### Grocery Items

Food purchased for each lesson will be reimbursed on an as-needed basis. Food items like salt and pepper, olive oil, and some seasonings are used in multiple lessons. You may want to leave those items in the culinary kit so they are available for all teachers using the kit and only need to be purchased once.

### Food Storage Safety

The food that is stored before and after lessons will need to be stored appropriately. It will be important to store food supplies in food-safe containers and/or bags prior to lessons, and discard all perishable food after the lesson is complete.

### Teaching Tips

It would be helpful to have one or two extra adults to help with the lesson. Parent volunteers, teaching assistants, and food service staff could possibly be utilized as helpers. Extra plates or bowls for holding scraps and cut up produce may also be handy. The use of a timer when students are chopping up produce may make it easier for students to take turns and share materials. Additional time will be needed before and after the lessons for washing produce and prepping materials, and afterwards for clean-up, so teachers will want to consider this prep and clean-up time when scheduling the lesson.