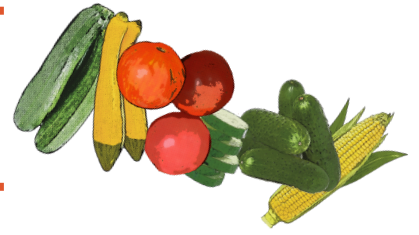


6 Steps to Taste Test



1. Put your plan together

- Build your taste test kit
- Set a location and date
 - Where do you have staff, admins and educators that are excited and supportive?
- Engage a staff member to run taste tests and keep bin organized

2. Reach out to your farmer to see what's available

- Have products in mind or be flexible with what the farm has
- A taste test is approx. 2 oz at most, so have a general volume in mind

3. Get the word out (a.k.a. BRAG BRAG BRAG)

- Before it happens, engage your district communications person to send out announcements to school educators and families
- Post on social media (tag your partner farm and Tray!)
- Consider engaging students to support running the taste test
- Keep your staff involved

4. Be simple and creative with your recipes

- Ask staff to come up with recipe ideas that allow for flexibility
- Keep it simple! A dash of salt or vinaigrette can be all a vegetable needs

5. Run the Taste Test

- Follow the flow of the cafeteria and support staff
 - Some prefer calling students up by table, others might want students to remain seated while taste test goes table to table
- Encourage hesitant students to “try” with their other senses

6. Celebrate!

- Be sure to **display featured farm name during taste test**
- Take photos
- Share voting feedback on social media

