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