



Farm to Table



Local milk is available 365 days a year.

Dear Educator,

Teaching students where their food comes from is a fundamental step in the development of healthy eating habits. The Florida Dairy Farmers and the Dairy Council of Florida and the award-winning curriculum specialists at Young Minds Inspired (YMI) are pleased to provide you with these free standards-based teaching materials that will engage your students in exploring the connections between good nutrition and the role local farmers play in providing our food and helping to protect our environment.

We hope that you will share this program with other teachers in your school, and with your School Nutrition Director as well. Although the materials are copyrighted, you may make as many copies as needed for educational purposes. Please comment online at ymiclassroom.com/feedback-fdf to provide feedback.

We depend on your input to continue providing free educational programs that make a real difference in students' lives.

Sincerely,


Michele Cooper
CEO
Florida Dairy Farmers and the
Dairy Council of Florida



Dr. Dominic Kinsley
Editor in Chief
Young Minds Inspired



 For questions, contact us toll-free at 1-800-859-8005 or by email at feedback@ymiclassroom.com.

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Target Audience

Students in grades 2-4.

Program Objectives

- Educate students about local agriculture and its importance to their community.
- Teach students about the many benefits of consuming locally produced dairy products and other foods.
- Reinforce the USDA MyPlate nutrition guidelines for healthy eating.
- Inspire students to grow their own food in a school or home garden.

Program Components

- This one-page teacher's guide.
- Three reproducible student activity sheets.
- A colorful wall poster for display in your classroom.

How to Use This Program

Download the teacher's guide, activity sheets, and poster. Make photocopies of the activity sheets for your students. Display the poster prominently in your classroom. Introduce the program by having students view the Dairy Farming Today Virtual Tour accessible at ymiclassroom.com/fdf. Plan to have students complete Activity 2 in the afternoon, after lunch. Send each activity sheet home for students to share with parents. Please visit ymiclassroom.com/fdf to review the program's alignment with Common Core Standards.

How to Use the Wall Poster

Before beginning the program, review the poster with students. Have older students work in groups to research and present reports featuring more details about each step in the journey of milk.

Please visit Floridamilk.com to learn more about the Dairy Council of Florida and its services to the community.

Activity 1 From Farm to Table—A Local Journey

Have students complete the quiz independently or in groups. **Answers:** 1-C; 2-B; 3-C; 4-D; 5-C; 6-all but D and E.

Next, have students fill in the letters to complete the paragraph. **Answers:** animals, environment, recycling, machine, waste, electricity, fertilize, fruits, vegetables, grains, healthy, lunches.

As an extension, have students illustrate their choice of one of the statements about eating locally grown food, then combine their sketches to create posters for display in the classroom, hall, or cafeteria.

Activity 2 My School, My Food

Review the MyPlate icon with students. Remind them that although many of their meals often include processed foods, plants and animals are still the original source and we are dependent on them and the farmers who care for them for all of our food.

If necessary, help students identify their food sources with hints

such as: Where would the turkey, cheese, bread, and lettuce come from if you had eaten a turkey sandwich? (**Answers:** a turkey farm, a dairy farm, a wheat farm, and a produce farm.) Send the activity sheet home with students to share with parents.

Activity 3 Homegrown!

Help students, if necessary, to unscramble the words and use the chart to record yields. **Answers:** carrots-10 lbs.; potatoes-20 lbs.; cabbage-20 lbs.; cucumbers-10 lbs.; tomatoes-25 lbs.; peppers-15 lbs. Total yield-100 lbs.

Have students share their ideas about how the connections in *Planting Power!* point out the environmental benefit of gardening. Challenge them to think of more benefits. **Answers:** 1-C; 2-D; 3-A; 4-E; 5-B.

After students have used the back of their paper to record items needed to plan a garden (tools, tool storage, soil, containers or space to plant, seeds and/or seedlings, a water source, irrigation, watering cans, etc.) and sketched their ideas, you might want to extend this activity by starting a garden at your school (see kidsgardening.org for ideas).



Resources

Program Site

- Young Minds Inspired, ymiclassroom.com/fdf

Dairy

- Florida Dairy Farmers and the Dairy Council of Florida, FloridaMilk.com
- Dairy Good, DairyGood.org

Farm to School

- National Farm to School, farmtoschool.org
- Farm to School Resources, fns.usda.gov/sbp/school-breakfast-program-sbp

Local Agriculture

- The Edible Backyard, pbs.org/america-revealed/teachers/lesson-plan/5
- The Florida organization for Agriculture in the Classroom, faitc.org

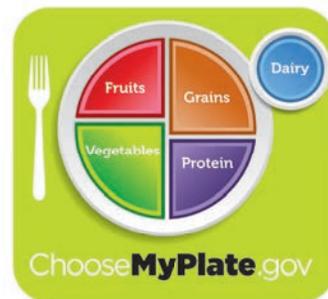
MyPlate

- USDA MyPlate, choosemyplate.gov

School Gardening

- Edible Schoolyard Project, edibleschoolyard.org
- Kids Gardening, kidsgardening.org
- Gardening for Grades, faitc.org/teachers/gardening-for-grades/
- Gardening for Nutrition, faitc.org/teachers/gardening-for-nutrition/

My School, My Food



The MyPlate guide helps you remember to include food from all five food groups in your meals each day. These food groups are building blocks to a healthy diet. What did you eat for your school lunch today? List each item under its food group. List items that combine food groups (like pizza) under all the food groups that apply.

Fruits	Vegetables	Grains	Protein	Dairy
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Now choose two of your lunch items. Write the farm source for each after the arrow (for example, a carton of milk comes from a dairy farm). Remember, food isn't grown at the store!

1. _____ → _____
 2. _____ → _____

Parents! If your child participates in your school's meal program, it's very likely that his or her lunch may have come from a local food source. Many school meal programs in our region use dairy products from local farms that are members of the Florida Dairy Farmers and Dairy Council of Florida. Locally produced foods come to your table at their peak flavor and nutritional value. Eating locally also boosts your community economically by supporting the agricultural connections between farmers, businesses, and consumers like you.

Eat locally by serving this tasty pizza with a fresh salad using greens and vegetables from your nearby farm or your school or home garden, along with milk from your local dairy.

Tasty Garden Pizza

Cooking time: 30 minutes. Serves 4 (2 slices each). Experiment by adding garlic, a flavored vinegar combined with the oil, and other homegrown veggies of your choice!

Ingredients

- 1 10-ounce can refrigerated pizza crust dough
- Cooking spray
- 2 tsp. olive oil, divided
- 3 small tomatoes, sliced thin
- 1 medium pepper, sliced thin
- 1 cup (4 oz.) shredded mozzarella cheese
- 2 Tb. Parmesan cheese
- ½ cup basil, chopped thin
- salt and pepper to taste



Preparation

1. Preheat oven to 400°.
2. Coat a pizza pan with cooking spray. Unroll crust dough into the pan shape. Bake at 400° for 8 minutes. Brush with 1 tsp. oil.
3. Place tomato and pepper slices on crust, leaving ½ inch around all edges. Mix cheeses together and sprinkle evenly on top. Bake at 400° for 12 minutes. Dough is done when cheese melts and crust is golden.
4. Sprinkle pizza evenly with chopped basil, salt, and pepper. Drizzle the remaining oil evenly over the surface. Garnish with whole basil leaves if desired. Cut into 8 slices, and enjoy!

Tips for Shopping Local



- Most products include “grown in” information directly on the product or its packaging. Or ask your grocer which foods and dairy products are from local sources.
- Shop local farms for everything from dairy products to vegetables and to experience farm tours. To find a farm tour in your region or county, visit Floridamilk.com.
- Find out if there is a Community Supported Agriculture (CSA) program for your area at localharvest.org/csa. CSAs supply boxes of fruits and vegetables on a weekly or monthly basis fresh from the farm to you.



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Activity 3

Reproducible Master

Homegrown!



Growing a garden is a fun way to find out firsthand how food gets from the farm to your table. This activity will help you get started, and find out some of the good things that gardens do.

Plant a Row!

All farmers and gardeners need to know how much food they might harvest. Use the table below to calculate how much of each crop you could grow in this garden, which has 10-foot-long rows. Write the amounts in the “My Yield” column. But first, you need to unscramble the names of the crops!

Crop	Row Length	Yield
Cabbage	10 feet X	2 pounds per foot
Carrots	10 feet X	1 pound per foot
Cucumbers	10 feet X	1 pound per foot
Potatoes	10 feet X	2 pounds per foot
Peppers	10 feet X	1.5 pounds per foot
Tomatoes	10 feet X	2.5 pounds per foot

Crops

My Yield

arorstc: _____

toatepos: _____

gacbeba: _____

bmcuscuer: _____

motaoste: _____

sprpepe: _____

Total Harvest Yield: _____

Planting Power!

Farmers and gardeners help the environment in many ways, in both big cities and small communities. Match these Garden Facts with their impact on the environment by writing the correct letter in the space:

Garden Facts

- ___ 1. Gardens attract bees and butterflies.
- ___ 2. Gardens absorb rainwater.
- ___ 3. Gardens use manure and compost as fertilizer.
- ___ 4. Gardens make use of vacant lots.
- ___ 5. Garden plants absorb carbon dioxide and produce oxygen.

Impact on the Environment

- A.** Recycles waste that would go to a landfill.
- B.** Helps reduce greenhouse gases.
- C.** Increases pollinators needed to produce fruits and vegetables.
- D.** Helps protect lakes and rivers from runoff.
- E.** Creates urban green spaces.



Planning Time!

Now use the back of this paper to organize ideas for planting your own garden. List things you will need (tools, seeds, names of crops, etc.), then draw your dream garden and show what you will plant and where!



Gardening Tips

- You don't need a big piece of land to start a garden. In fact, it's best to start small—for example, with a few vegetables growing in container pots.
- Grow foods you like to eat, but first find out what will grow well in your region. Fruits and vegetables all have specific growing seasons that determine when they should be planted.
- Be creative! Plant a pizza garden with veggies you can use as pizza toppings. Or plant a salad bar garden where you can pick what you want for a fresh salad.



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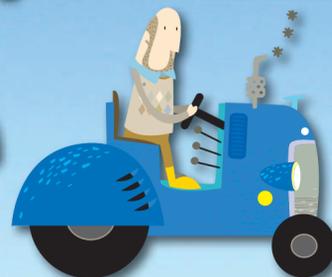
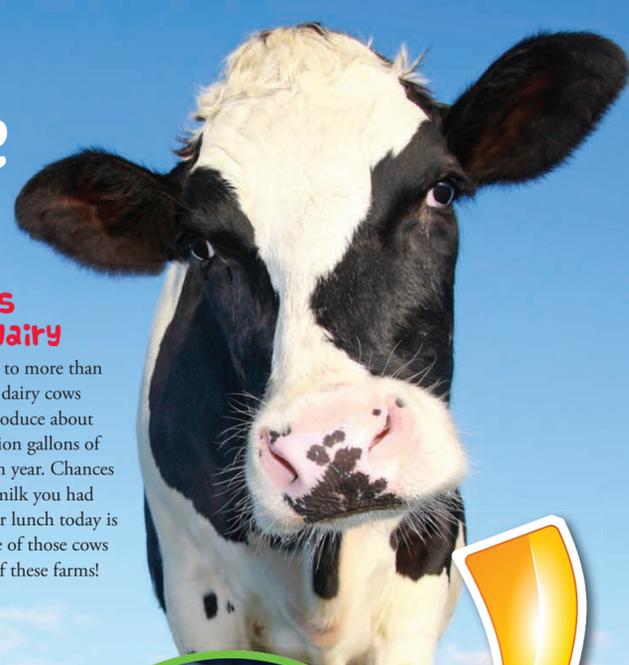
A Moo-ving Journey

How Milk Gets from Farm to Table

At the Farm

Milk starts its journey on a dairy farm. Florida is home to more than

123,000 dairy cows which produce about 277 million gallons of milk each year. Chances are, the milk you had with your lunch today is from one of those cows on one of these farms!



Dairy cows are generally milked twice a day, in the early morning and late afternoon.

Some cows are milked 3 times a day. Special machines make the job easier. These machines do not harm the cows. They gently remove the milk and send it to a refrigerated tank.



Dairy farmers work hard to care for their cows.

A dairy cow is a female that has given birth at least once. Dairy farmers keep their cows well fed with grains like corn and soybeans as well as grasses, citrus pulp, and cotton seed hulls.



On the Road

A refrigerated tanker truck takes the milk from the farm to the processing plant. Milk produced in Florida goes from the cow to the store shelf in about 2-3 days.



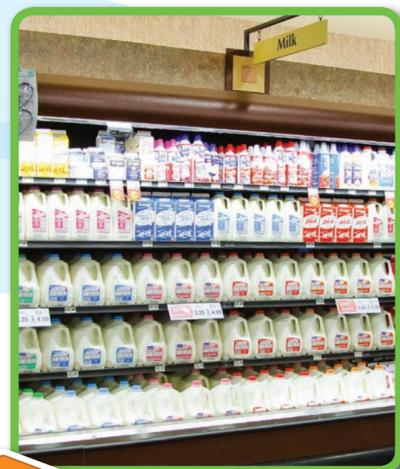
At the processing plant, the milk goes through several steps important for food safety.

It is pasteurized, homogenized, and packaged in a controlled environment.



After processing, the milk is packaged in containers.

Some of it is used for yogurt and some for cheese, butter, ice cream, and other yummy dairy products.



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Last Stop... to You!

Dairy farmers work hard to bring you delicious, healthy milk and milk products fresh from the farm to you. Locally produced milk is served in your school's lunch program! Remember to include at least 2½ to 3 cups of dairy each day. Your body needs the calcium in dairy products to give you strong bones and teeth.



Dig In!

Some schools near you have kept it very local by starting a garden. Maybe these photos will inspire you to grow a garden, too!

