



Golden Radish Criteria Examples from Previous Golden Radish Award Recipients & Other Resources

1. Offer locally grown items in the school cafeteria, during breakfast, and/or lunch.

Examples:

- Each month, Elbert County School District featured and highlighted at least one Georgia Grown item as a “Harvest of the Month.” This included produce from Mountain Earth Farms in Clarkesville, stone ground grits from Daniel Sills’ Farm in White County, and strawberries from Moon Farms in Colbert.
- Barrow County Schools featured different locally grown products on the menu each month. They highlighted the item with the color of the food. For example, a sweet potato was highlighted in orange and the words “locally grown” were listed before the item.
- By utilizing the Fresh Fruit and Vegetable Program, Laurens County Schools was able to provide many Georgia Grown produce items including collards, muscadines, heirloom apples, kale, summer squash, acorn squash, butternut squash, sweet potatoes, cabbage, strawberries and peaches. Other locally grown produce featured during lunch included strawberries, Swiss chard, lettuce, potatoes, and turnips either locally procured or grown in school gardens.

Other Resources

- Georgia Local Food Procurement Guide: <http://georgiaorganics.org/for-schools/local-food-procurement>
- Finding Local Food in Georgia Farm to School Toolkit: <http://www.gafarmtoschool.org/locating-georgia-farmers/>
- Purchasing Local Food in Georgia Farm to School Toolkit: <http://www.gafarmtoschool.org/procurement/>
- Using Local Food in Georgia Farm to School Toolkit: <http://www.gafarmtoschool.org/using-locally-grown-products-in-school-meal-programs/>

2. Students participate in taste tests that feature locally grown food.

Examples:

- As part of a district-wide taste testing event, a fresh, locally grown kale and apple salad was taste-tested at all 94 Fulton County Schools with student and staff feedback informally collected to determine acceptance. In addition, nine schools across the district offered samples of locally grown, 100% blueberry juice, and students filled out a taste test survey. Seven schools across the district also offered samples of a yogurt parfait made with locally produced dairy and students completed a taste test survey.
- Taste tests in Forsyth County Schools were conducted monthly at one elementary school, including taste tests of blueberry juice and produce from the school garden.
- Students in the Clarke County School District had the opportunity to taste test blueberries, kale chips, broccoli, carrots, green peppers, cucumbers, cabbage and cherry tomatoes. The majority of these items were grown in school gardens and the UGarden. In addition, all of the elementary schools participated in the *Lettuce Try It* October Farm to School Month campaign
- Savannah-Chatham County students sampled locally grown fruits and vegetables more than 120 times, including “Try It Tuesdays” at five schools and HealthMPowers taste tests at 11 schools.
- Dekalb County School System offered 355 taste tests of locally grown produce and recipes that featured school garden grown items like kale pesto, radish bruschetta, and a plant based stir-fry with carrots and kale.
- **Other Resources**
 - Taste test resources from Georgia Organics: <http://georgiaorganics.org/for-schools/taste-tests>

3. Students interact with a farmer through field trips to farms that grow food and/or through farmer visits to the school.

Examples:

- In Fannin County, students learned about growing and processing food firsthand on four different field trips, including a visit to a local cannery where they made homemade soup and canned apples with locally grown apples.
- In Habersham County, farmers visited schools 13 times for taste tests. Student ambassadors went on four different farm field trips and all 6th graders at Wilbanks Middle School went to Chattooga Belle Farm.
- Tift County School third grade students participate in a district wide Children’s Farm Day each year. All third grade students visit the school district farm and participate in various interactive stations with farmers. Students are able to view the complete process of how various vegetables and crops are planted, harvest, and prepared for their plate. During Farm to School day several local farmers visited the 9th grade campus where students demonstrated how to transplant items from the school’s greenhouse setting to the school garden.
- During Feed My School for a Week, Burke County students visited farmers’ stations to learn about food and agricultural products grown in their community. Activities with farmers included petting goats, grinding corn into meal with a small mill, observing beehives, fruits and vegetable identification, learning about aquaponics and more! They also had a “Dress Like a Farmer Day,” where students ate a locally grown lunch with local farmers.

- **Other Resources**

- Resources for getting farmers involved in farm to school: <http://georgiaorganics.org/for-schools/farmers>

4. Farm to school promotions are done throughout the school environment

Examples:

- Carrollton City Schools developed their own locally grown logo that they use to identify locally grown on the serving lines and for promotional uses. They posted local food items on Nutrition Education Boards in and around the cafeterias. They promoted locally grown and farm to school initiatives in the Wellness Newsletter (printed and web based) and school board meetings.
- Each month, the menu at four of the Bleckley County Schools featured a Georgia grown item. The item was noted on the menu, which is online and read over the intercom system each day.
- Cobb County Food and Nutrition Services includes National Farm to School Month as one of their mandatory nutrition education promotions. In addition to serving and featuring locally grown items, managers decorate cafeterias and make announcements.
- Ithica Elementary School students in Carroll County are empowered to buy local. Staff sold the fruits and vegetables grown in the student garden during a “Market Day” celebration. Students purchased the produce with the “Titan” money they had earned for good behavior and accomplishments.

- **Other Resources**

- Farm to school promotion resources from Georgia Organics: <http://georgiaorganics.org/for-schools/promoting-healthy-foods>
- Marketing and Promotion from Georgia Farm to School Toolkit: <http://www.gafarmtoschool.org/marketing-and-promoting-your-f2s-program/>

5. Teachers integrate farm to school into standards-based curriculum.

Examples:

- Forsyth County science labs conducted experiments and lessons that tied into items being offered in cafeteria. Lesson also centered on Georgia agriculture and farming. Lessons in the garden incorporated technology, math, science and geography.
- Tift County teachers promote farm to school lessons through various creative assignments from building raised planting beds to lessons on plant growth. The CTAE `02.471 Plant Science/Horticulture gives students an opportunity to learn Basic Agriculture Science. Len Lastinger’s students used the seedling as a science exercise to see what rate the garden grew at with the outside influence sun, soil, and water. The ongoing lesson was blended into a math exercise with observation of one seed producing how much produce and then how many seeds being produce by each piece of produce.
- Elbert County kindergarten students planted basil seeds, nurtured their plants until ready to transplant, and took home their seedlings along with instructions about how to plant them as part of a standards-based lesson.

- Barrow County teachers incorporated farm to school into the curriculum of all subjects ranging from the history of food during the time of the Boston Tea Party to experimenting with corn during the Thanksgiving season. One class at Statham Elementary covered all subjects with spinach!
- Utilizing the Aquaponics Lab, Bartow County fifth graders and Gateway students were divided into three teams: fishery technicians, botanists, and engineers. These students were the garden experts and led classes of younger students in STEM activities centered around the aquaponic system.
- **Other Resources**
 - Resources for incorporating farm to school in the curriculum from Georgia Organics: <http://georgiaorganics.org/for-schools/curriculum>
 - UGA School Garden Curriculum: <http://extension.uga.edu/k12/school-gardens/curriculum/index.cfm>
 - UGA Extension School Garden Teacher trainings: <https://ugaurbanag.com/gardens/teacher-training/>
 - Georgia Organics Farm to School Workshops- contact abbie@georgiaorganics.org for more information

6. Schools have edible gardens.

Examples:

- Over 75% of City Schools of Decatur schools have edible gardens. Many of students engage in activities in the gardens, including growing foods for taste testing.
- Carrollton City Schools have raised garden beds at two of four schools. These gardens have produced collard greens, tomatoes, lettuce, and radishes.
- Tift County School System supports a 15-acre farm where students learn how to plant, maintain, and glean crops on a larger scale. Students also learn how to extend the life of their harvest at the county's state of the art canning facility maintained by an FFA instructor.
- **Other Resources**
 - School garden resources from Georgia Organics: <https://georgiaorganics.org/for-schools/edible-school-gardens>
 - School Gardens from Georgia Farm to School Toolkit: <http://www.gafarmentoschool.org/school-gardens-3/>

7. Students participate in hands-on cooking and food activities with chefs, teachers, parents, school nutrition staff, or other leaders.

Examples:

- Tift County students participated during the Children's Farm Day at the local district farm in the preparation of kale chips and braised collard greens. Students assisted the School Nutrition Director whom is also a certified chef with the preparations.
- The Cobb County School Nutrition department developed several lessons to use with mobile cooking carts in 34 of the district's schools.
- Many schools within Atlanta Public Schools have cooking clubs and after-school programs designed to educate students on nutrition and encourage students to sample new foods. Some

examples of foods that are being prepared in the classroom include smoothies, coleslaw, fruit and vegetable salads, sweet potato biscuits, apple sauce, okra fritters, and salad dressing.

- City Schools of Decatur offers farm to school education that includes job skills training. Three students from Decatur High School applied for and were awarded the Decatur Farm to School Summer Internships. Students spend the summer working at local farms and urban gardens, in Decatur's most popular farm to fork restaurants and at the Decatur Farmers Market.
- Gainesville City culinary arts students partnered with school nutrition to submit a healthy recipe with nutritional analysis and commercial scalability to a state recipe contest. These students also developed two recipes using local pumpkins when they were in season.
- **Other Resources**
 - Cooking with kids resources from Georgia Organics: <http://georgiaorganics.org/for-schools/cooking-with-kids>
 - Georgia Organics Farm to School Workshops- contact abbie@georgiaorganics.org for more information
 - UGA Extension School Garden Teacher trainings: <https://ugaurbanag.com/gardens/teacher-training/>

8. Parents and/or community members are involved in the farm to school program.

Examples:

- Effingham County coordinated a community-wide cooking demonstration at Effingham College and Career Academy featuring a local chef and farmer on how to make a healthy salad.
- Marietta City Schools collaborated with Kennesaw State University students on the design and execution of farm to school lessons, including gardening and composting fruit and vegetable scraps.
- Carrollton City parents and community members were members of the farm to school team/Parent Advisory Council, participated in community events, helped to install, prepare and care for raised bed gardens, assisted us with farm to school promotions in our community and helped with the integration of farm to school to the Summer Feeding Program.
- Forsyth County parents assisted with taste tests, organized vendors for their farmers market, brought in many of the presentations and were always available to supervise and conduct crowd control. Community members attended their "Dress like a Farmer day" and the final week of Feed My School for a Week activities.
- Laurens County Young Farmer Association aided in the construction of 32 garden beds at 5 schools.
- Dalton County runs a summer nutrition program that employs about 50 students, parents, teachers, bus drivers, and various others throughout the community to assist in feeding 3,000 children a day. City Park Elementary provided cucumbers, green beans, and lettuce from their garden to include in those summer meals.
- Warren County invited community members and local leaders to a Harvest Day Parade in September to celebrate the school gardens. Students harvested vegetables from the garden and the high school marching band led the way from the greenhouse through the hallways to deliver the produce to the cafeteria.
- **Other Resources**
 - Farm to school in the community resources from Georgia Organics: <https://georgiaorganics.org/for-schools/farm-to-school-in-the-community>

9. School staff (i.e.: teachers, school nutrition staff, administration, etc.) participate in farm to school professional development training.*

*Please note that the professional development training must be school-wide or district-wide to count. Select staff members attending a conference that includes farm to school content does NOT count as school-wide or district-wide professional development.

Examples:

- Carrolton City Schools staff development training included several farm to school topics including knife skills training for preparing locally grown, equipment training for cutting locally grown, recipe development with locally grown items, and training on their district's farm to school initiatives and locally grown.
- Habersham County School nutrition staff received training on utilizing butternut squash in school meals from a local chef.
- All Baldwin County nutrition staff attended a district wide Georgia Department of Education "Shake It Up" training where they learned to incorporate fresh herbs from their school gardens in recipes.

10. Farm to school language is adopted into a district/LEA-wide policy or procedure (i.e.: Wellness Policy).

Examples:

- Bronze
 - Elbert County Wellness Policy: Farm to school initiatives will be implemented into each nutrition education standard where possible.
 - Paulding County Wellness Policy: In support of farm to school initiatives, locally grown will be the produce of choice whenever possible. The district will encourage participation in farm to school related resources to aid in the children's understanding of where food comes from.
- Silver
 - Bartow County Wellness Policy: The School System shall support the integration of a farm to school program into the school food program and the curricular and co-curricular activities as appropriate to facilitate the nutritional and educational goals of the school district.
 - Muscogee Wellness Policy: Students will receive consistent messages throughout schools, classrooms, cafeterias, and school media. Nutrition promotion will include participatory activities, such as contests, promotions, farm visits, and experience working in school gardens. The nutrition education program will be linked to school meal programs, school gardens, cafeteria nutrition promotion, after-school care programs, and farm to school programs.
 - Effingham Wellness Policy: Integrates farm to school into food purchasing with local foods, a wellness committee with a variety of people including local agricultural community members, and including school gardens and farm visits as a means of physical activity including planting, harvesting and weeding.

- Gold
 - Warren County Wellness Policy: The superintendent or designee shall develop procedures that promote attainment of the following goals related to other school-based activities to promote wellness: Farm to School program, policies and procedures. Farm to School: The Warren County Board of Education and its schools encourage the purchasing and use of “Georgia Grown” and “Farm to Table” products in its school lunch program. “Georgia Grown” is defined as consumable food products that have been grown and/or made/produced within the state of Georgia. “Farm to School” products refer to an initiative that links children to nearby small and mid-size farms and ranches that produce fresh, healthy and minimally processed foods that are served at their schools. Goals in Farm to School is to: Promote children’s health by providing fresh, healthy and minimally processed foods in schools and supporting the development of healthy eating habits. Enhance children’s “food literacy” by familiarizing them with foods grown nearby, teaching them how and where their food is grown, building knowledge about how to prepare healthy foods, and educating them about the health, nutrition, social and environmental impacts of food choices. Strengthen local economies by expanding markets for small and mid-size agricultural producers and food entrepreneurs whose products have typically been unavailable in school meal programs. Build vibrant locally oriented food systems by fostering positive relationships and increase understanding of local food systems among children, farmers, parents, educators and school districts, healthcare professionals, and other community members. Advance environmental stewardship, where practicable, by supporting more sustainable food production methods, reducing reliance on long distance transportation, and reducing food waste.
 - Fayette County Wellness Policy: The District also operates additional nutrition-related programs and activities including Farm to School programs, School gardens, Breakfast in the Classroom, Grab ‘n’ Go Breakfast, Mobile Dairy Classroom, National School Lunch Week (NSLW), National School Breakfast Week (NSBW). Schools will provide nutrition education and engage in nutrition promotion that: link with school meal programs, cafeteria nutrition promotion activities, school gardens, farm to school programs, other school foods, and nutrition-related community services. The District will implement at least three of the following five Farm to School activities: Local and/or regional products are incorporated into the school meal program; Messages about agriculture and nutrition are reinforced throughout the learning environment; School hosts a school garden; School hosts field trips to local farms; and School utilizes promotions or special events, such as tastings, that highlight the local/ regional products.
- **Other Resources**
 - Sample School Wellness Policy with Farm to School language from William Mitchell College of Law’s Public Health Law Center:
<http://publichealthlawcenter.org/sites/default/files/resources/ship-fs2-schoolwellnesssamplepolicylanguage-2011FarmtoSchool.pdf>
 - Alliance for a Healthier Generation’s Model Wellness Policy:
https://www.healthiergeneration.org/take_action/schools/wellness_councils_policies/wellness_policies/