Math Collecting Taste Test Data

Before the Taste Test Day

**Recruit a Team.** Recruit a team of supports in your school to help plan and lead the taste test. The team could include School Nutrition Director, Cafeteria Manager, School Administration, teachers, students, and parents.

**Plan the Taste Test.** Gather the team of supporters to plan the taste test - discuss sourcing, scheduling, budget, and preparation, along with planning the day-of details.

- **Sourcing, Scheduling, and Budget**
  - What day will taste test be?
  - Where will the produce be sourced? How much produce should be purchased?
  - Who will cover the cost of the produce and other needed materials?

- **Preparation**
  - How will the produce be prepared for tasting? What equipment will be needed?
  - Who will prepare the produce or recipe and divide into sample-sized portions?
  - When should the produce be prepared and where will it be kept?

- **Day-of Details**
  - Where will the taste test be served? Who will serve it?
  - Who will be responsible for setup? Who will be responsible for clean up?
  - What else will be needed beyond samples? (see “Items to Bring” below)
  - How will data be collected?

On Taste Test Day

**Setup the Taste Test Area.** It is generally best to separate the taste test sampling area from the cafeteria line. Place your taste test in a central, high traffic location where students will easily pass by.

- Items to bring may include:
  - Tablecloth and signage: “Taste Test Today!”
  - Have produce in a bowl/plate on display
  - Serving vessels, utensils, and gloves
  - Surveying materials

**Collect Data.** Gather tallies from students as they taste. Questions may include:

- Did you try it? (Yes / No)
- Did you like it? (Yes / No)
- Would you try it again? (Yes / No)

After the Taste Test

**Share Results.** Post the survey results in a creative way - on a bulletin board, in an email newsletter, and send them to Georgia Organics!

**Dig Deeper.** Allow opportunities for students to help plant, grow, harvest, or prepare the produce for a taste test and they will be more likely to try it!
# Math Tally Chart

(Title)

By: ________________________________

<table>
<thead>
<tr>
<th>Loved it!</th>
<th>Liked it!</th>
<th>Didn’t Care for It.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Math

Three Category Bar Graph

__________________________________________________________

| (Label) *Don’t forget to write in the numbers to show the scale! |

| (Title) |

By:________________________________________________________

__________________________________________________________

Elementary School

GA Standards

farmtoschool.georgiaorganics.org

#kickinitwithkale
Math  
Facilitating a Taste Test

● Materials:
  ○ veggies
  ○ cutting boards, plates, knives
  ○ post-it notes
  ○ “Kitchen Parts of Speech” posters
  ○ “Good Enough to Eat” book
  ○ “Before We Eat” book

● Focus Standards:
  ○ Science: 5 Senses, Plant Needs, Plant Parts, Seasons
  ○ Math: Division, Graphing
  ○ ELA: Phonics Parts of Speech
  ○ Nutrition

● Lesson:
  ○ Engage:
    ■ Teacher distributes a paper plate of “mystery veggie” to each table.
    ■ How would you describe what the veggie looks like? What shape is it? What shape would you see if you cut it in half? Review geometry concepts.
    ■ How does the veggie feel, and smell? Use senses.
    ■ What is the name of the veggie? (Teacher collects data).
    ■ How do you spell that? Review phonics concepts.
  ○ Explore (in small groups, in garden journal):
    ■ How does the veggie grow? Share big ideas on plant parts.
    ■ When do you think it grows? Share big ideas on seasons.
    ■ How much space do you think it needs to grow? Share big ideas on plant needs.
    ■ How long do you think it takes to grow?
  ○ Explain:
    ■ Have you tried this veggie before? (Teacher collects data).
    ■ Why would we eat this veggie? Share big ideas on nutrition.
    ■ How can we divide these veggies among the students? Review division concepts.
    ■ How do we safely cut veggies? Claw and saw. Flat side down.
    ■ After you try the veggie, how should you express your opinion of it? Model positive adjectives.
    ■ Let’s eat together!
    ■ What words can use to describe the veggie? Use a word bank of taste and texture adjectives.
Math Facilitating a Taste Test

● Materials:
  ○ veggies
  ○ cutting boards, plates, knives
  ○ post-it notes
  ○ “Kitchen Parts of Speech” posters
  ○ “Good Enough to Eat” book
  ○ “Before We Eat” book

● Focus Standards:
  ○ Science: 5 Senses, Plant Needs, Plant Parts, Seasons
  ○ Math: Division, Graphing
  ○ ELA: Phonics Parts of Speech
  ○ Nutrition

● Lesson:
  ○ Engage:
    ■ Teacher distributes a paper plate of “mystery veggie” to each table.
    ■ How would you describe what the veggie looks like? What shape is it? What shape would you see if you cut it in half? Review geometry concepts.
    ■ How does the veggie feel, and smell? Use senses.
    ■ What is the name of the veggie? (Teacher collects data).
    ■ How do you spell that? Review phonics concepts.
  ○ Explore (in small groups, in garden journal):
    ■ How does the veggie grow? Share big ideas on plant parts.
    ■ When do you think it grows? Share big ideas on seasons.
    ■ How much space do you think it needs to grow? Share big ideas on plant needs.
    ■ How long do you think it takes to grow?
  ○ Explain:
    ■ Have you tried this veggie before? (Teacher collects data).
    ■ Why would we eat this veggie? Share big ideas on nutrition.
    ■ How can we divide these veggies among the students? Review division concepts.
    ■ How do we safely cut veggies? Claw and saw. Flat side down.
    ■ After you try the veggie, how should you express your opinion of it? Model positive adjectives.
    ■ Let’s eat together!
    ■ What words can use to describe the veggie? Use a word bank of taste and texture adjectives.
  ○ Extend (optional):
    ■ With Butter and Bread
    ■ With a Dressing
  ○ Evaluate:
    ■ Bar Graph: Loved it / Liked it / Didn’t Care for it

farmtoschool.georgiaorganics.org  #kickinitwithkale