



**Florida Agriculture in the Classroom, Inc.
2nd Annual School Garden Recipe Contest**

Purpose: The goal of this project is to expose students to growing their own produce and encourage healthy eating habits. Students and teachers will work together to create easily replicated, healthy recipes that teach students healthy cooking skills and introduce fun ways to eat garden produce.

Categories: The three categories this year are; 1) Appetizer/Snack, 2) Salad/Side and 3) Entrée/Soup. There will be one overall winner per category, but all recipes have the potential to be printed in the FAITC Recipe Book.

Eligibility: Any Florida school that has a school garden. Up to three entries per school. No individual recipes accepted; this is a class/team project. School garden leader must submit the form. Students can work as a class or in teams of 3-5 students to create recipe.

Timeline: Recipe and photo submissions are due February 15, 2020. In May 2020, an overall winner from each category will be chosen. Florida Agriculture in the Classroom (FAITC) and Florida Department of Agriculture and Consumer Services (FDACS) will visit winning schools to celebrate in May. The FAITC Recipe Book will be distributed in fall 2020.

Prize: All recipes have potential to be put into the FAITC Recipe Book and the overall winner for each category gets a school visit by FAITC staff and FDACS' Chef Paula. The overall winning school in each category will get their classroom and school highlighted in the FAITC Recipe Book next to their recipes. Winning schools will receive additional prizes to enhance their school garden and recipe development.

Rules:

- Recipes must use at least one Florida Specialty Crop (fruit, vegetable or herb) grown in school garden. The school must attempt to grow that fruit or vegetable in their garden, but we understand that at the time of submission your item may be out of season and you must purchase supplies at the grocery store. A list of approved Specialty Crops will be provided. Gardens can include but are not limited to, container gardens, raised beds, traditional and hydroponic gardens.
- Two photos must be submitted with recipe. 1) Photo of garden grown produce and 2) photo of prepared recipe.
- The written recipe must be submitted on the template provided. Please *star the Florida produce grown in your school garden in your recipe.
- Recipe must be able to be replicated in a school classroom.
- No animal proteins, dairy and eggs are allowed.
- Food safety measures must be taken while harvesting and preparing all recipes. Such measures should be included in each submission.

For questions, please call Becky Sponholtz at 385-846-1391 or email sponholtz@agtag.org.



Recipe Template

Name of School:

School Address:

Teacher/Program Leader Name:

Teacher Email:

Team Member Names: (If submitted as a class this can be left blank)

Grade Level:

Category:

Title of Recipe:

Ingredients with Measurements:

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Number of Servings:

Serving Size:

Time:

- **Prep Time:**
- **Cook Time:**
- **Total Time:**

Equipment Needed:

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Step by Step Instructions:

1.

Food Safety Measures Taken Throughout Growing, Harvesting and Cooking:

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*Include photo of prepared recipe.

*Include photo of school garden with ingredient.

*Photos can be emailed separately or included in the word document.