

LET'S GET VEGGIE READY!

USDA Farm to School Grant | Fall 2024 - Spring 2026

Small Bites Adventure Club partnered with Love is Love Cooperative Farm, the Newton Education Foundation, and Newton County Schools Nutrition to deliver a first-of-its-kind "Veggie-Ready Certification" program for Pre-K and Kindergarten students. Students participated in monthly hands-on cooking lessons to explore, create, and try new vegetables and attended farm field trips to explore how food is grown.

1,058

**Students
Activated**

55

**Classrooms
Graduated**

10

Farm Field Trips

100%

**Educators Increased
Confidence**



Student Impacts:

- Increased knowledge and preference of 4 vegetables
- Built confidence by learning to make healthy snacks
- Learned the skill (and joy!) of "trying" new foods

Educator Impacts:

- Increased confidence in leading hands-on food education
- Inspired students to explore new foods
- Connected nutrition with academic standards



Snapshots: Veggie Ready in the Classroom



Practicing measuring ingredients at
Flint Hill Elementary



Practicing teamwork at
Livingston Elementary



Tasting together
at Live Oak Elementary

"It feels great as a teacher to be able to show students new things and make it fun without it being overwhelming for me or for them. "

—Ms. Obando; Porterdale Elementary

"Seeing how easy it was to do this activity made me realize that I can do more cooking activities with my students."

— Ms. Norton; Flint Hill Elementary School

"Leading these activities helped me develop effective strategies to make nutrition concepts fun, interactive, and age-appropriate. The students said the best part was tasting it."

— Ms. Smith; Live Oak Elementary



Farm Field Trips at Love is Love Cooperative Farm



Love is Love Cooperative Farm hosted field trips for **53 Veggie Ready classrooms**, giving students hands-on experiences on the farm. Interactive activities exploring plant parts, what plants need to grow, and how to use senses beyond sight and taste to discover vegetables deeply engaged students with the natural world. Lessons were developed by award-winning educators and designed to align with grade-level curriculum standards. By the end of the visit, students left with a stronger understanding of how farms work, where food comes from, and the vital connection between agriculture, ecosystems, and everyday life.