



INTRODUCTION

Emeril's
CULINARY GARDEN &
TEACHING KITCHEN

INTRODUCTION



HOW TO USE THIS PLAYBOOK

We created this book to serve as a road map for how to implement, promote, evaluate and grow Emeril's Culinary Garden & Teaching Kitchen at your school. Developed in collaboration with other experts, this book is organized in the following sections to help you easily find information on specific topics.

INTRODUCTION: This section includes the foundation's mission, an overview of the program pillars, philosophy, and goals, along with expectations of school partners.

GETTING STARTED: Here, you'll find readiness and development information to support program planning and evaluation, as well as design standards, best practices, and guidelines for the teaching kitchen and culinary garden.

OUTREACH AND ENGAGEMENT: This section includes messaging for how to communicate your role as a school partner and best practices for our standards for communicating best practices for holding community and fundraising events to promote and support your program.

INSTRUCTION: This section includes the curriculum overview, details, program standards, learning objectives, scope and sequence, lesson plans, and lesson templates.

RECIPES: This section includes a listing of recipes written by Emeril, organized by grade, that are referenced in the scope and sequence – and additional recipes by Emeril that educators can use for instruction.

APPENDIX: This section includes useful resources to support instruction and program implementation.

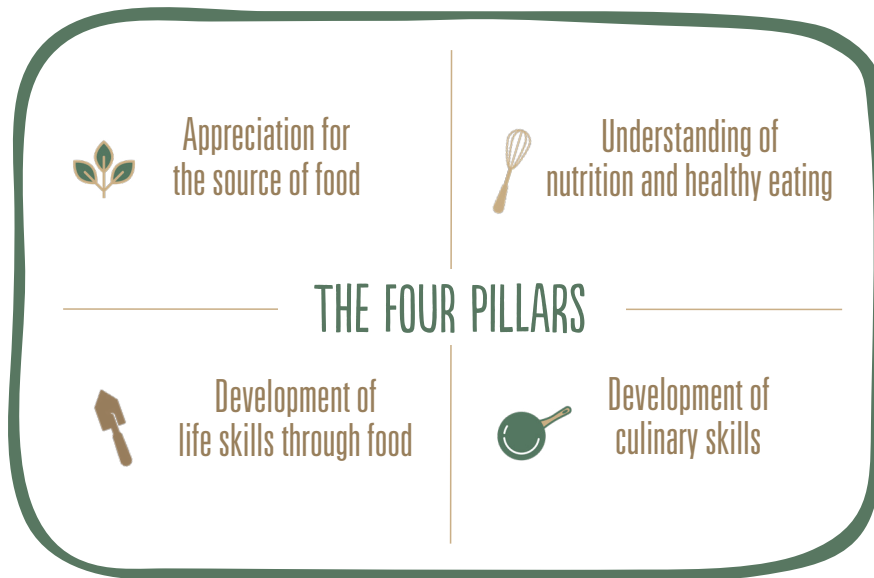
SCHOOL PARTNER LESSON PLANS: This section includes lesson plans created by teachers from our school partner sites, presented in their original formats. We believe sharing these varied formats highlights how other educators use and adapt our curriculum, providing additional insights and inspiration.

OUR MISSION

The Emeril Lagasse Foundation seeks to inspire, mentor and enable all young people, especially those from disadvantaged circumstances, to realize their full potential as productive and creative individuals, and to make a lasting impact on their lives.

PROGRAM OVERVIEW

Emeril’s Culinary Garden & Teaching Kitchen is a national education initiative that integrates culinary gardens and teaching kitchens in schools to create interactive learning environments centered on food. The program has four key pillars, which guide the overall goals and desired outcomes of its implementation.



PROGRAM PHILOSOPHY

We all share a passion for helping children realize their full potential. Giving kids the knowledge and tools to grow and become their best selves is our true purpose. That’s why we created a signature program that allows us to make a direct, lasting impact on the lives of young people. Emeril’s Culinary Garden & Teaching Kitchen reflects our mission to inspire, mentor and enable youth while broadening our reach nationally. By integrating gardening and cooking concepts in school curriculums, we offer an engaging experience that connects kids to the world of food and nurtures skills that benefit them not only in the kitchen but also throughout life. Through a growing network of like-minded schools, Emeril’s Culinary Garden & Teaching Kitchen ***enriches the lives of kids through a fun, fresh perspective on food.***

PROGRAM GOALS AND OUTCOMES



Appreciation for the source of food

To instill in children a **respect** for and **understanding** of the source of their food.

Children gain knowledge of how food grows and where it comes from, leading to a deeper understanding and reverence for the ground-to-plate process.



Development of life skills through food

To develop in children **self-confidence**, a foundation of **self-reliance**, and other life skills through the rigors of gardening and cooking.

Children acquire and understand the importance of life skills such as discipline and diligence, leading to increased engagement during school and improved academic performance scores.



Understanding of nutrition and healthy eating

To impart in children the **values** and benefits of **healthy eating** and influence their families and communities to adopt **healthy lifestyles**.

Children gain knowledge of healthy and nutritious eating habits, leading to increased engagement at home as they share their knowledge and experiences with family.



Development of culinary skills

To teach children **culinary skills** that give them the ability to cook for themselves.

Children acquire the skills necessary to prepare meals for themselves, their families and communities, nurturing their self-reliance and confidence.

SCHOOL PARTNERS

As a school-based program, Emeril’s Culinary Garden & Teaching Kitchen is implemented in elementary and middle schools across the U.S, with a preference for schools serving students from economically disadvantaged backgrounds.

SCHOOL PARTNER PROFILE

Size: 500-700 students

Grades: K-8

Criteria:

- Existing operational school garden with on-site space to construct a teaching kitchen.
- At least 12 months of experience with experiential teaching practices.
- Dedicated development staff member or committee with proven fundraising capabilities.

SCHOOL PARTNER RESPONSIBILITIES

