



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 into 6 sections to help you easily find information on specific topics.

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

The **GETTING STARTED** section includes 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.

The **OUTREACH AND ENGAGEMENT** 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.

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

The **RECIPE** 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.

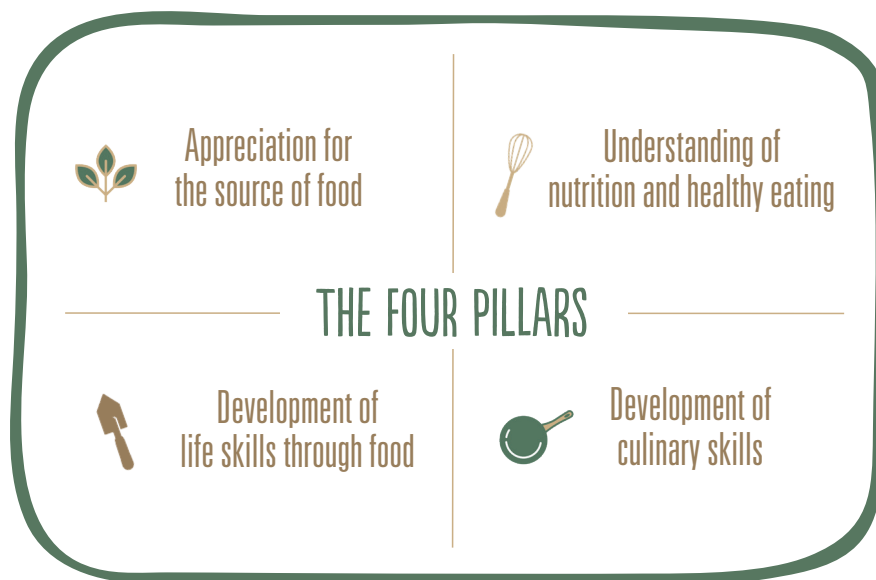
The **APPENDIX** includes useful resources to support instruction and program implementation.

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

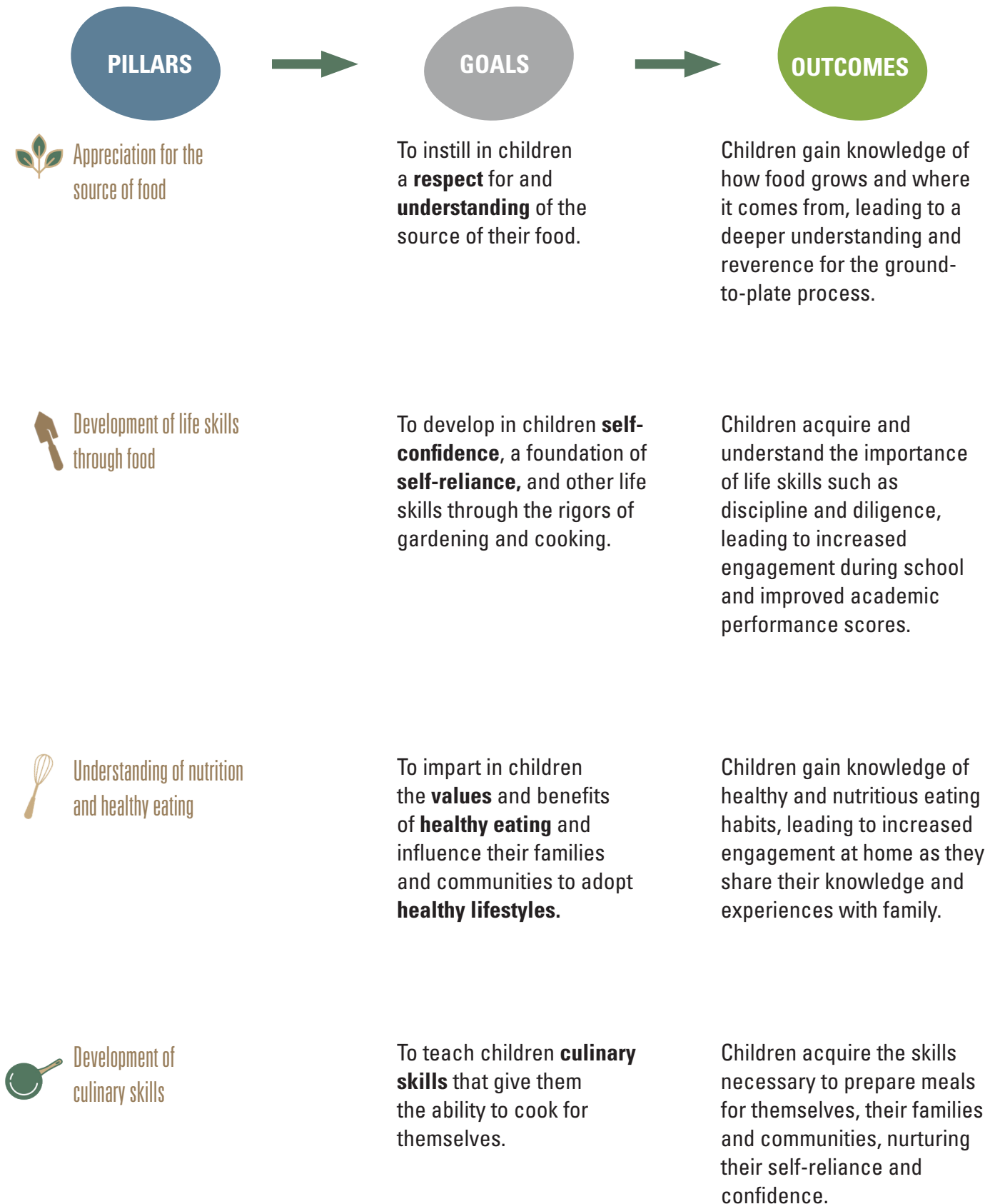
Emeril's Culinary Garden & Teaching Kitchen is a national education initiative that integrates culinary gardens and teaching kitchens in schools to create interactive learning environments centered on food. The program has four key pillars, which guide the overall goals and desired outcomes of its implementation.



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



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 middle to low income students from rural, suburban and urban areas.

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

Dedicated staff
(1 full-time
garden and
1 full-time
culinary)

30:1
student / teacher ratio
10:1
student / adult ratio

Integrate the
program into
existing school
day schedule

Include program
activities and goals
in school / district
wellness policy

Use
curriculum scope
and sequence to
develop lesson plans
and incorporate BAM!
Box Activities

Practice
co-teaching
models in garden
and kitchen

Complete
semi-annual
reports

Schedule 2
garden / kitchen
PD days
for all teachers

Provide signed
publicity
releases for
students