RESOURCES REFERENCED IN INSTRUCTION



GRADE	LESSON # AND TITLE	DESCRIPTION OF RESOURCE	LINK, IF RELEVANT
All Grades	Schoolwide Event: Garden Work Party	Tips for hosting a successful school garden work day	http://www.lifelab. org/2014/09/garden- workdays/
К	Lesson #1: Welcome to Garden	Van Zandt, Steve . Banana Slug String Band. "With People I Like."	https://bananaslugs. bandcamp.com/ track/with-people-i-like
	Lesson #5: Living or Non-Living?	"Sun Soil Water and Air" Song	https://bananaslugs. bandcamp.com/track/sun- soil-water-air-2
	Lesson #8: Above and Below the Ground	Stevens, Janet. <i>Tops and Bottoms.</i> Houghton Mifflin Harcourt, 1995.	
	Lesson #9: What is Soil Made Of?	Cronin, Doreen. <i>Diary of a Worm: Teachers Pet.</i> Harper Collins, 201	
	Lesson #11: Season Collage	McClure, Nikki. <i>Mama is it Summer Yet?</i> Abrams Books for Young Readers, 2010	
	Lesson #11: Season Collage	Davis, L. J. <i>A Simple Brown Leaf.</i> Abovo Publishing, 2004.	
	Lesson #14: Insect Explorations	Cronin, Doreen. <i>Diary of a Worm: Teachers Pet.</i> Harper Collins, 201	
1	Lesson #5: Soil Web	Cronin, Doreen. <i>Diary of a Worm: Teachers Pet.</i> Harper Collins, 201	
	Lesson #5: Soil Web	Pfeffer, Wendy. A Log's Life. Simon and Schuster, 2007	
	Lesson #7: Planning a Spring Garden	Cherry, Lynne. <i>How Groundhog's Garden Grew.</i> Scholastic, 2003.	
	Lesson #10: Planning a Pizza Bed	Rey, H. A. and Rey, Margret. <i>Curious George and the Pizza.</i> Houghton Mifflin Harcourt, 2010.	
	Lesson #14: Bean Babies	T. Brown, Ruth. <i>Ten Seeds.</i> Andersen Press, 2010.	
	Lesson #15: Seed Dissection	Rockwell, Anne. <i>One Bean.</i> Bloomsbury Publishing USA, 1999	
	Lesson #18: Sheet Shake	Guide to planting for pollinators	http://www.pollinator.org/



GRADE	LESSON # AND TITLE	DESCRIPTION OF RESOURCE	LINK, IF RELEVANT
2	Lesson #4: Tending the Garden	Cherry, Lynne. <i>How Groundhog's Garden Grew.</i> Scholastic, 2003.	
	Lesson #7: Making Soil	Van Zandt, Steve. "Dirt Made My Lunch." Dirt Made My Lunch. Banana Slug String Band, 1989.	https://bananaslugs. bandcamp.com/album/ dirt-made-my-lunch
	Lesson #14: Dissecting Weeds	Van Zandt, Steve. "Roots, Stems, Leaves." Dirt Made My Lunch. Banana Slug String Band, 1989.	https://bananaslugs. bandcamp.com/track/ roots-stems-leaves-3
	Lesson #16: Investigating Pollination	Guide to planting for pollinators	www.pollinator.org
	Lesson #17: Insect Structures	Web resource on edible insects eaten around the world	http://news. nationalgeographic.com/ news/2013/13/130514- edible-insects- entomophagy-science- food-bugs-beetles/
3	Lesson #1: Welcome to the Garden!	Henkes, Kevin. <i>Chrysanthemum</i> . Harper Collins, 2007.	
	Lesson #2: Bread is for Eating	Gershator, David and Gershator, Phillis. <i>Bread is for Eating</i> . Macmillan, 1998.	
	Lesson #5: Discovering Our Pests	Identifying Insect Damage	http://davesgarden. com/guides/articles/ view/2287#b
	Lesson #5: Discovering Our Pests	Plants that attract beneficial insects	https://permaculturenews. org/2014/10/04/plants- attract-beneficial-insects/
	Lesson #11: Tracing the Journey of Food	Inches, Alison. <i>The Adventures of a Plastic Bottle.</i> Little Simon, 2009.	
	Lesson #12: Bioregions and Food Systems	Brisson, Pat. <i>Before We Eat.</i> Tilbury House Publishers, 2014	
	Lesson #16: Flower Dissection	Heller, Ruth. <i>The Reason for a Flower.</i> Paw Prints, 2009.	



GRADE	LESSON # AND TITLE	DESCRIPTION OF RESOURCE	LINK, IF RELEVANT
4	Lesson #8: Building a Worm Bin	Guide to building a worm bin	http://www.lifelab.org/ composting/
	Lesson #8: Building a Worm Bin	Pfeffer, Wendy. <i>Wiggling Worms at Work.</i> Harper Collins, 2003.	
	Lesson #9: Geography and Food, Part 1	d'Aluisio, Faith and Menzel, Peter. <i>What the World Eats.</i> Tricycle Press, 2008.	
	Lesson #10: Geography and Food, Part 2	List of Countries by Lattitude	https://en.wikipedia.org/ wiki/List of countries by latitudhttps:// en.wikipedia.org/wiki/ List of countries by latitude
	Lesson #10: Geography and Food, Part 2	Morris, Ann. <i>Bread Bread Bread.</i> Harper Collins, 1993.	
	Lesson #11: The World Travels of a Fruit	Brisson, Pat. <i>Before We Eat: From Farm to Table.</i> Tilbury House Publishers, 2014.	
	Lesson #12: Exploring Our Worm Habitat	Van Zandt, Steve. "The FBI Song (Fungus, Bacteria, Invertebrates)." <i>Singing in Our Garden.</i> Banana Slug String Band, 2002.	https://bananaslugs. bandcamp.com/track/ fbi-fungus-bacteria-and- invertebrates
	Lesson #14: Garden and Kitchen Math	Lagasse, Emeril. "Simple Salsa." There's a Chef in My Soup!!. HarperCollins, 2002. 106. Print.	
	Lesson #14: Garden and Kitchen Math	Dodds, Dayle Ann. <i>Minnie's Diner: A Multiplying Menu.</i> Candlewick Press, 2007	
5	Lesson #3: Saving Bean Seeds	Make Origami Seed Envelopes	http://our-permaculture- life.blogspot.com/2016/04/ make-origami-seed- envelopes.html
	Lesson #3: Saving Bean Seeds	Bardoe, Cheryl. Gregor Mendel: <i>The Friar Who Grew Peas.</i> Harry N. Abrams, 2015	
	Lesson #4: Seed Movers	Cooney, Barbara. <i>Miss Rumphius.</i> Viking Press, 1982.	
	Lesson #4: Seed Movers	5 African Foods You Thought Were American	http://www. nationalgeographic.com/ people-and-culture/food/ the-plate/2016/09/5-foods- from-africa/



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	Lesson #7: Rain Gauges	Make a Rain Gauge	https://www.rmets.org/ weather-and-climate/ observing/make-rain- gauge
	Lesson #7: Rain Gauges	Locker, Thomas. <i>Water Dance.</i> Houghton Mifflin Harcourt, 2015.	
	Lesson #14: Planting for Ka-Bam Kabobs	Krauss, Ruth. <i>The Carrot Seed.</i> HarperCollins, 1993.	
	Lesson #16: Teaching Each other How to Plant Seeds	Aston, Dianna. <i>A Seed is Sleepy.</i> Chronicle Books, 2013	
6	Lesson #4: Saving Seeds with Popcorn	Ritchie, Carson I. <i>A. Food Civilization: How History has</i> been Affected by Human Tastes. Methuen Australia, 1981	
	Lesson #4: Saving Seeds with Popcorn	A Handful of Seeds by the Occidental Art and Ecology Center	
	Lesson #4: Saving Seeds with Popcorn	Make Origami Seed Envelopes	http://our-permaculture- life.blogspot.com/2016/04/ make-origami-seed- envelopes.html
	Lesson #5: Why Do We Have the Foods We Do?	USDA's National Agricultural Statistics Service	https://www.nass.usda. gov/Statistics by State/
	Lesson #13: Compost Caretakers	How to Build a Compost Bin	http://extension.missouri. edu/p/G6957
	Lesson #14: Soil Samples	Soil Shake Jars	https://www. theecologycenter.org/ resources/soil-testing- the-jar-method/
	Lesson #16: Teaching Each other How to Plant Seeds	Aston, Dianna. <i>A Seed is Sleepy.</i> Chronicle Books, 2013	



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7	Lesson #3: Micro-climates	USDA Complete Guide to Home Canning	http://nchfp.uga.edu/ publications/publications usda.html
	Lesson #5: Photosynthesis, Part 1	Life Lab's "Photosythesis Revealed" lesson	http://www.lifelab.org/wp- content/uploads/2010/06/ Photosynthesis Revealed.pdf
	Lesson #8: Considering Customers	Growing Ventures by the National Gardening Association	
	Lesson #15: Managing Insects	How to Propagate Salvia	http://homeguides. sfgate.com/propagate- salvia-33836.html
	Lesson #17: Interdependence	Kruse-Peeples, Melissa. "How to Grow a Three Sisters Garden." <i>Nativeseeds.org.</i> May, 2016.	https://www.nativeseeds. org/learn/nss-blog/415- 3sisters
	Lesson #18: Cuttings and Slips	How to Plant and Grow Sweet Potatoes	http://www.diynetwork. com/how-to/outdoors/ gardening/how-to-plant- and-grow-sweet-potatoes
K-8	All Lessons	Instruction Sequence Methodology	https://bscs.org/sites/ default/files/ media/ about/downloads/ BSCS 5E Full Report.pdf

RESOURCES REFERENCED IN INSTRUCTION



GRADE	LESSON # AND TITLE	DESCRIPTION OF RESOURCE	LINK, IF RELEVANT
K	Lesson #1: Welcome to Kitchen	Elhert, Lois. <i>Eating the Alphabet</i> . Houghton Mifflin Harcourt, 2013	
	Lesson #3: Yummy Wake-Up Smoothies	Falwell, Cathryn. <i>Rainbow Stew.</i> Lee & Low Books, Incorporated, 2013.	
	Lesson #3: Yummy Wake-Up Smoothies	Ehlert, Lois. <i>Planting a Rainbow.</i> Houghton Mifflin Harcourt, 2013.	
	Lesson #11: Who Grows and Prepares our Food?	Brisson, Pat. <i>Before We Eat: From Farm to Table.</i> Tilbury House Publishers, 2014.	
	Lesson #4: 5 Senses Tasting	Moore, Eluka. <i>End of the Rainbow Fruit Salad.</i> Bread & Butter Publishing, LLC, 2015.	
	Lesson #10: Herbed Mediterranean Yogurt Cheese Sprea	Karas, Brian G. <i>On the Farm, At the Market.</i> Henry Holt and Company (BYR), 2016.	
1	Lesson #13: Three Bean Salad	Aston, Dianna Hutts. <i>A Seed is Sleepy.</i> Chronicle Books, 2013.	
2	Lesson #9: Warm Greens with Emeril's Herb Vinaigrette	Davis, L. J. <i>A Simple Brown Leaf.</i> Abovo Publishing, 2004.	
	Lesson #14: Power- Packed Spinach Salad	Pryor, Katherine. <i>Sylvia's Spinach.</i> Readers to Eaters, 2014.	
	Lesson #18: Feast Around the World	Lagasse, Emeril. "Indian Naan Bread." <i>There's a Chef</i> in My World. HarperCollins, 2006. 156. Print.	
3	Lesson #1: Welcome to the Kitchen!	Chapman, Jared. <i>Fruits in Suits.</i> Abrams, 2017.	
	Lesson #3: Getting Started with Paring Knives	Gibbons, Gail. <i>The Tool Book.</i> Holiday House, Incorporated, 2017	
4	Lesson #4: Sweet and Spicy Pickles	USDA Complete Guide to Home Canning	http://nchfp.uga.edu/ publications/publications usda.html
	Lesson #4: Sweet and Spicy Pickles	Lagasse, Emeril. "Emeril's Homemade Sweet and Spicy Pickles." <i>Emerils.com.</i>	http://emerils.com/127175/ emerils-homemade- sweet-and-spicy-pickles
	Lesson #4: Sweet and Spicy Pickles	The National Center for Home Food Preservation	



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	Lesson #5: Freezing and Dehydrating	The Homemade Pantry's Roasted Tomatoes for the Freezer	http://www.seriouseats.com/ 2012/06/the-homemade- pantrys-roasted-tomatoes- for-the.html
	Lesson #9: Homemade Pasta	dePaola,Tomie. <i>Strega Nona.</i> Simon and Schuster, 2011.	
	Lesson #10: Latkes	Howland, Naomi. <i>Latkes, Latkes, Good to Eat:</i> A Chanukah Story. Houghton Mifflin Harcourt, 2004.	
	Lesson #13: Strawberry Jam	Owings, Lisa. From Strawberry to Jam Lerner Publications, 2015.	
	Lesson #13: Strawberry Jam	USDA Complete Guide to Home Canning	http://nchfp.uga.edu/ publications/publications_ usda.html
	Lesson #14: Blueberry French Toast	McCloskey, Robert. <i>Blueberries for Sal.</i> Penguin, 1976.	
	Lesson #16: Food Groups in Food Purchases	d'Aluisio, Faith and Menzel,Peter. What the World Eats. Tricycle Press, 2008.	
5	Lesson #5: Fiesta Quesadillas with Simple Salsa and Holy Moly Guacamole	Handout: Cook's Notes	
	Lesson #5: Fiesta Quesadillas with Simple Salsa and Holy Moly Guacamole	Lagasse, Emeril. "Fiesta Quesadillas with Simple Salsa and Holy Guacamole." <i>There's a Chef in My World.</i> HarperCollins, 2006. 156. Print.	
	Lesson #5: Fiesta Quesadillas with Simple Salsa and Holy Moly Guacamole	Paulson, Gary. <i>The Tortilla Factory.</i> Hampton-Brown Books, 2001	
	Lesson #7: Discovering Proteins	Proteins Lesson for Kids: Definitions and Facts	http://study.com/academy/ lesson/proteins-lesson- for-kids-definition-facts. html
	Lesson #10: Cooking Beans	Rupp, Rebecca. <i>How Carrots Won the Trojan War: Curious (but True) Stories of Common Vegetables.</i> Storey Publishing, 2011.	
	Lesson #17: Garam Marsala	VeLure Roholt, Christine. <i>Foods of India</i> . Bellwether Media, Incorporated, 2014	



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6	Lesson #4: Ka-Bam Kabobs	Safe Minimum Cooking Temperatures	https://www.foodsafety. gov/keep/charts/ mintemp.html
	Lesson #6: Grilled Fish Tacos with a Roasted Chile and Avocado Salsa	Dragons Love Tacos by Adam Rubin and Daniel Salmieri	
	Lesson #7: Breakfast Party Planning, Part 1	Rubin, Adam and Salmieri, Daniel. <i>Dragons Love Tacos</i> . Penguin, 2016.	
	Lesson #10: Homemade Yogurt	Growing Yogurt	https://www. scientificamerican.com/ article/bring-science- home-yogurt-bacteria/
	Lesson #10: Homemade Yogurt	Lagasse, Emeril. "Homemade Yogurt." <i>Emerils.com.</i>	http://emerils.com/122265/ homemade-yogurt
	Lesson #10: Homemade Yogurt	Science Buddies "Semisolid Science: Growing Yogurt" by Scientific American	https://www. scientificamerican.com/ article/bring-science- home-yogurt-bacteria/
	Lesson #12: Nutrients	Your Digestive System	http://discoverykids.com/ articles/your-digestive- system/
	Lesson #14: Breakfast Business	Numeroff, Laura. <i>If You Give a Moose a Muffin.</i> Harper Collins, 1991.	
7	Lesson # 6: Fall Quinoa Tabbouleh	Lagasse, Emeril. "Fall Quinoa Tabbouleh." <i>Emerils.com.</i>	http://emerils.com/130097/ fall-quinoa-tabbouleh
	Lesson #13: Brainstorming Recipes for the Feast Around the World	d'Aluisio, Faith and Menzel, Peter. <i>What the World Eats.</i> Tricycle Press, 2008.	
K-8	All Lessons	Instruction Sequence Methodology	https://bscs.org/sites/ default/files/_media/ about/downloads/ BSCS_5E_Full_Report.pdf