**Food Safety Scenarios for Teach-backs:**

1. We will have the class break into smaller groups to complete the following group exercises:
	* Your class is growing strawberries in the school garden. They are finally ripe and your class would like to harvest them and use some in a tasting today. The remaining strawberries will need to be stored for future use. Take a few minutes to discuss and develop a food safety checklist that will need to be followed in order to ensure a safe harvest, tasting, and storage of the strawberries.
	* You want to harvest spinach and lettuce from a salad table with your afterschool garden club and prepare a salad, but the building will be locked and you will not have access to a sink or potable running water. Discuss with your group how you can plan ahead to ensure a safe harvest and food prep with your students.
2. For the final exercise, we will have them read the scenario and collect the items they will need to wash the produce, prepare and serve the tasting.
	* Using spinach, lettuce, and strawberries that were harvested from the school garden, you will prepare a salad for a harvest party. Please work with your group to outline the food safety steps that will need to be followed in order to prepare and serve the produce safely. Then work with your team to put your plan into action by visiting the “garden” for the produce, and “food prep store” to gather the ingredients, tools, and materials that you will need and prepare a salad for a tasting with your group. (There can be two stations with unwashed strawberries, lettuce, spinach, dressing or ingredients to make a dressing using a recipe, and a station with jugs of clean water for washing hands and produce, a salad spinner, cutting board, lettuce knives, paper plates, utensils, etc.)