Local Food and Farm to School Education Project

Resources for WCU Faculty and Staff

Course Presentations

Farm to School presentations - ASAP staff or a Farm to School Fellow collaborates with you to design and give a presentation that uses Farm to School to help teach a course goal. Presentations include hands-on activities and can be tailored to your needs.

Presentation outlines - ASAP works with you to develop an outline for a Farm to School presentation designed for your course. You teach the Farm to School lesson using the outline.

Videos - ASAP has developed a series of Farm to School videos featuring WCU students participating in the Farm to School program. Use the videos in your classroom as examples of leadership, use of technology, community collaboration, and more!

Contact Anna Littman (anna@asapconnections) for more information on Farm to School presentations for your course.

Lesson Plan and Activity Resources

ASAP’s has developed and gathered successful Farm to School resources including lessons, recipes, literature connections that WCU students, faculty and staff, and cooperating teachers can use in their classrooms. All of the Farm to School resources can be accessed at the Growing Minds website, growing-minds.org, or you can work with ASAP staff to provide your students with lessons tailored to your course objectives.

Service Learning Opportunities For Students

ASAP has partnered with Jackson County Public Schools and Mountain Projects to establish two “learning labs” where WCU students can observe and assist with local food and Farm to School projects (cafeteria taste tests, local food cooking classes, garden lessons, and farm field trips). To participate in the learning lab activities, students need to attend the training one time and complete the registration form at the start of each semester.

Research Project Opportunities

ASAP works with you or your student to facilitate and conduct a research project related to or as part of the Farm to School Education Project.

Contact Amy Aiken (amy@asapconnections) for more information about research project possibilities.

Local Food Cooking Resources

Farm to School cooking resources – ASAP provides WCU faculty and staff with recipe lesson plans and $25 stipends for locally grown food and recipe supplies. Maximum of five stipends are provided to professors for each of the fall, spring, and summer semesters. These are offered on a first come, first serve basis so contact us today to reserve your stipend!

Cooking equipment – ASAP has provided WCU with cooking equipment available for use for cooking...
activities in your classes. To check out the equipment please contact the School of Teaching and Learning at 828-227-7108.

**Farm Field Trips**

**Farm Field Trip Funds** – ASAP offers WCU faculty $100 stipends to take students on farm field trips. The funds must be used to pay the farmers. A maximum of two stipends are provided to faculty for each of the fall, spring, and summer semesters. These are offered on a first come, first serve basis so contact us today to reserve your stipend!

**The Hayride** – Check out our guide for farm field trips in Western North Carolina.

**Local Food Tastings**

**Tastings:** We provide recipes and information on taste tests. We also offer WCU faculty up to $30 stipends for locally grown food. Tastings can happen in the classroom, the community, or on the WCU campus. A maximum of two stipends are provided for each of the fall, spring, and summer semesters. These are offered on a first come, first serve basis so contact us today to reserve your stipend!

**Print Materials**

**Free promotional materials** – Our Get Local calendars (local harvest of the month calendars), Get Local book marks, "I tried local _____ " stickers, and Get Local recipe cards.

*Contact Anna Littman* ([anna@asapconnections](mailto:anna@asapconnections)) *for more information on Farm to School presentations for your course or to access a Farm to School stipend or ASAP resource.*