

Name:

## Eating in Season

### **Do the Data!**

List all the fruits and vegetables you can find being grown and sold in your area right now. Be specific in your list, including specific varieties (such as a yellow pear tomato or a sungold cherry tomato).

_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

**Discuss your findings!** As a group, choose two varieties of a locally grown fruits or vegetable to use in your taste test (such as two different types of lettuce – romaine and butter crunch). Remember to choose foods that can be easily cut and eaten raw. You will be comparing three samples, two different varieties of a locally grown fruit or vegetable and one grown farm away. *Circle the two varieties your group is choosing in the list above.*

What do you think the differences will be between the two local varieties?

How do you think the local varieties will compare with the one grown far away? Why?

Which one do you think you will like the best? Why?

Which one do you think your classmates will like the best? Why?

**Create your Taste Test!**

1. You or your teacher will bring in two varieties of your selected fruit or veggie (such as two different types of locally grown tomatoes) and one grown far away. Make a Venn diagram comparing the three samples.
2. As a group, compare and contrast the three different samples. Use all your senses to note details including visual appeal, smell, ripeness, color, etc. Note the differences on your Venn diagram.
3. As a group, talk about what you would like to ask taste testers during your survey. Choose two interesting survey questions you would like to answer through this activity. Make sure your question is clear and easy to answer for tasters.

Question #1 \_\_\_\_\_

Question #2 \_\_\_\_\_

4. What do you think the final results will be? Make a prediction for which samples your classmates will select and why.

## Setting up the Test

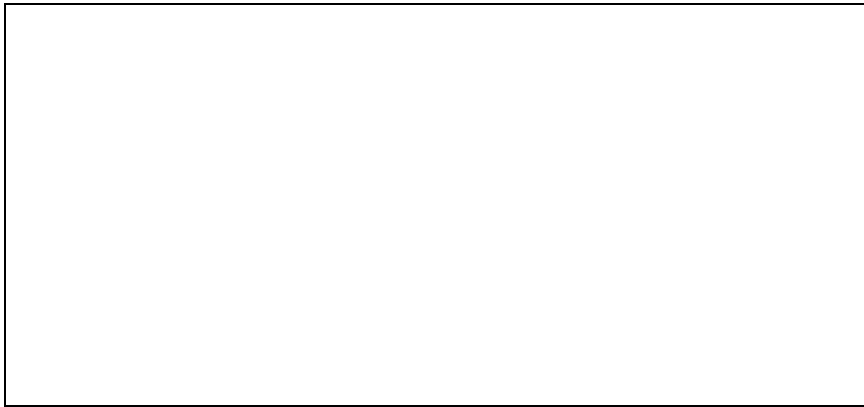
You will need:

Three pieces of fruit or vegetable (2 local and 1 from a distance), 3 paper plates, napkins, toothpicks, plastic or metal table knives, a marker and paper

*Read these directions completely and choose who will do each step.*

1. First, make a data table that will help you keep track of each tester's answers to your group's two questions. Talk to your group about how to organize this table to show all the answers.
2. Now label your three paper plates A B or C and keep track of which letter goes to each of your three samples.
3. Then, wash each piece of fruit or vegetable.
4. Cut each into small pieces and remove any dry seeds or pits. Make sure to have enough for each student in your class to taste one of each sample.
5. Conduct your taste test/survey and record data. Also note any comments or observations you have while sampling.
6. Tally the results and create two bar graphs, illustrating the results of your two questions.

Question #1 Results:



Question #2 Results:



1. Were your final results different than you expected? If yes, why do you think that was?
2. Based on experience do you think local produce tastes better? Why or why not?
3. What other factors may influence produce flavor?
4. Share your findings with the class, explaining why you chose your survey questions, what you expected to find, and a discussion of your final results.