

# Top Five Tips for...

## Sourcing Local Ingredients to Support a Scratch Menu

from...



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- 1 Seek out YOUR local producers and farmers.**  
Develop relationships with farmers and producers local to your area that you can support.
- 2 Encourage employees to practice cooking scratch-made items**  
Encourage your employees by introducing scratch recipes and holding food demos for them to learn and practice!
- 3 Strive to become more local in food production.**  
The use of local ingredients helps build excitement and connections to personal experiences.
- 4 Aim to start a school garden, however small it may be!**  
School gardens are a great way to introduce students to fruits and vegetables, even starting a small herb garden in a window is a step!
- 5 Get students involved in gardening and producing food.**  
Empower your students by giving them responsibility to grow, prep, and cook the food they eat!