





















Directions: Cut out the pictures below to use as calling cards.



I am a red fruit with 200 seeds. I am Santa Barbara County's #1 top specialty crop, feeding 25 million people per year.

I am a strawberry.



I am an action-based kitchen activity using edible ingredients to create a meal or snack.

I am cooking.



I make up 70-90% of fruits and vegetables. As a result, I am a hydrating nutrient. I also am a critical part of photosynthesis for plants.

I am water.



I am a planned space, usually outdoors, set aside for the cultivation, display, and enjoyment of plants and nature.

I am a garden.



I am a white cruciferous vegetable in the same family as broccoli. I am Santa Barbara County's #3 top specialty crop.

I am cauliflower.



I use the scientific method
to handle and prepare food
in ways to prevent
foodborne illness by
washing my hands and
wearing gloves.

I am food safety.



I am a nutrition concept that categorizes fruits and vegetables into color categories, vitamins, and minerals to encourage and simplify learning about body health and wellness.

I am the food rainbow.



I am a green cruciferous vegetable that looks like a tree. I am Santa Barbara County's #5 top specialty crop.

I am broccoli.



Directions: Cut out the pictures below to use as calling cards.



I am body fuel obtained from digesting and absorbing macronutrients (carbohydrates, fats, proteins). I am energy.



I am the cooking and eating habits of a particular ethnic group, including traditions and practices.

I am cultural cuisine.



I am a physical retail marketplace intended to sell local farm-fresh foods directly from producers to

consumers.

I am the act of gathering agricultural crops.

I am a harvest.



I am the science of farming. I am the cultivation of soil, crops, and livestock for food and fiber.

I am a farmer's market.

I am agriculture.



In contrast to dirt which is dead, I am alive and support the life of plants.

I am soil.



I am a type of carbohydrate found in plant-based foods such as fruits, vegetables, nuts, seeds, legumes, and whole grains. I help with digestion.

I am dietary fiber.



I am a set of instructions that describes how to prepare a dish.

I am a recipe.



Directions: Cut out the pictures below to use as calling cards.



I am a mineral found in food that does not provide energy, but is needed for health such as bone strength and development. I am found in green leafy vegetables, dairy products, and fish.

I am Calcium.



I am a fruit that grows on vines. My dried form is called raisins. I am Santa Barbara County's #4 top specialty crop.

I am grapes.



I am a micronutrient
found in food that
does not provide
energy, but is needed
for health functions like
immunity, eyesight, and
wound healing.

I am a vitamin.



I am a process in which leaves and food scraps are used to enrich soil.

I am compost.



I am a vegetable classification that includes potatoes, parsnips, radishes, carrots, beets, and onions. I grow underground.

I am a root vegetable.



I am the part of a flowering plant that contains an embryo within its protective coat.

I am seeds.



My rays are an energy source for plant growth, and for vitamin D production in human skin.

I am sunlight.



I am a leaf vegetable often used in salads. I am Santa Barbara County's #2 top specialty crop.

I am lettuce.