

Eating Healthy from Farm to Fork

...Promoting School Wellness

Appendix

Food Models

Some graphics used in this curriculum courtesy of:

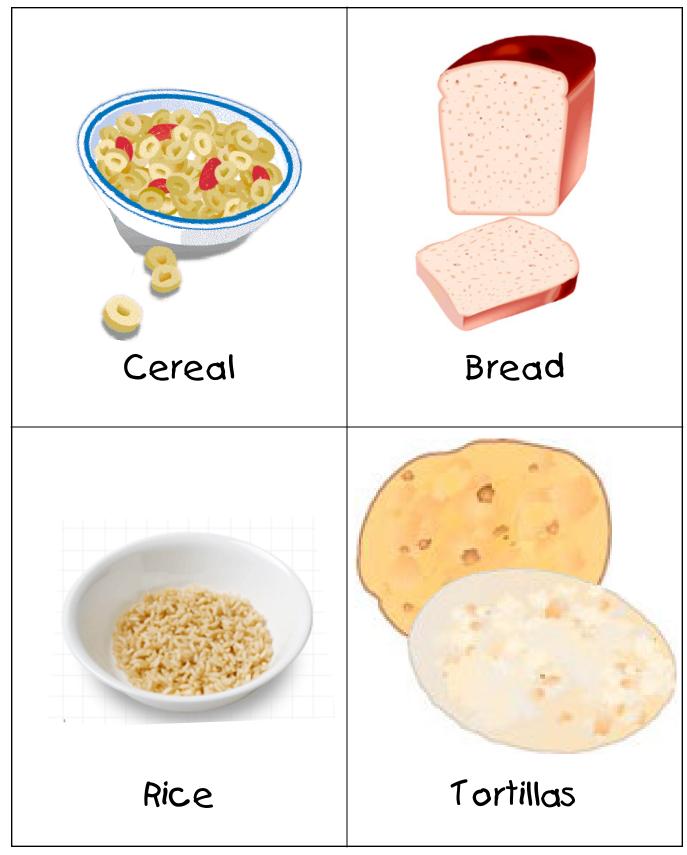


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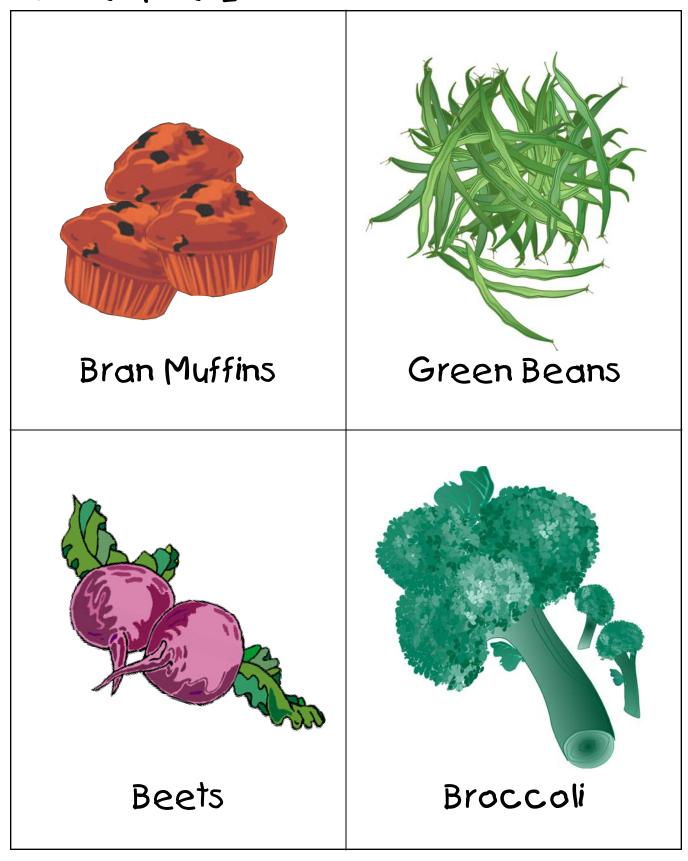
Kindergarten - Appendix - Food Models

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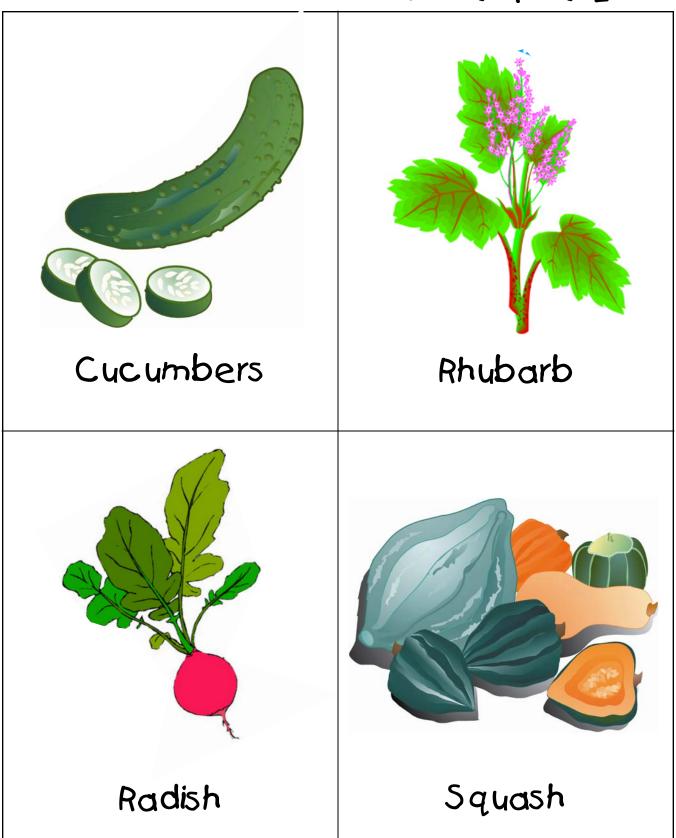
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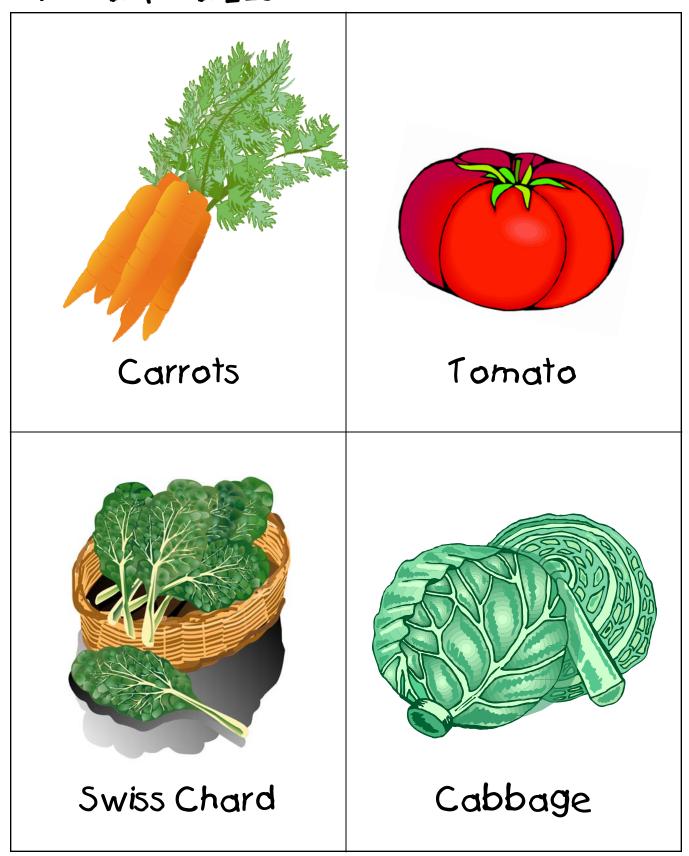




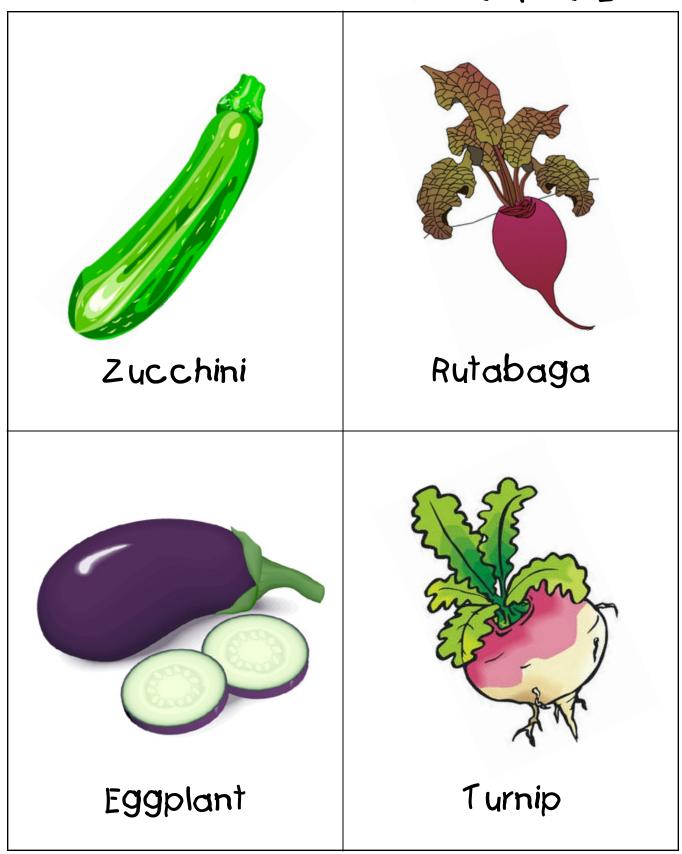
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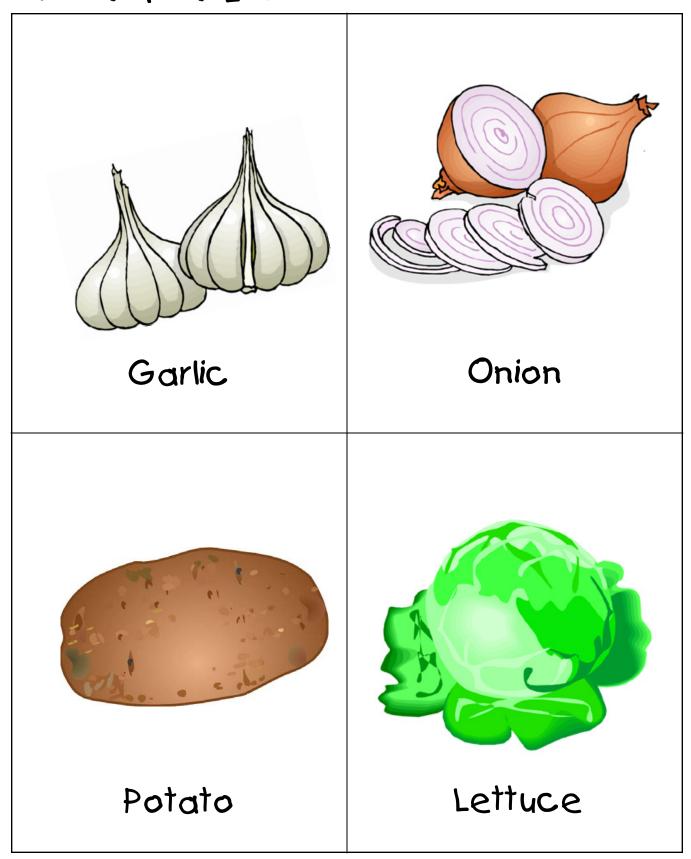
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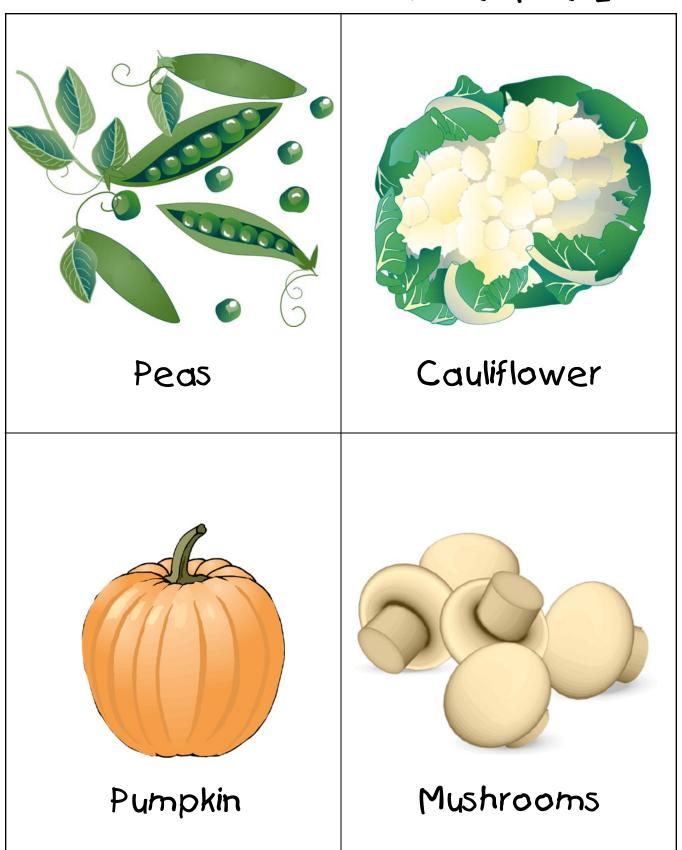


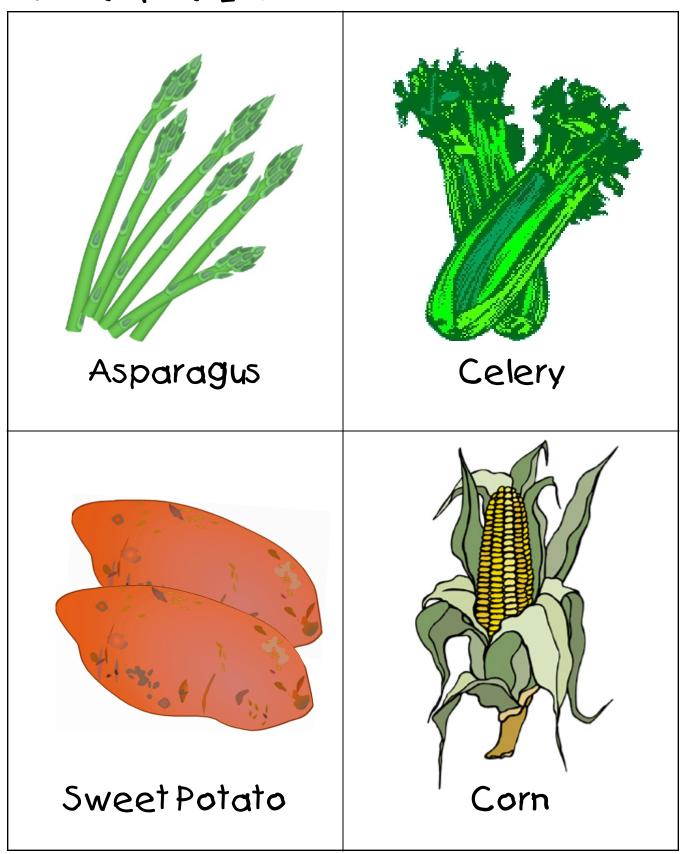
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Soybean



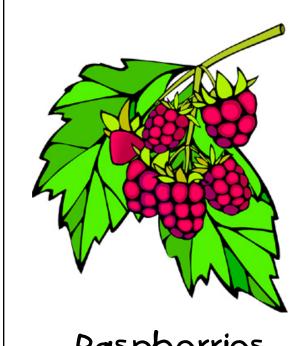
Blueberries



Spinach



Cherries



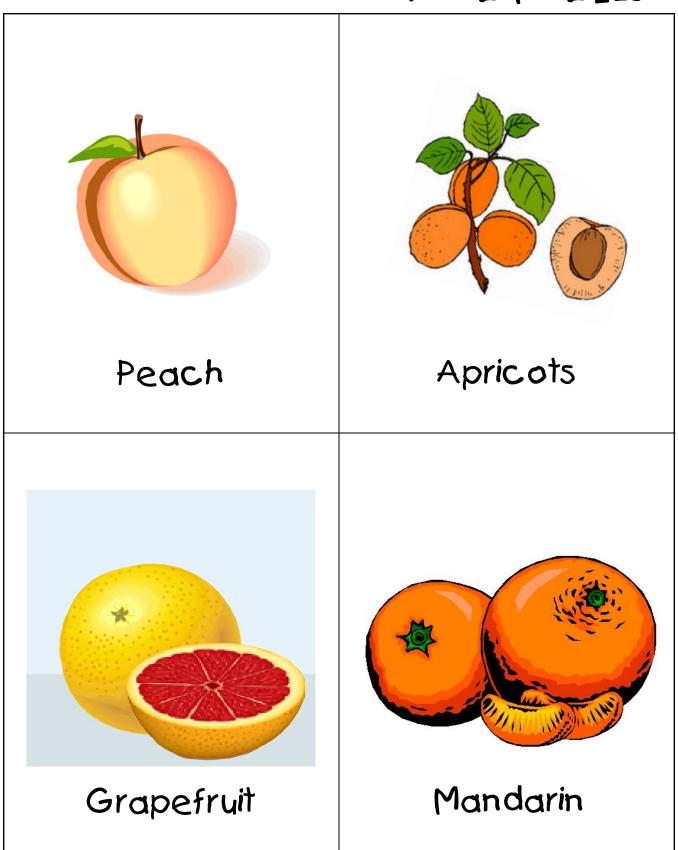
Raspberries

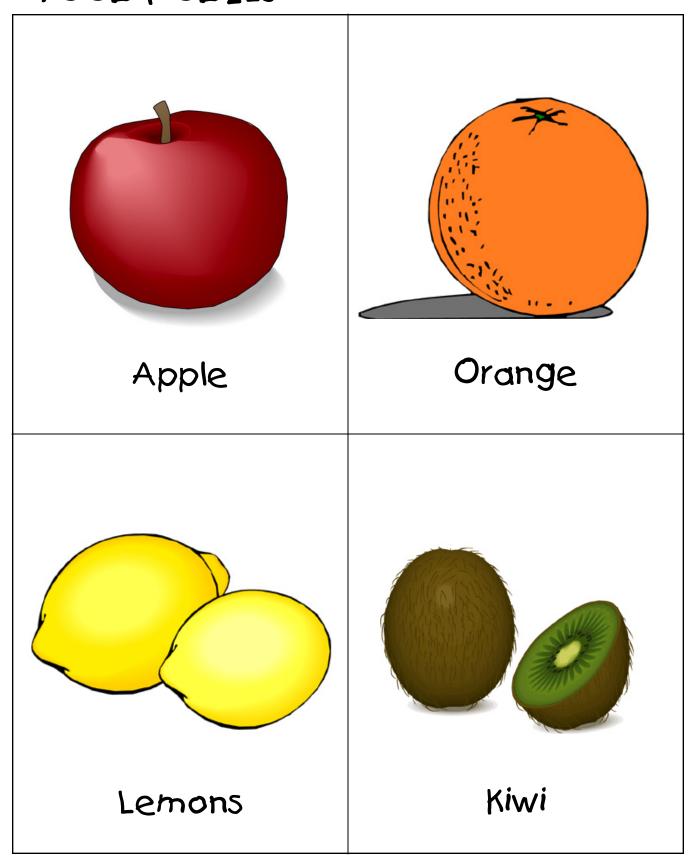
Strawberries



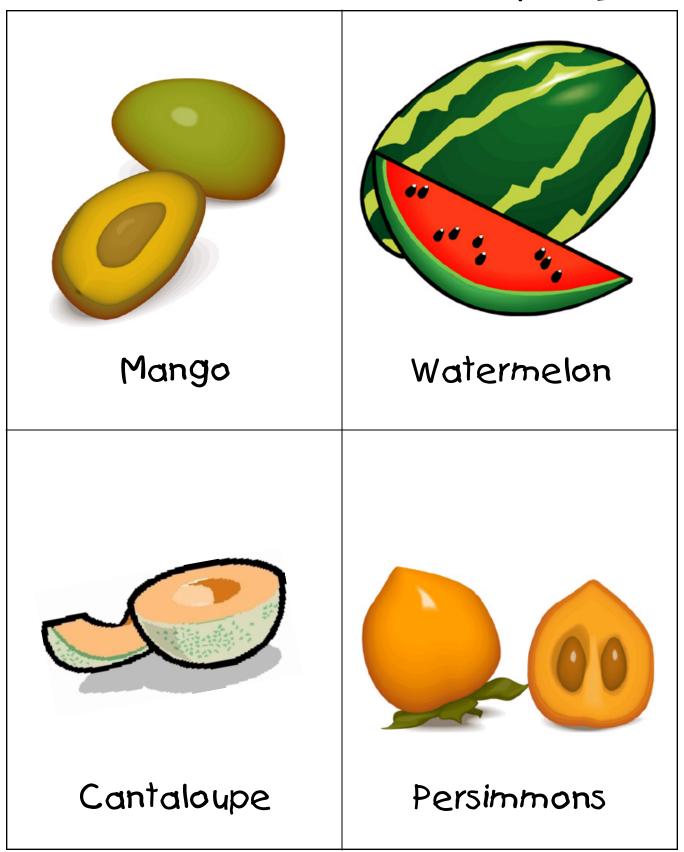
Plums

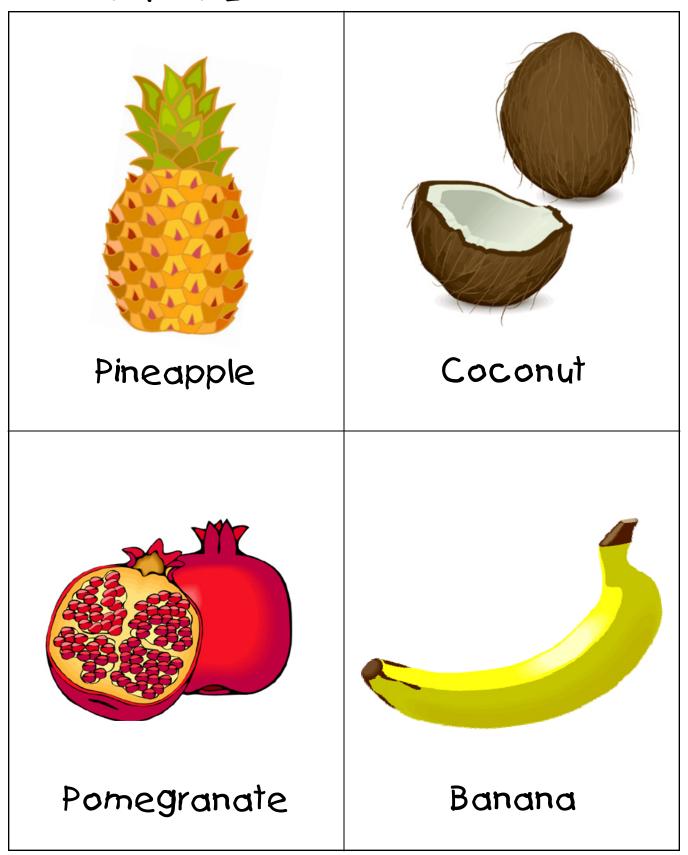
Nectarine





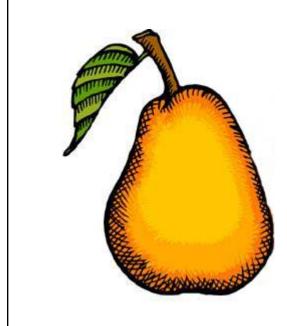
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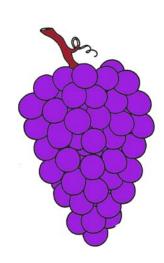
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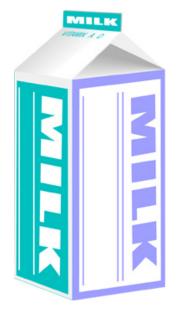
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Pear

Blackberries





Grapes

Whole Milk



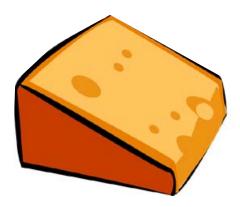
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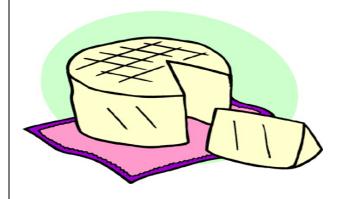
Goat Milk



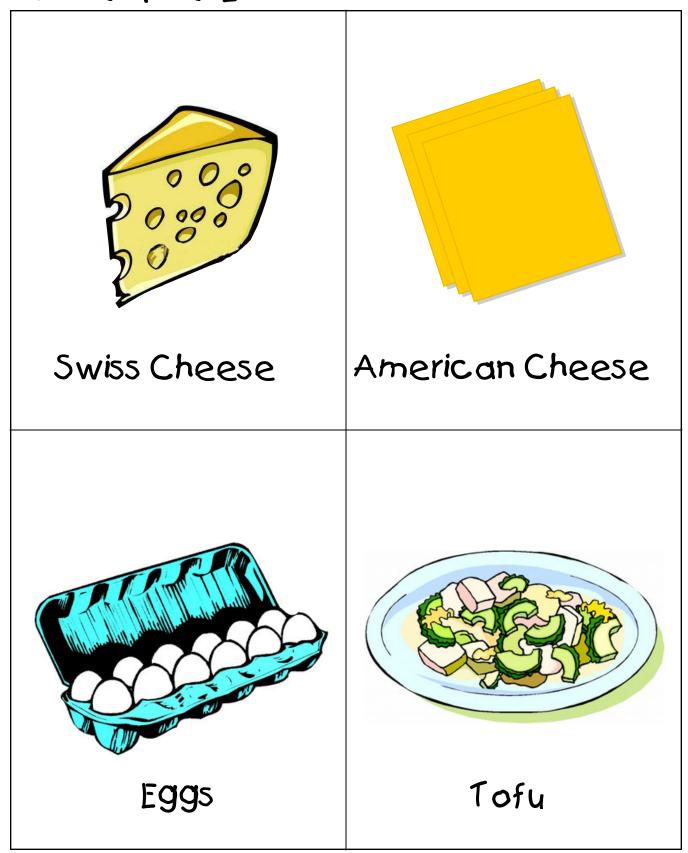
Smoothie

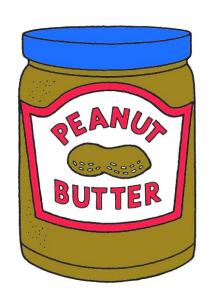


Cheddar Cheese



Jack Cheese

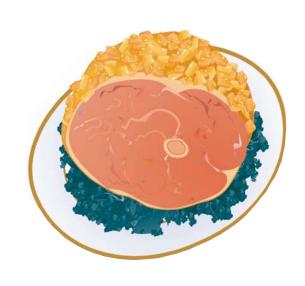




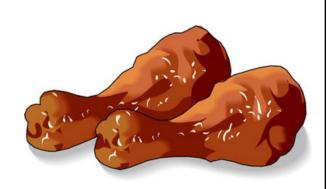
Peanut Butter



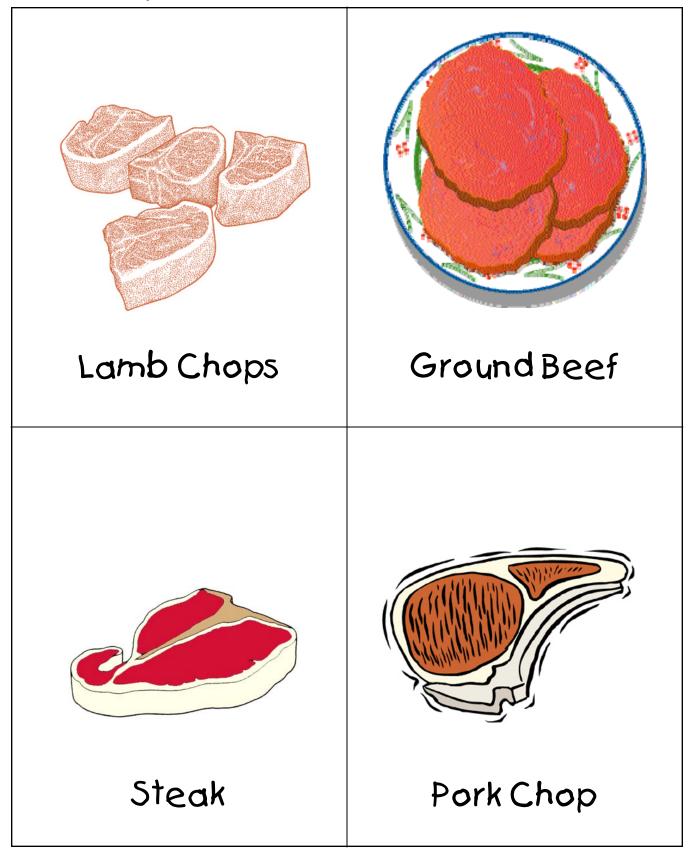
Turkey



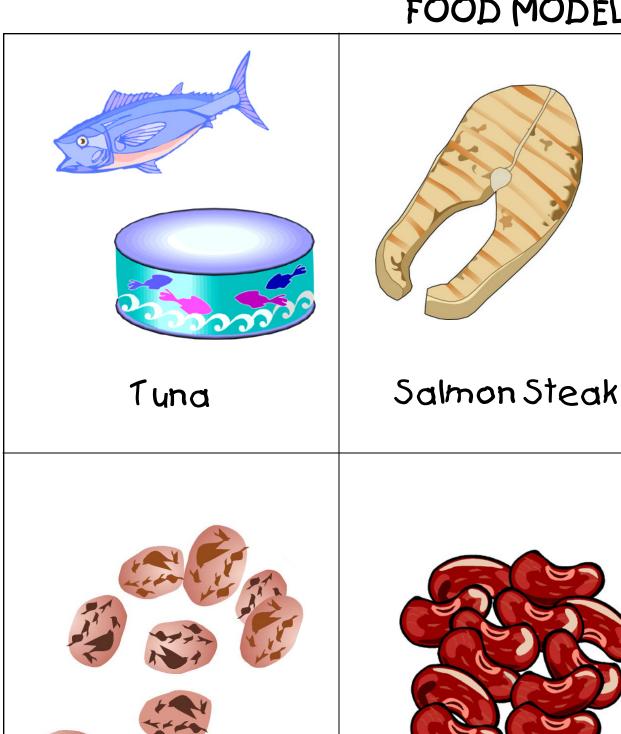
Ham

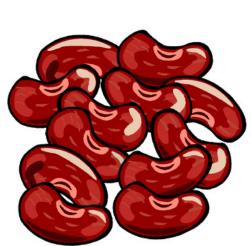


Chicken Legs



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Kidney Beans

Pinto Beans

