INSPIRING KIDS TO EXPLORE AND EXPERIENCE THE WORLD OF FOOD AND ITS SOURCES

TasteWise Kids is dedicated to educating kids of all ages about food and where it comes from, and to increasing their appreciation of fresh foods.

We provide hands-on food education from multiple perspectives:

- nutrition and health
- preparing food to individual taste preference
- farming and the environment
- career opportunities
- social aspects of eating with friends and family

We seek to empower kids to think about food in new ways and to realize that “healthy” food and good-tasting food are not mutually exclusive. We give kids the opportunity to discover for themselves that good taste, nutritious food, and good health go together - naturally. In the 2017-2018 school year we will serve over 3,300 children.

TasteWise Kids follows three fundamental principles in all our work:

Hands-on & "Taste buds-on"

We believe that students learn best when they are able to actively explore and reach their own conclusions through interactive experiences. Therefore, students in our programs learn new concepts and ideas through hands-on activities.

Learn From Experts

We believe that there is great value in students learning directly from experts in the field. Students in our programs learn from local chefs, farmers, and other food professionals, giving them role models in different careers.

Focus on Taste

We believe that it’s important that students learn to enjoy healthy eating. Our programs come from a “food enthusiast” perspective focusing on taste, and the enjoyment of eating new and varied foods with family and friends.

tastewisekids.org
What is Farm to Chef Maryland?
Think Iron Chef + Battle of the Beverages – Maryland style! This one-of-a-kind foodie event is a culinary competition that pairs local farmers with the area’s most talented chefs to create original dishes that highlight the region’s wide abundance of local, fresh ingredients. We also showcase the talent of our local beverage purveyors – wine, beer, spirits, and craft cocktails. This amazing night is the annual fundraiser for the non-profit TasteWise Kids and its signature program, Days of Taste®, a hands-on program that provides elementary school children with an introduction to the basic elements of taste, the importance of fresh food, and teaches them how food travels from farm to table.

What is the event like?
Thirty local chefs from top restaurants are each paired before the event with a local farm. The chef works closely with the farm and creates an innovative dish using the farm’s product as the featured ingredient. As you wander from table to table, farmers and chefs will guide you through their mouthwatering dishes and at the end you get to cast your vote for a Peoples Choice award! Quench your thirst with unlimited local beer, wine and cocktails by top mixologists from the Baltimore Bartenders Guild. Mixologists will be contending for the Best Beverage of the night award by creating craft cocktails using local spirits and ingredients from participating farms.

In addition, invited judges have the coveted task of tasting all of the Chef’s creations and choosing the tastiest and most creative dishes in three categories: sweet, savory and vegetarian. A People’s Choice award will be based on the guests’ votes. The evening will also include an amazing food-lovers raffle that includes culinary classes, wine dinners and a “Year of Dining”- gift cards to 12 of the best restaurants in town.

Event Logistics
Date: Monday, September 24th, 2018 6:30pm – 9:00pm
Location: The Assembly Room (theassemblyroombaltimore.com)

Event website for more information and to buy tickets: www.farmtochefMD.com
## TasteWise Kids Event Sponsorships

### Centerpiece - $10,000
- Private catered dinner for 10 at Starbright Farm with a tour of One Straw Farm
- Judge’s position at Farm to Chef
- 20 tickets to the event
- Logo on all publicity materials as “PRESENTING SPONSOR”
- Acknowledgement from podium at the event
- Link to company’s website from Farm to Chef website
- Prominent signage at event
- Exposure on social media sites
- Early admission to Farm to Chef

### Platinum Plate - $5,000
- Special “Meet the Chef” dinner for four at a Farm to Chef restaurant
- Private cocktail class
- 12 tickets to the event
- Table in the VIP area
- Logo on all publicity materials
- Acknowledgement from podium at the event
- Link to company’s website from Farm to Chef website
- Prominent signage at the event
- Exposure on social media sites
- Early admission to Farm to Chef

### Gold Knife - $2,500
- Private cooking lesson for four
- 8 tickets to the event
- Table in VIP area
- Logo on all print materials
- Acknowledgment from podium at the event
- Link to company’s website from Farm to Chef website
- Prominent signage at the event
- Exposure on social media sites
- Early admission to Farm to Chef

### Silver Fork - $1,000
- Signed recipe from a Farm to Chef restaurant
- 4 tickets to the event
- Access to VIP area
- Acknowledgement from podium at the event
- Company’s website listed on Farm to Chef website
- Prominent signage at the event
- Early admission to Farm to Chef

### Bronze Spoon - $500
- 2 tickets to the event
- Access to VIP area
- Acknowledgement from podium at the event
- Company’s website listed on Farm to Chef website
- Prominent signage at the event
- Early admission to Farm to Chef

[tastewiseforphilms.org](http://tastewiseforphilms.org)
In our signature program Days of Taste®, 4th graders learn about the elements of taste and the journey of food from farm to table. The Days of Taste program was originally developed by The American Institute of Wine & Food (AIWF), a national organization. We launched Days of Taste® in the Baltimore area in 1998 and have since served over 20,000 children.

Day 1: Taste Basics

In the classroom, students do hands-on (and “taste buds-on”) activities led by a local professional chef. They evaluate diverse foods and experience the four traditional elements of taste – salty, sour, bitter and sweet. The concept of balance in foods, for good nutrition and good taste, is introduced.

Day 2: Farm Trip

Students visit a nearby working farm. Guided by the farmer, students see first-hand how vegetables are grown, how animals are raised, and how the food is prepared for delivery to area farmers markets.

Day 3: Salad Prep

Back in the classroom with the help of the local professional chef, students make their own farm-fresh salad and vinaigrette dressing using seasonal vegetables and fruit, and continue learning how to balance ingredients.
"I thought broccoli came from a factory."
- Days of Taste® student

"Did you know you can make your own salad dressing?"
- Days of Taste® student

"We all eat differently. The program changed our entire family’s life."
- Days of Taste® parent

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Days of Taste was awesome because I learned new things that I didn’t know before and I got to try cool foods. My favorite day was day 2 because we got to visit Third Way Farm. I loved visiting the farm because I learned new things I didn’t know before. For example, I learned that basil helps tomatoes not get eaten by bugs. Another thing I learned was that microgreens are very nutritious. Thank you so much for letting us have Days of Taste.
# Baltimore City
- Barclay
- Commodore John Rodgers
- Dickey Hill
- Furley
- Govans
- Guilford
- Henderson Hopkins
- John Rurah
- Kipp
- Margaret Brent
- Midtown Academy
- Mt. Washington
- Patterson Park Public Charter
- Thomas Johnson
- Tunbridge Public Charter
- Waverly

# Baltimore County
- Fort Garrison
- Hampton
- Hillcrest
- Owings Mills
- Summit Park

# Howard County
- Bellows Springs
- Bryant Woods
- Clemens Crossing
- Deep Run
- Ducketts Lane
- Gorman Crossing
- Guilford
- Jeffers Hill
- Manor Woods
- Pointers Run
- Running Brook
- Swansfield
- Talbott Springs
- Thunder Hill
- Triadelphia Ridge
- West Friendship
- Worthington

# Harford County
- Bakerfield
- Church Creek
- Churchville
- Emmorton
- Halls Cross Roads
- Havre de Grace
- Hickory
- North Harford
- Ring Factory
2017-2018 CHEFS

- George Batlas (Manor Tavern)
- Antonio Burell (Petit Louis Bistro Columbia)
- Bryan Boessel (One Main)
- Jim DeChiara (Centre Park Grill)
- Casey Donovan (The Baltimore Ravens)
- Jerry Edwards (Chef’s Expressions)
- Barry Fleischmann (Scratch Mill Kitchen)
- Jenny Gaintner (Harryman House)
- Chad Gauss (La Food Marketa)
- Sean Gomez (Pairings Bistro)
- Mickey Graham (Stella Notte)
- Therese Harding (The Classic Catering People)
- Robbin Haas (Birroteca)
- Dustin Heflin (Baldwin’s Station)
- Keith Holsey (Portalli’s)
- Jon Kohler (Pairings Bistro)
- Sandy Lawler (Sandy’s Feast)
- James Lewandowski (Cinghiale)
- Mile Montezuma (Cafe Azafran)
- Tenille Moore (The Baltimore Ravens)
- Susan Muldoon (The Vandiver Inn)
- Nona Nielsen-Parker (Atwater’s)
- Jerry Pellegrino (Schola)
- Karl Preshoot (Food Plenty)
- Kristina Sciarra (Laurrapin Grille)
- John Shields (Gertrude’s at the BMA)
- Dave Sherman (Ground & Griddled)
- Nacho Sotillo (Alma Cocina Latina)
- Dave Thomas (Ida B’s)
- Josh Vecchiolla (Towson Tavern)
- Chris Voci (Alexandra’s)
- John Walsh (The Classic Catering People)
- Keith Watson (Dandelion Bakery & Bistro)
- Dan Wecker (Elkridge Furnace Inn)
- Doug Wetzel (Gertrude’s at the BMA)
- Thomas Zippelli (The Turn House)
2017-2018 FARMS

- Baltimore County Agricultural Center (Baltimore Co)
- Brad’s Produce (Harford Co)
- Buppert’s Farm (Carroll Co)
- Evermore Farm (Carroll Co)
- Food Systems Lab @ Cylburn (Baltimore City)
- Grand View Farm (Harford Co)
- Great Kids Farm (Baltimore Co)
- Karma Farm (Baltimore Co)
- Mary’s Land Farm (Howard Co)
- Myrtle Woods Farm (Howard Co)
- One Straw Farm (Baltimore Co)
- Quigley Farm (Harford Co)
- Real Food Farm (Baltimore City)
- Third Way Farm (Harford Co)
- TLV Tree Farm (Howard Co)
FUNDERS

- 32nd Street Farmers Market
- Baltimore Community Foundation Quality Of Life Giving Circle
- Harford County Government Division of Agriculture
- Harford County Women’s Giving Circle
- Howard County Economic Development Authority
- Howard County Farm Bureau
- Howard County Medical Society
- Howard County General
- Johns Hopkins Medicine
- Kiwanis Club of Ellicott City
- Laurrapin Grille
- Maryland Agricultural Education Foundation
- Michele’s Granola/Give One For Good Food
- QED Systems
- The Coastal Companies
- The Helen J. Serini Foundation
- The Horizon Foundation
- The Baltimore Ravens
- The Links

COLLABORATORS

- Harford County Public School System
- Baltimore City Food PAC
- Baltimore City Public Schools Food & Nutrition Department
- Baltimore County Public Schools
- Howard County Leadership Essentials Program
- Howard County Master Gardeners
- Baltimore City Food PAC
- Healthy Harford
- Howard County Local Health Improvement Coalition
- Howard County Public School System
- Howard County–Our Environment in Our Hands Program
- Strong City Baltimore
- Restaurant Association of Maryland

IN-KIND DONORS

- Atwater’s
- Chef’s Expressions
- The Classic Catering People
- The Roving Radish
- Vann’s Spices