

Farm to Table

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OBJECTIVE

To create a new, interactive exhibit that will:

- Be story driven
- Encourage interaction between child and adult
- Promote hands on learning in alignment with the museum goals and standards
- Make use of current exhibit structures
- Fit in the allotted space

CLIENT

The Discovery Center at Murfree Springs

HIGH CONCEPT (STORY)

Where does our food come from? Visit our Farm to Table exhibit and see! There are plenty of fruits and vegetables to plant and harvest in the garden that can either be sold at the Farmer's Market or prepared in the outdoor kitchen. This hand-on exhibit allows guests to manipulate food in different ways to learn more about how food starts at the farm and ends up on our tables.

EXHIBIT COMPONENTS

Garden Area: There are several different types of fruit and vegetables to plant and harvest in the community garden. Some foods sprout from the ground, some grow on bushes and trees, while others thrive in garden beds. The different methods of growth and harvest not only demonstrate where different foods come from, but also inspire guests with ways that they can grow their own food at home. With a plethora of manipulatives and a variety of planting activities, the community garden provides several learning opportunities that will keep little hands busy. (See sample exhibits at [Mighty Children's Museum](#), [Virginia Discovery Museum](#), and [Port Discovery Children's Museum](#))

Farmer's Market: Farmer's Markets are a wonderful place to sell extra crops. Here, farmers will stock their fruit stand with their extra produce. They will also have to decide on how to price each of their crops. Shoppers can browse the available selections, even using the produce scale to check the weight of different items. Then it's time to load up the conveyor belt to make a purchase. The cashier can ring up purchases on the cash register or use mental math to determine a final total. These crops can either be turned into seeds and replanted in the garden or taken to the outdoor kitchen where they are prepared into a delicious meal.

Outdoor Kitchen: The newly renovated, Outdoor Kitchen is where guests can transform the harvested crops into healthy and delectable meals. The large bar table looks right into the kitchen so adults can watch their tiny chefs at work. This kitchen is stocked with kitchen staples

like butter, flour, sugar, and eggs as well as all the utensils necessary for cooking. Guests can create their own recipes using the ingredients from the garden and kitchen, or they can follow the pre-made visual recipe cards. Then, it's bon appetite! Guests can serve their meals to their adults through the window, share them with friends, or savory them by themselves. After all, working in the garden and then cooking up a meal would work up quite the appetite!

TARGETTED SKILLS

- Counting
- Sorting
- Weighing
- Adding
- Measuring
- Following multi-step directions
- Economics
- Large and fine motor movement
- Taking turns
- Cooperative play
- Imaginative play

