

PIZZA FARM

Register Now!

March 29 - 31, 2016

9 a.m. - 2 p.m.

(two-hour slots available)

Atlanta State Farmers Market

Forest Park, GA

Bring your 4th and 5th grade classes to the UGA Pizza Farm for **fun, food and fitness.**

herbs & vegetables

To make pizza sauce, the ingredients first need to be planted and grown.

dairy

The milk we drink is produced by dairy cows and is fermented to make cheese for pizza.

wheat

Flour for the pizza dough is made by planting, harvesting and milling wheat kernels.

meats

Common pizza toppings, like pepperoni and sausage, come from cattle, pigs and chickens.

MyPlate

A balanced meal needs healthy amounts of fruits, vegetables, grains, proteins and dairy.

get moving!

Sixty minutes of activity for five days a week helps you stay healthy.



Registration now open!

Free for students

\$20 registration per classroom

Students rotate among pizza-themed stations

ALL participants receive a pizza lunch

Teachers receive resources and curriculum designed to keep the Pizza Farm

alive in the classroom. (Meeting over 50 Georgia Standards of Excellence, including English Language Arts, Math and Science)

For more information, please visit ugapizzafarm.com or call Beth Horne at (770) 228-7214.