

# Making a Difference

## Path to the Plate - Lubbock County 2018

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### Relevance

In Texas, there are 242,000 farm operations utilizing over 130 million acres. Myths and misinformation about food production and the effect that has on our health is emerging ever-quickly through social media and other sources. This misinformation leads to a misunderstanding of our agricultural systems as well as the positive connection they have to our health. The goal of the Path to the Plate program is for all Texans to make informed decisions related to the food they eat based on truthful, relevant and accurate information.

### Response

Lubbock County AgriLife Extension conducts several Agricultural literacy programs for youth; however, there are no programs for teachers. With that in mind my Path to the Plate task force wanted to offer an Ag literacy program for teachers. The main objective was to educate the teachers about agriculture and health, so informed decisions could be made regarding the food they eat. Another objective was to give them research-based information to dispel myths and promote trusts, as well as educate the uninformed consumer regarding agriculture and health. I began by developing a Facebook page entitled “Lubbock County Path to the Plate”. Educational information as well as videos continue to be posted to this page on a regular basis for their use. I also developed an email list of area school teachers in order to send them factsheets and agricultural information. The Facebook page was promoted through social media as well as email blasts, mass media and the Lubbock County AgriLife Extension web-site. An Ag tour was scheduled for July 19<sup>th</sup>. Ten teachers signed up for the tour. The tours consisted of the following: The Orchard, Blue Sky Dairy and Pheasant Ridge Winery. After the tour, we moved to the classroom at the Texas Tech Animal and Food Science Building where participants learned about GMO’s, Beef Industry, Swine Industry, Food Labeling and toured the meats lab.



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### Results

1 After participating in the Path to the Plate, do you . . .	Yes	Not Really	No
	Better understand the connection between agriculture and health?	10	
Better understand the path food production takes to get to our plate?	10		
Better understand the importance and nutritional value of various foods?	10		
Better understand the way farmers and ranchers produce the food that we eat?	10		
Better understand the value of agriculture and how it is important in daily life?	10		

## 2. What has been the most important thing you have learned at the Path to the Plate Workshop?

- a. Better understanding of GMO's
- b. Better understanding the meat industry and the process of how things work
- c. Learning about nutritional information on beef with misconceptions for beef and pork
- d. Enjoyed the dairy, wine and apple trips
- e. Impressed with Robert Scott's planning for this workshop
- f. Variety of exposure to different types of agriculture
- g. Tours REALLY provided hands-on and eye-opening experiences; made it real
- h. Dr. Hale and Robert Scott were both personable and informative
- i. Media and advertising are doing a lot of damage to Ag
- j. Loved the Tech classroom; hot; was GREAT!
- k. Leaned there are misconceptions about agriculture and its products
- l. Learned how to help kids understand agriculture and how it affects them



## 4. Do you plan on using today's information in your classroom?

- Yes – 10 responses

## 5. What would you suggest to improve this or future programs, *i.e.*, dates, topics, location, etc.

- a. End of June would be better
- b. Increase to 8 hours of Personal Development
- c. Go from 8:00 am to 5:00 pm with 1.5 hours for lunch break is normal
- d. Either Tuesday or Wednesday would be the better day of the week
- e. Keep lunch independent
- f. Love the idea of having certificates for morning (4 hours) or afternoon (4 hours) so people could do one or the other, if needed
- g. Would like to have more real-world, hands-on curriculum as a take away
- h. Great information from farmers BUT need to tie-in as a teacher for the classroom. This is MUCH NEEDED!
- i. This was great. Keep it up!
- j. Water throughout the day would have been nice as it was so hot
- k. Morning was good, but hot (which you can't help) and no place to sit
- l. The Tech tours and classroom/speakers were awesome!
- m. Would definitely come again. Great Job!!

### Future Programming

Plans for the next Path to the Plate teachers' program are in the process. The date for the 2019 program has been set for June 26<sup>th</sup> and will offer eight Professional development hours for the training. The program will continue to focus on Agriculture products grown on the South Plains.

### Acknowledgments

Special thanks to the following presenters and volunteers for their time and expertise. The Orchard, Owner- Tucker Crawford, Blue Sky Dairy, Manager- David Christofer, Pheasant Ridge Winery, Owner- Bobby Cox, Texas Tech Animal and Food Science, Dr. Jourdan Bell, Assistant Professor and Extension Agronomist, Dr. Dan Hale, Professor and Extension Meats Specialist, Brandon Gunn, Executive Vice President- Texas Pork Producers Association

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