

The ĀINA In Schools Agricultural Literacy Component introduces students to where their food comes from and who grows their food. Activities may include field trips to farms, lo'i loko i'a, farmers' markets, grocery stores and restaurants, as well as classroom visits by farmers, chefs, and other food producers. These activities give students a taste of where fresh, local food comes from, and how it can be made into a delicious "close to the source" meal or snack. These experiences also give students an introduction to career paths in agriculture and the culinary arts.

FARMS TO VISIT

Many O'ahu fa'ams, lo'i kalo, and loko i'a are available to host schools for educational field trips. Please see kokuahawaiifoundation.org/fieldtrips for a complete list of farm field trip sites and our "Farm Field Trip Resource Guide" on kokuahawaiifoundation.org/aina for more information on planning and funding field trips.

Mokihana Farm, Hale'iwa

808-271-0312, kuuhomeloi@yahoo.com

Students get to experience working on a kalo farm, pounding taro, weaving lauhala bracelets and more. Field trips can be customized to your teaching goals.

Hoa 'Āina O Mākaha, Mākaha

hoainaomakaha.org

The Ke Ala Program for visiting schools focuses on supporting family, community self reliance and peace on the Wai'anae Coast. Hoa 'Āina o Mākaha helps to rediscover Hawaiian culture, the love for the land, and the love for each other and for the world.

Ho'okua'āina at Kapalai Farms, Maunawili

hookuaaina.org

Ho'okua'āina offers a culture-based organic farming program for families of Windward O'ahu that emphasizes experiential learning, reflection, mentor-based instruction and direct involvement in cultivating community and the abundance of the land. Ho'okua'āina is committed to developing deep relationships among keiki, 'āina, and community. Therefore, multiple visits over the school year are emphasized over one-time field trips.

Ka'ala Farm, Wai'anae, kaala.org

Hands-on experiences teach the importance of aloha 'āina (love, care, and respect for our land). Here, students recognize the integral links between the preservation of the natural environment and the sustenance of human life.



Students take a sensory walk through the gardens of Waihuena Farm.

Kahuku Farms, Kahuku, kahukufarms.com

Take a tractor-pulled wagon ride through one of O'ahu's most beautiful farms and learn about the history, people, and crops of this special place. The tour includes a sampling of farm-grown fruits.

Kahumana Farm, Wai'anae, kahumana.org

While exploring one of Oahu's largest organic farms, students from keiki to college learn about food systems and sustainability with NGSS-aligned curriculum.

Keiki and Plow, Hawai'i Kai, keikiandplow.org

Keiki and Plow's mission is to inspire health, empower children, and connect community through sustainable agriculture. Groups of all ages are welcome to the farm to free play, interact with working farm animals, U-Pick organic produce, and to learn about sustainable farming practices.

Loko Ea Fishpond, Hale'iwa lokoea.org

The Kupuohi Education program teaches students, PreK-12, about sustainability, science, language arts, Hawaiian Culture, land-stewardship with exciting hands-on, experiential activities. Students will be inspired to learn about and to care for their environment while developing their sense of place.

‘ĀINA Agricultural Literacy Partners



FARMS TO VISIT, continued:

MA‘O Organic Farms, Wai‘anae, maoorganicfarms.org

The MA‘O Farm to Fork program connects students to the ‘āina with hands-on activities, fresh food tastings, a tour of the 24-acre farm, and a lesson about healthy, organic, and local food.

Mari’s Gardens, Mililani, marisgardens.com

Students explore a variety of organic, hydroponically grown produce items at Mari’s Gardens. The farm is also a nursery for landscaping plants.

Nā Mea Kūpono, Hale‘iwa, [facebook.com/NaMeaKupono/](https://www.facebook.com/NaMeaKupono/)

Nā Mea Kūpono is a working wetland taro farm that also offers tours as well as a one of a kind, hands-on experience.

Paepae O He‘eia, He‘eia, paepaeoheeia.org

School visits to this 88-acre fishpond participate in service learning aimed at sharing ways our Hawaiian ancestors cared for this special place, and learn of the storied landscape surrounding the fishpond in mo‘olelo (stories) about the He‘eia ahupua‘a and Ko‘olaupoko.

Waihuena Farm, Hale‘iwa, waihuenafarm.com

Students go on a sensory walk through the herb garden, fruit orchard, and plant nursery. Students visit the taro garden and enjoy a fresh fruit or veggie snack upon availability.

Waikalua Loko I‘a, Kāne‘ohe, waikalualokofishpond.org

Waikalua is a vibrant and active fishpond that allows the classroom to come to life and students witness the interdependence and roles that exist in the ahupua‘a.



Clockwise from top left: Composting turns waste into a resource. Keiki sample freshly pounded pa‘i ‘ai at a ku‘i a‘i practitioner visit. Students taste fresh, sweet tomatoes and experience hydroponically grown lettuce at ‘ĀINA Farm Field Trips around O‘ahu.

‘ĀINA FARMER AND CHEF VISITS AND KU‘I ‘AI DEMONSTRATIONS

A typical farmer or chef visit includes a discussion of the speaker’s life and career path, what a day is like on the farm or in the restaurant, a food tasting or cooking demonstration, and question and answer time. A ku‘i ‘ai practitioner visit is a great extension learning opportunity of the ‘ĀINA In Schools Grade 4 Hawaiian Garden Curriculum. A ku‘i ‘ai practitioner visit includes a ku‘i ‘ai demonstration and tasting.

The farmers and chefs listed below are some of the individuals who have previously shared their expertise with ‘ĀINA schools. Teachers, please contact Kōkua Hawai‘i Foundation Staff at aina@kokuahawaiifoundation.org with questions and to be connected with a current local chef, farmer, or practitioner partner.



Shin Ho at a farmer visit to Lā‘ie Elementary School.

RECENT ‘ĀINA FARMER & CHEF PARTNERS INCLUDE:

Shana Arnold, D’lish by the Beach; **Willie Barrera**, ‘Iwa Eats; **Lamont Brown**, Maya’s Tapas & Wine; **Dave Burlew**, Mālama ‘Āina Organic Farm; **Dave Caldiero & Ed Kenny**, TOWN, Kaimukī Superette, and Mud Hen Water; **Maria Carl**, 21 Degrees Estate; **Sean Congdon**, Cut Cuisine; **Kai Cowell**, Ka‘iulani Spices; **Shin Ho**, Ho Farms; **Meleana Judd**, Waihuena Farm; **Kathy Maddux**, Mohala Farms; **Tiffanie Masutami & Chris Okuhara**; La Tour Cafe; **Hayley Miyaoka**, Go Farm; **Mark Noguchi**, The Pili Group; **Susan Prior**, The Country Eatery; **Nina Pullella**, Nina Cucina Hawai‘i; **Shota Terai**, Peace Cafe; **Matt Young**, Hula Grill



Dave Caldiero making fresh mozzarella with Waikīkī School 2nd graders.