

Restaurant Agricultural Manager

You are responsible for the Agriculture in the Restaurant Area. You will oversee the development of the crops in the hydroponic aquaculture system (plants that grow in water instead of soil).

1. Water Test Experiment

Read the Water Test Experiment manual. Become familiar with the experiment procedure and the materials that you will be using.

2. Test the Water

Test the water by following the directions carefully. You can test the water from any of the plant containers on the lower two shelves that are growing plants. Begin the water test when you are ready. **Log your results on the water test research sheet.**

3. Plant

You will be planting 3 new plants today. You can plant in the containers with your school's name and date on it. All your planting materials are in your work area in the folder on the shelf. Follow these steps:

- a) Put the baskets in the container marked with your school's name and date. Place a dome cover over each plant.
- b) Make sure there is enough water in the container. Fill it with water, if needed, using the watering can.
- c) Make sure the cord that is connected to the bowl is plugged into the back of the container and that the power cord is plugged in.

4. Measure Crops

Measure the height of the crops on the lower two shelves, shelves B & C. Record their height on your **Agricultural Manager Log sheet**.

5. Add Water

On the lower two shelves: if the **Add Water** indicator light is blinking, use the watering can and carefully add water to the hydroponic container to the water level line. The light will stop blinking when enough water has been added. Record the container you watered on the Log Sheet.

6. Lavender

If the lavender is ready, gently pick off a small amount of the purple **lavender flower** from the lavender container, put it in a baggie and bring it to Lab Works. They will use this in the hand sanitizer that they are making today.

7. Complimentary Herbs

Adults may take a cutting of grown herbs from the containers if there are any. Let the adult take off or cut what they would like and put it in a baggie for them.

8. Assist Customers

When you have completed your work and completed your research sheet and log, assist customers with purchasing food items, and help keep the restaurant neat and clean.

9. Clean Up

Assist with business clean up at the end of the day.