

FEAST FOOD EDUCATION AND SUSTAINABILITY TRAINING

LESSON
SEVEN



LESSON 7: FINALISING THE RECIPE





WELCOME TO LESSON 7 OF THE FEAST PROGRAM!

- Allocated time: 45 minutes
- Resources required:
 Internet access including Youtube and Student
 Resources electronic or paper
 Link: https://education.ozharvest.org/student-resources/
- Now it's time to bring our recipe to life. In this lesson we will finalise our chosen recipe ready to be published in our school cookbook.



ACTIVITY 1: DESIGNING YOUR FEAST RECIPE





Now it's time to design your favourite recipe. Start by answering the questions on this page, or in the Student Resource:

Dream Possible Solution, Page 9 and 10.

Download document at https://education.ozharvest.org/student-resources/

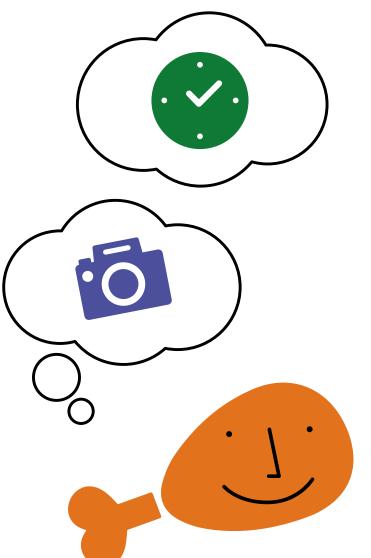
M/hat inar	odianta ara raquirada
• vvnat ingr	edients are required?
. What equ	ipment is needed for the recipe?
	L
. What is the	ne best way to explain the cooking procedures?
• vvhat ima	ges do you need?
P \A/:II	
	se hand-drawn illustrations, photography, or video to help explain procedures
and show th	ne food involved?



ACTIVITY 1: DESIGNING YOUR FEAST RECIPE







• What technology is needed for the design?	
What messages and information do you need to help educate and inspire others	
o eat healthy and reduce food waste?	
How long do you need to design and produce the recipe?	
• What safety procedures are you going to include?	
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ACTIVITY 2: DRAFT THE RECIPE





- Let's bring your recipe to life so it can be included in the School Cookbook.
- Begin drafting your chosen recipe by writing the full list of ingredients, equipment and steps involved to create the recipe using the template provided on page 4 and 5, or in the Student Resource: Deliver your solution list ingredients and equipment, Page 13 and Student Resource: Deliver your solution: Steps to Create Recipe, Page 14.

Download document at https://education.ozharvest.org/student-resources/

■ Looking for inspiration? Check out great examples of other school cookbooks.

Link: https://education.ozharvest.org/schools-cookbook/

WRITE THE FULL LIST OF INGREDIENTS AND EQUIPMENT USED IN THE RECIPE. MAKE SURE YOU INCLUDE ALL THE QUANTITIES.

EQUIPMENT	

ACTIVITY 2: DRAFT THE RECIPE





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0-	5	

→ Write down all the steps involved to create the recipe.

ACTIVITY 3: FINAL RECIPE WRITE UP





- Now that you have drafted the steps, let's begin developing the recipe that will be published in the school cookbook to educate others about healthy eating and stopping food waste.
- Don't forget to mention how your recipe addresses food waste and healthy eating.

This could include information like:

- It contains one of the top 5 wasted foods
 Link: Woolworths (2021), Top five wasted foods. https://www.woolworths.com.au/shop/discover/food-savers/top-5-wasted-household-food-items
- You have used a range of healthy ingredients, including fruits or vegetables
- You have considered the amount of people it will be for so that you have not over ordered
- You have left the skin on the fruits or vegetables so that they can be eaten and not wasted. The skin also contains lots of vitamins *Remember to share your responses with your class or at home with a family member they may have some interesting facts to add.
- Make your own recipe using the template on the next page, or write your recipe in the **Student Resource: Deliver your solution**, Page 17 template.

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ACTIVITY 3: FINAL RECIPE WRITE UP





RECIPE NAME	PROCEDURE
CREATED BY	
Prep time Cook time Serves	
INGREDIENTS	
EQUIPMENT	HOW DOES THE RECIPE ADDRESS FOOD WASTE AND HEALTHY EATING?

ACTIVITY 4: SHARING YOUR RECIPE



CONGRATULATIONS! YOU HAVE DONE A FANTASTIC JOB FINALISING YOUR RECIPE!

- Now it's time to share your recipe with your teacher on your school's digital platform or send your final recipe to your teacher via email.
- This is an important step for your teacher to develop a school cookbook!
- OzHarvest would also be delighted to see your final recipe. With adult permission please email your finished recipe to feast@ozharvest.org

