

Teacher portal <https://education.ozharvest.org/teacher-resources/>

Teaching Tab Content

1. Unit of Work

- Introduction and information about OzHarvest
- Solution Fluency – the pedagogical approach behind FEAST
- How to implement the program
- Assessment rubrics
- FAQ
- Factsheets on food waste, ecological footprint, healthy eating, food safety, food hygiene
- Australian Curriculum and State Syllabus alignment
- Reference list

2. STEM Lesson Plans

- Unit overview and assessment
- Adjustments, learning goals and vocabulary
- Online resources
- Learning sequence – lesson content for theory and practical lessons

3. Student Resources

Student worksheets as a single booklet

4. Teacher Answers

Student worksheets as a single booklet with suggested answers

5. Optional Learning Experiences

Additional activities on Healthy Eating, Sustainability and STEM

6. Recipe Template

Simple recipe template for students to fill in

Practical Tab Content

1. Student Role Template

Identified roles to facilitate student group work

2. Handwashing Poster

Hand washing steps for safe food handling

3. Practical Guide

- FEAST risk assessment checklist
- Risk assessment – steps, matrix and priority
- Checking allergies, intolerances or dietary requirements
- General food safety tips
- General knife safety tips
- Food cost saving tips
- Food waste reduction tips
- Preparation for before/ during/ after sessions
- Cold recipes – shopping list and equipment
- Hot recipes – shopping list and equipment

4. Cold recipes

10 cold recipes and safety instructions

5. Hot recipes

10 hot recipes and safety instructions

Online Learning Tab Content

1. Teacher instructions

Suggestions and considerations for incorporating the FEAST theory lessons into a remote learning program

2. Lessons 1-8

8 separate lesson documents with additional instructions and links to allow students to complete the FEAST theory program independently.

3. **Practical Learning**

Suggestions and considerations for incorporating cooking activities into a remote learning program

Student Portal <https://education.ozharvest.org/student-resources/>

Theory Tab Content

1. **Student Resources**

Student worksheets as a single booklet

2. **Recipe Template**

Simple recipe template for students to fill in

3. **Optional Learning Experiences**

Additional activities on Healthy Eating, Sustainability and STEM

Practical Tab Content

1. **Cold Recipes**

10 cold recipes and safety instructions

2. **Hot Recipes**

10 hot recipes and safety instructions

Online Learning Tab Content

Lessons 1-8

8 separate lesson documents with additional instructions and links to allow students to complete the FEAST theory program independently.

More resources can be found at [Free Resources | FEAST OzHarvest](#)

For additional support please contact feast@ozharvest.org.