

Classroom activities

Stage two / Lesson four



Learning Outcomes

A student:

- **PHS2.12** Discusses the factors influencing personal health choices.
- **EN2-10C** Thinks imaginatively, creatively and interpretively about information, ideas and texts when responding to and composing texts.



Resources and Preparation

Resources

- Access to interactive whiteboard, internet enabled TV, laptop or desktop computer.
- Permission slip for tasting activities (a modifiable one is available at www.fruitandvegmonth.com.au).
- Food preparation equipment and ingredients as per chosen recipe/s – 1 set per cooking group.
- Recipe sheets and videos – Cheese, Tomato and Spinach Pockets AND/OR Layered Yoghurt and Fruit Crumble – access via www.fruitandvegmonth.com.au
- Parent helpers – to prepare chopped and sliced ingredients prior to class, if needed.
- Parent helpers – to assist during lesson, if needed.
- Serving dishes and utensils.
- Small containers and cutlery to be sent in from home – 1 set per student (to minimise use of single use items).
- Aprons to be sent in from home – 1 per student.
- Workbooks.
- Pencils for writing, drawing and colouring.

Resources and Preparation continued >

Eat More Fruit & Veg

Students prepare and eat a snack containing fruit and/or vegetables.

Introduction (5 mins)

- Revise knowledge about fruit and vegetables from earlier lessons. Prompt discussion around the need for Australians to eat more fruit and vegetables. Advise students that they will be putting this knowledge into practice by preparing and eating a simple, but tasty, snack recipe/s that includes fruit or vegetables.

Activity (60 mins)

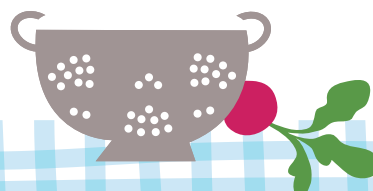
1. Watch recipe video/s.
2. Provide each student with a copy of the recipe they will be preparing.
3. Students are divided into small groups (approximately 3–4 students) to prepare the recipe/s. Place one parent helper, if available, with each group.
4. Students place finished dish/es onto serving dishes and clean up.
5. Students, teacher and parent helpers sit down to eat.
6. Promote discussion on the various experiential elements of eating the dish/es – taste, texture, appearance and smell. Encourage discussion on the effect of incorporating plenty of fruit and/or vegetables into the dish/es.



Conclusion (15 mins)

In their workbooks, students develop a draft of a poster to encourage people to buy the snack they have just made and tasted (or their favourite of the snacks if more than one was undertaken in the class). Students can choose to develop the poster for a school canteen, cafe or restaurant.

Eat More Fruit & Veg activity continued >



Classroom activities

Stage two / Lesson four continued

Preparation

2–3 weeks prior to lesson:

- organise class helpers.
- develop a list of supplies needed and request donations/funding as needed.
- send permission form home.
- advise parents that they will need to send in containers, cutlery and an apron for the lesson.
- undertake a WHS risk assessment for food preparation and tasting, according to your school policy.

1 week prior to lesson:

- check permission slip returns.
- source equipment.

1–2 days prior to lesson:

- source the ingredients.
- remind parents to send in containers, cutlery and an apron.

Prior to lesson:

- photocopy recipe sheets – 1 per student.
- prepare ingredients, as needed.
- access recipe video/s ready for viewing.
- ensure students have washed hands. Allow extra time if this task is going to be included in the lesson.

Duration | 80 minutes

Time lesson for prior to morning tea or home time.

Assessment

- For:** Student contribution to class discussions.
- As:** Student contributes to food preparation tasks. Student identifies experiential benefits of eating fruit and/or vegetables in the snack (e.g. taste, texture, appearance, smell).
- Of:** Quality of student work.

Differentiation

- Extend:** Students write a recipe that modifies an existing snack to incorporate more fruit and vegetables. Students undertake later stage activity.
- Simplify:** Students undertake task in mixed ability groups. Students undertake task with assistance. Students complete earlier stage activity.

School/Home Link

Photos of the students cooking can be published in the school newsletter. Students take a copy of the recipe home and can cook it for their family.

