

Resources	Explanation
Professional Learning Program	<p>The FEAST Professional Development teacher training informs and educates teachers to deliver the Grade 5 - 6 program. The module embraces the latest interactive teaching and learning approach; Solution Fluency and provides teachers with instructional videos and practical activities to be implemented in the classroom.</p> <p>OzHarvest offers a NSW Education Standards Authority (NESA) accredited 6 hour face-to-face training at the OzHarvest offices. Also on offer is a 3-hour NESA accredited online training module that is flexible, affordable and practical.</p> <p><a href="https://feast.ozharvest.org/event/feast-teacher-training-online">https://feast.ozharvest.org/event/feast-teacher-training-online</a></p>
Caregiver and Volunteer Training	<p>The FEAST volunteer training is available via the online platform Go1. The 2-hour training course ensure all volunteers are confident to assist teachers in the FEAST practical classes and that they have the food safety and hygiene and NSW Health COVID-19 training required.</p>
FEAST Classroom Curriculum Package	<p><b>THEORY LESSON RESOURCES:</b></p> <p><b>Unit of Work</b> - everything required to teach the program including: teacher notes, information about the teaching and learning approach, fact sheets, and curriculum descriptors.</p> <p><b>STEM Lesson Plans</b> - a 10-week guide to help deliver the practical and theory components of the program. Includes <b>OzHarvest video resources library, such as:</b> video describing the charity’s fight on food waste.</p> <p><b>Teacher Check List</b> - handy checklist to make sure you are prepared to deliver FEAST in your school.</p> <p><b>Student Resources</b> - worksheets for students, including a guide for the creation of a School Cookbook (for the creation of recipes that use foods that are otherwise wasted for e.g. F&amp;Vs).</p> <p><b>Teacher Answer Booklet</b> - providing detailed responses to the Student Resources.</p> <p><b>FEAST Optional Learning Experiences</b> - such as - how to promote the School Family Cookbook with a school community book launch, and other sustainable ways to reduce one’s ‘foodprint’.</p> <p><b>FEAST Recipe Template</b>- The FEAST recipe template can be used in the School Cookbook.</p> <p><b>PRACTICAL LESSON RESOURCES:</b></p> <p><b>Student Role Template</b>- Let your Healthy Helpers change roles at every cooking session and use the Student Role Template to keep track.</p>

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**Hand Washing Poster**- Use this poster to teach your students how to wash their hands in a fun and engaging way!

**FEAST Practical Guide** - The Practical Guide includes a detailed Risk Assessment and practical checklists to ensure your cooking classes run smoothly and safely (Refer to Table 3).

**Cold Recipe Booklet** - six FEAST Cold Recipes designed to provide a fun hands-on learning experience.

**Hot Recipe Booklet** - six FEAST Hot Recipes designed to provide a fun hands-on learning experience, while working with heat.

**ONLINE LEARNING – IN RESPONSE TO COVID-19:**

**Teacher Instructions** - learn how to best use these online learning resources and adapt to your students' needs.

**8 Interactive Lessons** - to allow students to complete the theory aspects of the program at home.

**Practical Learning** - download the FEAST Cooking at home considerations to start cooking at home.

**School FEAST awards**- Sent via email to teachers.

**Support** - Online individual support from OzHarvest.

<https://feast.ozharvest.org/shop/viewitem/feast-classroom-curriculum-package>

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Class Kitchen Kit and Apron pack

(i) The FEAST kitchen kit provides enough cooking equipment for a class of 30 students to become immersed in hands-on cooking activities in the classroom. (No kitchen required)

**Classroom Kitchen Kit** Includes:

- Strainers x 3
- Chopping Boards x 12
- Mixing Bowls x 9
- Slotted Turners x 6
- Tea Towels x 12
- Measuring Cups (Set of 4) x 3
- Measuring Spoons (Set of 4) x 3
- Table Forks x 12
- Can Opener x 1
- Rolling Pins x 6
- Box Grater x 3
- Child Friendly Knives x 12
- Tongs x 6
- Mixing Spoons x 6

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<https://feast.ozharvest.org/shop/viewitem/feast-kitchen-kit>

(ii) 30 OzHarvest aprons for students to wear during cooking activities in the classroom. (Optional)

<https://feast.ozharvest.org/shop/viewitem/ozharvest-apron-pack--450--gst-inclusive->

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Electric Frying Pans

6 Electric frying pans per class, so students can make the six hot recipes.

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FEAST at Home

Activities and recipes for parents/caregivers to start cooking with their children at home.

Activities to reduce food waste at home.

Activities and games for the family to engage in, about healthy eating and food waste.

<https://education.ozharvest.org/home-resources/>

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