

Lesson No.	Title	Activities (Theory and Practical)
Lesson 1	The Essential Question and Scenario	Introduce the unit essential question, scenario and student task
Lesson 2	Understanding food waste	Knowledge - local food waste. Behaviours – how to reduce food waste. Food production – ‘farm to plate’ concept. Cooking activity: Peach parfait
Lesson 3-	Change-makers and where does food come from?-	Change Makers: OzHarvest and Ronni Kahn - What has she changed? Where does food come from? Cooking activity: Fruit Skewers with Natural Yoghurt or Banana Pikelets
Lesson 4-	Using STEM Thinking for Problem Solving-	STEM thinking and science inquiry skills to be change-makers. Creating a hypothesis. Fun Food Science. Creating a Wasty Recipe. Cooking activity: Tzatziki Dip with Vegetable Sticks or Fast Fritters
Lesson 5-	Understanding food waste-	Facts on Food Waste. Food waste report. Fridge and fruit bowl audit. Cooking activity: Bircher Muesli with Apples and Bananas or French Toast
Lesson 6-	Learning about healthy eating-	What does healthy food mean to you? What are the different food groups? What Food Groups do you eat? Cooking activity: Salad Roll or Rainbow Honey Soy Noodle Stir Fry
Lesson 7	Generating Ideas	Designing a recipe. Cooking activity: Crunchy Noodle Salad or Tortilla Wraps with Butter Bean Hummus
Lesson 8	Finalising the recipe	Designing FEAST Recipe. Drafting the recipe. Final recipe write up.
Lesson 9	Recipe Presentation	Develop presentation using PowerPoint, Key Note or Google Slides. Title slide. Key Food Waste Facts. Introduction. Present recipe and why it is healthy and how it reduces food waste. Present FEAST recipe
Lesson 10	Debrief	Students reflect on their learning and all aspects involved researching and designing recipes