

Implementation 1

Implementation Details

Class [ft_classlist_01]

[ft_classno_01] Students

[ft_classppt_01] Students Participated

Did COVID19 school closures, impact the implementation of the FEAST Program in this class?

- Yes
 No. Please explain _____

Did you conduct any of the FEAST Program during COVID19 school closures?

- YES, all of it.
 YES, some of it.
 NO, the program stopped.

How did you provide the FEAST theory lessons to your students?

Please tick as many as apply.

- In the classroom setting
 In the student's home setting
 Combination (in both the classroom and the student's home)
 Other

Please specify what "Other" methods you have used to implement the program.

In the CLASSROOM setting, how many FEAST theory lessons did you conduct online?

- 0 1 2 3 4 5 6 7 8 9 10

In the CLASSROOM setting, how many FEAST theory lessons did you conduct using printed materials?

- 0 1 2 3 4 5 6 7 8 9 10

In the HOME setting, how many FEAST theory lessons did you conduct online?

- 0 1 2 3 4 5 6 7 8 9 10

For the HOME setting, how many FEAST theory lessons, did you print and send home to your students?

- 0 1 2 3 4 5 6 7 8 9 10

Which specific FEAST LESSON PLANS did you use?

Please tick as many as apply.

- Lesson 1: The essential question and scenario
- Lesson 2: Understanding food waste
- Lesson 3: Change-makers and where does food come from?
- Lesson 4: Using STEM Thinking for Problem Solving
- Lesson 5: Understanding food waste
- Lesson 6: Learning about healthy eating
- Lesson 7: Generating Ideas
- Lesson 8: Finalising the recipe
- Lesson 9: Recipe Presentation
- Lesson 10: Debrief
- Optional Learning Experiences
- Other (Please specify)

If 'Other' please specify which 'other' lesson plans/materials you used.

Student Learning Environment in the Home

What percentage of your students had access to digital devices at home?

- 0%
- 1-10%
- 11-20%
- 21-30%
- 31-40%
- 41-50%
- 51-60%
- 61-70%
- 71-80%
- 81-90%
- 91-99%
- 100%

What platform did you use to deliver the FEAST lessons in the school setting or the home setting?

Please tick as many as apply.

- Google slides
- Google classroom
- FEAST editable PDFs
- Zoom
- Microsoft Teams
- Other (Please specify)

If, 'Other', please specify... what 'other' platform you used to deliver the FEAST lessons in the school setting or the home setting? _____

Did you use the FEAST online learning lesson plans OzHarvest provided or did you adapt the lessons?

Please tick as many as apply.

- Used the FEAST online learning lessons provided by OzHarvest
 Adapted the lessons provided by OzHarvest
 A combination of both (used OzHarvest FEAST online learning lessons and adapted them)
 Other (Please specify)

If 'Other' please specify.... what 'other' lesson plans you used to deliver the FEAST program? _____

During school closures, when students were learning from HOME, please rate the effectiveness of the FEAST online learning resources, in aiding you to deliver the FEAST program.

	Did not receive resource	Very effective	Effective	Moderately effective	Slightly effective	Not effective	Did not use this resource
Teacher Instructions	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
8 Interactive Lessons	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Practical Learning	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Online individual support from OzHarvest	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Practical Components (Food preparation & Cooking activities)

How did you provide the FEAST practical components (i.e. food preparation and cooking activities) to your students?

Please tick as many as apply.

- In the classroom setting, face-to-face
 Students did cooking activities at home
 Other
 NOT able to do any cooking activities

What 'other' ways did you conduct the practical/cooking components? _____

e.g. Community kitchen

How many food preparation/cooking activities did you do with this CLASS in the CLASSROOM (i.e. face-to-face)?

0
 1
 2
 3
 4
 5
 6

How many food preparation/cooking activities did your students do at HOME with their families?

0
 1
 2
 3
 4
 5
 6

How many food preparation/cooking activities did your students do in the 'other' setting(s)?

e.g. Community Kitchen

0
 1
 2
 3
 4
 5
 6

How did your students show you that they cooked at home?

Please tick as many as apply.

- They photographed the food they cooked and emailed an image.
 They took a video and emailed the video.
 They stated they had cooked it.
 They were not required to show they had cooked it.
 Other... please specify
-

If 'Other' please specify...which 'other' way your students showed you that they cooked at home?

Which specific FEAST RECIPES did you use?

Please tick as many as apply.

- Peach Parfait
 Fruit Skewers with Natural Yoghurt
 Muesli Bliss Balls
 Tzatziki Dip with Vegetable Sticks
 Quick Pickle Vegetables
 Bircher Muesli with Apples and Bananas
 Rainbow Salad Roll
 Sandwich Sushi
 Chicken & Lentil Kofta Pita Pockets
 Crunchy Noodle Salad
 Banana Pikelets
 Turkish Carrot & Yoghurt Dip
 Fast Fritters
 From-the-Fridge Omelette
 French Toast
 Wholemeal Burrito Wrap
 Rainbow Honey Soy Noodle Stir Fry
 San Choy Bau
 Tortilla Wraps
 Butter Bean Hummus
 Other
 None of them
-

If 'other' please specify which other recipe(s) you used.

Student Cooking in the Home

What percentage of your students were able to do SOME cooking at HOME during the SCHOOL CLOSURES?

- 0
- 1-10
- 11-20
- 21-30
- 31-40
- 41-50
- 51-60
- 61-70
- 71-80
- 81-90
- 91-99
- 100

For the students that could NOT cook at home, do you know what barriers restricted their ability to cook at home?

- No, I do not know
- Lack of access to ingredients
- Lack of access to kitchen facilities
- No parental/caregiver supervision
- Student disengagement
- Other

Please tick as many as apply.

If 'Other', please specify...

For the students that could NOT cook at home, do you know what 'other' barriers restricted their ability to cook at home?

Did you display the fruit and vegetable posters to your students when they were answering the:

	Yes	No
Pre-FEAST student survey (1st survey)	<input type="radio"/>	<input type="radio"/>
Post-FEAST student survey (final survey)	<input type="radio"/>	<input type="radio"/>

During which SCHOOL TERM did the implementation of FEAST take place?

- Term 3 only
- Term 4 only
- Both Terms 3 and 4

Please pick one only.

How has it been for you, running this program during COVID19?

- Difficult
- Challenging
- Stressful
- Manageable
- Enjoyable
- Easy
- Fun
- Rewarding
- Other (please specify)

Please tick as many as apply.

If 'Other', please specify how it has been for you to run FEAST during school closures.

Feedback

What could have been done better to help you deliver the FEAST program during the COVID19 school closures?

Is there anything else you would like to share about the impact of COVID19 school closures on the FEAST program?
