

## Aims of Today's Workshop

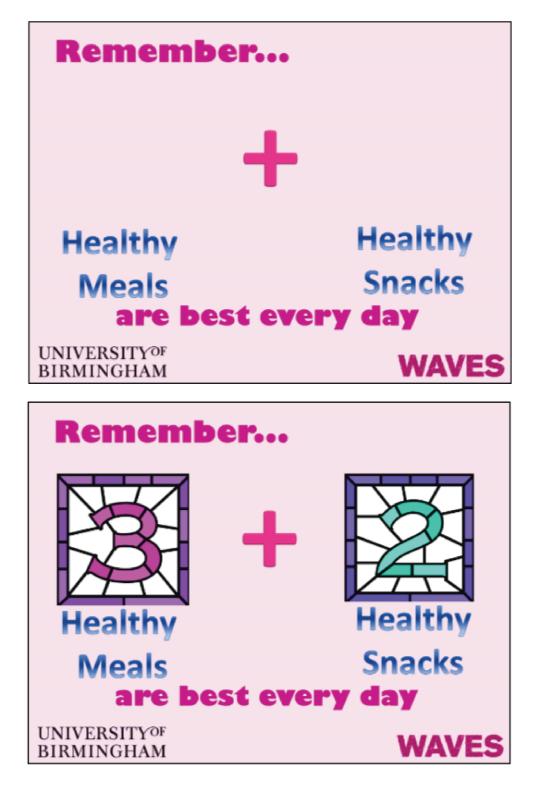
To think about:

- -Portion sizes
- -Aiming for your 5-a-day

-Planning and preparing a tasty meal

## UNIVERSITY<sup>OF</sup> BIRMINGHAM

- WAVES
- The aim of children's lessons was to prepare the children for the cooking workshop. Since parents/guardians are in charge of making dinner, children were taught about foods and drinks for dinner, healthy habits, and health and safety.



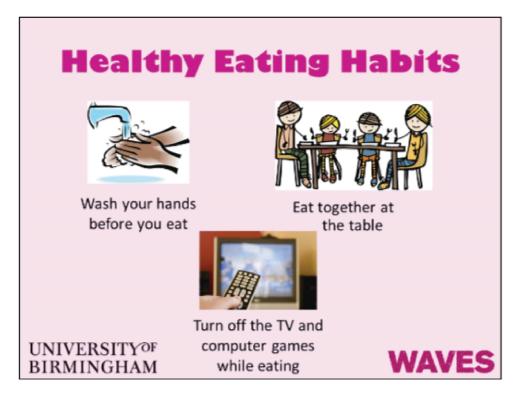
Snacks can be at anytime in the day, however children tend to need a snack at break time to help keep their blood sugar levels constant – this helps delay hunger until lunchtime/dinner time and boosts concentration.

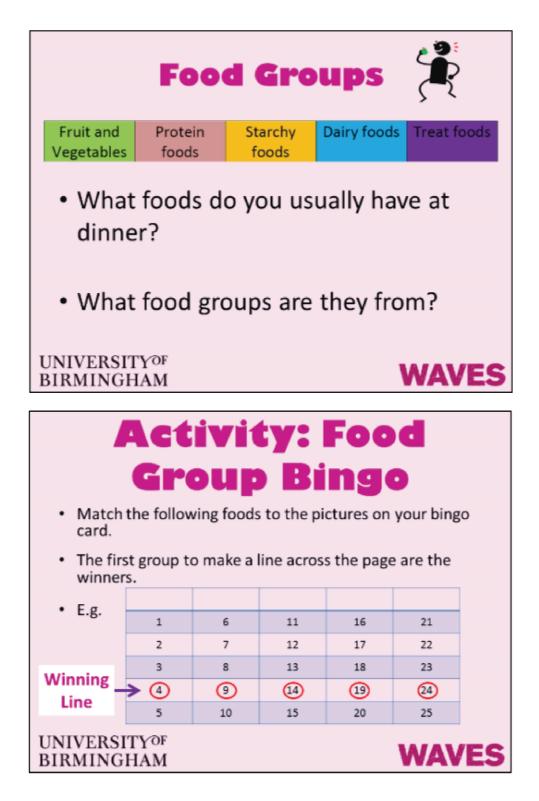
In general, children also tend to become hungry after school. Some parents choose to serve dinner early to combat this and so a healthy snack later on may help to curb hunger later into the evening. However, if dinner is not served until later in the evening, after school is an ideal time to have a snack.



Kids really only need portions that match their age. A 5-year-old needs less than a 10-year-old, and a 10-year-old needs less than a grown-up.

Serving more food will not make them grow any faster, but will lead to extra fat storing up in their bodies.

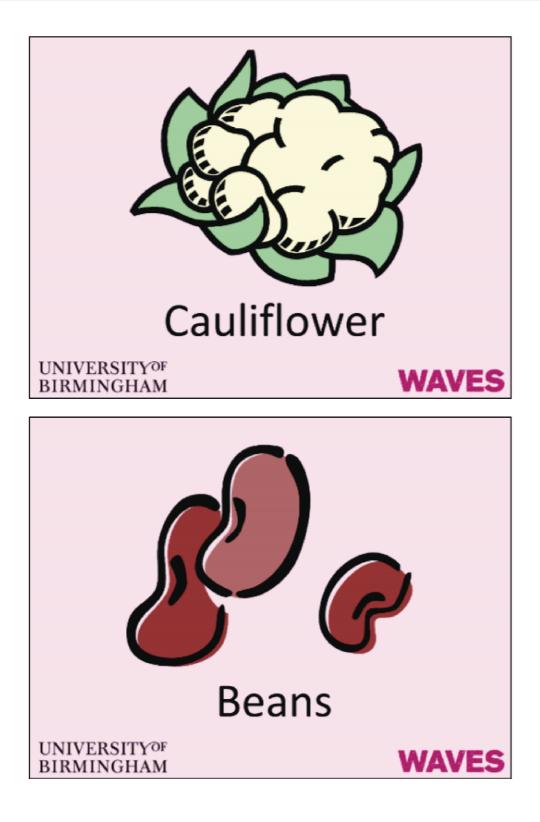




Card 1 is the winning card therefore if you do not use all the cards for your class, please ensure one group has Card 1.

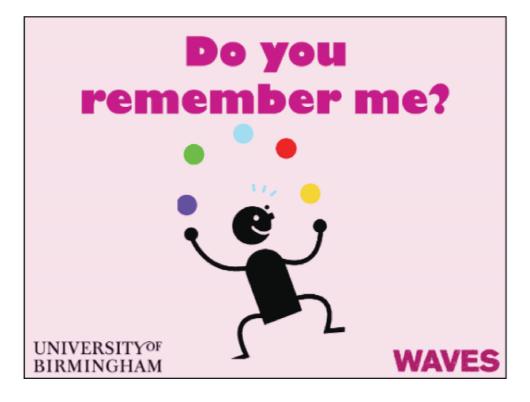












This is Bert. He is 6 years old.

Question:	
P C C	How many portions of fruit and vegetables should Bert be trying to eat every day?
UNIVERSITY <sup>of</sup> BIRMINGHAM	WAVES

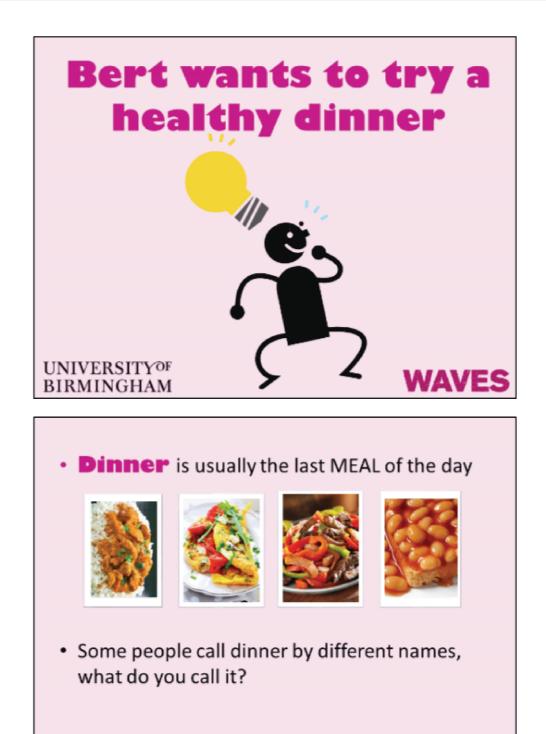
Insert 5-a-day logo:

http://www.eatbalanced.com/wpcontent/uploads/2014/01/5-aday\_logo.jpg Bert should be aiming for 5 child-sized portions of fruit and vegetables everyday

## UNIVERSITY<sup>OF</sup> BIRMINGHAM

WAVES





UNIVERSITY<sup>OF</sup> BIRMINGHAM





## Let's help Bert prepare his healthy dinner...



What do we need to do before we start cooking?



WAVES

Make sure the cooking area is tidy and clean Tie back long hair Remove any jewellery Wash hands with soap and water





100g plain couscous
200ml low-salt vegetable stock
1 pepper, chopped
5 spring onions, sliced
1 large tomato, chopped
Plus another other vegetables of your choice.

Tip the couscous into a heatproof bowl. Pour over the hot stock, cover with a plate to keep the heat in, and soak for 5 minutes.

Mix in with the chopped tomato, spring onions, and pepper. Season to your taste you probably won't need to add any salt, just some pepper. Divide between two plates and serve. Some images included in this appendix are from iStock.com:

Chicken curry and rice/Rafal Stachura Breakfast with fried eggs and vegetables/Olha\_Afanasieva Mexican food – beef fajitas and bell peppers/Rez-art Baked beans on toast/Robyn Mackenzie Healthy fresh fruits and vegetables backgrounds/SerAlexVi Vegetable collage/VadimZakirov Ingredients pasta tomatoes basil/OlgaMitsova