Kids Cooking and Nutrition Incursions



Entertaining

Meet The Colourful Chef as he entertains and educates the kids. Kids learn:

- The fun five finger hand washing
- Fun facts about ingredients
- Nutrition tips and information
- Kitchen safety
- Why we need to eat colourful
- Challenges kids to try new foods!

"Tell me and I forget, teach me and I remember, involve me and I learn" Benjamin Franklin

Interactive highlights

Each child:

- Decorates their own paper chef's hat (to keep)
- Individually prepares their own dishes to eat at the end of the session
- Participates in senses challenges (e.g. guess that food smell)
- Learns the 5 Golden Rules for cooking and *(healthy)* eating receives a recipe and activity sheet to take home



Details

- Each session runs for 50 minutes 1 hour Foost provides all ingredients and cooking equipment
- And we take away all the dishes and mess!
- Sessions designed by mother and dietitian, Kate Wengier
- One two FOOST staff member (we prefer classroom teachers to join in as role modelling is important)
- We can tie into and support, healthy eating, healthy living and sustainability classroom lessons

Cost: From \$17 per participant (minimum fee \$495 + GST)

"Thank you Foost, for providing such an enjoyable and educational FOODIE event" Teacher, 4 year old group

MENU

 Classic: rainbow wrap and apple crumble
No oven access: Nachos wrap

- and traffic light fruit salad • **Fun but messy:** Rainbow pizza
- and fruit pets • Bento box: Sushi, dessert sushi
 - Bento box. Subin, enalgy and edamame beans

Recipes use healthy, naturally colourful ingredients

Would you like some more information? Contact us 1300 424 377 or events@foost.com.au

