

Keep it Clean!

Cooking can be a very messy thing to do, but we need to keen ourselves and our kitchen clean. Here are some tips to help you when you cook...

WASH YOUR HANDS

This is one of the most important things we need to do! Wash your hands before you start cooking, when you touch raw food, and while you cook, because you don't want to spread germs around the kitchen or onto your food!

If you get messy hands, don't wipe them on your clothes...wash your hands instead.

How do you wash your hands like a chef?



Wet your hands



Apply Soap



Rub the soap all over your hands and scrub



Scrub between your fingers



Scrub your thumbs



Rinse all of the soap off your hands



Dry your hands with a clean towel



Your hands are clean!





Food Groups

FRUIT AND VEG

Eat at least five portions of a variety of fruit and vegetables every day (Mostly vegetables), and if you can, try to eat at least seven portions! Fruit and Veg should make up just over a third of the food you eat each day. Also, try to avoid smoothies that have high fruit sugar content.

CARBOHYDRATES

Carbohydrates should make up about a third of the food we eat. Choose wholegrain or higher fibre versions of products like breads, rice or pasta and leave the skins on potatoes for extra goodness!

Carbohydrates include: Cereals, Bread, Pasta, Rice, Potatoes etc...

PROTEIN (INCLUDING PLANT BASED PROTEINS)

These foods give you protein, vitamins and minerals, so it's very important to eat foods from this group. Beans and pulses are good if you don't want to eat meat, as they are low in fat and high in protein, fibre, vitamins and minerals.

Also, try to eat 2 portions of fish per week, one being oily fish.

Try not to eat much processed meat such as sausages, bacon and chicken nuggets.

DAIRY PRODUCTS

These are often high in fat, so choose lower-fat and lower-sugar options if possible.

Milk, cheese, yogurt, and non-dairy alternatives are included in this group. If you have dairy alternatives (such as soya, oat or rice milks), it's a good idea to choose unsweetened and ones with added calcium.

FATS AND OILS

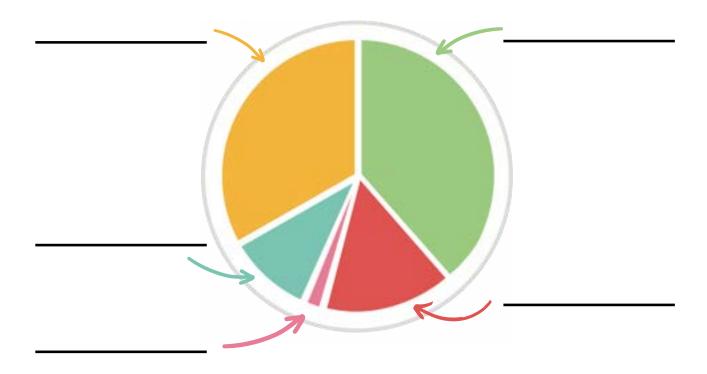
Some fats are essential in our diet, but we need to be careful not to eat too much saturated fat. Unsaturated oils such as rapeseed, olive or sunflower oils are healthier choices than saturated fats like butter and lard.





Food Groups

Identify the food groups below, then write down some examples of food products in the different food group!



VEGETABLES AND FRUITS	CARBOHYDRATES
	DAIRY PRODUCTS
PROTEINS MEAT, FISH AND PLANT BASED	
	FATS AND OILS





Food Groups



Z T Е D Χ R U T C 0 0 D N N C M W M F В R Е M D Т C S Ε D C K U M Ν R Α L T T R Υ S Х G T Y A X U R A A L C 1 U M Q 0 L G 1 M Y T E T E S M 1 Т M V G Ε A B L R C E C E E R Υ R Е Υ A В 0 Н D A Υ R F T Z T S N N A S S M Υ L F R U I S T D В X C C W Н 0 L Ε G R 1 Ν S F T Z R 0 Ε N Q В J ı K S E N X Н E Н Α Τ Н В 0 S J C S K T J E G U E F Y Q M D

DAIRY
CARBOHYDRATE
PROTEIN
FRUIT
VEGETABLES

FATS
VITAMINS
MINERALS
CALCIUM
NUTRIENTS
HEALTHY

WATER
WHOLEGRAIN
FOOD
FIBRE
PLATE





Proteins



Α	W	Ε	S	Α	В	0	С	Α	Α	T	L	Α	U
0	L	W	Α	Α	Ε	N	S	N	U	Н	Н	D	F
Ε	N	Α	S	Α	Ε	T	N	N	U	T	S	0	0
Α	С	L	S	S	F	N	Ε	F	N	W	С	0	Т
Е	Н	N	Т	Α	Ε	Ε	Α	G	L	Ε	Α	F	0
F	I	U	Α	L	Α	K	F	I	Α	Т	С	Α	Н
S	С	T	G	M	S	С	Ε	Т	M	S	Ε	E	S
U	K	P	0	0	Ε	I	С	N	В	Ε	U	S	I
S	Р	0	Т	N	М	Н	I	В	G	K	Ε	Α	F
Е	Ε	R	Ε	U	G	С	В	G	M	Ε	0	D	S
0	Α	K	I	M	Α	E	S	S	E	T	I	S	L
L	S	Ε	N	Α	Α	S	Ε	U	Α	L	S	N	Ε
Α	M	L	Ε	N	T	I	L	S	T	T	N	С	Α
G	0	S	S	P	Α	L	M	0	N	D	S	Ε	K

MEAT WALNUT LAMB
CHICKEN NUTS TOFU
SAUSAGE LENTILS SALMON
PORK BEANS FISH
BEEF SEAFOOD ALMOND

BEEF SEAFOOD ALMONDS EGGS CHICKPEAS





Carbohydrates



N	Z	Υ	С	C	U	S	Т	I	R	Т	L	G	C
0	U	E	0	R	R	0	W	Н	E	Α	T	R	L
0	Z	Ε	I	Υ	Р	U	S	0	L	R	R	Α	G
D	Α	D	P	E	S	T	M	P	P	U	I	I	E
L	Т	I	W	R	Α	I	С	P	L	I	С	N	N
E	s	G	Н	0	Α	Q	Α	E	E	Н	E	S	E
s	Α	Т	0	Т	Α	W	Ε	Н	U	Т	Α	I	R
E	Р	S	L	R	L	Α	E	R	E	С	0	R	G
D	R	0	E	Т	I	I	Н	Α	I	E	I	L	Υ
R	0	P	G	Q	U	I	N	0	Α	U	L	I	D
0	P	0	R	R	I	D	G	E	Α	С	Α	Α	0
Α	I	В	Α	L	E	Z	T	Ε	R	Р	E	M	E
0	P	R	I	0	E	N	Α	E	Υ	R	T	E	E
R	Α	W	N	D	T	W	Ε	Α	В	S	I	Ε	Α

PORRIDGE NOODLES CRUMPET WHOLEGRAIN OATS GRAINS
WHEAT
RICE
PRETZEL
CEREAL

RYE BREAD ENERGY PASTA QUINOA





Veg and Fruit



Α	Ε	R	L	Α	N	R	0	С	Т	Е	E	W	S
V	I	Т	Α	M	I	N	S	Ε	L	Α	K	Р	0
Α	V	0	С	Α	D	0	T	K	V	M	M	0	Т
U	Т	0	M	Α	T	0	L	T	Ε	W	N	М	0
С	Α	U	L	I	F	L	0	W	E	R	С	E	R
Т	С	S	G	Α	N	Α	N	Α	В	С	В	G	R
M	0	I	V	K	K	I	W	I	С	0	R	R	Α
I	R	E	L	Р	Р	Α	L	N	L	R	0	Α	С
N	M	Α	N	G	0	M	Ε	0	E	Α	С	N	R
Е	Α	I	Т	R	I	N	T	Κ	M	N	С	Α	М
R	Т	Ε	E	U	Α	0	T	R	0	G	0	Т	Α
Α	Α	Ε	В	T	R	N	U	M	N	Ε	L	Ε	Ε
L	Α	L	T	K	Ε	Α	С	T	Α	0	Ι	0	L
S	M	L	R	W	I	0	Ε	Α	L	L	L	R	E

CAULIFLOWER AVOCADO LETTUCE

MANGO

POMEGRANATE

LEMON

BANANA

SWEETCORN

CARROT

APPLE

VITAMINS BROCCOLI TOMATO

ORANGE

KALE

MINERALS

KIWI



Recipe Planner

Use the sections below to come up with a healthy recipe. Make sure to include vegetables, proteins and carbohydrates!

What's your dish called?						
How much?						



Food Adjectives

Adjectives are words that describe a noun!

Use these words below to create sentences about healthy food.

How many adjectives can you use in one sentence?

Hot Mushy Rotten Burnt Spicy	Sour Smelly Crispy Brown Green	Fresh Fruity Salty Red Vibrant
	Mushy Rotten Burnt	Mushy Smelly Rotten Crispy Burnt Brown





Anagrams

Can you unscramble these healthy eating words?

1.	darcy hoebart	
2.	beagle vest	
3.	pointer	
4.	crete snow	
5.	tim navis	
6.	lucia fowler	
7.	cele tut	
8.	odo safe	
9.	gina howler	
10.	check in	A CAU
11.	crumb cue	
12.	among	
13.	ewart	
14.	iturf	
15.	leah thy	





Anagrams



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Can you unscramble these healthy eating words?

hint

1. carbohydrate fo	OC	l g	rou
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2. vegetables	food group
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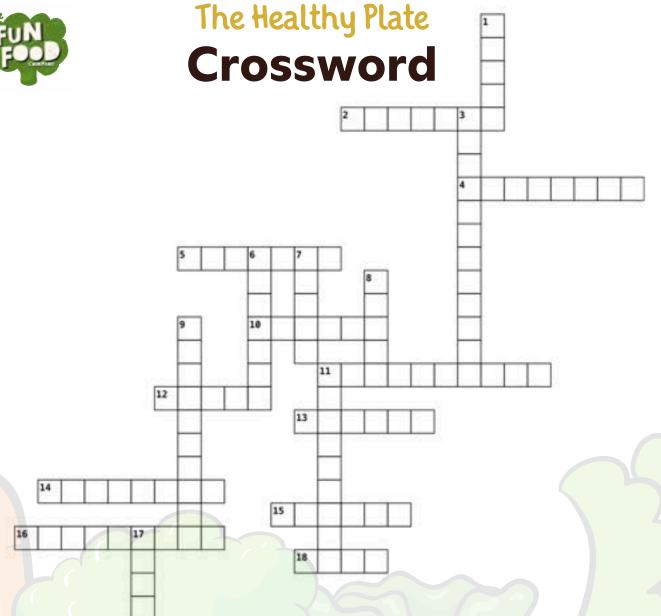
10.	chick	cen	protei
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11. cucumber	vegetable
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15. healthy theme







Across

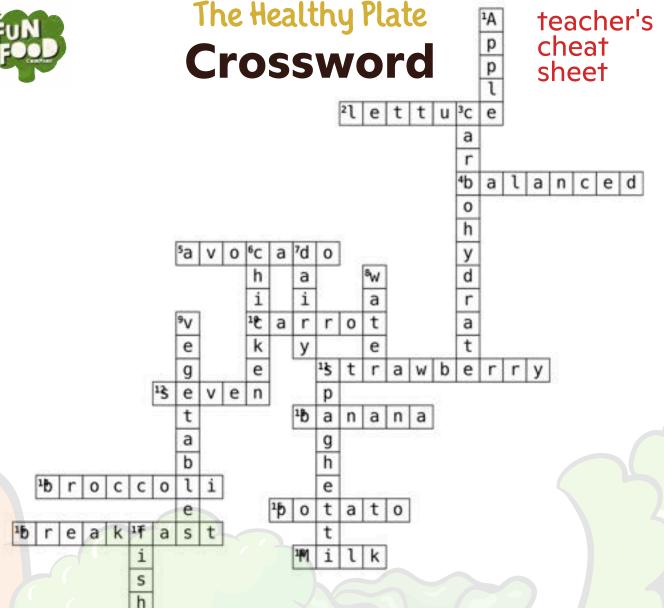
- 2. You will find me in lots and lots of salads!
- Diet. When we eat the right amount of all the food groups.
- The main ingredient in guacamole
- 10. An orange vegetable that grows underground
- 11. This fruit is used to make jam
- 12. How many portions of fruit and vegetables should you eat every day?
- 13. A yellow fruit
- 14. A vegetable that looks like a tiny tree!
- Some think this carbohydrate is a vegetable!
- 16. The first meal of the day
- 18. A good source of Calcium for strong bones and teeth!

Down

- 1. This fruit makes amazing juice
- 3. This food group is a great source of energy!
- 6. A protein that is lean and a light pinkish colour
- 7. This food group contains milk, yoghurt and cheese
- 8. Drink this to stay hydrated
- 9. Part of the most important food group
- 11. The long pasta in Italian food
- 17. Protein from the sea







Across

- 2. You will find me in lots and lots of salads!
- Diet. When we eat the right amount of all the food groups.
- The main ingredient in guacamole
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The Healthy Plate Junior Super Chef Challenge

For this activity you will need:

Poster Paper Pens or crayons

Welcome to the Super Chef Challenge!



Around the world, we're eating more and more processed foods, and less fresh ingredients, such as vegetables. This means that on average, we're eating more foods that are higher in fats, sugar and salt, which could be damaging our health.

Today, you have a challenge - In a group of 3 to 6.

Scenario: You are taking on the role of Chefs opening a brand new themed restaurant.

What is the theme of your restaurant?

You will be given a secret ingredient which will be your theme. Your Restaurant is built around this secret ingredient, and your signature dish needs to include it!

The Challenge:

- You are a group of chefs who are nearly ready to open your new restaurant. You
 need a head chef choose a Head Chef to lead your task.
- Your Restaurant needs a name. What is your restaurant called?
- You need a signature dish. Use your theme ingredient to come up with a signature dish. It must be healthy, balanced, and must feature your secret ingredient (Make sure it has Vegetables, Carbohydrates and Proteins we will ask you what they are!) How much will you charge for your signature dish?

The Presentation

Your restaurant team will then present your new restaurant and the signature dish to the other restaurant teams. Tell us why you think your restaurant and dish should be the winner (Do you have a logo? A picture of your dish?)

May the best restaurant win!





Eat a Rainbow!

What does it mean to eat a rainbow?

Eat fruits and vegetables of lots of different colours to get a range of vitamins and minerals.

In the table below, draw pictures of different fruits and vegetables of that colour!

Red		
Orange		
Yellow		
Green		
Blue		
Purple		



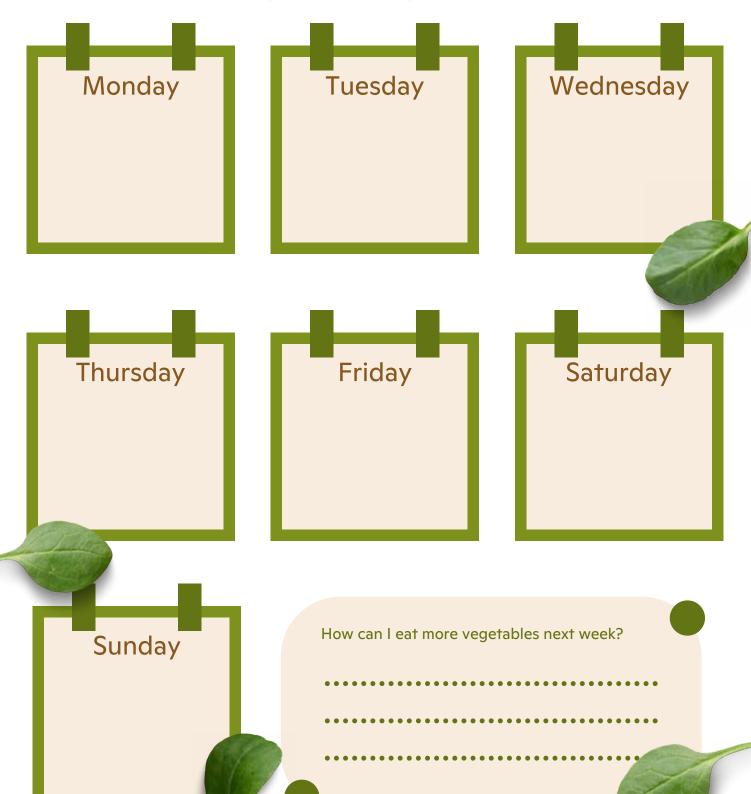


What did I eat; this week?



Write down all the vegetables and fruits that you have eaten this week.





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Help the Chef find the vegetables!

