

Cooking Matters for Kids – Program Overview

| Lesson #: Title | Goal | Objectives (Kids will) | Handouts | Recipes | Activities |
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| One: You're the Chef! | Introduce kids to basic principles of healthy eating and safe cooking. | Discuss the principle of eating from "every food group, every day" Practice sharing with their families what was learned in class Practice using knives safely Practice reading recipes and assembling <i>mise en place</i> in preparation for cooking Prepare a recipe with foods from at least three food groups | MyPlate Be Careful When You Cut You're the Chef Week One: You're the Chef | Bean and Veggie Soup Black Bean and Vegetable Quesadillas Mini Pizzas Tuna Boats | Hands-on Cooking |
| Two: Colorful Fruits and Vegetables | Encourage kids to eat a variety of colorful fruits and vegetables. | Taste and describe unfamiliar fruits and veggies Discuss the benefits of eating fruits and veggies of many colors Practice sharing with their families what was learned in class Prepare a meal using colorful fruits and veggies | Delicious Dips and Spreads TasteTest: Name That Food Parts of the Plant Week Two: Colorful Fruits and Vegetables | Chinese Veggies and Rice Pasta With Roasted Vegetables Ratatouille Veggie Pinwheels | Activity: Name That Fruit or Vegetable Hands-on Cooking |
| Three: Whole Grain Goodness | Encourage kids to eat more whole grains and to eat breakfast every day. | Taste and describe whole grain foods Practice identifying whole grain foods by reading label ingredient lists Practice sharing with their families what was learned in class Discuss the benefits of eating breakfast every day Prepare a breakfast recipe that includes whole grains | Taste Test: Name That Food Be a Whole Grain Detective Week Three: Whole Grain Goodness | Apple Wraps Chocolate Strawberry French Toast Hearty Egg Burritos Yogurt Parfaits | Activity: Name That Whole Grain Hands-on Cooking |

| Four: Smart Snackers | Encourage kids to make healthy snack and beverage choices. | Practice reading food labels Taste and describe a variety of healthy beverages Practice sharing with their families what was learned in class Prepare simple snacks they can make at home on their own | • | Label Lingo Drink Smart, Snack Smart Week Four: Smart Snackers | Choose a selection of no- cook or low- prep snacks from the Drink Smart, Snack Smart handout, the Delicious Dips and Spreads handout, and the Sides/Snacks section of the | Activity: Sugar Overload Activity: Healthy Drinks Taste Test Hands-on Cooking |
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| Five: Super Shoppers | Encourage kids to make healthy choices away from home. | Practice making smart choices at the grocery store Practice identifying fruits, vegetables, and whole grains when they are out to eat Practice sharing with their families what was learned in class Prepare healthier versions of popular fast foods | • | Can I Have This One? Menu Mania Week Five: Super Shoppers | e Baked Flaked Chicken e Stove Top Macaroni and Cheese e Sweet Potato Fries e Turkey Tacos | Activity: Can I Have This One? Hands-on cooking |
| Six: Kitchen Heroes | Celebrate kids' accomplishments in preparing meals and snacks with fruits, vegetables, and whole grains. | Set goals to continue making healthy choices after the course is over Prepare healthier versions of celebration foods Celebrate their success in preparing healthy meals and snacks throughout the course | | Week Six: Kitchen Heroes | Apple Crisp Banana Pudding in a Bag Chocolate Banana Pudding Chunky Oatmeal Cookies | Activity: Cooking Matters Trivia Hands-on cooking |