## PROGRAM SCHEDULE:

WEEK ONE Introduction & Eating 101

WEEK TWO Hydration & Sugar

WEEK THREE Portions & Balanced Plate

WEEK FOUR Label Reading

WEEK FIVE Macronutrients

WEEK SIX Grocery Store

WEEK SEVEN Eating Out

WEEK EIGHT Recipe Re-Do

WEEK NINE Meal & Snack Map

WEEK TEN Celebration



FREE TO REGISTER



# JOIN US! FREE 10 WEEK COOKING PROGRAM

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Taste new foods Improve cooking skills Learn about nutrition

All cooking skill levels welcome. Groups are led by facilitators trained and certified by BC Centre for Disease Control. This program is appropriate for youth aged 13 -19 who want to make nutritious and delicious meals for themselves and their family.



FOOD SKILLS FOR FAMILIES

### **BUILDING HEALTHIER** COMMUNITIES BY

**CONNECTING** people in the kitchen.

**TEACHING** hands-on cooking skills.

# **MAKING HEALTHY EATING** easy, quick and fun.



## COME COOK WITH US

- Cook simple, delicious meals
- Learn to read nutrition labels
- Tour your local grocery store
- Connect with others in your community
- Learn all about fibre
- Find out how much sugar is in your favourite beverage
- Get tips on how to drink more water
- Discover ways to season food without adding salt



- Learn to adapt recipes
- Make restaurant favorites at home including Caesar salad, pizza and burgers
- Learn how to compare foods to find healthier choices
- Plan meals and learn how to shop smart at the grocery store
- Learn how to cook with seasonal vegetables and fruits

#### HOMEMADE HUMMUS

#### YOU WILL NEED:



2 tbsp

Water

Garlic Powder





Salt

1/4 cup Lemon Juice

Chickpeas

I/4 cup Tahini or Olive Oil

Ground Cumin

#### **BLEND UNTIL SMOOTH:**



#### **COOK NEW RECIPES**

- Wraps & Veggies with Dip
- Lentil Beef Burgers & Slaw
- Smoothie Bowls
- Burrito Bowls
- Chewy Seed Granola Bars

- Zucchini Pasta
  - Meat Sauce
  - Pumpkin Zucchini Muffins
  - Tortilla Pizzas
  - Caesar Salad
  - Energy Bites