GRADES 7-9

A Guided Discovery of Canada's Food Guide

Cook More Often



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OVERVIEW

Canada's Food Guide (CFG) is a web-based resource that includes guidance about eating habits in the form of videos, recipes, and tips. The image of the Canada's Food Guide Plate might be familiar to you, but it is just one piece of the guide. Today we will explore Canada's Food Guide's recommendations for planning and preparing meals and snacks.

Note: Throughout this workbook, language used in Canada's Food Guide is identified by this style.



WEB EXPLORATION

- · Access Canada's Food Guide (<u>Canada.ca/FoodGuide</u>) or download from <u>food-guide.canada.ca/static/assets/pdf/CFG-snapshot-EN.pdf.</u>
- · Click the "Eating Habits" tab on the left, then click "Cook More Often."
 This is the topic you will explore today.

Answer the following questions as you navigate the webpage:

Canada's Food Guide states "cooking and preparing food can support healthy eating habits. Cooking allows you to learn new skills."

1 Can you think of a benefit of learning to cook?

What are two recipes you know how to make?
(e.g., toast with peanut butter, grilled cheese, home-baked cookies)

Canada's Food Guide suggests exploring different ways to cook food. Click the Canada's Food Guide logo in the top left corner to go back to the main screen. On the left side toolbar, click Tips. Under the heading Meal planning, cooking and healthy choices, scroll through to Healthy cooking methods to compare these methods.

O Baking	Poaching	Steaming
Broiling	O Pressure cooking	Stir-frying or sautéing
Grilling	Roasting	O No cook
Microwaving	Slow cooking	
Other cooking metho		

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corner to go back to the main ts and then click <i>Plan what you</i>
er reading click Meal planning.

- You have been asked to pack your lunch and snack for school tomorrow. No one in your family is going to the grocery store until later in the week, so you need to use items that are available. You see that you have the following items available:
 - Fridge: apples, cheese, cooked chicken, hard boiled eggs, leftover noodles, lettuce, mayonnaise, milk, salad dressing, yogurt
 - Freezer: broccoli, mixed berries, peas, sliced bread
 - **Cupboards:** canned chickpeas, canned pears, canned tuna, cereal, cinnamon, crackers, cumin, nut butter, pepper, rice, tomato sauce



a) What lunch and snack could you create using these foods? Aim to include at least one food from each *Canada's Food Guide* category in your lunch and at least two *Canada's Food Guide* categories in your snack.

Lunch _____Snack

b) Is there anything you would add to your family's grocery list to make this lunch and snack taste even better?



Click the *Canada's Food Guide* logo in the top left corner to go back to the main screen. On the left side toolbar, click *Eating habits* and then click *Involve others in planning and preparing meals*.

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	Guide highlights food-related activities that are not just about cooking. ample of a food-related activity?

CANADA'S FOOD GUIDE IN ACTION

Watch the video "Canada's Food Guide in Action."

You will be using this meal example to explore Canada's Food Guide's recommendations.

What cooking methods do you think are used to make this meal?

One step that Canada's Food Guide suggests for meal planning is to check your fridge, freezer, and cupboards for foods that you have before grocery shopping to reduce waste. What would you need to check for, and possibly add to your grocery list, before preparing this meal?

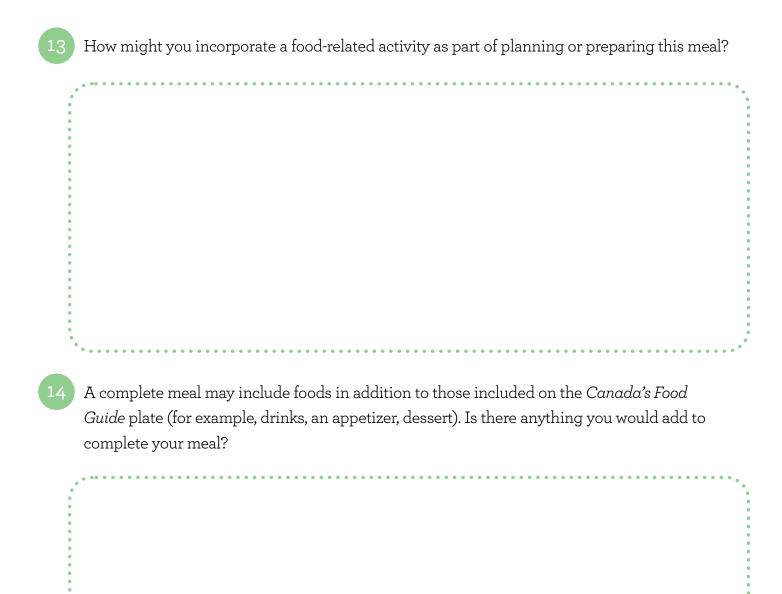
Cupboards Fridge

Freezer



Canada's Food Guide highlights the importance of adjusting recipes to meet your needs. How might you adjust this meal:





REFERENCE

Health Canada. 2021. Eating well with Canada's food guide. https://food-guide.canada.ca/en/

