Welcome to



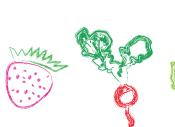


Welcome to





COOKING FOR THE ACTIVE SENIOR













Six Week Overview

Session 1 Variety for Healthy Eating

Session 2 Vegetables, Fruits + Whole Grain Foods

Session 3 Protein Foods + Healthy Fats

Session 4 Planning Healthy Meals, Snacks + Beverages

Session 5 Savvy Shopping

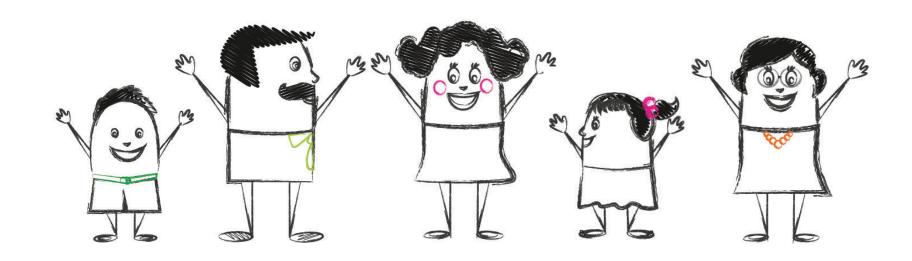
Session 6 Celebration!



COOKING FOR THE ACTIVE SENIOR

Session One Learning Outcomes

- Experience that healthy cooking is easy + delicious
- Understand mindful eating
- Be able to follow + modify a recipe
- Demonstrate food safety



Variety for Healthy Eating

White Bean Hummus
Fresh Green Salad
Marvelous Minestrone
Crispy Chicken Strips with Honey Mustard Dip
Banana Oat Muffins



COOKING FOR THE ACTIVE SENIOR













Session One Timeline

Welcome + Introductions (15 min)
Overview of Six Weeks (5 min)

Food Safe Activity (IO min)
Healthy Eating + Healthy Choices (I5 min)
Learn to Read a Recipe (5 min)
Kitchen Demo (I5 min)

Cooking (60 min)

Dining + Discussion (25 min)
Adapting Recipes Discussion (5 min)
Mindful Eating Activity (10 min)

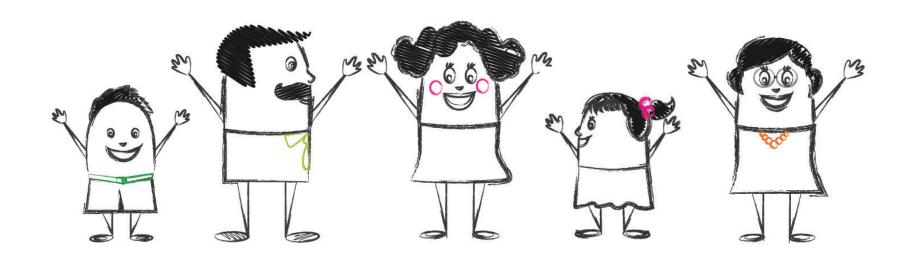
Try This at Home (5 min) Clean-up (10 min)



COOKING FOR THE ACTIVE SENIOR

Session Two Learning Outcomes

- Prepare vegetables, fruits + whole grains
- Choose food with fibre
- Set a health goal
- Be able to follow and modify a recipe
- Demonstrate food saftey

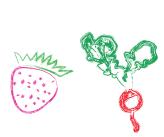


Vegetables, Fruits and Whole Grain Foods

Fruit + Yogurt Parfait with Homeade Granola Roasted Root Vegetables Lemony Green Beans Ratatouille with Brown Rice Apple Peach Crisp



COOKING FOR THE ACTIVE SENIOR













Session Two Timeline

Welcome + Review (15 min)

Are you a Mindful Eater? (10 min)

Healthy Eating + Healthy Choices (25 min) Kitchen Demo (10 min)

Cooking (60 min)

Dining & Discussion (30 min)
Making Good Choices(15 min)

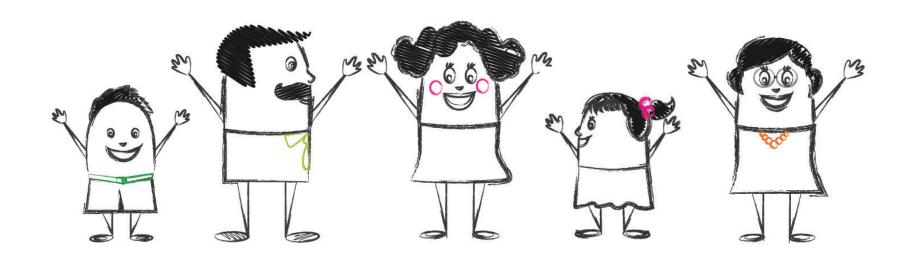
Try This at Home (5 min) Clean-up (10 min)



COOKING FOR THE ACTIVE SENIOR

Session Three Learning Outcomes

- Identify food with healthy fats
- Recognizing protien foods as part of a delicous meal
- Be able to follow + modify a recipe
- Demonstrate food safety



Protein Foods and Healthy Fats

Potato + Corn Chowder

Appl Caggabe Slaw

Salmon Cakes with Ranch Yogurt Dip

Tofu and Vegetable Stir-Fry with Peanut Sauce
Fudgy Chocolate Brownies



COOKING FOR THE ACTIVE SENIOR













Session Three Timeline

Welcome + Review (15 min)
"What Do You Know" Activity (15 min)

Healthy Eating + Healthy Choices (20 min) Kitchen Demo (10 min)

Cooking (60 min)

Dining + Discussion (30 min)
Cooking for One or Two (15 min)

Try This at Home (5 min)
Clean-up (10 min)

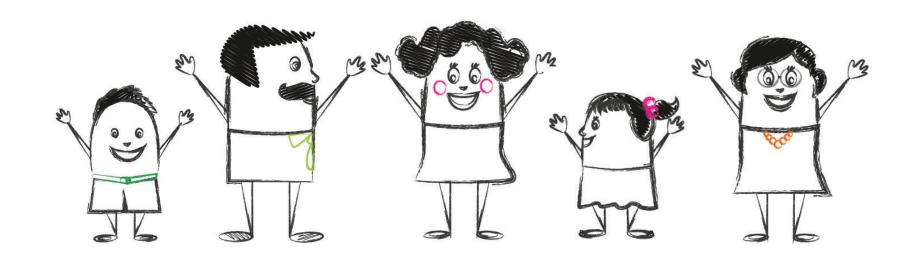


Provincial Health Services Authority

COOKING FOR THE ACTIVE SENIOR

Session Four Learning Outcomes

- How to make a meal plan
- Make informed beverage choices
- Learn about healthy snacking
- Be able to follow + modify a recipe
- Demonstrate food safety



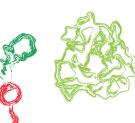
Planning Healthy Meals, Snacks and Beverages

Fresh Fruit Smoothies
Savoury Frittata Muffins
Black Bean Quesadillas
Hearty Beef Chili
Oatmeal Cookies



COOKING FOR THE ACTIVE SENIOR













Session Four Timeline

Welcome + Review (10 min)
"What's in Your Glass" Activity (15 min)

Healthy Eating + Healthy Choices (20 min) Kitchen Demo (5 min)

Cooking (70 min)

Dining + Discussion (30 min)
Label Reading(15 min)

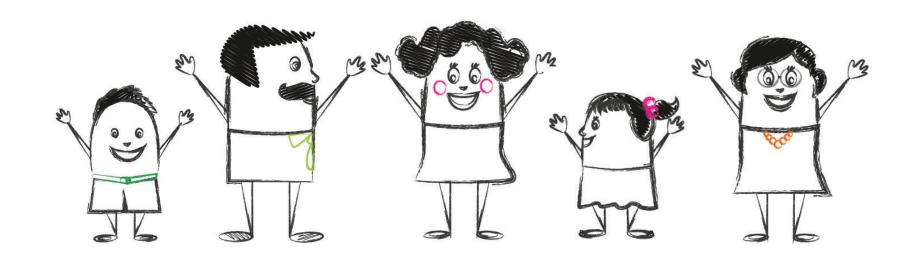
Shopping Tour Instructions (I min)
Try This at Home (5 min)
Clean-up (10 min)



COOKING FOR THE ACTIVE SENIOR

Session Six Learning Outcomes

- Prepare healthy party food
- Recognize the importance of being active as a part of a healthy lifestyle
- Identify strategies to sustain healthy habits
- Be able to follow + modify a recipe
- Demonstrate food safety

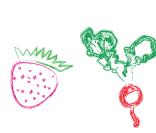


Celebration!

Sparkling Party Water
Broccoli Crunch Salad
Spinach Party Dip with Baked Pita Chips
One Pot Pasta
Carrot Cake Muffins



COOKING FOR THE ACTIVE SENIOR













Session Six Timeline

Welcome + Review (15 min)
Celebration Foods (10 min)

Healthy Eating + Healthy Choices (10 min) Kitchen Demo (5 min)

Cooking (70 min)

Dining + Discussion (30 min)
Sustaining Change (15 min)

Wrap-up + Talking Spoon (10 min)
Evaluation (5 min)
Clean-up (10 min)

