

## Lesson 5 – Extension 1 – 'Leftover Makeover'

**Students show a practical example of how they can act to re-use leftover food, then contribute their written recipe to a class 'Leftover Makeover' recipe book.**

Meets English ACELY1704 Plan, draft and publish imaginative, informative and persuasive print and multimodal texts, choosing text structures, language features, images and sound appropriate to purpose and audience

Sustainability OI.5 OI.6 OI.7 OI.8. OI.9 In summary, the sustainability of ecological, social and economic systems is achieved through informed individual and community actions that value equity and fairness across generations

### Method

Ask every student to present, invent or find a recipe for a food that might otherwise go to waste (e.g. *potato*, *excess fruit*) – and try their recipe at home, documenting it via text and photographs.

As a class, make a 'Leftover Makeover' recipe book and present this to the families of the students, for example, at Christmas, Mothers Day or Fathers Day.

There are so many ways to use leftovers – stale crackers can be crushed and used as a substitute for breadcrumbs, various vegetables can be used in soup, bananas can be frozen then used in banana smoothies or banana cake – so many possibilities!

The photo below provides an example of what to do with leftover pancake batter – add cabbage, grated carrot and spring onion, and it becomes a delicious savoury pancake.



**Foodbank Tasmania is a non-for-profit organisation that supplies food to over 200 welfare agencies as well as school breakfast programs in 85 schools.**

**Loaves and Fishes is a Tasmanian 'food rescue' organisation producing a variety of gourmet foods, sauces and jams, and these are sold through retail outlets and online. The profits go into programs and services that directly benefit vulnerable Tasmanians, providing them with fresh produce and cooked meals.**

**Other such organisations working in Australia include SecondBite and OzHarvest.**