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| ACTIVITY PLAN | | | | |
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| **THEME** | **SUBTOPIC** | **Activity Title** |
| Environmental Awareness and Conservation | Waste Management and Recycling | Creation of the electronic recipe book "Magic of Leftovers". |

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| INTRODUCTION PART (OR ACTIVITY OVERVIEW) |
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| **Introduction part (or activity overview)** | The issue of food consumption and waste is closely linked to the health and fate of our Planet. The good news is that consumption can be sustainable. There are many simple ways to avoid food waste at home and in nature.  Students will gain skills in sustainably storing recipes, creating, and managing electronic recipe books. The created recipe book will inspire other consumers to reduce food wastage, avoid food waste, and discover the joy of cooking with leftovers.  Electronic books are digital books that can be viewed on a screen. They can be purchased, downloaded, and read over and over again like physical books. |
| **SETTING** | The lessons will take place in the information technology classroom. |

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| MATERIALS |
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| **Materials Needed** | Computers, mobile phones, video projector. Programs for layout include Google Docs, Canva, Book Creator, or other electronic tools. https:// www.storyjumper.com/ or https://bookcreator.com/ |

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| **Learning Outcomes** | Deepen understanding of sustainable living solutions.  Improve digital skills in designing an electronic publication.  Gain knowledge about cooking with food leftovers and be able to explain its conserving impact on the environment articulately.  Understand the advantages of electronic recipe books and acquire basic knowledge about their storage and sharing.  Create an electronic recipe book. |  |
| **Activity Contents** | **Lesson situation. A continuation of the project work "The Journey of Food Leftovers".** Students, having conducted research in their families to identify the most frequently discarded food products and determined the causes of leftovers, learned in theoretical lessons that food waste occurs at all stages of the value chain – during production and distribution, in stores, restaurants, food and beverage supply locations, as well as at home. To address this issue, students sought innovative ways to reduce food wastage and efficiently use food leftovers, creating recipes. In practical activity lessons, students transformed food leftovers into new and nutritious dishes, such as soups, stews, or as ingredients for baked goods. This approach not only reduced food wastage but also encouraged creativity in the kitchen.  **Activity 1. (Duration: 15 min). Creation of the electronic recipe book "Magic of Leftovers".**  Introduction discussion. Saving recipes is not only a great way to preserve favorite dishes but also to share your culinary creations with others. The discussion explores how to save created recipes and how family traditional recipes are preserved. Can sharing your recipes with family and friends bring joy and connection? The discussion covers the significance of recipes, the importance of preservation, usefulness, and trends. The importance of electronic books is discussed.  **Theoretical Part (Duration: 20 min). Tools for Creating Electronic Books.**  Information for the teacher:  Google Docs or Google Sheets: Create a new document or spreadsheet and record all your recipes. You can access them from any device with an internet connection.  Canva: A design platform that allows you to create visually appealing recipe cards. Save projects and access them in your Canva account.  Book Creator or Blurb: Using these platforms, you can print the booklet or save it in electronic format.  **Task. (Duration: 90 min).** Choose a platform or electronic tool to layout an electronic recipe booklet based on 4-5 selected recipes from dishes made from food leftovers.  Step 1: Working group members select 4 – 5 recipes for dishes made in technology lessons.  Step 2: Choose a platform, e.g., Canva, and select a template.  Step 3: Insert the content.  Step 4: Compile the recipes for the dishes, the work steps, and photos of the final result. Note the nutritional value of the dish.  Step 5: Create a section on sustainable food consumption, writing recommendations for consumers on how to avoid food leftovers.  Presentation and Evaluation of Work: Each student briefly presents one chosen recipe and explains why it was included in the booklet. |  |
| **Assessments** | Individual student work is evaluated. Evaluation table (Annex 1). |  |
| **Key Competences** | Creativity competence  Digital competence  Communication competence  Citizenship competence  Cultural competence |  |
| **Connections with Eco STEAM** | Eco – No ink or paper is wasted, resulting in two beneficial factors: a lower selling price than printed books and helping to conserve the environment.  **Science** – The creation process involves interdisciplinary communication and collaboration (biology, chemistry, literature, IT).  **Technology** – Searching for new recycling methods, waste reduction, or the use of energy-saving technologies.  **Engineering** – Having created the electronic booklet, they will evaluate productivity and be able to look for ways to optimize the manufacturing process and reduce costs.  **Art** – Develops visualization art skills by designing the booklet, encouraging creativity.  **Math** – Engineering, technological, mathematical calculations. |  |
| **References** | https:// www.storyjumper.com/  <https://bookcreator.com/>  https://www.iklase.lt/e-knygu-kurimas-su-book-creator/  <https://www.usebouncer.com/lt/patarimai-kaip-kurti-elektronine-knyga/>  <https://www.oetker.lt/receptai>  https://www.youtube.com/watch?v=lGnEv3FV57Q |  |
| **Notes** |  |  |
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**ANNEX 1. EVALUATION TABLE**

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| Evaluation Criteria | Points | Comments |
| Innovation and creativity. | \_\_/5 |  |
| Design. | \_\_/5 |  |
| Technical implementation. | \_\_/5 |  |
| Presented dish recipes, nutritional value. | \_\_/5 |  |
| Sustainable consumption section. | \_\_/5 |  |
| Presentation. |  |  |