



Food Skills and Cooking Programs Action Plan

Summary of Priority Goals and Objectives:

1. Form panel of experts and provide additional supports to develop age-appropriate food skills/food literacy benchmarks and a common evaluation for cooking skills and culinary programs.
 - a. Example of age-appropriate learning benchmarks in literacy/language can be found beginning on page 32 of link:
<http://www.edu.gov.on.ca/eng/curriculum/elementary/language18currb.pdf>
 - b. Example of a common evaluation tool (questionnaire and scoring template/guide) for measuring physical activity levels in children/youth: http://www.dapa-toolkit.mrc.ac.uk/documents/en/PAQ/PAQ_manual.pdf
2. Build an online database of food skills program providers.
3. Create How-to Manual for implementing portable Culinary Programs.
4. Advocate for making cooking and food skills programs accessible to all Ontario children.
 - a. Recommend developing / expanding portable food skills programs to eliminate the need for capital investment for kitchen spaces.

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For the Ontario Edible Education Network's full Food Skills and Cooking Programs Action Plan, as well as other Action Planning documents, please visit <http://www.sustainontario.com/initiatives/ontario-edible-education-network>.