## Lunch Meal Planning NUTRITION \& COST

## Kitchen Colour:

Completed by: $\qquad$

## Recipe

1. Choose a lunch recipe from the internet that you want to make.
a. Copy and paste the whole recipe into an email or a google doc and share with me at jbower@rvschools.ab.ca below. Do not copy and paste the link, I need all the ingredients and directions.
b. Rewrite the entire recipe below, including ingredients \& directions. Take time to NOTE any questions you have about the recipe and ASK them at the bottom.

## Canada Food Guide

Your plate is supposed to have plenty of vegetables and fruits (half your plate).

1. Write down all the different types of fruits and vegetables you used.
2. Did you accomplish $1 / 2$ the plate? If not, how could you have added more vegetables or fruits.

You are supposed to eat protein foods (1/4 of your plate)
3. Write down all your protein based foods.
4. Is any of your protein, plant based protein? What plant based protein could you replace the animal based protein with?

You are supposed to choose whole grain foods (1/4 of your plate)
5. Write down the grains in your dish.
6. Are your grains whole grains? If your grains are not whole grains, what should you have replaced your grains with to make a healthier choice?

You are supposed to make water your drink of choice
7. Did you make water your drink of choice? Why or why not?

## Lunch Meal Planning Costs

Cost of items - Go to saveonfoods.com click Shop Online, fill out the form below for all your ingredients. You do not need to include small ingredients (oil, butter, spices, flour, sugar, condiments, etc)

| Ingredient - be very specific to <br> which type/brand | Amount <br> Needed in <br> grams or ml | Cost for <br> only what <br> you need \$ | Did you have to buy a larger <br> amount y/n. If YES, how much <br> extra food is left? |
| :--- | :--- | :--- | :--- |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |

Add up the total \$ $\qquad$

Divide the total \$ by how many people your recipe is for, this is how much your meal cost per person \$

# Grocery List - place all items in the proper category. 

 MUST include the amount and the specific type neededProduce (Fruits \& Vegetables)

Meat

Grains

Dairy

Frozen

Other

