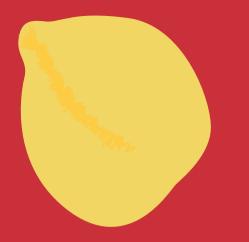


A Schools Toolkit for World Food Day

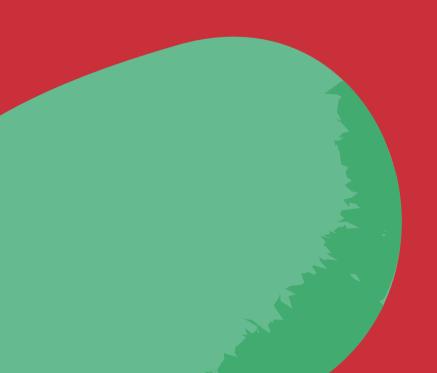
#beansishow





Mark your calendars for World Food Day 2023!

Coming to you on 16th October





What's inside?



Part 1: Background for Teachers Part 2: Information for Children Part 3: World Food Day Assets Keep Momentum Going



Part 1: **Background for** teachers





About Beans Is How

Beans is How is a global campaign to double bean consumption for the benefit of all people inlcuding children.

Beans is How seeks to amplify and make visible the importance of beans as a simple, affordable solution to our global financial, health and environmental challenges.



We work with organisations all over the world to make our campaign goal a reality...



World Food Day



World Food Day is celebrated annually on 16 October and aims to raise awareness of ongoing efforts to eliminate poverty, hunger, food insecurity and malnutrition.



This World Food Day, we'll provide schools with inspiration to spend time with children thinking about how the food we eat arrives on our plates, how it can keep us healthy and nourish the planet.



Through working across schools networks on World Food Day, we can help teachers and children super-charge their own bean knowledge, and reach more people on our journey to this ambitious goal.



Beans are a simple, affordable solution to our global financial, health, and climate problems:

> **Beans are nutritious Beans are affordable Beans are climate friendly Beans are versatile Beans store & keep well Beans are a farmer's friend Beans are delicious**



Beans



How do we get children to understand the food system?

How can we contribute to get better child nutrition outcomes?

> How can we enjoy meals that don't cost the earth?

How can we tackle climate change from the dinner table?



Part 2: Information for Children









The next two slides can be shared with children:

As talking points in classroom activities.

As talking points about healthy eating in school assemblies.

As a standalone pieces of content for World Food Day:

- In school newsletters
- In school social media channels
- As handouts for children to take home



TODAY is World Food Day!



The United Nations holds this day every year to help people around the world celebrate food and raise awareness of the importance of sustainable food systems and what food means for our health.

EVERY YEAR ON 16th OCTOBER...

...children, like you, celebrate World Food Day - in their schools, communities and their homes.

WORLD FOOD DAY IN YOUR SCHOOL

This year, YOU can be a part of World Food Day celebrations by joining in with the fun activities your school is providing.









Did you know that beans can...



Be found in hundreds of varieties! There are hundreds of types of beans - HOW MANY can you name? Be sure to try local varieties.



Improve people's nutrition Beans contain key proteins, carbohydrates, vitamins and minerals for nutrition.



Support affordable and healthy diets

Beans can come in lots of ways dried, canned or jarred. Which ones have you tried?



Reduce impact on climate change

Beans are good for our planet too! They improve our soils and water quality. Growing beans uses less water than some other crops.

Part 3: World Food Day School Assets



Can you think of ONE way to make beans

EXCITING?

Here are 3 suggestions to try...





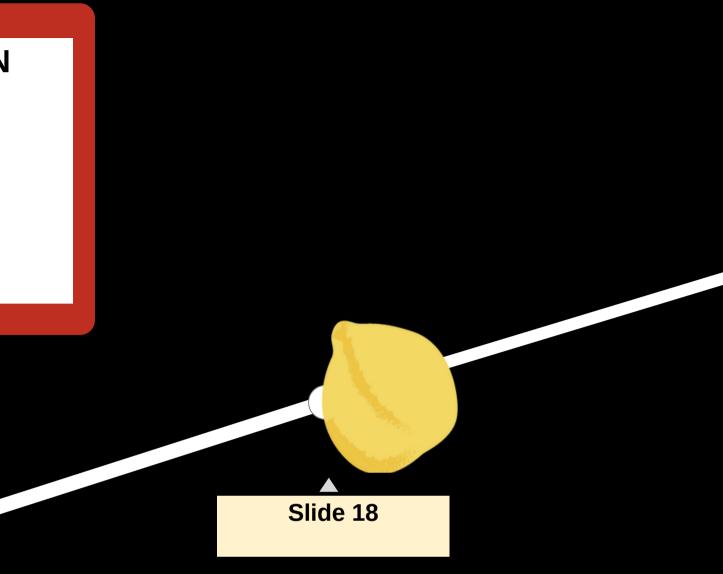
School Pack

ASSET 2: ART COMPETITION

Slide 17



Slide 16



ASSET 3: SHARABLE BEANS RECIPES





Instructions for teachers

The quiz is a fun and engaging way to learn about beans this World Food Day.

The quiz can be handed out to pupils in a lesson, as homework, as a take home activity or in before or after school club.

Why not share the winners in your regular assembly to highlight the great food knowledge of the winners.

🗦 Bean Quiz 🗧

Question 1

Which of the following is not true? A) Beans are magical B) Beans are delicious C) Beans are how we celebrate

Question 2 True or False: Beans are a type of vegetable

Question 3 Which of the following is a benefit of eating beans?

Question 4

True or False: Beans come in many different colours, shapes and sizes.

Question 5

True or False: Beans grow underground, like potatoes.

Ouestion 6

Which of these is NOT a type of bean? A) Kidneu Beans B) Jellu Beans C) Black Beans

Question 7 True or False: Beans are a good source of energy and they can help us grow strong

Ouestion 8

True or False: You can eat beans in various dishes, including in soups, salads and even as a snack!



Click the link <u>here</u>, for the fun quiz for pupils!





Your school can hold an art competition to make beans exciting.

The art competition is a way for pupils to learn more about the range of beans that exist and give them inspiration for gaining more bean knowledge and also trying and tasting more varieties of beans.

The art competition can given to children as a fun World Food Day take-home activity.



Why not showcase the winners in your school to keep the bean message alive past World Food Day.



Art Competitio Celebrating World Food Day with Bean

The United Nations-declared World Food Day gives schools all around the world the opportunity to celebrate what amazing crops like beans can do for people and the planet. This year, our school is excited to celebrate World Food Day in partnership with the "Beans Is How" campaign, drawing attention to the delicious flavours and varieties, as well as the nutritional power of beans for our students, staff and their families. To make this celebration even more special, we invite our pupils to participate in our World Food Day Beans is How art competition!

In this creative art competition, children are encouraged to let their imaginations run wild as they bring beans to life in celebration of World Food Day. An art competition is a brilliant way for children to outwork multiple intelligences, expressing their creativity and having fun during World Food Day, while discovering more about the food and systems that sustain them.

Through art, we hope to inspire children to appreciate the role beans and other climate friendly crops play in nourishing our bodies and the planet.



Click the link <u>here</u> for the art competition!

Beans



We have prepared bean recipes for you to talk about and use at home.

Recipes can be shared with children to take home as a handout.

Recipes can be used as a discussion prompt at school - get the class to vote - which is your favourite?



Why not ask your pupils to share back their experience of cooking these recipes at home.



White Bean Dark Chocolate Oat Bites

A bean bar that delivers both flavor and nutrition. This nutrient-rich white bean bar is packed with deep-rich dark chocolate flavors, crunchy pumpkin seeds and delicious ripe dates all brought together with hints of fresh orange zest and natural maple syrup. These bean bars are super easy to prepare and will satisfy all your taste buds in just a few bites.

Method:

- Preheat oven to 350 °F. Line sheet pan with parchment paper.
- Mix chia seeds and water and set aside for 15 minutes. Process 1/2 of the oats in a food processor until it is a flour-like consistency. In a large mixing bowl, combine the remaining rolled oats, oat flour, baking powder, baking soda, cinnamon, and sait. Mix thoroughly.
- Place the white beans and oil in a food processor and process until creamy. Remove and add to cat mixture. Place the chia seed (with water), maple syrup, carrots, orange zest, apple sauce, and vanilla in a food processor. Puree until smooth. Add this mix to the cat and bean mixture and combine thoroughly.
- >>>> Fold in the dates, pumpkin seeds, and dark chocolate.
- Shape into 2 1/2-ounce balls. Flatten into a patty. Place them onto sheet pan to bake for 12-15 minutes, rotating pan halfway through.
- Cool Completely.

Double global beans consumption by 2028

Here is the link to the recipes!



Beans

Chef Akeisha Haud

Culinary Director, MIT Bon Appétit Management Companı,

Ingredients:

1 tablespoon chia seeds

- 3 tablespoons water 3 1/4 cups oatmeal, old fashion rolled oats
- 1 teaspoon baking powder
- 1 teaspoon baking soda 1/2 teaspoon cinnamon, ground
- 1/2 teaspoor on in
- 1 teaspoon salt
- 1 1/2 cups or 15 ounce can cooked white beans, rinsed and drained
- 1/4 cup canola oil or other neutral oil
- 1/3 cup maple surup
- 1/2 teaspoon orange zest
- 1/4 cup apple sauce
- 1/4 cup carrots, shredded
- 1 teaspoon vanilla extract
- 1/2 cup dates, pitted, and chopped 1/4 cup pumpkin seeds, toasted
- 1 cup 60 % dark chocolate, morsels

Keeping the momentum going

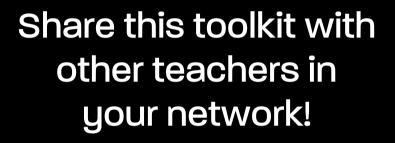




Keep the momentum up!





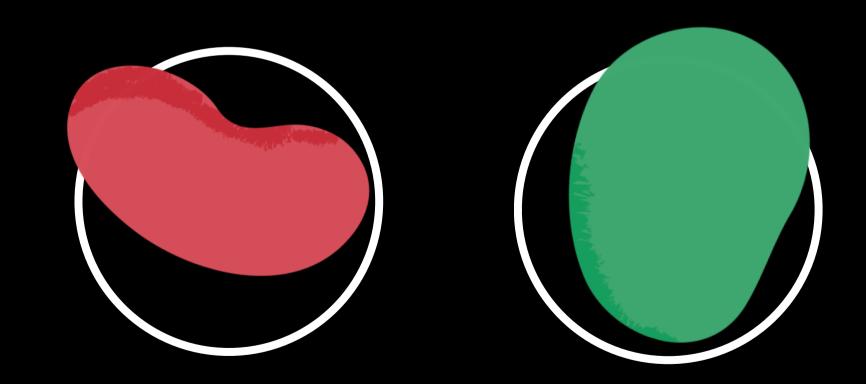


Use the assets in this toolkit for ongoing engagement with pupils.











Spread bean-spiration via showcasing Quiz & Art competition outputs.

Bring Beans to Your Next school event!

Beans SHOW

General Inquiries:

info@sdg2advocacyhub.org



Thank you!



