## Lesson 1: Welcome to Eating Smart • Being Active Activity Bin Materials and Instructions

Storage Bin Size Needed: 16" (L) x 11" (W) x 6" (H), (15 Quart size). Label all items as noted, and place in the bin.

Lesson Activity	Materials Needed	Instructions*
Bin labels	White easy peel labels	<ol> <li>Visit www.eatingsmartbeingactive.com and click on Resources for Implementation, Activity Bins, Lesson 1: Welcome to Eating Smart • Being Active, Activity Bin Labels.</li> <li>Print the outside bin and inside lid labels on the white easy peel labels.</li> <li>Put the outside bin label on the outside of the bin, and put the inside lid label on the underside of the bin lid.</li> </ol>
Not applicable; for display only	<ul><li> MyPlate poster</li><li> Painter's tape</li></ul>	<ol> <li>Visit www.eatingsmartbeingactive.com and click on Resources for Implementation, MyPlate Posters.</li> <li>Print and laminate a copy of the MyPlate poster in English and/or Spanish depending on your needs.</li> <li>Painter's tape can be used to hang the MyPlate poster during class to avoid damaging walls or other surfaces.</li> </ol>
All activities	Call bell	<ol> <li>Purchase call bells for all activity bins (8 total).</li> <li>Put 1 call bell in each bin.</li> </ol>
Let's cook!	<ul> <li>Laminated recipe scripts for:         <ul> <li>Fried Rice with</li> <li>Chicken</li> <li>Stir Fried Vegetables</li> <li>with Beef, Chicken, or</li> <li>Tofu</li> </ul> </li> <li>1 large, sealable plastic bag</li> <li>Hair ties</li> <li>1 small, sealable plastic bag</li> </ul>	<ol> <li>Visit www.eatingsmartbeingactive.com and click on Resources for Implementation, Activity Bins, Lesson 1: Welcome to Eating Smart • Being Active, Recipe Scripts.</li> <li>Print the recipe scripts for all of the lesson's recipes, and laminate them.</li> <li>Label the large, sealable plastic bag "Lesson 1 Recipe Scripts". Put the recipe scripts in the bag.</li> <li>Purchase a large pack of hair ties. Store them in a small, sealable bag in the bin. DO NOT store hair ties with food or food preparation equipment.</li> </ol>
Completing paperwork	• Eating Smart • Being Active Paperwork Booklet	<ol> <li>Visit <u>www.eatingsmartbeingactive.com</u> and click on <i>For Program Leaders, Paperwork, Paperwork Booklet.</i></li> <li>Print the booklet, and staple or binder clip it together.</li> </ol>

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Activity		
Enhancements preview	<ul> <li>1 cutting mat</li> <li>1 water bottle</li> <li>1 grocery list pad</li> <li>1 produce brush</li> <li>1 set of measuring cups</li> <li>1 Cook it Safe! magnet</li> <li>1 refrigerator thermometer</li> <li>1 Walk Indoors with Leslie Sansone DVD</li> <li>1 set of measuring spoons</li> <li>1 Eating Smart • Being Active Let's Cook! cookbook</li> <li>1 laminated graduation certificate</li> </ul>	<ol> <li>Visit www.eatingsmartbeingactive.com and click on Order Materials to purchase enhancement items for each lesson.</li> <li>Pack one of each lesson enhancement to show participants at the first class.</li> </ol>
Additional activity	2-quart liquid container with a lid	Purchase a two-quart liquid container with a lid.
Preview of the next lesson	<ul> <li>1 Eating Smart • Being Active Let's Cook! cookbook</li> <li>Post-it notes or page flags</li> </ul>	<ol> <li>Label 1 copy of the Eating Smart • Being Active Let's Cook! cookbook         "Recipes for Get Moving!".</li> <li>Using Post-its, flag the recipes for Lesson 2: Get Moving!: Enchilada         Casserole and Skillet Lasagna.</li> </ol>

<sup>\*</sup>Quantities are based on a class size of 12 participants. If you regularly have larger classes, please increase amounts accordingly.\*