#### \*Lesson 2 and 9 share an activity bin

**Storage Bin Size Needed:** 23" (L) x 16" (W) x 6" (H), (32 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 2: Welcome to Eating Smart Being Active, Activity Bin Labels and Lesson 9: Celebrate! Eat Smart &amp; Be Active, Activity Bin Labels.</li> <li>Print the outside bin and inside lid labels on the white easy</li> </ol>
		<ul><li>peel labels.</li><li>3) 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></ul>
Not applicable;	MyPlate poster	1) Visit <u>www.eatingsmartbeingactive.com</u> and click on
for display	Painter's tape	Resources for Implementation, MyPlate Posters.
only		2) Print and laminate a copy of the MyPlate poster in English
		and/or Spanish depending on your needs.
		3) Painter's tape can be used to hang the MyPlate poster
		during class to avoid damaging walls or other surfaces.
All activities	Call bell	<ol> <li>Purchase call bells for all activity bins (8 total).</li> </ol>
		2) Put 1 call bell in each bin.
Let's cook!	<ul> <li>Laminated recipe scripts for:</li> </ul>	1) Visit <u>www.eatingsmartbeingactive.com</u> and click on
	o Lesson 2	Resources for Implementation, Activity Bins, Lesson 2: Get
	<ul><li>Enchilada Casserole</li></ul>	Moving!, Recipe Scripts and Lesson 9: Celebrate! Eat Smart &
	<ul><li>Skillet Lasagna</li></ul>	Be Active, Recipe Scripts.
	o Lesson 9	2) Print the recipe scripts for all of the lessons' recipes, and
	<ul> <li>Fruit and Peanut Butter Dip</li> </ul>	laminate them.
	<ul><li>Energy Bites</li></ul>	3) Label the large, sealable plastic bags "Lesson 2 Recipe
	<ul><li>Mexican Pinwheels</li></ul>	Scripts" and "Lesson 9 Recipe Scripts". Put the recipe scripts
	<ul><li>Hummus with Raw Veggies</li></ul>	in their respective bags.

	<ul> <li>Vegetables and Creamy Dip</li> <li>2 large, sealable plastic bags</li> <li>Hair ties</li> <li>1 small, sealable plastic bag</li> </ul>	4) 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.
Let's be active!	<ul> <li>Music</li> <li>Equipment to play music</li> </ul>	<ol> <li>Pack upbeat music with a moderately fast tempo.</li> <li>Visit www.eatingsmartbeingactive.com and click on Resources for Implementation, Music for examples of music with the appropriate tempo for this segment.</li> <li>Pack equipment to play the music so that participants can hear it (CD player, speakers, etc.).</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>
Lesson 2: Preview of the next lesson	<ul> <li>Eating Smart • Being Active Let's Cook! cookbook</li> <li>Post-it notes or page flags</li> </ul>	<ol> <li>Label the copy of the cookbook "Recipes for Plan, Shop, \$ave".</li> <li>Using Post-its, flag the recipes for Lesson 3: Plan, Shop, \$ave: 3-Bean Salad, Cowboy Caviar, 3-Can Chili, and Breakfast Parfait.</li> </ol>
Lessons 2 and 9: 24-hour dietary recall kit	<ul> <li>Food shape set consisting of 9 shapes cut from laminated poster board: <ul> <li>1/4 of 12" pizza</li> <li>1/8 of 14" pizza</li> <li>1/8 of 16" pizza</li> <li>1/12 of 9" layer cake</li> <li>1/6 of 9" pie</li> <li>1" square</li> <li>2" square</li> <li>3" square</li> <li>4" round</li> </ul> </li> </ul>	<ol> <li>Visit www.eatingsmartbeingactive.com and click on Resources for Implementation, Activity Bins, Lesson 2: Get Moving!, 24 Hour Dietary Recall Kit.</li> <li>Print, laminate, and cut out all of the food shapes.</li> <li>Purchase all of the other materials listed in the kit, and assemble it.</li> </ol>

Deck of cards (represents 3 oz. of meat) Tennis ball (represent a half a cup of fruit) 8 oz. liquid measuring cup Eating Smart • Being Active dry measuring cup set • Eating Smart • Being Active measuring spoon set (these can be used for participants to estimate amounts of butter, salad dressing, gravy, salt, etc. they put on their food) • Plates – 1 for each participant (these can be used for participants to estimate amounts of food based on their usual plate size; the 6-inch and 10-inch plates may also be used to demonstrate the two main sizes of tortillas): 0 6" o 7½" 9" o 10" Plastic cups (these can be used for participants to estimate the volume of beverages they have consumed): o 3-4 oz. o 5-6 oz. o 8-10 oz. o 12 oz. 16 oz. 20-24 oz. o 32-36 oz. Plastic bowls:

- o 12 oz.
- o 20 oz.
- 12" plastic ruler (this can be used for participants to estimate the length of foods such as sandwiches, burrito, hot dogs, etc.; the height/thickness of foods such as burgers, bread, steaks, etc.; and the diameter of foods such as pieces of fruit, pies, cookies, cakes, etc.)
- 3 dominoes in small plastic bag to represent 1½ oz. cheese (1 domino = ½ oz. of cheese)
- 3 cup plastic storage container with 3 cups uncooked rice
- 3 cup plastic storage container with 3 cups uncooked beans
  - Note: The uncooked rice and beans can be used for participants to estimate the amount of a food they ate (it doesn't have to be rice and beans). Then, they can use measuring cups to measure the exact amount of the food they estimated.
  - The rice can be used to measure dense foods such as mashed potatoes and oatmeal. The beans can be used for loosely packed foods such as cereal or vegetables.
- Examples of portion sizes:
  - Three, 12" circles of nylon net with ¼ cup,
     ½ cup, and 1 cup of uncooked beans in the netting.

	<ul> <li>Gather the net into a pouch, and secure top with rubber band. Use 3 different colors to help distinguish between portion sizes.</li> </ul>	
Lesson 2: Enhancement	3 permanent markers	1) Pack 3 markers for participants to label their water bottles.
Lesson 9: Welcome and Reflect	<ul> <li>Back page of the <i>Make a Change</i> worksheet</li> <li>1 large manila envelope</li> </ul>	<ol> <li>Print 3 copies of the back page of the Lesson 8: Make a         Change worksheet, and laminate them.</li> <li>Place in a large manila envelope.</li> <li>Label the envelope "Lesson 9: Laminated worksheets from previous lesson".</li> </ol>
Lesson 9: Making a plan	<ul> <li>Food pictures from all food groups</li> <li>Paper plates – 1 for each participant</li> <li>6 small packages of crayons or colored pencils</li> <li>1 large, sealable plastic bag</li> <li>Eating Smart • Being Active Let's Cook! cookbook</li> </ul>	<ol> <li>Visit www.eatingsmartbeingactive.com and click on Resources for Implementation, Activity Bins, Lesson 9:         Celebrate! Eat Smart &amp; Be Active, Celebrate Dairy Council Food Models/Pictures.</li> <li>Print and laminate several pictures from the different food groups with the food picture on the front and the Nutrition Facts Label on the back.</li> <li>Put the food pictures, paper plates, and crayons or colored pencils into a sealable plastic bag labeled "Lesson 9: Making a plan."</li> <li>Pack an Eating Smart • Being Active Let's Cook! cookbook.</li> </ol>
Lesson 9: Review BINGO	<ul> <li>BINGO question and answer sheets</li> <li>BINGO cards – 1 for each participant</li> <li>Dry erase markers – 1 for each participant</li> <li>1 large, sealable plastic bag</li> </ul>	<ol> <li>Visit www.eatingsmartbeingactive.com and click on Resources for Implementation, Activity Bins, Lesson 9:         Celebrate! Eat Smart &amp; Be Active, BINGO.</li> <li>Print and laminate the question and answer sheets and BINGO cards.</li> <li>Put the BINGO questions, cards, and dry erase markers into a sealable plastic bag labeled "Lesson 9: Review BINGO".</li> </ol>

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