

Australian Native Food Education Kit

ATTENTION HOME ECONOMICS/FOOD TECHNOLOGY TEACHERS!

Creative Native Food Service is Australia's leading native food provider and manufacturer, founded by renowned Native Food Chef and pioneer Andrew Fielke. We have recently developed an innovative 'Australian Native Food Education Kit' especially designed for Years 7/8 Technologies (food specialization/home economics) classes.

Using this kit will help you address aspects of the Australian Curriculum Aboriginal and Torres Strait Islander Histories and Cultures cross-curriculum priority.

Our 'Australian Native Food Education Kit' comprises a range of resources including;

- a lesson and homework plan
- numerous simple and tasty recipes (low ingredient cost & gluten free options!)
- high quality Native Australian dry spices (easy to post)
- printable A4 fact sheets and A3 posters

This kit is designed to educate students on the rich history of Australian food culture and the modernization of Australia's bush food cuisine. It highlights some of the agricultural, social and cultural history of Australian food, and introduces "hot topics" such as sustainability, environmental, social and cultural arguments around food growing practices in Australia today.

With this kit, students will have the opportunity to touch, feel and taste numerous Australian ingredients, including (but not limited to) **Lemon Myrtle, Wattle Seed, Old Man Saltbush, Wild Basil and Native Pepperleaf.**

Students will be provided with the necessary knowledge and materials to identify and experiment with Australian ingredients and incorporate them into their own recipes and creations. To assist you:

- The 'Australian Native Food Education Kit' weighs less than 500g
- You can order and pay online, with dispatch within 1-2 business days
- Express-posted in 2-3 days (subject to Australia Post)
- Receive your code immediately to download the materials and Lesson Plan
- Bulk packaged ingredients are also available.

Andrew Fielke, founding chef of Creative Native will be launching the concept and conducting a Master Class & demonstration at the HEIA National Conference in Brisbane this September.

For more information, please email us at sales@creativenativefoods.com.au or order online.



Pepperleaf



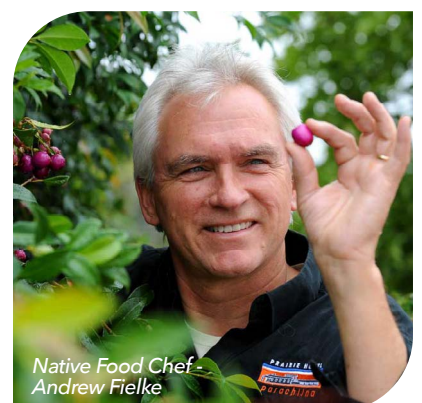
Wattleseed



'Old Man' Saltbush



Lemon Myrtle



Native Food Chef
Andrew Fielke