



SCHOOL COOKING CHALLENGE

*A creative cooking challenge for year 7-8 students at
Canterbury schools*

The challenge: Create a two course vegetarian menu using as much of each plant as possible (eg. leaf, root, fruit, peel) to create a delicious meal with minimum waste!

The cook-off: Two students from four finalist schools will cook their menu and be judged in a cooking challenge on 15 August.

The prizes: A Garden to Table Online Membership for your school valued at \$299, lunch for two and a behind the scenes tour at Bear Lion Foods, a food career pathways guided tour of ARA Nutrition Campus and a Southern Hospitality prize pack. All finalists will receive a Garden to Table apron and Love Food Hate Waste goodie bag.

How to enter: Download an information pack and entry form from www.gardentotable.org.nz/whats-new/competitions

Entries close 14 July

Email victoria@gardentotable.org.nz for further information