Lesson: Food and	Nutrition on the Homefront Intermediate - Senior Duration: ~200 Minutes (3 periods)
Topics and Wars Covered	Society and the war's impact on society Food and healthy eating
Ministry Expectations: Expectations addressed,	British Columbia: Social Studies 11 Manitoba: Social Studies 11 Ontario: Grades 10 and 12. Newfoundland and Labrador: Canadian History 1201
not assessed. Learning Goals:	Students will develop an understanding of the food rationing Canada implemented during the Second World War in order to provide
	food for the U.K. and war effort generally. They will also learn how Canadian's dealt with rationing in creative ways and how nutrition was a very important aspect of the war effort at home.
Lesson synopsis:	This lesson will focus on the homefront, specifically rationing and nutritional campaign efforts. The teacher will provide students with historical information to frame their activity through a slideshow presentation and note taking. Students will then be tasked with researching a recipe or food item through www.wartimecanada.ca and creating a display for the class. The display will include a historical "blurb" on how the item helped the war effort, the ingredients used, how it fit into rationing, as well as the recipe itself.
Materials/	Authentic Second World War recipe and food item
Resources	Data projector for presentation Computer lab time / access to <u>www.wartimecanada.ca</u>
Pre-Lesson:	Teacher should review materials prior to lesson and adjust project expectations where appropriate/relevant for their classroom.
Hook:	The teacher will provide the class with an example recipe of food that would have been cooked/prepared by someone during the Second World Wardescribing the item in detail. • It is suggested that the presentation resemble the level four effort of the project so students have an example to work from. See rubric and sample.
Lesson Outline:	The presentation will be given to the students and the teacher will provide discussion questions as the students proceed to copy down relevant material required for their project. Discussion prompts could involve comparing and contrasting current life with what it must of been like back during the Second World War.
	Students will be provided with the project outline and the teacher will go through answering any questions. Rubric should be discussed, and students should have a clear idea of the expectations based on the teacher's pre-lesson presentation. Students will also be given a brief run-through of the website, and where/how to find information.
	Students will be provided with class time to do the research and write-up for their "food". Food will be prepared at home. Advise students of potential class allergies.
Assessment/	See rubric and assignment outline
Evaluation:	