



DUN MANWEL
ATTARD
RESOURCE CENTRE

Making Recipes using Leftover Food!



Thanks to the Eat Responsibly Project, our students became more aware of the fact that wasting food leads to loss of resources and more energy is used to produce more food. Nowadays they willingly collect the remaining food such as buns, fruit and yoghurt from their daily meals. Then they come up with a recipe together with the teachers and actually make it during their ILS (Independent Living Skills) lessons. Such recipes include: bruschetta, smoothies, dried fruit and apple pie.

Preparing Healthier Food throughout the Scholastic Year



The students realised how important it is to eat healthy food in order to be in good health and have a good well being. They learnt to think and choose health food wisely. So they prepare healthy recipes based more on fruit and vegetables. This is carried out on a weekly basis and they eventually sell them to staff and students. Meanwhile, they promote that eating healthy does not mean that you are not eating delicious and tasty food!