QUICK TIP POSTCARDS

If you've ever subscribed or read "Cooks Illustrated," you may be familiar with a recurring feature called "Quick Tips." In this feature tips are provided to make food prep easier and more convenient.

Students interview parents, grandparents, friends, teachers, etc to find out their best kitchen and cooking hacks that have made food preparation, cooking or storing food easier and more convenient and then create their own version of "Quick Tips Postcard." Students should come to class with 3 tips minimum.



Students are to choose two tips from their interviews to create their own versions of Quick Tips in the form of postcards, using the Canva platform. In the postcard templates, students must add the title of the tip, an explanation and an image for each of their tips or hacks. Postcards should be visually appealing making use of space, color, sizing of fonts/images and be free of spelling/grammatical errors. See the sample of "Perfect Portion Mold"

Perfect Portion Molds

Ice cube trays are a great way to freeze small portions of foods or ingredients. When I make pesto, I place it in the ice cube trays and the portions are a perfect size for my husband and I for use with pizza and or pasta. After the pesto is frozen, they can be popped out and stored in an airtight container in the freezer.

Once postcards are finished, students will download their postcards as PNG images and insert them into a class Google Slidedeck. Students will then orally present and share their quick tip postcards with the class before attaching the printed copy to the bulletin board.

Rubric

Criteria	Present	Not-Present
Interview form completed and signed by interviewee		
Postcard #1 is visually appealing & contains title, explanation and image for the quick tip.		
Postcard #2 is visually appealing & contains title, explanation and image for the quick tip		
Postcards were free of spelling & grammatical errors		
Postcards were presented orally to the class		

QUICK TIPS INTERVIEW

Interview a parent, grandparent, relative, friend, or teacher to learn more about their best kitchen and cooking hacks that have made food preparation, cooking or storing food easier and more convenient for them over the years.

Quick Tip or Hack #1:
Explanation:
Name & Signature of Interviewee:
Quick Tip or Hack #2:
Explanation:
Name & Signature of Interviewee:
Quick Tip or Hack #3:
Explanation:
Name & Signature of Interviewee:

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