

SNAP-Ed U Presentation August 27, 2020

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You can still engage participants with virtual food demos – even though they can't taste them!

Planning, preparing, and setting up will make the lesson run smoothly be more enjoyable for both the instructor and the participants!

DO...



Promote the class/recipe/demo. Advertise to participants and include a photo of what you are making.



Prepare all measurements, chopping, and supply stations BEFORE class.



Prepare. Pre-register participants and send the recipe ahead of time with instructions.



Have functional, non-distracting cooking supplies. Set aside serving dishes for the final product.



Consider some equipment. Purchase a tripod to hold your video and good lighting.



Use a facilitator to run technology in the background and ensure a smooth class.



Practice! Walk through the recipe before class. Set practice classes for participants.



Interact with participants during transitions via polls, chats, and discussion.



Clean your cooking space. Keep messy things out of sight and place a garbage can nearby.



Post recipes and recorded classes on social media and invite others to share their creations.

DON'T...



Be too loud using equipment.



Turn your back on the audience.



Spend time struggling to opening jars or packages.



Learn as you go! Take note of what went well and what didn't to **continuously improve your virtual food demos.**