



Before we get ready to rock, just a few things:

1. Please make sure all phones are muted.

- In case of tech probs, this is what to do:

 If you get kicked out or power out, just log back in
 If we get kicked out or power out, we will email you a back up link to log in to asap to continue on class.

Access to live class recordings:

 Each class is taped
 Links to access the recordings will be sent a max of 48hrs post class

4. We heart questions!

Please type all questions in the chat box. If you want your question to be anonymous, please just send to "HOST"



Nutrition Session 5: What we are going to cover 🥯

RECIPE DEVELOPMENT

How to create amazing healthy recipes for YOUR clients!

NUTRITION CHALLENGES & WORKSHOPS

How to create them, what topics to teach and review the FIT CHICKS Challenges

REVIEW NUTRITION CO-OP

It's your chance to create a FIERCE recipe with all you have learned!

















How to write a recipe

Recipe Title This should be clear but fun and catchy!

- Description

 Give a background of the recipe, a personal story and if it is a "diet" focus like gluten free, paleo friendly, etc

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3. Source • If it is an adaptation from another recipe, make sure to source the original

- 4. Time & Servings

 Preparation time includes all the measuring, chopping and other preparation of ingredients.
 Cooking time refers to the total time the food takes to cook, including any preliminary cooking needed.
 Remember, these times are just a guide for the reader. Try to be generous with the timing, keeping home cooks in mind.
 Also, include the number of servings based on reasonable portions.

How to write a recipe

- 5. Ingredients
 List ingredients in the logical order of use in the recipe to make them easy to follow. (usually uggest nrst)
 If your recipe calls for an ingredient that many cooks may not be able to attain easily, suggest
 an alternative biggest first)

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- 6. Directions
- Recipe directions should be numbered in logical steps.
- Write preparation directions in complete sentences. Make sure all ingredients listed above are included in the preparation directions. .
- Include exact sizes of pots, pans and casseroles. For example, a large sauté pan or a 2 quart casserole dish.
 Indicate exact cooking temperatures and times.
- Add a tip on how you know when the food is done cooking.
- 7. Notes
 Use this area to communicate anything additional information someone would need to know to recreate your recipe at home. You can also offer ideas for alternate ingredients, tips, or serving suggestions.





Why create blog recipes?

- 1. Great marketing tool!
- Build know, like, trust with your clients
- 2. Makes you "Google-able"
 - More online content the better.
 Keeps your website current and peeps coming back for more
- 3. Contribute to other websites and bloggers
 - Build your networks
 Reach out to bloggers and ask if you can guest post



























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Nutrition Session 5: Recap RECIPE DEVELOPMENT How to create amazing healthy recipes for YOUR clients! NUTRITION CHALLENGES & WORKSHOPS How to create them, what topics to teach and review the FIT CHICKS challenges REVIEW NUTRITION CO-OP It's your chance to create a FIERCE recipe with all you have learned!



