• Attended facilitator training meeting and gained better insight on how we should approach the community and the project without making assumptions about the community members.
• Created the Instagram account and have begun posting daily pictures of produce dollar bags that can be found in various grocery stores in the Lower Mainland.

10/23/2017 - 10/27/2017

• Participated in the Food Bank Challenge at the Thunderbird Community Center on Wednesday November 1st, which allowed us see what recipients get in their food bag.
• We continued to post on Instagram incorporating food literacy in our social media platform for accessing affordable and nutritious produce by including food facts into the details of the posts. Our posts mainly consist of captions stating the date of the visit to the grocery store, the items in the bags, and the location of the store.
• We Brainstormed the format for the Food Skills Survival Guide using Illustrator.

10/30/2017 - 11/3/2017

• Individual Group members will choose a food ingredient and draft associated cooking methods.

11/6/2017 - 11/10/2017

• Complete food skills guide draft.
  ◦ Each member will choose two kinds of produce that are popular items among grocery store’s dollar bags and discuss: how it tastes, storing, preparation, and cooking methods.
• Receive feedback on the draft from our community partners.

11/13/2017 - 11/17/2017

• Adjust contents and presentation of infographics accordingly to feedback.
• Present finalized infographic in the UBC Nest.
• Finish our final community project report.

11/20/2017 - 11/24/2017

• Finalize the food skills guide, incorporating suggestions from our community partners.
• Stop data collection on the fruit and vegetable count from the Instagram posts.
• Halt posts on the HSCFN Instagram on November 22nd
• Submit the infographic and receive feedback.

11/27/2017 - 12/1/2017

• Complete food skills guide draft.
  ◦ Each member will choose two kinds of produce that are popular items among grocery store’s dollar bags and discuss: how it tastes, storing, preparation, and cooking methods.
• Receive feedback on the draft from our community partners.