

Valentine's Day Activity Pack




**THIS
IS
HOME**

Resident
wellbeing
in action

 Unilever
Food
Solutions

Introduction



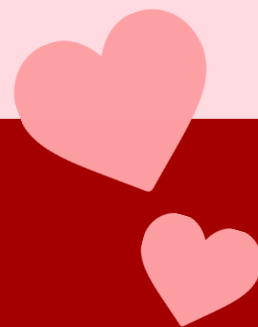
Unilever Food Solutions would like to wish you a Valentine's Day season full of love, joy, and happiness.

We've created this activity pack to help you celebrate this special day.

The packet includes multiple activities in addition to a variety of Valentine's Day recipes that both the chefs and residents can enjoy!



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Love Heart Wordsearch

J B I N X S
 L H Z S A G D L
 J V E R J J X C K Y
 R Y O A M J G Y L Q S A
 Y T G R Z C G C K T D X S
 G G O R T O Y H J T Q N X S K W P L M W M Z J S X F F H K J
 Z Z C K T D I N N E R S S U E D I Y J W E J Q X G I F T S M V
 C F X E B Q F P P I C O K R Y C U P I D T C H A M P A G N E J
 S O W R B O M R C Q C D R O M E F K H J L O Z N G S R S Q M Q
 Z I W I H O A T P X S X W S R M C Y V X Z F G W O T I N X G S
 F H Y X X N X T O M W A X E C M Q S Z K M E R Y V R F T P P H
 S A D M I R E R N M O S A S U G Q R D D H F W O P A O X H I N
 P H I T H C L F Y R F P M P J U L O N B X E W E W I G X L
 U F E B R U A R Y G Q K U C Y X M C L T Q A L M B A R S I
 T W F H F K K N B X C L Q A U W H H A W I N E T E F F H Q
 L R V V A X F N R H Z U K E D W O L G E M E L R F Z K
 I N O H D X V P G M X Q E C F S C H F B X H B R R B P
 G H B A Q X M K C Y E S D T S O H M K V G W I N R
 R A Q T X L U H H T Z P E B E L O V E D R X E G W
 Y W E Z L T C U K W Q S O K A P D K W Y S S I
 J H Z M G H I W K H S X Q T A I P K I W Z
 F C R K W T E Q Y E V J E P W X F X R
 F W X B S X T T J R J G A K V Y Y C N
 J R R G O M Y D T N O G T T Y N I
 Y X J C O B O R Y B F J F T U
 C R Z V E I Q W V L A K R
 Z M C A W Q L O V E P
 F U Q C T S B
 V W Z O U
 L W M
 N

1. ADMIRER
2. BEAU
3. BELOVED
4. CHAMPAGNE
5. CHOCOLATE
6. CUPCAKES
7. CUPID
8. DATE
9. DESSERT
10. DINNER
11. FEBRUARY
12. GIFTS
13. HEART
14. LOVE
15. ROSES
16. STRAWBERRIES
17. WINE



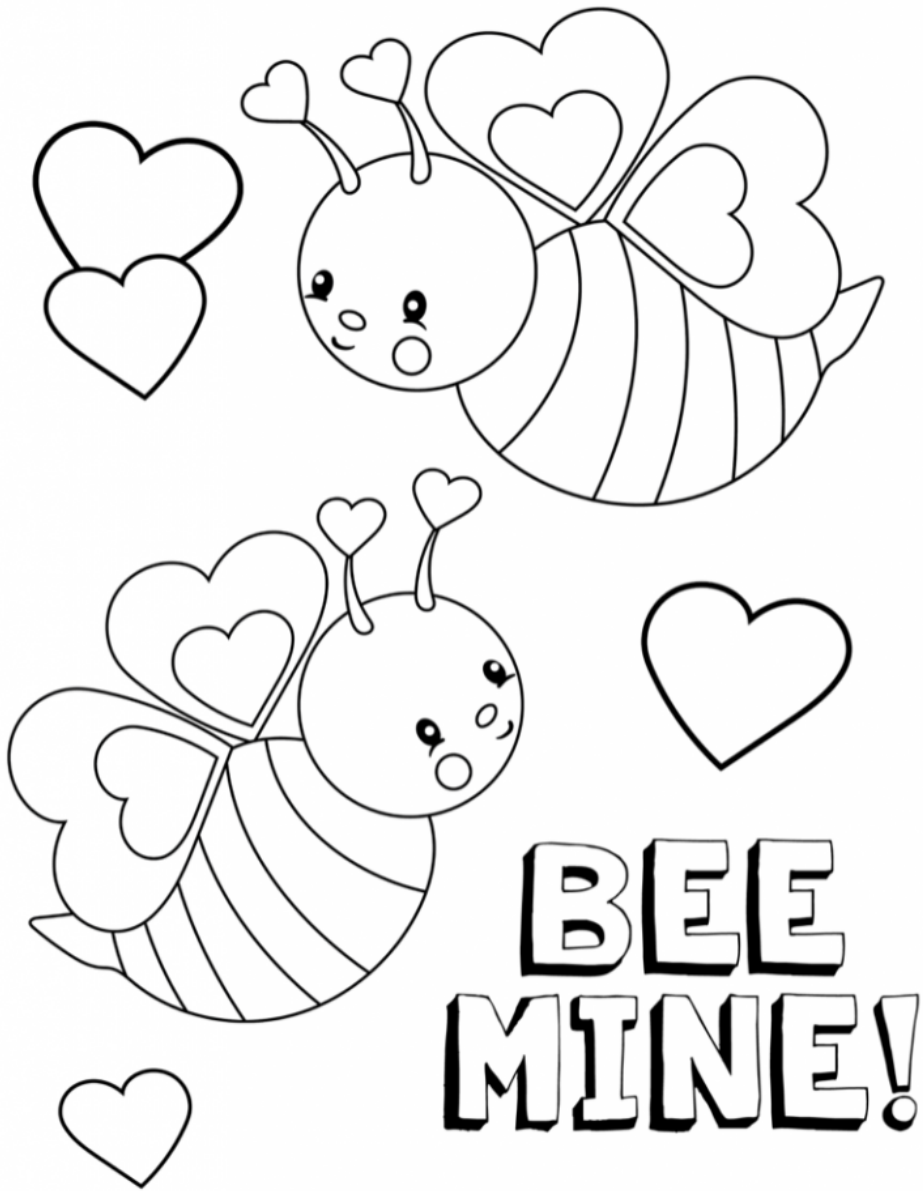
Coloring



Coloring



Coloring



Raspberry Chocolate Tartlet Group Activity

Enjoy this special treat to celebrate Valentine's Day!



Recipe



Serves 12

QUANTITY	INGREDIENTS	METHOD
12-2"	Tart shells	Place prepared shells on a baking sheet. Bake, at 375°F, for 6-8 minutes. minutes or until golden. Let cool.
1 Cup	Chocolate, semi-sweet chopped	
6 Tbs	Butter, unsalted	Use a double boiler. In the pan, melt the butter, chocolate and agave, and stir until smooth. Remove from heat. (You may also melt the chocolate using the microwave).
2 Tbs	Agave	
1/4 Cup	Raspberry jam	Use a mesh sieve to remove any seeds in the jam. Spread 1 teaspoon of jam into each tartlet shell before filling with chocolate. Let the completed tartlets set for an hour or two. Before serving, top each tartlet with fresh raspberries.
1 Quart	Raspberries, fresh	



Resident wellbeing in action
Unilever Food Solutions

Staying Connected with Lipton

Just because we are keeping safe, doesn't mean that we can't **STAY CONNECTED**.
Enjoy a cup of tea over Facetime, WhatsApp, or even over the phone and share
a cherished moment with friends and family that you love.



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My favorite memory(s) with you is/was:

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Answer Key

J B I N X S
 L H Z S A G D L
 J V E R J J X C K Y
 R Y O A M J G Y L Q S A
 Y T G R Z C G C K T D X S
 G G O R T O Y H J T Q N X S K W P L M W M Z J S X F F H K J
 Z Z C K T D I N N E R S S U E D I Y J W E J Q X G I F T S M V
 C F X E B Q F P P I C O K R Y C U P I D T C H A M P A G N E J
 S O W R B O M R C Q C D R O M E F K H J L O Z N G S R S Q M Q
 Z I W I H O A T P X S X W S R M C Y V X Z F G W O T I N X G S
 F H Y X X N X T O M W A X E C M Q S Z K M E R Y V R F T P P H
 S A D M I R E R N M O S A S U G Q R D D H F W O P A O X H I N
 P H I T H C L F Y R F P M P J U L O N B X E W E W I G X L
 U F E B R U A R Y G Q K U C Y X M C L T Q A L M B A R S I
 T W F H F K K N B X C L Q A U W H H A W I N E T E F F H Q
 L R V V A X F N R H Z U K E D W O L G E M E L R F Z K
 I N O H D X V P G M X Q E C F S C H F B X H B R R B P
 G H B A Q X M K C Y E S D T S O H M K V G W I N R
 R A Q T X L U H H T Z P E B E L O V E D R X E G W
 Y W E Z L T C U K W Q S O K A P D K W Y S S I
 J H Z M G H I W K H S X Q T A I P K I W Z
 F C R K W T E Q Y E V J E P W X F X R
 F W X B S X T T J R J G A K V Y Y C N
 J R R G O M Y D T N O G T T Y N I
 Y X J C O B O R Y B F J F T U
 C R Z V E I Q W V L A K R
 Z M C A W Q L O V E P
 F U Q C T S B
 V W Z O U
 L W M
 N

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12. GIFTS
13. HEART
14. LOVE
15. ROSES
16. STRAWBERRIES
17. WINE



Beef Bourguignon



Serves 25

QUANTITY

INGREDIENTS

METHOD

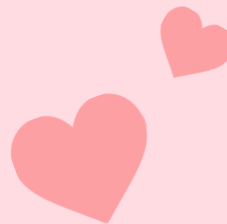
2 tbsp.	Olive Oil
2.5 lbs.	Chuck, cut into ½ in pieces
20 oz.	Sliced mushrooms
32 oz.	Frozen pearl onions
16 oz.	Celery root peeled and cut into 1 in pieces
16 oz.	Parsnips peeled and cut into 1 in pieces
16 oz	Knorr Ultimate Low Sodium Beef Base,
24 oz.	Knorr Demi Glace
1 cup.	Flat-leaf parsley, chopped

Heat the oil in a large saucepan over medium-high heat. Add chuck cook until browned, about 5 minutes.

Transfer to a bowl and set aside. Add the mushrooms to the pan and cook until the liquid has evaporated. Add the parsnips and celery root. Add the Knorr LS BEEF BASE and simmer, 20 minutes.

Add the Knorr Demi Glace, steak, onions and the juices from the bowl and simmer, 20 minutes.

Divide into individual bowls over noodles and sprinkle with the parsley.



Shrimp and Corn Chowder



Serves 25

QUANTITY

INGREDIENTS

METHOD

2 tbsp.	Olive Oil
4	Leeks, chopped
2	Fennel bulb, chopped
2 cups.	Knorr Ultimate Chicken Base prepared
6 cups.	LeGoût Cream Soup Base prepared
2 lbs.	Potatoes, peeled and cut into ½ in pieces
1.5 lbs.	Cooked, peeled and deveined shrimp
20 oz.	Frozen corn
¼ cup.	Fresh flat-leaf parsley
1 tsp.	Cracked black pepper
¼ cup.	Fresh lemon juice

Heat the oil in a large saucepan over medium heat. Add the leeks, fennel, ¼ teaspoon pepper. Cook, stirring occasionally, until the vegetables are tender, 4 to 5 minutes.

Add the KNORR Ultimate LS Chicken Base, LeGoût Cream Soup Base, potatoes and bring to 185 degree. Reduce heat and simmer, stirring occasionally, for 15 minutes.

Stir in the shrimp and corn and cook until the potatoes are tender and the shrimp and corn are heated through, 5 minutes.

Stir in the parsley remaining black pepper and lemon juice.



Resident wellbeing in action



Product Codes:



PRODUCT	PACK SIZE	GTIN	DU
Bases			
LeGout Cream Soup Base	6 /25.2 oz	10037500000329	67941929
Knorr Ultimate Chicken Base GF	6 /1lb	10048001503363	67521938
Knorr Ultimate Low Sodium Beef Base GF	6 /1lb	10048001509662	67521943
Lipton Hot Tea			
Lipton Green Tea	6/28 ct	10041000206655	84136036
Lipton Decaf Black Tea	6/72 ct	10041000108690	84110869
Lipton Black America's Favorite Tea	10/100 ct.	10041000002912	84136040
Lipton Green Tea	5/100 ct.	10041000068390	84136076

