

In the Midst of Legislation Let's Keep Focused on Education

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Premise

- As a society, when it comes to nutrition in schools, we seem to be good at legislating - but are we as good at educating?
- Current USDA & CDE regulations seem to facilitate the development of foods that meet these regulations...
 - (ie.) whole grain *rich*, lower fat, lower sodium, ERB's
- Sometimes these foods are referred to as "school foods" or "school product lines" by manufacturers.
 - "Like items" in local stores/restaurants are probably different.
 - We want to be careful not to mislead students.



Objectives

- Identify current school meal regulations and how they parallel the Dietary Guidelines for Americans & MyPlate
- Food Label Reading
 - Calorie Sources
 - Percentage of Fat & Saturated Fat
 - Sodium & Cholesterol & Fiber Guidelines
- Locate Educational Wellness Related Info
 - Resources for students, staff, community



Dietary Guidelines for Americans – hand out

First released in 1980 ('85, '90, '95, '00, '05, '10...)

Released every 5 years

reflecting emerging scientific evidence re: diet /health

Intended for ages 2 years and older

Key Recommendations:

- Balancing calories to manage weight: eating & physical activity
- Food & food components to reduce: sodium, sat fat, cholesterol, trans fat, refined grains, solid fats, added sugar
- Foods & nutrients to increase: fruits & veggies esp. dark green & red/orange whole grains, fat free& low fat milk, lean protein, seafood
- Building healthy eating patterns appropriate calorie level; meet nutrients

Build a healthy plate

- Make half your plate fruits and vegetables
 - Eat red/orange, dark green vegetables, beans and peas
- Switch to fat free or 1% milk
- Make at least half your grains whole grain
- Vary your protein choices



Cut back on foods high in solid fats, added sugar and salt

- Drink water instead of sugary drinks
- Select fruit for dessert. Eat sugary desserts less often.
- Choose 100% fruit juice instead of fruit-flavored drinks
- Look out for salt (sodium) in foods
- Select lean cuts of meats & poultry
- Switch from solid fats to oils when preparing food
- Make major sources of saturated fats occasional
 - Cakes, Cookies, Ice cream
 - Pizza, Cheese, Sausage/Hot dogs



Eat the right amount of calories for you

- Enjoy your food but eat less
- Avoid oversized portions
- Use smaller plate, bowl, and glass
- Stop eating when you satisfied, not full
- Cook more often at home
 - where you are in control of what's in your food
- Get your personal daily calorie limit at:
 - www.ChooseMyPlate.gov



How do the DGA's & MyPlate align with School Meals?



How do the DGA's & MyPlate align with School Meal

- -Review 10 tips handout
- -Focus on Fruits & Vegetables (1/2 plate)
- -Make at least half your grains whole grain
- -Switch to skim or 1% milk
- Reduce sodium
- Drink water instead of sugary drinks
 - New Smart Snack regulations

Food on meal patterns or a la carte are not necessarily the same at local store or restaurant

Mc Donald's

- McNuggets[®] 4 each
 - 190 calories
 - 12 grams fat
 - 360 mg sodium
 - 1 gram fiber
 - -? whole grain

NSLP

- Whole Grain Tyson
 Chicken Nuggets 4 each
 - 144 calories
 - -6.5 grams fat
 - 360 mg sodium
 - 1.6 gram fiber
 - It's whole grain

Pizza Comparison

Round Table Pizza - 124 gm

- Pepperoni
 - Calories 336
 - Fat 15 gm
 - -Sodium 882 mg
 - Fiber 1.4 gm

Schwan's - 124 gm

- Pepperoni
 - -Calories 290
 - Fat 9 gm
 - -Sodium 530 mg
 - Fiber 3 gm

Nutrients

- Sources of Calories
 - Fat -
 - Protein
 - Carbohydrates
 - Alcohol
- Cholesterol
- Sodium
 - 1 tsp = 2300mg
- Fiber

9 calories/gram

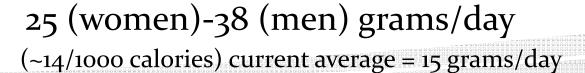
4 calories/gram

4 calories/gram

7 calories/gram



less than 2300 mg/day (1500)





Food Label Reading

- Nutrition Facts Label
 - Serving Size
 - Servings per container
 - Calories
 - Fat
 - Saturated Fat
 - Cholesterol
 - Protein
 - Carbohydrate
 - Fiber
- Ingredients
 - In descending order by quantity

1) Start Here -

(2) Check Calories

Nutrit Serving Size 1 o Servings Per Co	
Amount Per Servin	g

3 Limit these Nutrients

% Da	aily Value*	
Total Fat 12g	18%	
Saturated Fat 3g	15%	
Trans Fat 3g		
Cholesterol 30mg	10%	
Sodium 470mg	20%	
Total Carbohydrate 31g	10%	

4 Get Enough of these Nutrients

Dietary Fiber 0g	0%
Sugars 5g	
Protein 5g	
Vitamin A	4%
Vitamin C	2%
Calcium	20%
ron	4%

5 Footnote

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on (6)

Quick to %

is Lo

· 20% is Hi

Educating Our Communities re: Wellness:

- MyPlate 10 tips resource <u>http://www.choosemyplate.gov/healthy-eating-tips/ten-tips.html</u>
- Let's Move
 - http://www.letsmove.gov/

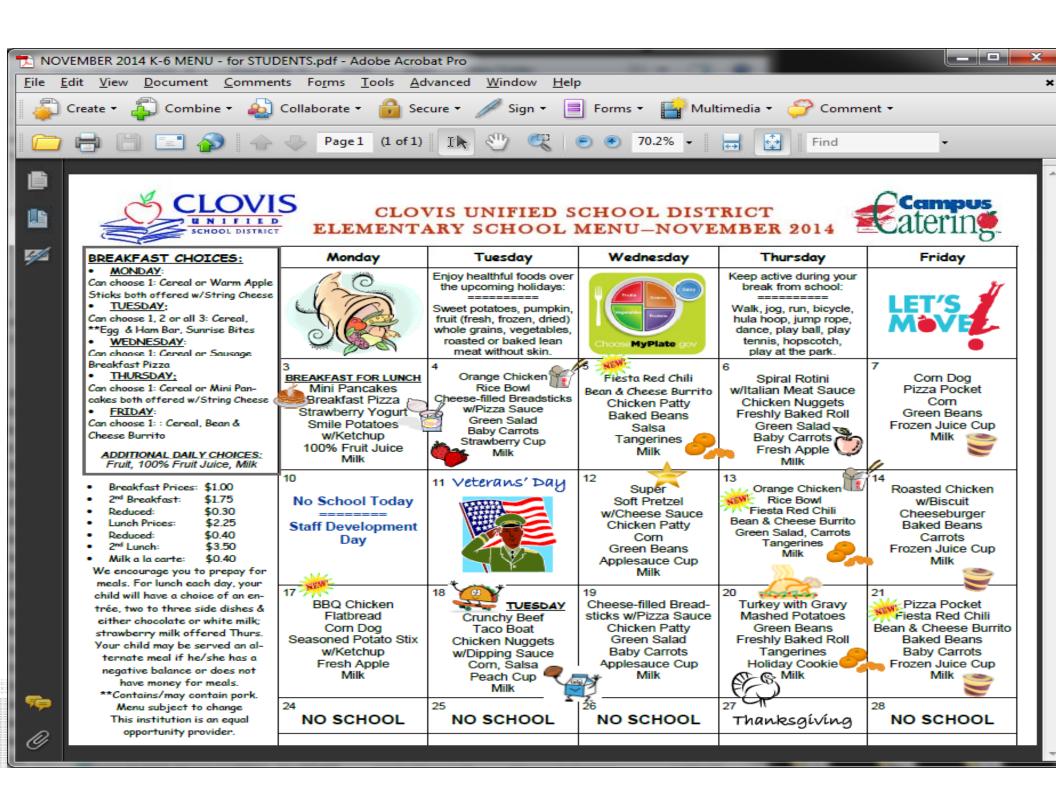
What do you do to focus on nutrition education?



What can we do to focus on nutrition education?

- Nutrition/Physical Activity/Wellness Info on Menus
- Nutrition Posters
- Comic and/or article in local paper re: nutrition/wellness
- Provide links of websites on your webpage
 - health.gov/dietaryguidelines/
 - ChooseMyPlate.gov
 - LetsMove.gov
- Encourage students to make $\frac{1}{2}$ their plate = fruits and vegetables DGA & MyPlate
- Display Vitamins/Minerals in Foods
 - Vitamin C in Oranges
 - Vitamin A in Carrots
 - Iron in Spinach
- Demonstrate correct portion size
 - Poster with fun portion size examples
- Health Fairs
- Taste Tests coupled with nutrition education
- Classroom nutrition education
- Set healthful living example review 10 tips series handout





CUSD Today Comic

HA MUNCHIN? | Illustrated by Samantha Jay Victoriano













