

Practical Tips for a Healthy Lunchbox

- 😊 Try to vary the contents of the lunchbox daily. That way you can ensure your child is getting the variety of nutrients their bodies need to function and grow.
- 😊 If your child refuses to eat brown bread, try a lighter variety or make sandwiches using a slice of white and a slice of wholemeal bread.
- 😊 Keep different breads in the freezer and only take out what you need for the next day's lunchbox. Variety will keep things interesting.
- 😊 For variety, use pitta strips, crackers, bread sticks, or fruit and vegetable finger foods with a dip.
- 😊 Always try to add a little salad to a sandwich. To avoid soggy sandwiches, dry the salad before adding it to the sandwich or put it in a separate sandwich bag or tub.
- 😊 Make a lower-fat salad dressing by mixing it with some low-fat yoghurt or semi skimmed milk.
- 😊 You can use leftovers: for example, rice and curry, vegetable pizza or pasta and sauce.
- 😊 Make a salad using rice, potato or pasta from the night before, mixed with vegetables, beans and so on.

This information has been provided by the schools food trust

For more information and advice go to:

www.eatwell.gov.uk

www.schoolfoodtrust.org.uk/packedlunches

Contact Information

You can contact the school on 01895 230843 until 4 pm on school days.

Healthier Packed Lunches for Children

What you need to know

Eating well is important. Children need to eat well as it will give them nutrients to grow and develop, be healthy and active.

A healthy, enjoyable lunch gives children the energy they need to learn and play at school.



Use the information in this leaflet to help make your child a healthier packed lunch. Please support the school's food policy by following these guidelines.

What is a healthy packed lunch?

Starchy Foods

Base each meal on a starchy food, such as bread, potato, rice and pasta. Starchy foods give energy, fibre, vitamins and minerals.



- 😊 Bread, try different types, such as sliced bread, pitta bread, wraps, bread rolls, bagels or tortilla wraps.
- 😊 Other starchy foods, such as pasta, rice or noodles.
- ✓ Whole grain varieties are best for fibre, which is vital for a healthy digestive system.

Meat and Alternatives

Add some protein, for example meat, fish, eggs, beans or pulses. Protein foods build muscles and provide minerals.

- 😊 Lean meats such as chicken, turkey or ham.
- 😊 Include oily fish such as fresh tuna or salmon at least once every three weeks.
- 😊 Cheese such as cottage cheese, Edam or soft cheese.
- 😊 Egg, such as quiche or omelette.
- 😊 Meat alternatives such as tofu or Quorn.
- 😊 Dishes containing pulses, beans or meat, for example dahl, stew or bean salad.
- ! Meat products such as sausage rolls, sausages and chipolatas, pies and pastries, fried foods should not be included more than once a fortnight.
- ! Use butter, margarine, mayonnaise or salad dressings sparingly, because these can be high in fat, or use lower fat alternatives.
- ✗ **The school has a no nuts policy as some children are allergic to these.**



Drinks

Drinks, especially water, help children to concentrate and feel well. Water is freely available in school.

- 😊 Only water should be included in the lunch box.



Snacks and Confectionery

Snack foods may be included occasionally but aim to make healthier choices. Snack foods tend to be high in fat, sugar and salt. Foods high in fat can cause excessive weight and may lead to heart disease. High sugar foods are high in calories and bad for teeth. High salt foods may increase blood pressure, which can lead to heart disease and some cancers.

- ! Wafer/ biscuits covered in chocolate i.e. KitKat, Club Etc. are allowed as a treat.
- ✗ Packed lunches should **not** contain chocolate, sweets, salted savoury snacks or fizzy drinks

Please encourage your child to try alternatives to jam or chocolate spread fillings for sandwiches.

A healthy packed lunch is a balanced meal providing a variety of nutrients, to be found in four food groups:

Milk and Dairy Foods

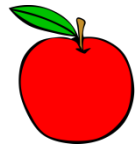
Include a dairy product or dairy alternative, such as cheese, fromage frais or yoghurt drink. These foods provide calcium necessary for strong bones and teeth, as well as providing protein and vitamins.

- ✓ Lower fat varieties are healthier.

Fruit and Vegetables

Don't forget to include fruit and vegetables. You can use fresh, frozen, tinned or dried. Fruit and vegetables are full of vitamins, minerals and fibre necessary for the body to function properly and to keep you strong and healthy.

- 😊 Add tomato, lettuce, cucumber or sweetcorn to a sandwich.
- 😊 A vegetable dish such as salad or roast vegetables.
- 😊 Fresh fruit such as apple, banana or pear.
- 😊 Dried fruit such as raisins or apricots.
- 😊 Fruit salad (fresh or tinned in juice) or vegetable salad.
- 😊 Finger foods such as grapes, carrot or cucumber sticks. Good with a dip, such as hummus or guacamole
- ✓ Use fresh fruit and vegetables which are in season to help the environment and enjoy variety!
- ✓ Aim to include at least one portion of fruit and one portion of vegetable or salad.



For a healthier snack:

- 😊 Replace sweets and chocolate with dried fruit, a small bunch of grapes or fruit salad.
- 😊 Replace cakes and pastries with fruit bread or malt loaf.
- 😊 Replace salted savoury snacks with rice cakes or breadsticks
- 😊 Extra fruit may be brought into school to be enjoyed at breaktime.