School Lunch Your Kids Will Munch

We all have a role to play



Parents and caregivers decide **what** to pack in their kid's lunch.



Kids decide **what and how much** to eat from what is available. It's okay if they are less hungry on some days than others.



School decides **when and where** students eat.



Check in with your school to see if food is provided throughout the day.
Some schools may offer a Student Nutrition Program.

Food Safety Tips

- Insulated lunch bags, freezer packs, and insulated containers help keep cold foods cold and hot foods hot. Warm the thermos with boiling water before filling it with steaming hot food.
- Wash all vegetables and fruit before packing.
- Compost or throw out perishable foods that come back home. Whole fruits and nonperishable snacks can be re-packed.
- Wash reusable containers and utensils each day with soap and hot water.
- Teach your kids to wash their hands before and after eating.
- Check in with your school about their policy on food allergies and foods that cannot be sent.



Does your school follow a Balanced School Day?

- Your child still needs the same amount of food throughout the day.
- Try making a lunch kit using reusable containers so kids can choose what and how much to eat at each break.



Try adding foods from each box below

Vegetables and Fruit

- broccoli or cauliflower
- sugar snap peas
- okra
- leafy greens (lettuce, bok choy)
- roasted eggplant or squash
- apples or pear slices
- grapes or melon
- berries (fresh or frozen)
- clementines or oranges
- applesauce
- canned fruit

Protein Foods

- milk or soy beverage
- cheese
- yogurt or yogurt dip
- canned tuna or salmon
- · hummus or bean dip
- leftover chicken, pork, or beef
- lentils or chickpeas
- · tofu or edamame
- fish or wild game
- hard-boiled egg or egg salad
- sunflower or pumpkin seeds

Dips like

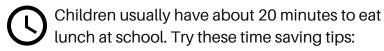
Whole Grain Foods

- rice or wild rice
- pasta
- bagels, tortillas, pitas, breads, buns, or bannock
- English muffins or crackers
- · chapatti, roti, or naan
- quinoa, oatmeal or other cooked grains
- cereal
- pancakes or waffles
- muffins
- granola bars





Time Saving Tips



- Peel foods and cut them up into bite-sized pieces
- Have your child practice eating lunch and opening containers



Don't forget a reusable water bottle

5 ways to fill a thermos:

- Spaghetti or casseroles
- Soup, stews or curry
- · Smoothie, milk or kefir
- Scrambled eggs or oatmeal
- Taco in a bowl



Have more questions? Speak to a Registered Dietitian at no cost. Call Health Connect Ontario at 811



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