

Are you packing a healthy lunch?



**school
food**

Eatwell Guide

Check the label on packaged foods

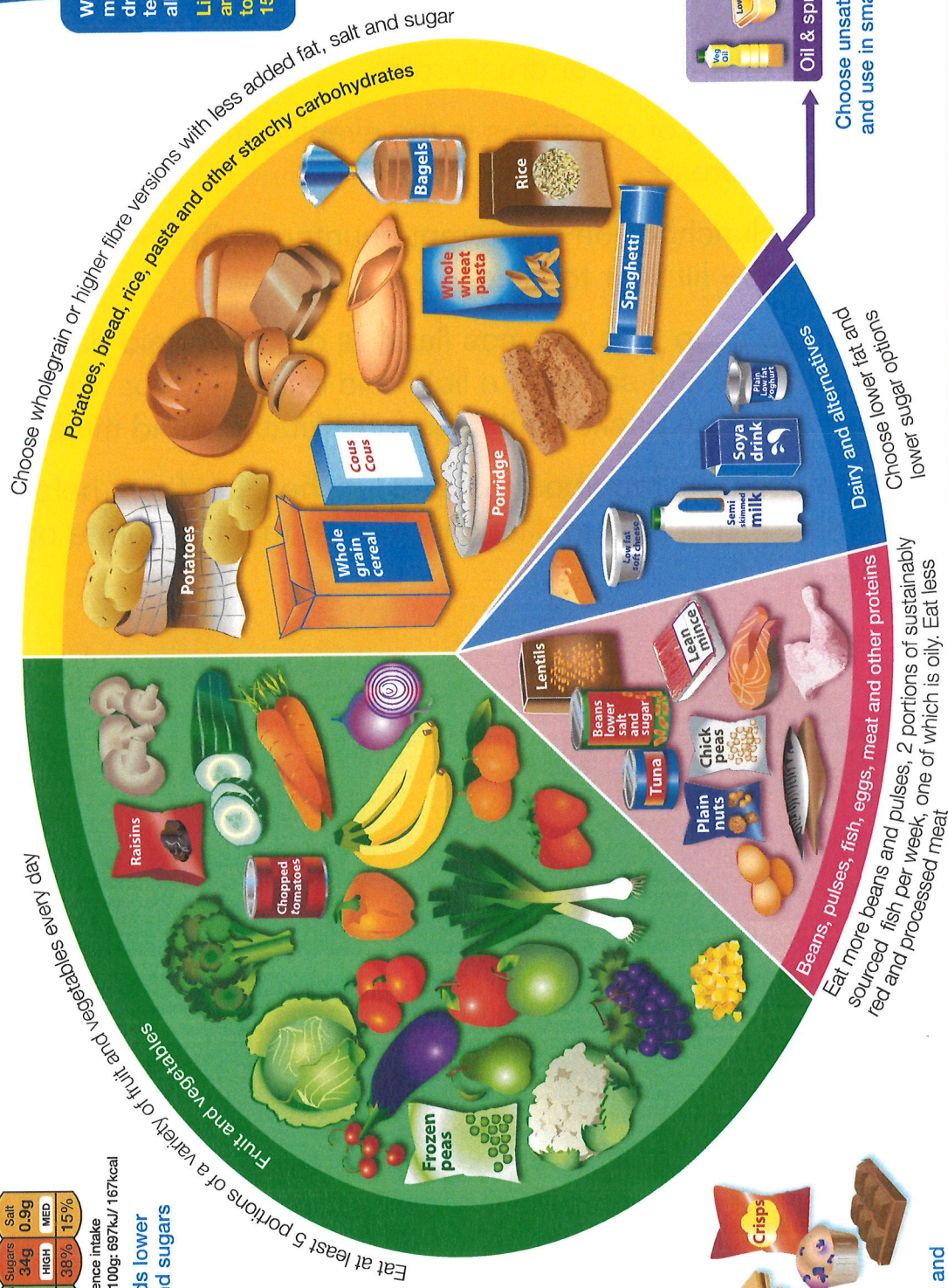
Each serving (150g) contains

Energy 1046kJ 250kcal	Fat 3.0g LOW	Saturated 1.3g LOW	Sugars 34g HIGH	Salt 0.9g MED
13%	4%	7%	38%	15%

of an adult's reference intake
Typical values (as sold) per 100g: 697kJ/ 167kcal

Choose foods lower
in fat, salt and sugars

Use the Eatwell Guide to help you get a balance of healthier and more sustainable food. It shows how much of what you eat overall should come from each food group.



Eat less often and
in small amounts

Per day 2000kcal 2500kcal = ALL FOOD + ALL DRINKS

What to pack in a healthy lunchbox

Potatoes, bread, rice, pasta and other starchy carbohydrates



Starchy foods will help your child feel satisfied, as well as being a good source of energy and B vitamins. Choose wholegrain or higher fibre versions with less added fat, salt and sugar. Why not try some of these suggestions?

- 2 slices of bread
- 2 small bread rolls
- 1 tortilla wrap
- 1 or 2 mini pitta breads
- 1 scone or currant bun
- 1 bagel
- ½ a soda or wheaten farl
- 2 tablespoons of cooked rice, pasta or couscous
- a slice of deep pan pizza - choose one with a vegetable or fruit topping, such as pineapple, sweetcorn or peppers

Did you know?

If your child doesn't like wholegrain bread, try the new breads made with half white and half wholemeal flour to boost their fibre intake.



Remove

this middle section from the staples
and display as a reminder
for lunchbox ideas!



PLANNER

Lunchbox 6

Ham salad pitta
bread
Banana
Yogurt
Water



Lunchbox 7

Chicken, lettuce,
tomato, onion and low fat
mayo wrap
Water
Pot of custard and grapes



Lunchbox 8

Egg and onion sandwich	Fruit pot
Carrot sticks	Milk

Lunchbox 9

Vegetable soup and
wheaten bread
Apple
Milk

Lunchbox 10

Ham and vegetable
pasta
Grapes
Yogurt
Fruit smoothie



For more ideas, check out:

www.nidirect.gov.uk/lunchboxes

www.safefood.eu

www.pha.site/healthy-eating

Dairy and alternatives



Make sure your child is getting enough calcium by putting one of these in their lunchbox:

- a container/mini-carton of milk (200ml)
- a pot of yogurt, custard or rice pudding
- a matchbox-sized piece of cheese such as cheddar, edam or gouda varieties
- 2 triangles of spreadable cheese

Children over two years of age can have lower fat dairy products if they are eating well. Milk can be plain or flavoured. Flavoured milks are a good source of calcium but have more added sugar than plain milk. Compare brands by checking the nutrition labels, and only offer these at mealtimes.

Did you know?

Lower fat milk, cheese and yogurt still has the same amount of calcium as full fat versions, which supports growing bones and teeth.



Beans, pulses, fish, eggs, meat and other proteins



Protein is important to help your child grow, so include one of the following in your child's lunchbox:

- 2 slices of cooked meat
- 2 slices of chicken or turkey breast
- 1–2 eggs (hard-boiled, sliced or mashed)
- half a small can of tuna, salmon, mackerel or sardines
- 2 tablespoons of chickpea spread, eg hummus – try it as a dip with carrots/celery

Try to include a portion of fish at least once a week. Remember to remove any bones and choose tinned fish in spring water rather than in brine or oil.

Did you know?

Sliced processed meats are higher in salt than meat you have cooked yourself. Why not use leftovers from dinner the night before?

Nuts and other food allergies

Nuts and nut products are suitable for most people; however, a child who has a nut allergy can be affected even if there are nuts in someone else's lunchbox. Many schools have a 'no nuts' policy but there may also be children in the school with allergies to other foods. Your school will be able to provide advice on what foods should be avoided.



You can find out more about food allergies at www.safefood.eu/Food-Safety/Food-Allergies/Individual-food-allergies.aspx

Thirst quenchers

It is important that children drink enough during the day, so that they don't become dehydrated and tired. Drinks should always be included for break time and lunch. Water and milk are the most suitable drinks for children. Regularly drinking fizzy drinks, squashes (even the sugar-free ones) and fruit juices can erode the surface of the teeth.

Did you know?

If you put fruit juice in your child's lunchbox, give them a straw, as drinking through a straw can help prevent dental erosion.

Top tips

Help keep lunches cool and safe by following these tips.

- Sandwiches containing meat or other foods that need to be refrigerated should be kept as cold as possible until lunch.
- Use an insulated box or bag to help keep lunches cool. Put in a small ice pack or alternatively include a frozen fruit juice carton or bottle of water (fill one third full, freeze and then top up with water). You can even freeze yogurt – this works especially well with tubes and pouches.
- To keep the cold air in, minimise the number of times your child needs to open the lunchbox. Pack things that don't need to be kept cold separately.
- It's important lunches are not kept in a warm place, such as near radiators or in direct sunlight – ask your child's teacher if there's a suitable place for lunches to be stored.
- Pop in a piece of kitchen roll for wiping sticky fingers or mopping up spills.
- Always remember to wash your hands before preparing food and remind your child to wash theirs before eating.