

Moving Forward with School Nutrition Guidelines



School Food Environment



School Food Environment Guidelines

CHECKLIST

Indicate the status of each item below using the following scale:

- 1** Already in Place **2** Implement this School Year **3** Implement next School Year

Healthy School Policy

- A lead has been assigned to the area of school nutrition.
- School nutrition policies and appropriate guidelines have been discussed with those involved in making decisions about:
 - breakfast, lunch and snack programs
 - cafeterias
 - canteens and vending
 - sporting events
 - special lunch days
- Nutrition policies are reviewed annually with staff, student and/or parent committees. These groups participate in revisions or updates.
- Nutrition policies are communicated to parents at least once per school year.
- Nutrition policies and school menus are posted on the school website.
- Fundraising activities respect and support nutrition education and policies.
- Classroom or school celebrations respect and support nutrition education and policies. Parents are encouraged to plan with the school in advance, before providing food for classroom celebrations and other school events. Positive messages about balance and moderation in classroom celebrations and other events are communicated.
- The school website includes a link to Manitoba Healthy Food in Schools:
www.gov.mb.ca/healthyschools/foodinschools/

Teaching and Learning

- Teacher participation in Manitoba curriculum-based nutrition education opportunities is encouraged and facilitated.
- Continuing education/networking opportunities are supported for non-teaching staff and volunteers working with food in the school.
- Food sold, marketed or provided by the school reinforces the Manitoba curriculum learning outcomes.

Social and Physical Environment

- Students are allowed enough time to eat.
 - In the early years, the “play before food” approach is implemented (it can be difficult to run and enjoy activity immediately after eating).
 - In the middle/senior years, student schedules and needs are considered in ensuring enough time to eat.
- Funded school nutrition programs are available to meet students’ nutrition needs.
- Areas where students and staff eat are clean and comfortable.
- Water fountains or bottle fill stations are clean and functional.
- Individuals involved with food preparation receive food safety training.
- Prior to construction, renovation and operation of food service, a local Public Health Inspector is consulted.
- Local foods, food packaging, recycling and composting are factors in food procurement decisions.

Partnerships and Services

- Students and parents have opportunities to participate in selecting and preparing food available in the school.
- Community partnerships to support healthy eating for students and families are encouraged.

Action Plan for the 20__/20__ School Year

1. Review your responses in the checklist.
2. Identify at least two items you plan to work on this year.
3. Write your goals below.
4. Identify how you will achieve each goal by stating what action steps are needed, who is responsible and when each step needs to be completed.

Goal:			
Action	Who is Responsible	To be Completed by	Status
Goal:			
Action	Who is Responsible	To be Completed by	Status

Appendix A

Nutrition Criteria

If choosing processed, packaged products and convenience items, compare the Nutrition Facts Table and Ingredients List on similar products and choose the best one based on the criteria listed below. To help you check products more quickly, the “*check here first*” arrows have been placed beside nutrients commonly high/low in each section. Confectionery (ex: candy, chocolate bars, gummies, gelatin, desserts, licorice) are not considered to meet the nutrition criteria.

1. Frozen vegetables and fruit, pasta sauce, canned vegetables and fruit, dried fruit, leathers or bars, fruit cups, or vegetable and fruit juices

Per portion size sold:

- Fat – 5 g or less
- Trans fat – 0 g
- Sodium – 200 mg or less
- Sugars: not the first listed ingredient, no sugar substitutes. “Sugars” include fruit puree and fruit juice. ← *Check here first.*

2. Breakfast cereal, crackers, processed cheese and cracker packets, snack bars (ex: cereal, fruit & nut, granola), cookies, muffins, rice cakes, tortilla chips or popcorn

Per portion size sold:

- The first ingredient should be a whole grain; for bars, the first ingredient may be a whole grain, fruit, soy or nuts. ← *Check here first.*
- Fat – 7 g or less; may be higher when nuts are an ingredient
- Trans fat – 0 g
- Sodium – 350 mg or less
- Sugars – 8 g or less, no sugar substitutes

3. Chocolate milk, packaged cheese portions, flavored yogurt, pudding, cottage cheese or yogurt drinks

Per portion size sold:

- Fat – 10 g or less
- Trans fat – 0.5 g or less
- Sodium – 250 mg or less
- Sugars – 21 g or less* (a better choice will have 12 g or less), no sugar substitutes. ← *Check here first.*
- Calcium – 10% DV or more

* Chocolate Milk (26 – 28 g sugar) is acceptable if reduced-sugar chocolate milk is not available.

4. Hummus, jerky, pepperoni sticks, hot dogs, packaged seeds and nut snacks

Per portion size sold:

- Fat – 15 g or less, excluding plain nuts and seeds
- Trans fat – 0.5 g or less
- Sodium – 350 mg or less; a better choice will have 200 mg or less ← *Check here first.*
- Sugars – 4 g or less; nut, seed and legume spreads 2 g or less

5. Restaurant food (where nutrition information is available) or packaged, canned or frozen products such as soup, noodles, frozen or ready-to-bake pizza products, sandwiches, meal entrées, soup, lunch and snack packs, and rice or pasta dishes

Per portion size sold:

- If the first ingredient is a grain, it must be a whole grain
- Fat – 17 g or less, soup 4 g or less
- Saturated Fat – 5 g or less
- Trans fat – 0.5 g or less
- Sodium – 700 mg or less; soup 500 mg or less ← *Check here first.*
- Protein – 10 g or more, not required for soup
- Sugars – 24 g or less
- At least one of vitamin A, vitamin C, calcium or iron – 15% Daily Value or greater

6. Bottled beverages (includes bottled water, flavoured water, fruit-flavoured drinks, iced tea, soft drinks, sparkling water, electrolyte/sports drinks, vitamin-enhanced water)

- Serving size – 600 mL or less
- Fat – 3 g or less
- Trans fat – 0.5 g or less
- Sodium – 200 mg or less per 250 mL
- Sugars – 8 g or less, no sugar substitutes ← *Check here first.*
- Caffeine – 15 mg or less
- No cautionary statements (ex: “Do not consume more than ‘X’ servings daily” or “Use ‘X’ servings maximum daily” or “Not recommended for children”). No specific quantity of botanical ingredients (ex: ‘X’ mg Energy Blend, ginseng, ginkgo biloba, milk thistle, guarana seed extract, grape skin extract or Coenzyme Q10) listed on the label.

Appendix B

Nutrition Information

FIBRE

- Source of fibre: 2 g per serving
- High source of fibre: 4 g per serving
- Very high source of fibre: 6 g per serving

SODIUM

Almost 80 per cent of the sodium we eat comes from processed and packaged foods, not the salt shaker. Common sources of sodium include:

- breads, wraps, pitas and pizza crusts
- canned foods (draining and rinsing canned foods will reduce sodium)
- cheese
- condiments, sauces and mixes (ex: ketchup, soya sauce, taco seasoning)
- processed meats (ex: ham, bologna, salami, pepperoni, hot dogs)
- salt
- seasoned or pickled products

Health Canada Sodium Recommendations

Age	Aim for	No more than
Children 1-3 years	1,000 mg/day	1,500 mg/day
Children 4-8 years	1,200 mg/day	1,900 mg/day
Teens 9-13 years	1,500 mg/day	2,200 mg/day
Adults 14-50 years	1,500 mg/day	2,300 mg/day

SUGARS

Sugars can be found in many forms. Read the ingredient list and look for these words:

- white sugar, brown sugar, raw sugar, Demerara or Turbinado sugar
- honey, molasses, evaporated cane juice, cane juice extract
- corn syrup and corn syrup solids, maple syrup or any other type of syrup
- high fructose corn syrup or glucose-fructose, glucose, dextrose, fructose, lactose, maltose, sucrose

Concentrated fruit juices and fruit purees are often used as sweetening ingredients and are treated as sugars in the Guidelines.

Note: Words ending in “ose” are usually sugars.

SUGAR SUBSTITUTES

The following are sugar substitutes:

Artificial sweeteners and intense sweeteners:

- aspartame (NutraSweet, Sweet'NLow, Sugar Twin)
- neotame, acesulfame potassium (Ace-K)
- sucralose (Splenda), cyclamate (Sugar Twin, Sucaryl), thaumatin

Intense sweeteners from natural sources:

- hydrogenated starch hydrolysates
- isomalt, lactitol, maltitol, maltitol syrup, mannitol
- sorbitol, sorbitol syrup, xylitol, erythritol, polydextrose
- steviol glycosides (stevia)

TRANS FATS

The following are common sources of artificially created trans fat:

- hard margarine (not including non-hydrogenated margarine)
- shortening
- pre-made pastry
- pre-made icing/frosting
- any food with hydrogenated or partially hydrogenated fat in the ingredient list

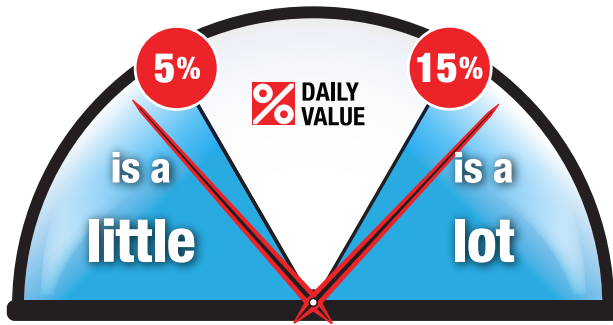
NOTE: Meat, milk, and butter naturally contain small amounts of trans fat. Current evidence does not indicate these are harmful.

WHOLE GRAINS

- To choose whole grains look for these words in the ingredient list: whole [name of grain], stone ground whole [name of grain], brown rice, oats, oatmeal and wheat berries.
- When the first ingredient listed is made up of several other ingredients, the first item in the bracketed list must be a whole grain. For example: granola (rolled oats, wheat flakes, sugar/glucose...).
- Enriched wheat flour, white rice, bran or wheat germ are not whole grains.

What is the % Daily Value?

The % DV is a guide to help you choose healthier foods. The % DV shows you if a specific amount of food has a little or a lot of a nutrient.



Cracker A

Nutrition Facts			
Per 9 crackers (23 g)			
Amount		% Daily Value	
Calories 90			
Fat 4.5 g			7 %
Saturated 2.5 g + Trans 0 g			13 %
Cholesterol 0 mg			
Sodium 280 mg			12 %
Carbohydrate 12 g			4 %
Fibre 1 g			4 %
Sugars 0 g			
Protein 3 g			
Vitamin A	0 %	Vitamin C	0 %
Calcium	2 %	Iron	8 %

Cracker B

Nutrition Facts			
Per 4 crackers (20 g)			
Amount		% Daily Value	
Calories 90			
Fat 2 g			3 %
Saturated 0.3 g + Trans 0 g			2 %
Cholesterol 0 mg			
Sodium 90 mg			4 %
Carbohydrate 15 g			5 %
Fibre 3 g			12 %
Sugars 1 g			
Protein 2 g			
Vitamin A	0 %	Vitamin C	0 %
Calcium	2 %	Iron	8 %

Appendix C

Nutrition Resources for Schools

School Nutrition Information Line

Need more help with guidelines and policies?
Call 1-888-547-0535 toll free to get assistance from
Manitoba Healthy Food in Schools.

www.gov.mb.ca/healthyschools/foodsinschools

Regional Health Contacts

Contact your local community dietitian, health
promotion co-ordinator, home economist or
wellness facilitator:

Interlake-Eastern Regional Health Authority
www.ierha.ca

Northern Regional Health Authority
www.northernhealthregion.ca

Southern Health-Santé Sud
www.southernhealth.ca

Prairie Mountain Health
www.prairiemountainhealth.ca

Winnipeg Regional Health Authority
www.wrha.mb.ca | www.churchillrha.com

Provincial Contacts

Reliable nutrition information and resources from
registered dietitians:

Dairy Farmers of Manitoba
Winnipeg, Manitoba
204-488-6455
1-800-567-1671
www.nuton.ca

Heart and Stroke Foundation of Manitoba
Winnipeg, Manitoba
204-949-2000
www.heartandstroke.ca

Child Nutrition Council of Manitoba
Winnipeg, Manitoba
www.childnutritioncouncil.com
(special focus on breakfast/snack programs)

Dietitians of Canada
www.dietitians.ca
Regional Office
306-649-0113