

# Moving Forward with School Nutrition Guidelines





# Purpose

In 2006 the Manitoba government released *Manitoba School Nutrition Handbook: Getting Started with Guidelines and Policies*. This document **replaces the guidelines** in the 2006 document. It is divided into six areas of focus where schools often provide food for students and is designed to assist schools as they make plans to improve school nutrition environments in Manitoba.

Approaching school food and nutrition in a co-ordinated manner ensures that:

- classroom curriculum is respected
- resources are used in an efficient way and
- contradictory messages are minimized

The guidelines in this handbook apply to foods that may be:

- sold in schools or
- provided by schools in Manitoba

These guidelines are not intended to be used to evaluate the food students bring or that parents send to schools; however, parents may find the nutrition information helpful.

**NOTE:** The guidelines and food suggestions in this resource do not address or exclude potential food allergens.

This document includes a **goal setting activity** at the end of each section. Using these activities, schools can assess and identify areas of food and nutrition for detailed action this school year.



# Acknowledgments

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## Special Acknowledgments

Thank you to Manitoba schools for providing feedback on resource development.



# 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/](http://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

# Breakfast, Snack and Lunch Programs



# Nutrition Program 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

These guidelines are based on a five-day per week program. If your program is offered less frequently, adjust accordingly.

### Beverages

- Water is available daily.
- Skim, 1% or 2% white milk and/or plain fortified soy beverage is offered daily with breakfast and lunch programs.
- Chocolate milk OR flavoured, fortified soy beverage OR 100% vegetable/fruit juice is offered no more than once every two weeks.

### Food Options

- Menus focus on whole foods and do not rely on ready-to-eat packaged foods.
- A variety of vegetables\* is offered – at least eight different types offered per month (not including juice) would be ideal. Examples of suitable choices include: raw vegetables with dip, scrambled eggs with onions, mushrooms and spinach, toasted tomato sandwich.
- A variety of fruit is offered – at least eight different types offered per month (not including juice) would be ideal.
- Menus include a variety of protein choices such as egg, hard cheese, cottage cheese, yogurt, pulses (such as dried or canned beans, peas, chickpeas or lentils), nuts, seeds, nut-, seed- or pulse-based spread (ex: hummus, soy butter, sunflower seed butter) and fresh cuts of meat, as allowed. (Check school allergy policy.)

\* Breakfast programs should serve vegetables: it's a great opportunity to introduce vegetables to students.

- When serving breakfast cereal, at least three different types of cereal are offered per week, one being hot cereal (if cooking facilities exist). Sugar is not added to cereals.
- When offering cereals with less than two grams (2 g) of fibre, unsalted seeds (ex: pumpkin, sunflower) or unsalted nuts (ex: walnuts, almonds) are added as allowed. (Check school allergy policy.)
- When baking, ½ - 1 cup or less of added sugar (includes all types of sugar, honey, molasses, syrup, chocolate chips and candy) is used per 12-portion recipe.
- When cooking or baking:
  - Canned foods with no added salt are used, if available.
  - Canned foods with added salt (ex: vegetables and pulses, such as beans, chickpeas or lentils) are rinsed before using.
  - Prepackaged seasonings are replaced with spices and herbs.
- Sugar substitutes and sources of artificial trans fat (see page 30) are not used in cooking or baking.
- Condiments, dips and spreads are offered in moderate amounts. Butter and/or margarine is spread thinly when used: if using margarine, ensure it is non-hydrogenated. Jam, marmalade and/or honey is offered no more than once a week.

## Special Events

- Special events respect and support nutrition education and policies.

## Packaged Foods

- When choosing pre-made, packaged and/or canned foods (ex: fruit cups, crackers, soups, yogurt and bars) the Nutrition Criteria (page 27) are used.

## Donated Foods

- A Public Health Inspector is consulted regarding the acceptability of donated foods.

## 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

# Cafeteria



# Cafeteria 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

### Beverages

- Water is available.
  - Skim, 1% or 2% white milk and/or plain fortified soy beverage is available.
  - The following beverages are available only if water and white milk and/or plain fortified soy beverage are available:
    - chocolate milk and/or flavoured, fortified soy beverage (250 mL maximum size for K-8)
    - 100% vegetable and/or fruit juice (200 mL maximum size for K-8)
- Note: Criteria for other bottled beverages are on page 28.

### Food Prepared at School and Sold Daily

- Food prices and product placement make fresh, whole foods the easiest and most appealing to purchase.
- At least two menu items feature vegetables (not including toppings, condiments or juice).
- At least one menu item features fruit (not including toppings, condiments or juice).
- Deep fried, pan fried and battered/coated foods are not on the daily menu.
- When baking,  $\frac{1}{2}$  - 1 cup or less of added sugar (includes all types of sugar, honey, molasses, syrup, chocolate chips and candy) is used per 12-portion recipe.
- When cooking or baking:
  - Canned foods with no added salt are used, if available.
  - Canned foods with added salt (ex: vegetables and pulses, such as beans, chickpeas or lentils) are rinsed before using.
  - Prepackaged seasonings are replaced with spices and herbs.

- Sugar substitutes and sources of artificial trans fat (see page 30) are not used in cooking or baking.
- When selling breakfast, at least one protein choice — such as egg, hard cheese, cottage cheese, yogurt, nuts, seeds, nut-, seed- or pulse-based spread (ex: hummus, soy butter, sunflower seed butter) — is offered as allowed. (Check school allergy policy.)
- Condiments, dips and spreads are offered on the side and in moderate amounts.

### Food Prepared at School and Sold as a Special/ Entrée

- The “daily special“ is used to test new, healthy options and promote variety.
- Half-size portions are offered at a reduced price for all entrée options.
- Vegetables or fruit as a side are included when the entrée is not a vegetable-based meal, such as a stir-fry or salad.
- One in every 10 daily specials promotes pulses (such as dried or canned beans, peas, chickpeas or lentils). Examples of suitable choices include: bean burrito, minestrone soup, chili, red lentil curry, and hummus wrap.
- One in every 10 daily specials promotes fish. Examples of suitable choices include: fish tacos, salmon salad sandwich, tuna casserole.
- When entrée options include meat, whole cuts of meat are used rather than processed meats like ham, bacon or pepperoni.
- Deep fried, pan fried, battered/coated foods and/or processed meats are sold no more than one in every 10 daily specials (maximum once or twice a month).
- Condiments, dips and spreads are offered on the side and in moderate amounts.

### Packaged Foods

- When choosing pre-made, packaged and/or canned foods (ex: fruit cups, crackers, soups, yogurt and bars) the Nutrition Criteria (page 27) are used.

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

# Canteen and Vending



# Canteen and Vending 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

These guidelines are for canteens that sell items requiring minimal food preparation. If your canteen prepares or cooks food, refer to the Cafeteria Guidelines (pages 12-13) .

### Beverages

- Water is available.
  - Skim, 1% or 2% white milk or plain fortified soy beverage is available.
  - The following beverages are available only if water and white milk and/or plain fortified soy beverage are available:
    - chocolate milk and/or flavoured, fortified soy beverage (250 mL maximum size for K-8)
    - 100% vegetable and/or fruit juice (200 mL maximum size for K-8)
- Note: Criteria for other bottled beverages are on page 28.

### Food Options

- Food prices and product placement make fresh, whole foods the easiest and most appealing to purchase.
- At least one fruit or one vegetable is offered daily.

### Packaged Foods

- At least 50 per cent of products meet the defined Nutrition Criteria (page 27). The other 50 per cent meet *most* of the criteria. Confectionery (ex: candy, chocolate bars, gummies, gelatin desserts, licorice) are not considered to meet the nutrition criteria.
- When choosing pre-made, packaged and/or canned foods (ex: fruit cups, crackers, soups, yogurt and bars) the Nutrition Criteria (page 27) are used.

## 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:			
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Goal:			
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# Sporting Events



# Sporting Event 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

### Beverages

- Water is available (for sale or from a fountain/bottle fill station).
  - Skim, 1% or 2% white milk and/or plain fortified soy beverage is available.
  - The following beverages are available only if water and white milk and/or plain fortified soy beverage are available:
    - chocolate milk and/or flavoured, fortified soy beverage (250 mL maximum size for K-8)
    - 100% vegetable and/or fruit juice (200 mL maximum size for K-8)
- Note: Criteria for other bottled beverages are on page 28.

### Food Options

- Menus, food displays and prices promote fresh, whole foods rather than prepackaged bars, gels, meal replacements, deep fried/fried foods, candy or chips.
- At least two menu items are offered that feature vegetables (not including toppings, condiments or juice).
- At least one menu item is offered that features fruit (not including toppings, condiments or juice).
- At least one menu item is offered that includes whole grains such as bagels, bread, oats, brown rice or whole wheat pasta.
- When entrée options include meat, whole cuts of meat are used rather than processed meats such as ham, bacon, pepperoni.
- Condiments, dips and spreads are offered on the side and in moderate amounts.

- When baking, ½ - 1 cup or less of added sugar (includes all types of sugar, honey, molasses, syrup, chocolate chips and candy) is used per 12-portion recipe.
- When cooking or baking:
  - Canned foods with no added salt are used, if available.
  - Canned foods with added salt (ex: vegetables and pulses, such as beans, chickpeas or lentils) are rinsed before using.
  - Prepackaged seasonings are replaced with spices and herbs.
- Sugar substitutes and sources of artificial trans fat (see page 30) are not used in cooking or baking.

## Packaged Foods

- When choosing pre-made, packaged and/or canned foods (ex: fruit cups, crackers, soups, yogurt and bars) the Nutrition Criteria (page 27) are used.

## 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

# Special Lunch Day



# Special Lunch Day 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

### Beverages

- Options are selected from the choices below:
- water
  - skim, 1% or 2% white milk and/or plain fortified soy beverage
  - chocolate milk and/or flavored, fortified soy beverage (250 mL maximum size for K-8)
  - 100% vegetable and/or fruit juice (200 mL maximum size for K-8)

### Food Options

- Vegetables or fruit (not including toppings, condiments or juice) are included at each special lunch day. Variety is offered throughout the year and vegetables are served as often as fruit.
- The following types of food are sold only *once every five* special lunch days:
- deep fried foods (ex: french fries, donuts, potato chips)
  - processed meats (ex: hot dogs, ham, pepperoni, chicken fingers)
  - confectionery (ex: cookies, ice cream, gelatin desserts)
- When baking,  $\frac{1}{2}$  - 1 cup or less of added sugar (includes all kinds of sugar, honey, molasses, syrup, chocolate chips and candy) is used per 12-portion recipe.
- When cooking or baking:
- Canned foods with no added salt are used, if available.
  - Canned foods with added salt (ex: vegetables and pulses such as beans, chickpeas or lentils) are rinsed before using.
  - Prepackaged seasonings are replaced with spices and herbs.
- Sugar substitutes and sources of artificial trans fat (see page 30) are not used in cooking or baking.
- Condiments, dips and spreads are offered on the side and in moderate amounts.

## Restaurant Choices

If choosing restaurant food where nutrition information\* is available, use the criteria below.

**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 (in soup 500 mg or less)
- Protein: 10 g or more (not for soup)
- Sugars: 24 g or less
- At least one of vitamin A, vitamin C, calcium or iron at 15 per cent Daily Value or greater (see page 31).

\* Nutrition information from chain restaurants is available online. Be sure you are on the Canadian version of the website.

**TIP:** If ordering food from a restaurant, vegetables and fruit are often not available. Instead, purchase them from a grocery store or local distributor.

## Packaged Foods

When choosing pre-made, packaged and/or canned foods (ex: fruit cups, crackers, soups, yogurt and bars) the Nutrition Criteria (page 27) are used.

## 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:			
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## 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, peperoni 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

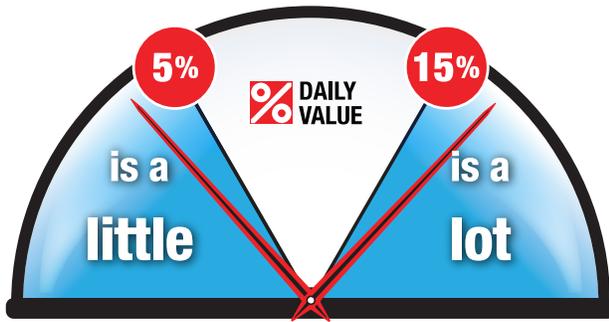
NOTE: Meat, milk, and butter naturally contain small amounts of trans fat. Current evidence does not indicate these are harmful.

## 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

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

Cracker B

<b>Nutrition Facts</b>			
Per 4 crackers (20 g)			
Amount		% Daily Value	
<b>Calories</b> 90			
<b>Fat</b> 2 g			<b>3 %</b>
Saturated 0.3 g + Trans 0 g			<b>2 %</b>
<b>Cholesterol</b> 0 mg			
<b>Sodium</b> 90 mg			<b>4 %</b>
<b>Carbohydrate</b> 15 g			<b>5 %</b>
Fibre 3 g			<b>12 %</b>
Sugars 1 g			
<b>Protein</b> 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](http://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](http://www.ierha.ca)

Northern Regional Health Authority  
[www.northernhealthregion.ca](http://www.northernhealthregion.ca)

Southern Health-Santé Sud  
[www.southernhealth.ca](http://www.southernhealth.ca)

Prairie Mountain Health  
[www.prairiemountainhealth.ca](http://www.prairiemountainhealth.ca)

Winnipeg Regional Health Authority  
[www.wrha.mb.ca](http://www.wrha.mb.ca) | [www.churchillrha.com](http://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](http://www.nuton.ca)

Heart and Stroke Foundation of Manitoba  
Winnipeg, Manitoba  
204-949-2000  
[www.heartandstroke.ca](http://www.heartandstroke.ca)

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

Dietitians of Canada  
[www.dietitians.ca](http://www.dietitians.ca)  
Regional Office  
306-649-0113



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