



A HEALTHY LUNCH

Design an advert for a Healthy Lunch

A healthy and well-balanced lunch contributes towards the daily energy and nutrients children need to grow and stay healthy. A healthy lunch should contain something from each of the food groups of the eatwell guide:

Carbohydrates - any type of bread, pasta, rice, couscous, noodles or potatoes

Fruit and Vegetables - one portion of fruit and one portion of vegetables

Protein - meat, fish, eggs or a non-dairy protein (lentils, chickpeas)

Dairy - milk, cheese, yoghurt, fromage frais

Drink - a drink of water, glass of milk or fruit juice/smoothie (no more than 150ml)

Your task is to design a poster advertising a healthy and non-expensive lunch. You can use the template on the next page or create your own.

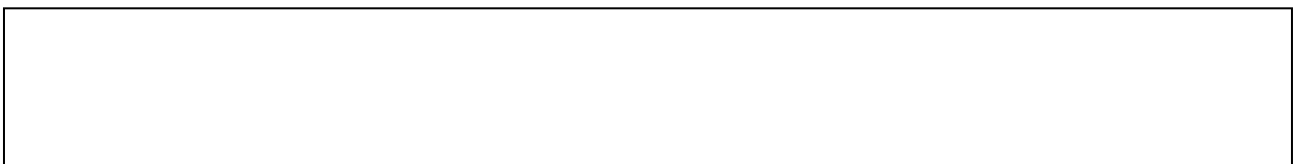
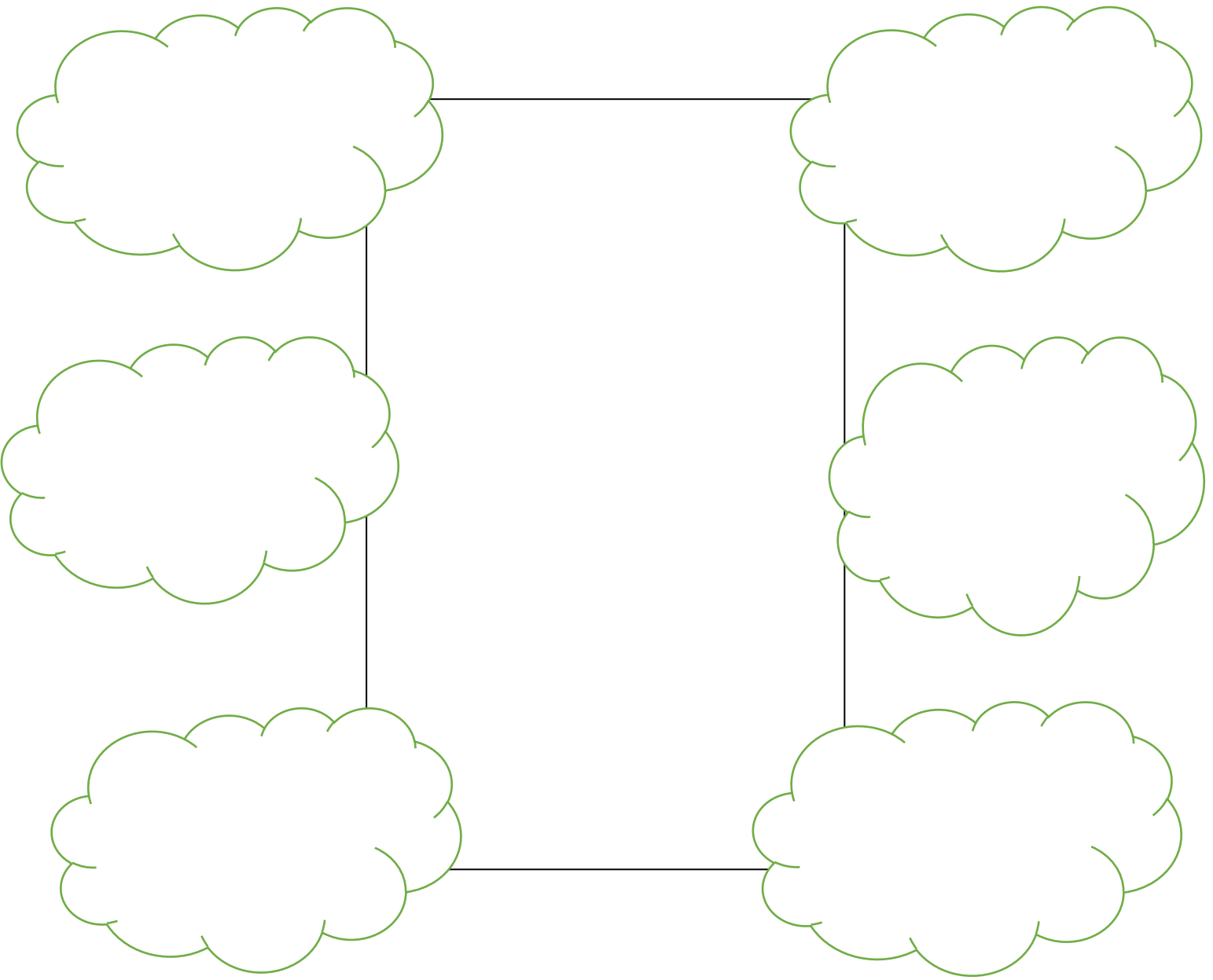
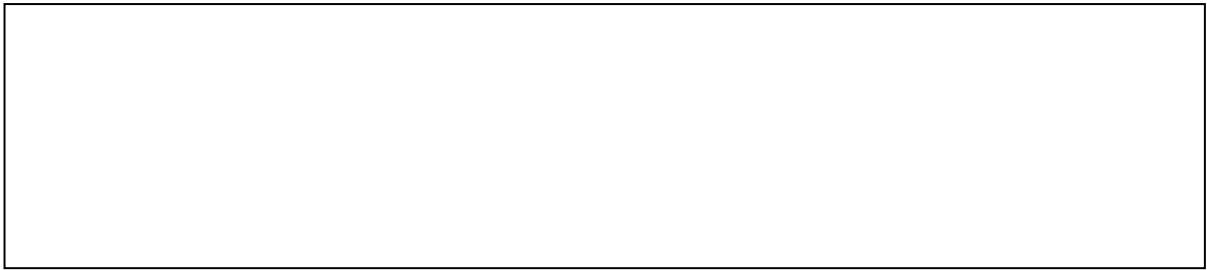
It could be a packed lunch or something you would eat at home. The important message is that it is tempting, value-for-money and healthy, so it shouldn't have food or drinks that are high in sugar, salt or fat. People will love to know that they don't have to spend a lot to be healthy!

For more information go to: www.phunkyfoods.co.uk/parent/a-healthy-lunch-parents-information/

How to create your poster:

1. Think of a catchy title (use alliteration if you can) and put it at the top.
e.g. Packed Lunch Power! Healthy Lunch Heaven
2. Draw the different foods that make a healthy lunch in the middle box.
3. Give persuasive reasons in the clouds around the box explaining why the different items are healthy and good for you *e.g. Wholemeal bread is full of fibre, Crunchy carrots to fill your tum, Water to drink = zero sugar!*
4. Write a slogan in the box at the bottom.
e.g. "Don't be fools, follow the healthy lunch rules!"
5. Finally, colour in your poster to make it as attractive as possible!

Have a go at making a healthy wrap using the recipe in this week's activities.



TASTY LUNCH WRAPS



So we were asked to make a tasty, healthy wrap recipe ... where to start? So many choices of delicious, nutritious foods to include!

A healthy and tasty lunchbox option; simple enough for children to make for themselves. For the safety of young children you could pre-peel and pre-grate ingredients and then let the children build their wrap themselves.



Skills Check (as appropriate for each key stage): Follow a recipe; follow food safety & hygiene rules; tidy away; use measuring spoons and cups; cut using bridge/claw knife technique safely; use a vegetable peeler safely; use a box grater safely; spread with a knife/spoon.

Equipment: Small bowls, measuring spoons, spoons, chopping board, knife, box grater, vegetable peeler.

Allergens*: Gluten | Eggs | Milk

Ingredients (makes 1 wrap):

- 1 wholemeal wrap
- 1 dsp light cream cheese
- 1 tsp natural yogurt, low fat

A choice/variety of fillings from:

- Grated cheese, sliced ham, sliced boiled eggs
- Grated carrot, sliced cucumber, sliced tomato, lettuce or spinach leaves

Method

1. Combine the cream cheese and yogurt in a bowl, and mix well.
2. Spread the mixture along the middle of each wrap.
3. Place your choice of fillings in the centre of the wraps, being sure to include some salad vegetables!
4. Fold the bottom of the wrap upwards and then fold and roll the wrap to secure the filling.

**Please note the allergens listed are indicative only. Allergens vary depending on brand; check the labels on the products you use.*



TASTY LUNCH WRAPS Nutrition Information

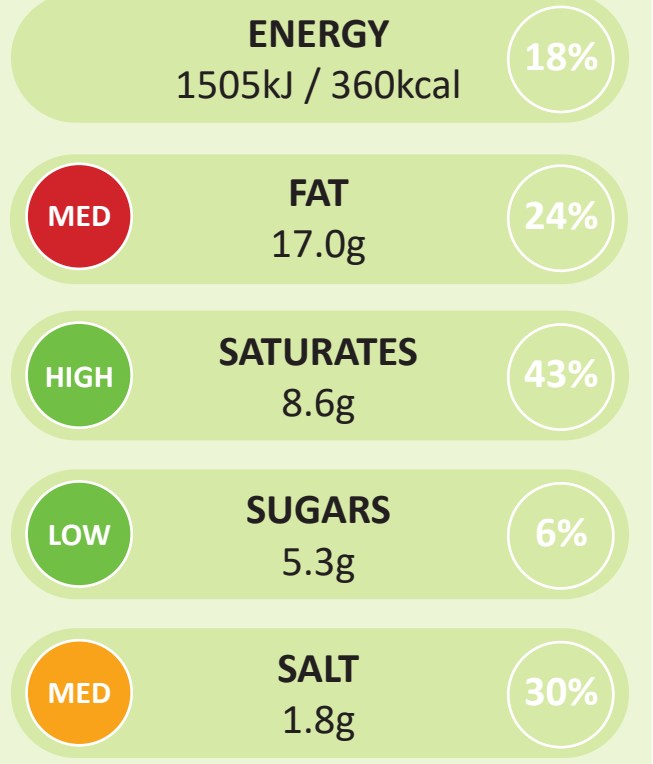


The Eatwell guide shows the proportions of the main food groups that form a healthy, balanced diet:

- Eat at least 5 portions of a variety of fruit and vegetables every day
- Base meals on potatoes, bread, rice, pasta or other starchy carbohydrates; choosing wholegrain versions where possible
- Have some dairy or dairy alternatives; choosing lower fat and lower sugar options
- Eat some beans, pulses, fish, eggs, meat and other proteins (including 2 portions of fish every week, one of which should be oily)
- Choose unsaturated oils and spreads and eat in small amounts
- Drink 6-8 cups/glasses of fluid a day

Energy, sugar, fat and salt per serving

Per 195g serving (based on the following filling: cheddar cheese, ham, lettuce and tomato)



% of an adult's reference intake
Typical values per 100g : Energy 772kJ / 184kcal

So thinking about Tasty Lunch Wraps...

Wheat wraps, like bread, are a good source of complex carbohydrates which gives us energy. Generally wholemeal breads/wraps tend to be more nutritious than white, and they also contain more fibre.

Cream cheese/yogurt are dairy foods. They contain calcium which helps us build strong bones and teeth.

Cheese/ham/eggs all contain protein; essential for healthy growth and repair of our bodies.

Vegetables are so good for us! Full of vitamins and minerals.



Notes

A **traffic light system** is used on nutrition labels to make it easier to see which foods and drinks are lower in calories, fat, sugar and salt. Try and choose more 'greens' and 'ambers' and fewer 'reds', and stick to smaller portions of 'reds'.

Just because a recipe or a food has a red traffic light doesn't mean you shouldn't eat it. Understanding why a food or recipe might have a red light can be helpful. For example oily fish is high in total fat and so any recipe containing oily fish is likely to be 'red' for fat. But it is recommended that we eat oily fish at least once a week because the type of fat it contains is beneficial for our health.

% Reference Intakes are also shown. Reference Intakes are guidelines about the approximate amount of particular nutrients and energy required for a healthy diet (based on an average-sized woman doing an average amount of physical activity). Most children will require less than these Reference Intakes. The contribution of one serving of a food or drink to the Reference Intake for each nutrient is expressed as a percentage.

GET PHUNKY IN 15 MINUTES WITH THE PHUNKY15



A series of 15 minute physical activity ideas that you can do in the classroom with no equipment or apparatus. The children can even do this in their school uniforms – no need to get changed. So there really is no excuse, start now, get active, get Phunky with Phunky15.

The warm up...

Cool Chicken - Lie on your back and place the soles of your feet together bending your knees. Let gravity take the weight of your knees as they drop towards the floor when you will feel a gentle stretch on the inside of your thighs. Don't push your legs to the ground. Hold for 30 seconds. Straighten your legs and relax.



Main activity...

Dancing Dice - Explain to the children that you are going to roll a dice. For each number that's rolled a different dance action should be carried out. Show the children each of the actions before beginning 1 – link arms and complete a circle; 2 – pirouette; 3 – grapevine (cross right leg behind left and step one place left with left leg); 4 – Box step (move right leg forward, the left leg, move right foot backwards and left foot backwards); 5 – Glide (move left foot one step to the left and glide the right foot over to it); 6 – Side step (step two paces to the right).

Cool down...

Changing Weather - Children should stand in a space. The teacher will call out different weather conditions and the children should act it out starting with more severe weather to calmer weather. Tornado (raise your hands above your head with your hands clasped and move round in a circle); Thunderstorm (wave arms and body around energetically) Rain (move arms up and down in front of you wiggling your fingers); Sunshine (start with arms by your sides and slowly raise them with arms outstretched above your head); Breeze (sway from side to side gently).



CUP FULL OF ENERGY -15 minute Mindfulness practice



WALT What Am I Learning Today?

- Bring energy to the body.
- Share energy with others.

WILF What I am Looking For?

- Aware of how the body is feeling in terms of energy.
- Notice change in energy levels.
- Able to describe how movement can re-energise the body.

Guidance and preparation

- Children need to be in a large space eg hall or outside.
- Use chime bar to signal the beginning and end of the practice.

Resources

- Chime bar (any percussion instrument).

Useful for...

Teacher to use practice when children are becoming tired to raise their energy levels.

Activity (10 minutes)

1. Teacher to explain practice to children.
2. Teacher to demonstrate practice by cupping hands together in front of body.
3. On an in breath, raise cupped hands in front of the body to above the head.
4. On an out breath, turn hands so backs of palms are together and slowly move arms out in wide circle and back down to starting position.
5. Children to practice the movement and when ready, match the movement with the breath.
6. Teacher to use chime bar to signal end of the practice.

Discussion (5 minutes)

- Teacher to lead discussion of the practice eg:
- How energetic did you feel before doing the practice?
- How did you feel afterwards?
- Did your heart rate change?