



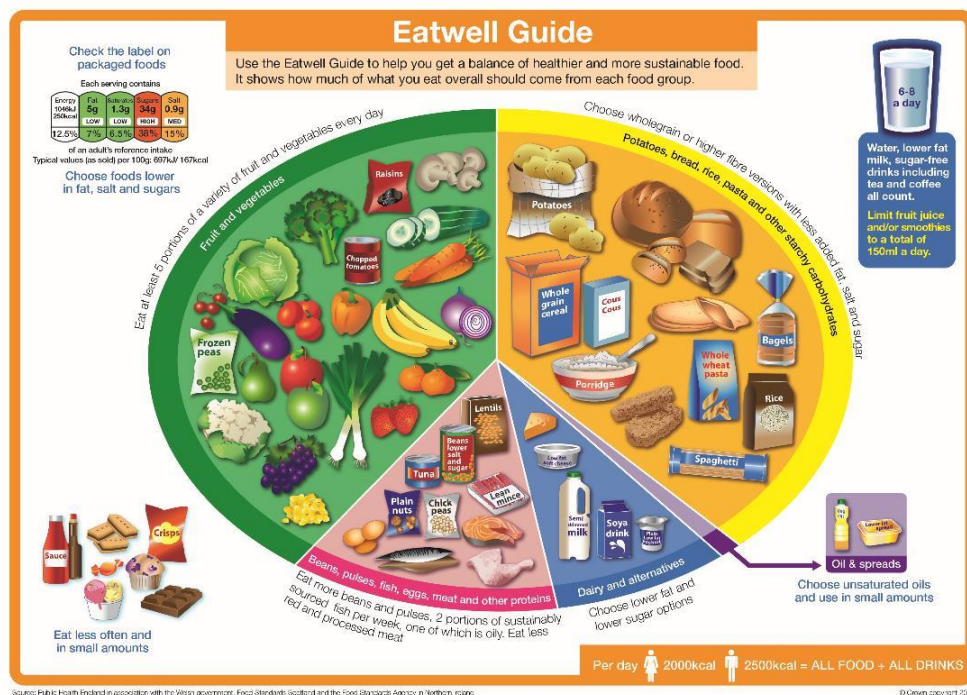
# SNACK ATTACK!

## What are Healthy Snacks?

Healthy snacks are foods we eat between our main meals of breakfast, lunch and dinner/tea. They keep energy levels topped up. The best healthy snacks are fruits and vegetables however, a range of healthy snacks can be based on the four main sections of the Eatwell Guide.

## The Eatwell Guide to Healthy Snacking

Remind yourself of the Eatwell Guide below and think of healthy snack ideas that you could have from each of the four main sections. Some may include foods from more than one section.



A few examples are wholemeal pitta breads with hummus and veg sticks, low fat yogurt topped with fruit on top and seeds, a rice cake with cream cheese and a slice of tomato or a handful of nuts and raisins.

Have you noticed that some foods we eat for snacks sit outside the Guide such as biscuits, cake, chocolate, sweets, crisps and ice-cream? These foods are higher in fat, sugar and salt, and should only be eaten occasionally, as we don't need them in our diets for good health.

Record your thoughts and ideas for healthy snacks that you would enjoy in the box below.

## **My Snack Ideas**

### **The Snack Snapper Challenge**

Your challenge is to make a Snack Snapper (sometimes known as a Chinese fortune teller) which explores healthy snacks. Print out the sheet over the page and then carefully cut around the outline of the Snapper and follow the instructions on how to make it.

### **How to Play**

Once you have made your Snapper, ask members of your family to choose a number on the outside. Spell out the number as you snap in and out. Next ask them to choose one of the foods from the inside section. Spell out the food, letter by letter and ask them to choose another food. Open out that section and read out their snack challenge. You can help them if they are stuck for ideas!

3



Pulses

Think of a dairy based snack



Yogurt

Think of a yogurt based snack

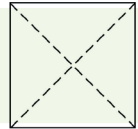


# Snack Snapper!

## Instructions

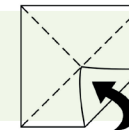
1

With pictures face down, fold on both diagonal lines. Unfold.



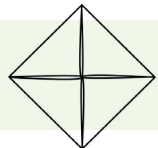
2

Fold all four corners to the centre.



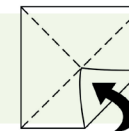
3

Turn the paper over.



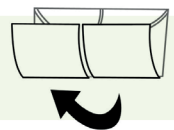
4

Once again, fold all corners to the centre.



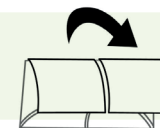
5

Fold paper in half and unfold.



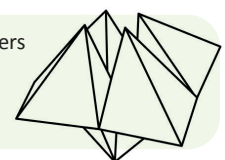
6

Fold in half from top to bottom. Do not unfold.



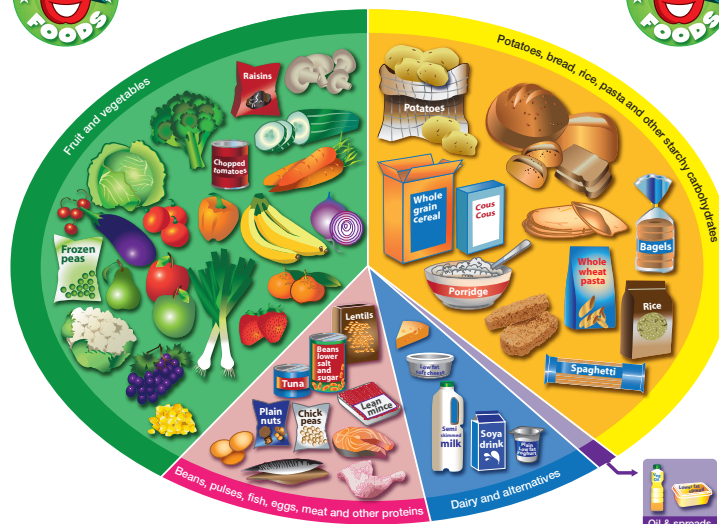
7

Slide thumbs and forefingers under the squares and move the Snack Snapper back and forth to play!



Bread

Think of a protein based snack



Meat

Think of a bread based snack

Think of a veg based snack



Fruit

Milk



Think of a fruit based snack



Vegetables

Think of a fish based snack

Think of a cheese based snack

Fish



4

1



## DAREDEVIL DIP

Dare you to dip your veg sticks into this spicy red dip made from bbbbbb... beetroot, and just check out the zingy colour!

As this recipes requires the use of a food processor, it's more practical for children to work in teams of four, so the quantities here reflect this. Whilst they may have to share using the food processor, they can all practice their knife skills in preparing their own vegetable sticks!



**Skills Check:** Follow a recipe; follow food safety & hygiene rules; tidy away; use measuring spoons; use weighing scales; cut using bridge/claw technique safely; use a vegetable peeler safely; use a tin opener safely; crush garlic; use a citrus squeezer; use a sieve/colander; use the food processor/blender (with adult supervision).

**Equipment:** Knife, Chopping Board, Measuring Spoons, Garlic Crusher, Citrus Squeezer, Sieve/Colander, Tin Opener, Food Processor, Bowl, Spoon.

### Ingredients (serves 4):

- 400g can chickpeas in water, drained
- 140g (2 small) cooked, peeled beetroot
- 2 small cloves of garlic, crushed
- 1 tbsp olive oil
- 1 tsp ground cumin
- 1 tsp ground coriander
- Freshly squeezed juice of 1 lemon
- Freshly ground black pepper

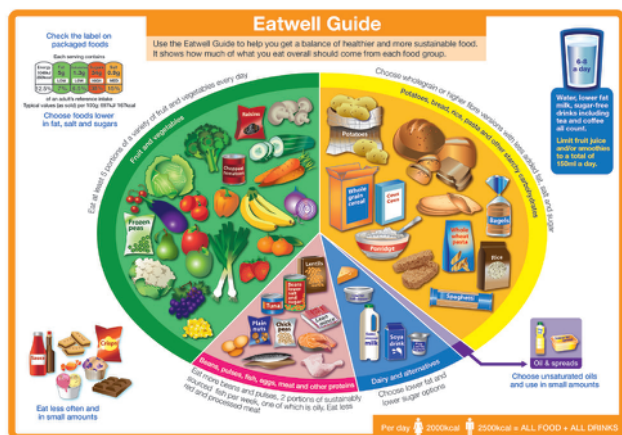
### Method

1. Put all of the ingredients into a food processor and whizz together until you have a coarse paste.
2. Spoon into a dish and serve with raw vegetables (e.g. cherry tomatoes, cucumber & carrot sticks, pepper sticks) and bread of your choice - especially nice with toasted wholemeal pitta bread cut into fingers.





## DAREDEVIL DIP 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 108g serving

**ENERGY**  
521kJ / 124kcal

6%

MED

**FAT**  
5.1g

7%

LOW

**SATURATES**  
0.6g

3%

LOW

**SUGARS**  
3.4g

4%

LOW

**SALT**  
0.08g

1%

% of an adult's reference intake

Typical values per 100g : Energy 482kJ / 115kcal

### So, thinking about Daredevil Dip...

**Chickpeas** are legumes and like other legumes (beans, peas and lentils) they are packed with protein and fibre. They are also low in calories and fat and contain a number of minerals which are thought to be hugely beneficial to our health.



**Beetroot** is so good for us! Low in calories and high in fibre and phytochemicals (anthocyanins and saponins) thought to lower the risk of heart disease.

### 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 home with no equipment or apparatus. The children can even do this in their home clothes – no need to get changed. So there really is no excuse, start now, get active, get Phunky with Phunky15.

### The warm up...

**Make a letter** - Call out a letter of the alphabet and ask the children to make their bodies into that shape. You can demonstrate to make it easier. Useful stretching letters are 'l', 't', 'o', 'x', 'f', 'k', 'r'.



### Main activity...

**Car journey** - Tell the children that they are going on a journey and cars have gears to help them move faster from 1st up to 5th. Call out the gears with accompanying actions: 1st walking on the spot, 2nd walking on the spot with high knees and arms swinging, 3rd jogging on the spot, 4th jogging on the spot with high knees and pumping arms, 5th as fast as they can move on the spot. Shout "brake!" and the children come to a sudden stop. Go through the gears again, you can go backwards too, but now call out places to stop at various times such as 'petrol station' (mime putting petrol in the car) and 'zebra crossing' (lie down on the floor) before continuing. The children can make up other stopping places and actions to develop the activity.

### Cool down...

**Toe tensing** - Children should remove their shoes and lay on their back. Get the children to wiggle their toes, they should then curl their toes up and then stretch their toes out as widely as they can. Relax the foot. The children should then try and flex their toes individually starting first with their big toe, then their 2nd, 3rd, 4th and finally their little toe. End with wiggling the toes again and lay down quietly.



# HAPPY SPACE MEDITATION - 15 minute Mindfulness practice



### WALT What Am I Learning Today?

- To notice how it feels to be happy.
- To recognise when I am not happy and to know how to move back to my happy space

### WILF What I am Looking For?

- To be able to describe how I feel when I am happy.
- To identify times when I could use my happy space.

### Guidance and preparation

- Children to choose their own comfortable position eg lying or sitting (in or outdoors).
- Use chime bar to signal the beginning and end of the practice

### Resources

- Chime bar (any percussion instrument)

### Useful for...

A calming practice to end the school day or week.

## Activity (10 minutes)

1. Adult to ask children to close their eyes (if comfortable) or lower gaze to the floor.
2. Children to take 2 deep breaths to settle.
3. Adult to use chime bar to signal start of the practice.
4. Adult to ask the children to think of their favourite space and to guide practice with occasional questions.
5. Imagine your favourite space: 'What can you hear?', 'What can you see?'
6. 'What feelings are around when I am in my happy space?', 'How does my body feel?'
7. Remind children that they don't need to put their hands up to answer the questions.
8. 'Take a moment to notice how you feel and to know that you can always come back to this place.'
9. Adult to close the practice by using the chime bar.

## Discussion (5 minutes)

- Can you describe where you were? What could you see and hear?
- How did you feel when you were in your happy space?
- How will you use what you have experienced in your daily lives?