

Peer Learning Meeting 2: Menus, Labels, and Moving!

Early Childhood Health Promotion and Obesity Prevention

National Early Care and Education Learning Collaboratives (ECELC) Project







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Menu Analysis Activity

Healthy Eating Menu Activity — Sample Sample Weekly Menu (for Children)

Week	Monday	Tuesday	Wednesday	Thursday	Friday
BREAKFAST					
Mik	1% or Fat-free Milk	1% or Fat-free Milk	Whole Milk	1% or Fat-free Milk	1% or Fat -free Milk
Fruits/Vegetables	Orange Juice	Banana Slices	Cantaloupe	Strawberries	Peaches
Grains/Breads	Kix**	Denuts	Wheaties**	White Toast	Cheerios**
Meats/Meat Alternates (optional)	Yogurt	Cottage Cheese	Scrambled Egg	Cottage Cheese	Yoguft
LUNCH					
Milk	1% or Fat-free Milk	1% or Fat-free Milk	1% or Fat-free Milk	1% or Fat-free Milk	1% or Fat - free Milk
Fruits/Vegetables (serve 2)	Applesauce Green Beans	Salad French Fries	Peas	Mixed Fruit Broccoli	Apple Slices Cucumber slices
Grains/Breads	Whole Grain Dinner Roll	Whole Grain Hot Dog Roll	Rice	White Bread	Velveets [®] Macammi and Cheese
Meats/Meat Alternates	Baked Turkey Breast	Hot Deg	Fish Sticks	Bologna & Cheese	Baked Chicken Breast
SNACK					
Milk	-	-	_	-	-
Fruits/Vegetables	Apple Juice	Blueberries	Watermelon	Cocumbers	Pineapple
Grains/Breads	Mini Whole Grain Rice Cakes	-	-	Crackers	_
Meats/Meat Alternates	_	Yogurt	Real String Cheese	_	Cottage Cheese
Deverage	Water	Water	Water	Water	Water

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Each Type of Menu Improvement Can Be a Goal!

- Increasing whole grains
- Reducing processed meats (hot dogs, bologna, bacon, sausage)
- Reducing processed cheese food or cheese product
- Reducing fried and pre-fried food
- Increasing total daily or weekly servings of vegetables
- Reducing or eliminating juice
- Reducing total daily or weekly servings of processed foods
- Reducing servings of high fat, high salt crackers such as Goldfish, Ritz crackers, etc.
- Reducing sugar or salt

What is processed food?

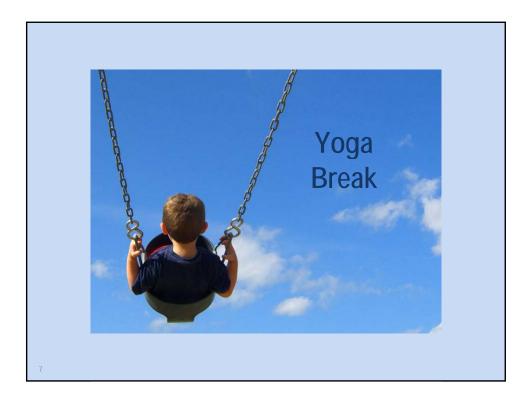
Food processing

is the transformation of raw ingredients, by physical or chemical means into food, or of food into other forms. Food processing combines raw food ingredients to produce marketable food products that can be easily prepared and served by the consumer.

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Michael Pollan explains processed food...

https://www.youtube.com/watch?v=Kvbjx7qOwBE

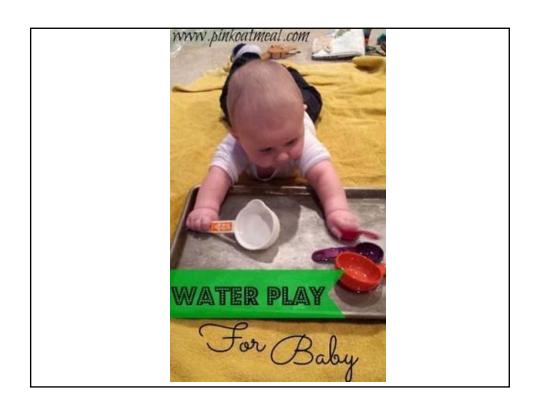


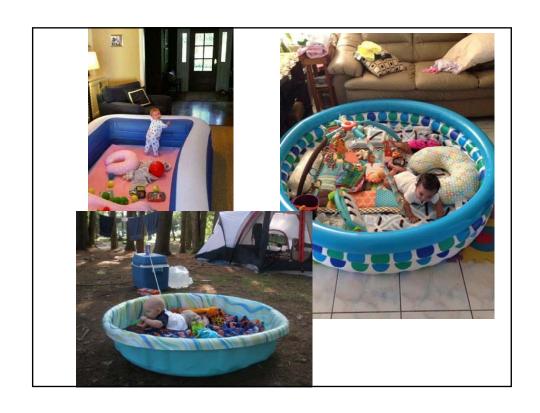
Reading and Comparing Labels

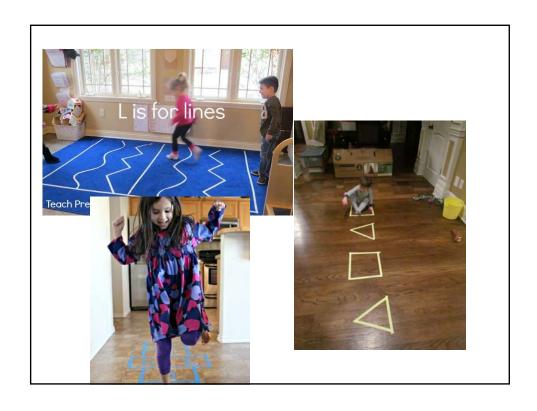
- How do you want to improve your menu? Pick one or two areas of focus.
- Look over the food items in each grouping and rank them from best to worst based on your chosen criteria first, and then based on your general knowledge of nutrition.
- Which items would be healthiest based on information in Best Practices for Healthy Eating from Nemours?

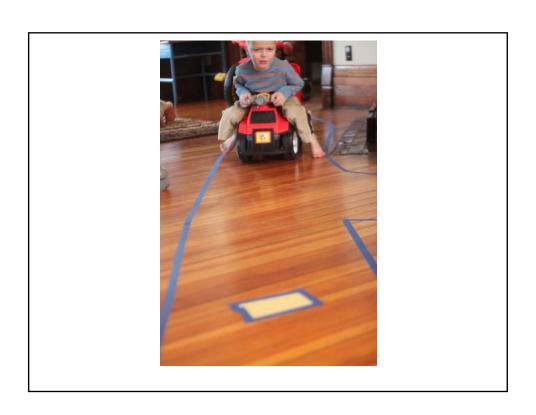


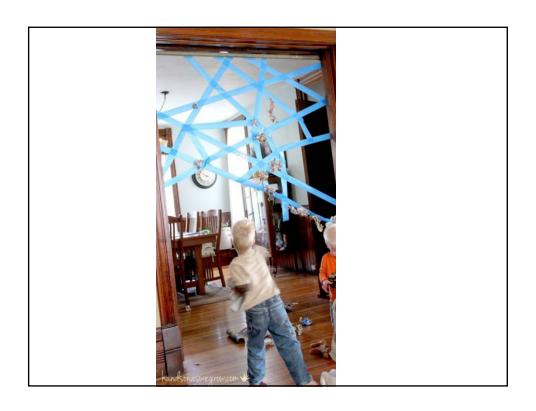


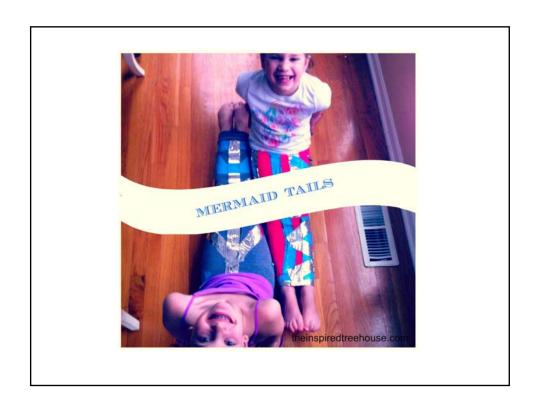




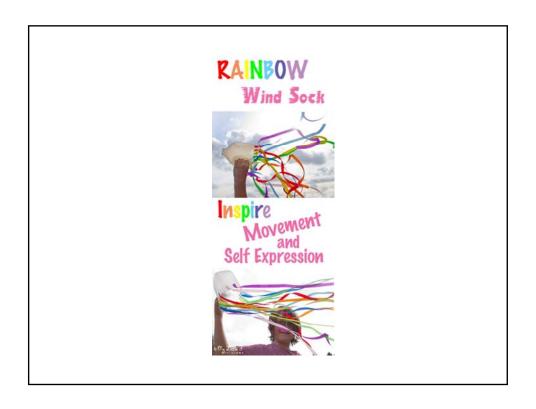










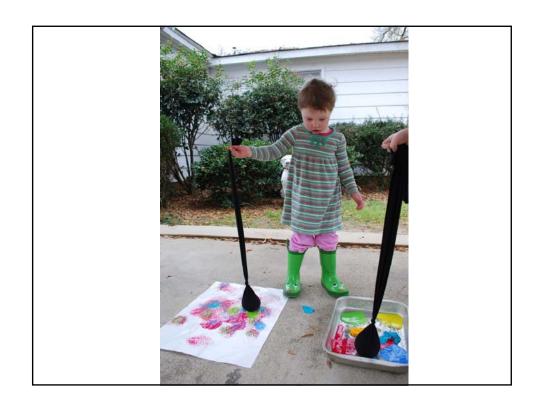






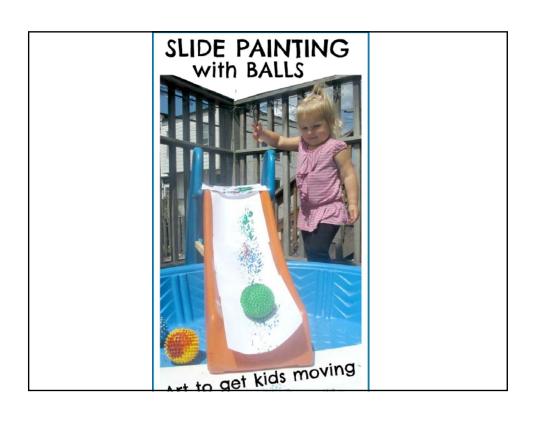












The Family Conservancy's Pinterest Page!

https://www.pinterest.com/ccaattfc/



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Creating a Storyboard



Programs will express their story of change by:

- Describing what change(s) were made and how they did it
- Sharing who was involved in the process
- Explaining accomplishments and challenges faced
- Sharing photos of the implementation process
- Describing how participants reacted to the change(s)
- Outlining any program policies that were updated as a result
- Explaining the next steps they will take to sustain the change(s)