Action Plan Worksheet

Start Date: January 2018

Provider Name:



Goal: Revise the menu over a three month period to align with best practices for fruits, vegetables, whole grains, and elimination of fried foods.

Child	Family	Provider	Environment	Policies
Model curiosity and enjoyment of healthy foods during all meals and snacks (Ongoing) Discuss new menu changes with the children and how they help them grow up strong and healthy! (February) Develop taste tests and graph the results of the children's preferences for new foods (February)	Ask families for healthy food recipes to be included on the new menus (February) Work with families to develop an exciting taste test event for children and families to try and then vote on new menu items (February) Send home resources of ways families can promote healthy habits at home (Ongoing)	Learn about best practices through training sessions (January) See if families' healthy recipe ideas can be incorporated into menu (February) Take photos of children enjoying healthy food and share with families (Ongoing)	Develop a bulletin board to share information, resources, and healthy recipes (January) Post menus in home (Ongoing) Develop systems for ordering, storing, and monitoring food (March) Create and hang documentation of children engaged in healthy eating or nutrition activities (Ongoing)	Menus will align with LMCC goals for fruits, vegetables, whole grains, and fried foods (February and ongoing) Include healthy eating policy and rationale in family handbooks (March) Create a healthy celebrations policy (March)