Healthy Eating Policy

As part of the Social, Personal and Health Education (SPHE) Programme, at *St. Conleth & Mary's Primary School* we encourage the children to become more aware of the need for healthy food in their lunch boxes.

What people eat is known to be a key factor influencing health. Research indicates a strong link between diet and performance (e.g. a low sugar intake promotes concentration, lessens hyperactivity, protects teeth, and lessens the risk of diabetes. A low salt intake reduces the risk of heart disease in later life).

To promote healthy eating habits in our school, we introduced a healthy eating policy starting from September 1^{st} 2020.

Aims

- 1. To promote the personal development and well-being of the child
- 2. To promote the health of the child and provide a foundation for healthy living in all its aspects.

Objectives

- 1. To enable the child to appreciate the importance of good nutrition for growing and developing and staying healthy
- 2. To enable the child to accept some personal responsibility for making wise food choices and adopting a healthy, balanced diet.

Lunch is an important meal for school-going children. It should provide one third of their recommended daily allowance of nutrients without being high in fat, sugar or salt. It should also provide dietary fibre (roughage).

The traditional packed lunch of milk and sandwiches is under attack from a range of convenience foods like crisps, sweets, biscuits, chocolate and soft drinks. Parents and teachers are concerned about this trend but some find it difficult to come up with popular healthy alternatives. We ask you to encourage a healthy lunch right from the start.

The following guide is designed to help you provide quick, appetising, and nutritious lunches for your children, there are more suggestions in the school app.

Bread & Alternatives

Bread or rolls, preferably wholemeal Rice – wholegrain Pasta – wholegrain Potato Salad Wholemeal Scones Bread sticks Crackers Pitta bread

Fruit & Vegetables

Apples, Banana, Peach
Mandarins, Orange segments,
Fruit Salad, dried fruit,
Plum, Pineapple cubes
Grapes,
Cucumber, Sweetcorn
Tomato,
Coleslaw.

Savouries

Lean Meat Chicken/Turkey Tinned Fish e.g. tuna/sardines Cheese Quiche Pizza

Drinks

Milk Fruit juices Squashes, i.e. low sugar

A word about Milk

Growing children should get approximately one pint of milk a day, or its equivalent as cheese, yoghurt or milk pudding. This ensures that they get enough calcium, which is essential for healthy bones and teeth. If a child does not drink a glass of milk at lunch, encourage him to have a carton of yoghurt or a small helping of cheese instead.

We ask that children do <u>not</u> bring the following to school:

Snacks known to be high in sugar, saturated fat, salt, additives and preservatives, including the following:

- Crisps (including crisp-style snacks)
- Fizzy drinks (including fizzy fruit-flavoured water, juices, etc)
- Sweets
- Chocolate biscuits/bars
- Cereal bars
- Chewing gum
- Fruit winders
- Popcorn.

So as to take a proactive approach to healthy lunches, teachers will from time to time, reward children who can show a piece of fruit or other healthy foods in their lunchboxes.

St. Conleth & Mary's is a nut free school and we ask that parents/guardians not pack nut products in their child's lunch box.

A very simple approach to healthy eating is to use the Food Pyramid:

Fats Sugar Sweets etc.	Sparingly
Meat, Fish Peas/Beans	2 portions per day
Milk, Cheese Yoghurt	3+ portions per day
Fruit & Vegetables	4+ portions per day
Bread, Cereals & Potatoes	6+ portions per day

Treat Day

Friday will be our treat day. On this day, children can include one of the following; sweets, chocolate biscuit/bar or cereal bar.

Green Flag School

With this in mind, children are also asked to:

- take home (in lunchbox) all uneaten food, silver paper, wrappings, containers and cartons
- not bring in cans and glass for safety reasons.

N.B.	Parents/guardians of	f any	child	with	а	medical	condition	which	requires	а
spec	ial diet should contact	t the	schoo	I.						

This policy was ratified by the Board of Management on	
It will be reviewed on	
Signed:	

Pat O'Mahony Chairperson, Board of Management





Wholesome Options



Any Homemade Baking

Brown bread

White bread

Scones

Dairy



Frubes

Fromage Frais

Yoghurt

Dried Fruit

Raisins

Sultanas

We are a nut-free

fandwiches made with white / brown bread filled with

Ham Chicken

Cheese Jam

Cucumber Banana

Salami Tomato



Fresh Fruit / Vegetables

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Apples Oranges

Pears Plums

Kiwi Grapes

Crackers

Rice cakes

Corn cakes

Bread sticks

Pitta bread

Rolls

Bagels

Wraps

Baps

Ciabatta

Drinks



Water

Milk

Juice

Food Not Allowed

Chocolate Crisps Pringles Popcorn
Sweets Biscuits Lollipops Bars including cereal barFruit
winders Pre-packed lunch kits Fizzy drinks

Highly sugared/coloured drinks.