Taking care of our future generation



Child Nutrition



Why is it so important to feed children well? There are many reasons and so many health related issues in children today can be attributed to a poor diet: **Obesity** = growing problem, UK now the fattest country in Europe, fat babies become fat children who become fat adults who will go on to develop related health conditions.

Bone health = return of rickets cases on the increase, (20% of 200 children in recent study exhibited symptoms of rickets!) children are not eating calcium which leads to tooth decay and poor growth.

Mental health; 2-5 % children/teenagers suffer from depression; in a class of 30, 1-3 children may have ADHD.

Immune system; children who do not properly more prone to colds, infections, fatigue, stress, poor sleep = same as adults!

required for	how much?	how to get enough
Growth & development – muscles, bones, brain, immune system;	3-5 servings 1 serving = 1 egg,1 tbs nut butter 1 fist size meat/fish, 50g cheese 1 pot yoghurt, 1 large glass milk	Have eggs for breakfast or after school snack Add meat/ fish/ beans to pasta sauces Nut butter on toast for breakfast/snack Snack on nuts/seeds, yoghurt, milk, cheese
Wholegrains are vital for sustained energy release & fibre	6 servings per day 1 serving = 1 slice bread, ½ cup pasta/rice/ cereal/couscous ½ large baked potato	Swap - white for brown bread/pasta/rice chips for sweet potato wedges high sugar breakfast cereal for porridge/muesli biscuits for flapjacks
Provides vitamins needed for good health & immunity as well as fibre	at least 5 a day ¹ /2 cup e.g. 1 small banana, 1 medium apple, 7 baby tomatoes, 3 tbs beans/peas	Add fresh fruit to breakfast cereal in morning a glass of juice/fruit smoothie with breakfast Put dried fruit/ fresh chopped fruit/raw veggies in lunch box, fresh fruit snack after school, Add vegetables & beans to sauces and casseroles
Brain food = help with con- centration, behavior & brain development.	Children should eat 2 portions oily fish per week e.g. salmon, mackerel, anchovies, sardines, herrings (SMASH)	Sardines on toast Mash smoked mackerel with yoghurt= tasty dip/ sandwich filler Nuts/seed as snacks Avocado dip with pitta/veggie strips
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