



## Healthy Food Supply and Nutrition Policy

### Rationale

This preschool promotes safe, healthy eating habits in line with the **Right Bite Healthy Food and Drink Supply Strategy for South Australian Schools and Preschools** and relates to the DFE wellbeing strategy.

We believe that early childhood is an important time for establishing lifelong, healthy eating habits and can benefit the children in three ways:

1. Short term: maximises growth, development, activity levels and good health.
2. Long term: minimises the risk of diet related diseases later in life.
3. Good nutrition contributes to good health and wellbeing and this is vital for positive engagement in learning activities.

Therefore:

- staff at this preschool model and encourage healthy eating behaviours
- food and drink are consumed in a safe, supportive environment for all children
- parents and caregivers are encouraged to supply healthy foods that fit within the **Right Bite** strategy for their children at preschool.

This food policy has been established after consultation with staff and parents within the preschool community.

### Curriculum

Our preschool's food and nutrition curriculum:

- is consistent with the *Dietary Guidelines for Children and Adolescents in Australia*, and the *Australian Guide to Healthy Eating*
- includes activities that provide children with knowledge, attitudes and skills to make positive healthy food choices and learn about the variety of foods available for good health
- includes opportunities for children to develop practical food skills like preparing and cooking healthy food
- integrates nutrition across the Early Years Learning Framework for Australia (EYLF) where possible, **relating to the Developmental learning outcome: 'Children have a strong sense of wellbeing'- Children take increasing responsibility for their own health and physical wellbeing.**

### The Learning environment

Children at our preschool:

- have fresh, filtered tap water available at all times and are encouraged to drink water regularly through the day
- have scheduled break times for eating their morning fruit and lunch as well as opportunities to graze in the afternoon
- eat in a positive, social environment with staff who model healthy eating behaviours
- use the preschool garden to learn about and experience growing, harvesting and preparing nutritious foods

Our preschool:

- provides rewards/encouragements that are not related to food or drink
- understands and promotes the importance of breakfast and regular meals for children
- teaches the importance of healthy meals and snacks as part of the curriculum
- is a breastfeeding friendly site
- embeds the importance of healthy eating and physical activity in everyday activities and experiences.
- creates a relaxed atmosphere at mealtimes where children have enough time to eat and enjoy their food as well as enjoying social interactions with educators and other children
- respects each child's appetite. If a child is not hungry or satisfied, do not insist he/she eats.
- ensure educators sit with the children at meal/snack times to role model healthy food and drink choices and actively engage children in conversations about the food and drink provided
- encourages families to provide re-usable lunch boxes/containers instead of cling wrap/plastic bags to support sustainability and recycling practices.
- endeavours to recognise, nurture and celebrate the dietary differences of children from culturally and linguistically diverse backgrounds.
- asks families to consult with their specialist to provide an individual management plan for children on special diets that aligns with our healthy eating practices.
- develops Health Care Plans for children with food allergies, food intolerances and special diets

#### **WRAPPER FREE LUNCHES-wipe out waste**

- **We encourage families to provide lunch boxes free from plastics** i.e glad wrap, plastic bags, packaged foods to support our sustainability practices. This is called a "nude food approach" What is "nude food?" Nude food is food without excess packaging. This reduces the amount of 'stuff' that needs to go in bins and be sent to landfill. Durable, reusable containers are a great way to bring food, as they may last from preschool through to high school and beyond, providing long term cost savings and environmental benefits.  
<http://www.wow.sa.gov.au/nude-food.html>

### **Food supply**

Our preschool:

- encourages healthy food and drink choices for children in line with the Right Bite strategy
- encourages families to provide nutritious foods in children's lunch boxes rather than highly processed snack foods high in fat, salt and sugar and low in essential nutrients. Examples of these foods include lollies, chocolates, sweet biscuits, cake, donuts, muesli bars, breakfast bars, roll ups, LCM bars, chips, twisties,
- encourages food choices which are representative of the foods of the preschool community
- ensures healthy food choices are promoted and encourage children to try different healthy foods
- ensures a healthy food supply for preschool activities and events in line with the Right Bite strategy
- provides nutrition information and promotional materials about healthy eating to families in a variety of ways including fact sheets, newsletters, during orientation and informal discussion
- promotes the Australian dietary guidelines for families for food brought from home as well as staff

### **Fruit Time:**

Parents and carers are encouraged to supply fruit and vegetables at fruit time to:

- o provide children with important minerals and vitamins
- o encourage a taste for healthy foods.

### **Food and drinks provided to children:**

- o parents and carers are encouraged to provide healthy food and drink choices (water) in line with the **Right Bite** strategy at kindy. During the day we top up the children's drink bottles with filtered water.
- o staff will ensure that food provided to children by the preschool is in line with the **Right Bite** strategy.

### **Food safety**

Our preschool:

- promotes and teaches food safety to children as part of the curriculum
- encourages staff to access training as appropriate to the *Right Bite Strategy*
- provides adequate hand washing facilities for everyone
- promotes and encourages correct hand washing procedures with children/staff/volunteers
- provides gloves to be used by staff when handling/preparing foods.
- promotes use of cool packs in the children's lunch boxes which are kept indoors
- encourages foods to be provided from home that do not require reheating

### **Food-related health support planning**

Our preschool:

- liaises with families to ensure a suitable food supply for children with health support plans that are related to food issues.
- supports children with food allergies, food intolerances and special diets in consultation with families.

### **Working with families, health services & industry**

Our preschool:

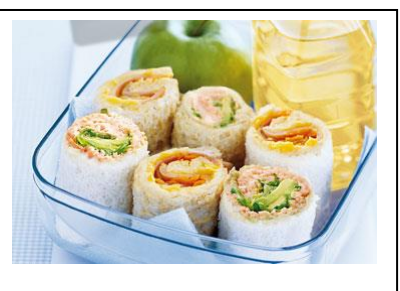
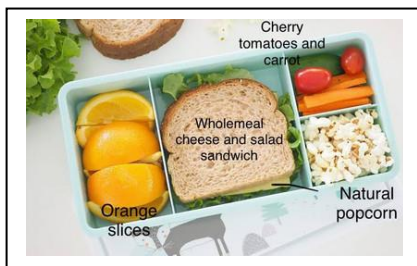
- invites parents and caregivers to be involved in the review of our whole of site food and nutrition policy
- provides information to families and caregivers about the *Right Bite Strategy* through a variety of ways including:
  - o newsletters
  - o policy development/review
  - o information on enrolment
  - o pamphlet/poster displays
- promotes the alignment of fundraising with the *Right Bite* strategy.
- Provide information about how to access our local Nutritionist through Noarlunga Health Services.
- Provide home packs for families re healthy eating games/resources to support children's learning and information brochures.

- provide cooking experiences with the children that support our healthy eating practices and share recipes with our families. (Please chat with staff if you would like to come in and cook with the children to share one of your favourite healthy eating recipes, we value working together)

The staff at Frieda Corpe Kindergarten thank you in advance for your support of this policy.

We expect Families to provide healthy lunch boxes at Frieda Corpe Kindergarten to provide children with the nutrients that they require for an active day at Kindy. Junk food ("sometimes foods") e.g. confectionary –sweets, lollies, cake, chocolate, LCM bars, chips, cordial, soft drink are not suitable to bring. Many pre-packaged foods such as these are high in either sugar/fats/additives or salt so we encourage families to provide fresh foods/ingredients. This also helps to support our sustainability practices.

Below are some examples for lunch box ideas. There are copies of the Australian guide to healthy eating in our parent resources or ask staff for further information.



Please no  
.....Confectionery, Chips,  
Twisties, Chocolate, LCM  
bars, sweet biscuits,  
Lollies, Soft drinks,  
cordial, cake or pre-  
packaged sweet  
muffins, roll ups,  
chocolate muesli bars.



We ask families and caregivers to please consider supporting our sustainability practices by not sending any pre packaged foods.

PLEASE NOTE: When we have children enrolled at kindy with severe food allergies (anaphylaxis reactions) it will become necessary to implement a "No nuts/eggs policy (whichever the allergen is) at kindy. This is to reduce the risk of harm to children and make kindy a safe environment for all. (Please refer to the anaphylaxis brochure attached for further information.)

We need to enact our "No Peanuts policy this year.

**2023 we do not have any nut allergies this year.**

**Kids Healthy Recipes** Feeding kids can often be difficult but it doesn't have to be. We've put together a range of delicious and nutritious kids healthy recipes including mains, lunch box ideas and snacks. You'll also find interesting articles on health and nutrition and seasonal ingredients.

**READ MORE:** [taste.com.au](https://taste.com.au)



## Lunchbox tips

### PLANNING

Encourage your child to help pack their lunch e.g give them a choice out of the foods you already have at home. Would you like to take your cucumber or banana for kindy today?

To avoid your child becoming overwhelmed, talk them through what foods to eat from the lunchbox at the different times of the day. E.g. This is your fruit for fruit time and these are for lunch time.

It is helpful to provide your child's fruit or vegetable snack in a separate container with their name on it so they don't eat all of their lunch at snack time

A hand written message on a post it in your child's lunch box is a lovely way to send a special message to your child. E.g.

*Dear.....*

*Have a happy day. Enjoy your yummy lunch. Lots of Love Mummy xxx*

### EXTRAS

#### Practical tips

- Insulated lunchboxes are perfect for keeping food cold with an ice brick/pack to keep the food at a safer temperature to prevent food poisoning.
- During hot weather, avoid milk, yoghurt, fish or meat in lunches, unless they are packed in a good-quality cooler with an ice pack/frozen water bottle (to prevent food poisoning).
- Wash and dry salad vegetables thoroughly to avoid 'soggy sandwiches'.
- Don't forget a spoon when packing yoghurt or tubs of fruit (otherwise it will end up on the floor or on your child's clothes).
- For busy families, prepare lunchboxes and sandwiches the night before and store them in the fridge to ensure your child always has a healthy lunch with them.
- Wash, rinse and thoroughly dry lunchboxes after every use to keep them safe and clean.

### FRUIT

Fruit is an important part of lunchboxes. Include two pieces. a **small** piece of fruit or a container of chopped fresh fruit is quick and easy for kids to eat.

- Try these combinations:
- Combine chopped apple and oranges in a container. The orange will help prevent the apple going brown.
- Make a fruit salad with any combination of apple, orange, watermelon, strawberries, rock melon, grapes and pineapple. Store in an airtight container in the fridge and use within 3 days.

## EVERYDAY SNACKS

Everyday snacks you can add to lunchboxes include: e.g. one of the following

- Fresh or canned fruit
- Corn or rice cakes
- Yoghurt
- Fresh Vegie sticks or whole meal crackers with dips such as hummus or guacamole
- Fruit loaf
- Dried fruit
- Cheese cubes and carrot
- Plain popcorn
- Savoury Muffin

Increase your child's daily fruit or vegetable intake by adding carrot, zucchini, pumpkin, banana, apple or dried fruits to healthy muffin or cake mixtures.

## SANDWICHES

Try a variety of fillings at home to see what your child will eat when they are at kindy e.g.

- Chicken mixed with a little mayonnaise or cream cheese
- Spreads such as Vegemite, (honey or jam- occasionally)
- Cold meats such as ham, roast beef or turkey
- Mashed or finely chopped egg mixed with a little mayonnaise
- Cheese and vegemite

## LEFTOVERS

Leftover dinners are great to pack for lunches. E.g. Kids love homemade pizzas, vegetable bakes or slices, frittata, tuna mornay. \* Due to safety standards we are unable to re heat food at kindy.

## WATER TO DRINK

Please provide you child with a drink bottle that they can independently manage themselves without having to take off a lid which causes spillages. Water should be the drink of choice. Fruit juices, cordials, flavoured waters and soft drinks are very high in sugar and should not be consumed on a daily basis and are not permitted at kindy

## Food safety

[Food Act 2001](#) and the [Eat Well for Schools and Preschools: healthy eating guidelines \(PDF, 2.3 MB\)](#), section 4: food safety.

## Healthy eating manual and guidelines

- [Right Bite easy guide to healthy food & drink supply \(PDF, 932.0 KB\)](#)
- [Right Bite Manual: healthy food & drink supply strategy \(PDF 29.2MB\)](#)
- [Eat Well SA: schools and preschools: healthy eating guidelines \(PDF, 2.3 MB\)](#)



- [Right Bite ready reckoner \(PDF, 455.8 KB\)](#)
- [Right Bite food supply checklist \(PDF, 59.7 KB\)](#)

### National Quality Standards and Regulations

- [Regulation 168 \(2\) \(a\) \(i\) \(PDF, 70.1 KB\)](#)
- [National Quality Standard 2.2 \(PDF, 988.5 KB\)](#)
- related key regulations: [77 \(PDF, 47.4 KB\)](#), [78 \(PDF, 44.0 KB\)](#), [79 \(PDF, 62.3 KB\)](#), [80 \(PDF, 65.2 KB\)](#)

Policy reviewed: 29/4/2016	Added no nuts and lunch box tips.	Next review date:
May 2018	Removed No nuts and added when necessary re implementing this. Added anaphylaxis information. Have incorporated 'Embedding healthy eating and physical activity in the daily program', "Creating a relaxing atmosphere," "Nurture ...dietary differences from culturally diverse backgrounds...." "Filtered water" "Respecting each child's appetite."	
July 2019	Reviewed	
11/8/2020	Reviewed: Added supporting our sustainability practices, added Health Care Plan and Individual Management plan re children with dietary needs. Updated pictures of healthy options.	August 2021
Aug 2021	Removed enacting our No nuts policy for 2021 (in Feb)	Aug 2022
May 2022	Enacted our No peanuts policy for 2022 as we have a child that has anaphylactic reactions to peanuts.	May 2023
May 2023	Removed date re nut free policy	May 2024