DERRYLATINEE PRIMARY SCHOOL



Healthy Break Policy

The Do's and Don'ts of Healthy Break

The Do's

Fruit and Vegetables

- Good sources of vitamins, minerals and fibre
- Protect against cancer and disease

Bread Products

- Source of fibre
- Provide energy and vitamins important for growth and development
- Avoid sugary spreads e.g. jam, honey these are harmful to teeth.
- Spread butter or fat spreads thinly

Milk

- A quick and nutritious snack
- Rich in calcium and other nutrients
- Important for healthy teeth and bones

Still water

- New water cooler system installed in our school
- Tap or bottled water are both good sources
- Keeping well hydrated can help maintain concentration

The Don'ts

Dried fruits

• High in natural sugar content – keep to meal times

Yoghurts

- Some have high sugar and/ or fat content
- Source of calcium can be included at meal times.

Pure Fruit juice

- High natural sugar content keep to meal times
- Read the label to ensure that there is no added sugar
- Not to be confused with fruit drinks that have very little fruit content and often added sugar.

Cheese and cheese products:

- Naturally high in salt and fat
- Source of calcium can be included at mealtimes

Cereal bars

- Most varieties are high in sugar and/or fat
- Always make sure to read the label.

Break time ideas

Encourage your child to try new foots at break time.

Fruit and vegetables

- Choose seasonal fruit and vegetables
- For your younger children peel and chop fruit or vegetables into small handy pieces and place in a storage box
- Encourage you child to eat different colours of fruit and vegetables

The Old Favourites - Banana, apple, grapes, Satsuma, orange

A bit of change - cherry tomatoes. Kiwi, peach, pear, fruit salad

Seasonal Summer fruits — slice of melon or pineapple, strawberries, raspberries. Cherries, plums

Store Cupboard - tinned fruit in natural juice

Baby vegetables – baby carrots or baby sweet corn

Greens – sugar snap peas, cucumber

Vegetable sticks – carrot, pepper, celery