Love your school lunch!

Our PhunkyFoods Healthy Lunch message highlights to children the importance of choosing a healthy, well balanced school lunch; whether that's a hot school meal or a packed lunch brought in from home.



In July 2013 the School Food Plan was published by the Department for Education. As part of that plan a new set of standards for all foods served in schools was launched and became mandatory from January 2015. In September 2014 universal free school meals (UFSM) were introduced to all infant pupils across England.

Evidence has repeatedly shown that school meals are of higher nutritional quality than packed lunches, and universal free school meals do appear to improve primary school educational attainment - so why not give them a try? If your child(ren) hasn't tried it already, or it's been a while since they tried school meals, perhaps it's time to give them a go?



Packed lunches

Many parents opt to send their child(ren) to school with a packed lunch. The first thing to consider is whether or not your school has a packed lunch policy, and these come in all sorts of shapes and sizes, but they are generally put in place for very positive reasons.

For example:

- to promote consistency between packed lunches and foods provided by school
- to make a positive contribution to children's health, or;
- to encourage children to be calmer and on-task during the afternoons



Further information:

- www.nhs.uk/change4life/recipes/ healthier-lunchboxes
- www.phunkyfoods.co.uk/ parent/ahealthy-lunch- parents-information/
- http://whatworkswell.schoolfoodplan. com/articles/category/1/the-food



Love your packed lunch!



Create a healthier packed lunch buy choosing foods from the 5 main food groups below:

Starchy Carbohydrates

to re-fuel your body

Base your lunchbox on starchy carbohydrates.

Choose ONE EVERY DAY from:

- Bread, rolls, bagels, wraps, pitta or baguettes
- Pasta
- Couscous
- Noodles
- Potatoes







pear, orange, plums

to keep you healthy

Fruit and

Vegetables

Pack one portion of fruit and

- Small pot of mixed berries or grapes
- Prepared melon or mango
- Chopped vegetable sticks: carrots, cucumber, pepper, celery, mange tout, mini corn
- Salad vegetables
- Vegetable Soup





Dairy and **Alternatives**

for healthy teeth and bones Don't forget the dairy!

Choose ONE **EVERY DAY from:**

- Milk Cheese - hard cheese. soft cheese, cheese spread
- Yoghurt or Fromage Frais
- Custard

Protein Foods

for growth and repair Pack a protein punch!

Choose ONE **EVERY DAY from:**

- Meat

- Non-dairy protein e.g. lentils, chick peas, beans

Ameat to a minimu.

Choose oily fish like

Drinks to rehydrate

- vour body
- A large glass of water
- Semi skimmed milk - or skimmed milk for children over 5 years.
- 150ml of fresh unsweetened fruit iuice/smoothie





Occasionally!

Meat products such pies, sausages plain cakes occ.

Plain cakes/ sponges and biscuits of appropriate portion sizes



For more healthy packed lunch ideas and recipes visit www. phunkvfoods.co.uk/recipes

www.phunkvfoods.co.uk





salmon once every 3 weeks

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