Lunches that Make the Grade



Good Nutrition

Good Learning



Together with your child, pick and pack one food from each column to build a healthy lunch.

Vegetables and Fruit

Cucumber

Carrots

Celery

Cherry tomatoes

Red pepper

Green beans

Tossed salad

100% vegetable juice

Apple

Applesauce

Berries (fresh or frozen)

Kiwi

Canned fruit

Dried fruit

Clementine

Grapes

Pear

Pineapple

100% fruit juice

Grain Products

Go for whole grain:

Bread

Bagels and buns

Pita pockets

Breadsticks

Crackers

Dry cereal

English muffins

Muffins

Pasta

Couscous

Rice

Rice cakes

Wraps

Be aware of food allergies in your school

Milk and Alternatives

Milk

(white or chocolate)

Fortified soy beverage

Cheese

(cubes, strings, slices)

Yogurt

(cups, tubes, drink)

Cottage cheese

Milk based soup

Meat and Alternatives

Leftover meats (chicken, turkey or beef)

Canned salmon or tuna

Beans

(baked, salad, dip)

Chili

Hard boiled eggs

Meatloaf or meat stew

Hummus

Tofu

Meat balls

Kid Pleasers

Banana bread Oatmeal raisin cookie

Graham crackers Cereal bar

Fig bars Pudding (made with milk)

Rice cereal square Date square



Keep Food Safe



- Wash all fresh fruit and vegetables even "salads in a bag".
- Use an insulated lunch bag.



Keep Food Hot

Use a thermos for hot food like soup, pasta, and chili.
 Tip: Heat your thermos by adding hot water for a few minutes, drain it and add your hot food.



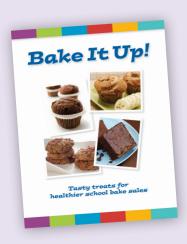
Keep Food Cold

 Pack an ice pack, frozen 100% juice box, or freeze yogurt to keep food cold.

A Litterless Lunch



- Use a reusable lunch bag.
- Pack washable cutlery and a cloth napkin.
- Use reusable containers for food and drinks.



For more Kid Pleasers

use Bake It Up! recipes for healthier baked goods to offer at school bake sales and celebrations.

Visit: www.kflapublichealth.ca/ Files/Resources/Bake_It_Up.pdf

For more information

call KFL&A Public Health's
Dial-a-Dietitian line at
613-549-1232, ext. 1224
or visit www.kflapublichealth.ca

