

Eat Your Fruits and Veggies!

JANUARY 21, 2020 1:30 PM – 2:00 PM PROFESSIONAL STANDARDS LEARNING CODES: 1110, 1120, 1150





Current and Recommended Fruit/Veggie Intake Levels

Strategies to Increase Fruit and Vegetable Consumption



Ask yourself!

What strategies do you currently implement to promote fruit and vegetable consumption?

Jot down your answers!



Ask yourself!

How do you assess the effectiveness of these strategies?

Again, write down what comes to mind!





Benefits of Increased Consumption

- Improved health
- Optimized nutrient intake
- Reduced food waste



Benefits of Increased Consumption

- Improved health
- Decreased risk of obesity
- Decreased risk of chronic disease
 - = Cardiovascular disease
 - Cancer
 - Diabetes
 - Crohn's disease
- Improved immunity



Benefits of Increased Consumption

Optimized nutrient intake



Kale

Per 2 cups: 66 calories

- Water 84% by weight
- Fiber 2.6 grams
- Vitamins
- ✓ Vitamin A (412% DV); Vitamin C (268% DV); Vitamin K (1368% DV); Thiamin, Riboflavin, and Folate (10% DV); Niacin (6% DV); Vitamin B6 (18% DV)
- Minerals
- ✓ Manganese (52% DV); Calcium and Potassium (18% DV); Iron (12% DV); Magnesium (12% DV); Copper (20% DV); Potassium (18% DV), Phosphorus (8% DV)
- Phytochemicals
- ✓Glucosinolates, lutein, zeaxanthin, flavonoids

Blueberries



Per 1 cup: 84 calories

- Water 84% by weight
- Fiber 3.6 grams
- Vitamins
- ✓ Vitamin K (36% DV); Vitamin C (24% DV)
 Minerals
- ✓Manganese (25%DV)
- Phytochemicals
 Anthocyanidins, flavonoids, resveratrol, anthocyanins, ellagic acids

Cookie



Per 1 cookie: 78 calories

- Water 0% by weight
- Fiber o grams
- Vitamins
- ✓None with >2% DV
- Minerals
- ✓None with >5% DV
- Phytochemicals





Benefits of Increased Consumption

- Reduced food waste
 - Better management of energy and resources
 - Cost savings due to avoiding additional costs of disposal
 - Reduced methane emissions from landfills and a lower carbon footprint



Current and Recommended Levels



Current and Recommended Levels



Average Daily Fruit Intake Compared to Recommended Intake



Current and Recommended Levels



Average Daily Fruit Intake Compared to Recommended Intake

MOST ARE BELOW!



Current and Recommended Levels



Average Daily Vegetable Intake Compared to Recommended Intake



Average Intake

Current and Recommended Levels



Average Daily Vegetable Intake Compared to Recommended Intake

ALL ARE BELOW!

Average Intake



Current and Recommended Levels





Females (years)

Males (years)





Average Weekly Vegetable Intake by Subgroup Compared to Recommended Intake





Recommended Intake Ranges

Current and Recommended Levels





Socioecological Framework

Combined Approaches	 Nutrition education curricula, social marketing, farm-to-school, and gamification
Policy Environment	 Use of default food options Updated nutrition standards
Physical Environment	 Time to eat Service order Service variation
Social/Interpersonal Environment	IncentivesVerbal Prompts
Individual Factors	• Age • Gender • Diet Quality
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Your Action

Estimated Increase in Intake per Student per Day





New to Your Toolbox

Your Action	Estimated Increase in Intake per Student per Day
Continue to encourage students to eat school lunch	slight increase in veggies





New to Your Toolbox

Your Action	Estimated Increase in Intake per Student per Day
Train foodservice workers to prompt kids to take fruits and veggies	3.5x more likely to consume
Offer incentives to students on a consistent basis	¼ cup fruit/veggies





 Time to eat **Physical Environment**

- Service order
- Service variation

Application!

Add a Salad Bar (Variety, Portion Size, & Serving Vegetables First)

1/2 Pan	Bullet	14 Pan	14 Pan	14 Pan	Bullet	Bullet
Spinach	Carrots	Jicama	Cherry Tomato	Chickpeas	Plums	Watermelon
½ Pan	1	¼ Pan	14 Pan	¼ Pan		
Spring Mix		Broccoli	Cucumber	Grain Salad		





Physical Environment

- Time to eat
- Service order
- Service variation

Application!

Buy equipment to make cutting fruit easier (Slicing Fruit)





New to Your Toolbox

Your Action	Estimated Increase in Intake per Student per Day
Work with your administrator to provide at least 25 min eating time (consider utilizing your Local Wellness Policy)	1/16 cup veggies
Provide vegetable samples for students while they wait in line	1/16 cup veggies (+309% students taking)
Serve more sliced fruit - invest in a fruit slicer or purchase pre-sliced from USDA foods	1/4 cup fruit
Aim to offer up to 7 varieties of fruits and vegetables each day (a salad bar makes this much easier!)	1/8 cup fruit/veggies
Limit a la carte offerings	slight increase in fruit/veggies
Consider hosting a family-style dining event	Increase in variety consumed and liking of certain veggies





New to Your Toolbox

Your Action	Estimated Increase in Intake per Student per Day
Continue to serve reimbursable meals	varies
Embrace the meal pattern	varies





Combined Approaches

 Nutrition education curricula, social marketing, farm-to-school, and gamification

Application!

Food Dudes Program - https://www.fooddudes.ie/





Combined Approaches

 Nutrition education curricula, social marketing, farm-to-school, and gamification

Application!

FFVP - http://www.azed.gov/hns/nslp/ffvp/





Combined Approaches • Nutrition education curricula, social marketing, farm-to-school, and gamification • Nutrition Education • HARVEST for HEALTHY • EALTHY • EALTHY



Combined Approaches

 Nutrition education curricula, social marketing, farm-to-school, and gamification

Application!

Farm to School





New to Your Toolbox

Your Action	Estimated Increase in Intake per Student per Day
Operate the 'Food Dudes Program' at your site	1/4 cup fruit/veggies (during) 1/8 cup fruit/veggies (6 months after)
Apply for FFVP grant funds in the spring	1/3 cup fruit/veggies
Aim to offer nutrition education at least 1 time per week	varies
Participate in a Farm-to-School Program	1/4 cup fruit/veggies





Your Action	Estimated Increase in Intake per Student per Day	Your Action	Estimated Increase in Intake per Student per Day
Continue to encourage students to eat school lunch	slight increase in veggies	Limit a la carte offerings	slight increase in fruit/veggies
Train foodservice workers to prompt kids to take fruits and veggies	3.5x more likely to Consider hosting a family-style dining event consume		Increase in variety consumed and liking of certain veggies
Offer incentives to students on a consistent basis	1/4 cup fruit/veggies	Continue to serve reimbursable meals	varies
Work with your administrator to provide at least 25 min	1/16 cup veggies	Embrace the meal pattern	varies
eating time (consider utilizing your Local Wellness Policy)		Operate the 'Food Dudes Program' at your site	1/4 cup FV (during) 1/8 cup FV (6
Provide vegetable samples for students while they wait	1/16 cup veggies (+309% students taking)		months after)
in line		Apply for FFVP grant funds in the spring	1/3 cup fruit/veggies
Serve more sliced fruit - invest in a fruit slicer or purchase pre-sliced from USDA foods	1/4 cup fruit	Aim to offer nutrition education at least 1 time per week	varies
Aim to offer up to 7 varieties of fruits and vegetables each day (a salad bar makes this much easier!)	1/8 cup fruit/veggies	Participate in a Farm-to-School Program	1/4 cup fruit/veggies
Strategies to Increase Fruit and Vegetable Intake

Key tips to remember...

- Consider interventions that are appropriate for your specific site
- Utilize interventions from different levels of the socioecological framework
- Engage all stakeholders
- Make your efforts sustainable



Next Steps

Make it happen!

Choose your top 2 action items from the toolbox

Develop a plan to implement each action item

Put your plan into action

Evaluate your efforts



Next Steps

Join us next month!

Standout Story: Whole Grains

February 18, 2020 1:30pm - 2:00pm

Serving whole grains can be challenging, from crediting whole grains made from scratch to procuring whole grain products that are acceptable to students. In this webinar, you will hear from Arizona school nutrition directors who have had success with serving whole grains.



Remember!



LEAs who attend or watch recordings for every upLIFT webinar from August until March will automatically be entered into a contest to receive a FREE culinary training for their staff from the Blue Watermelon Project.



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Thank you!

Any questions? Please type them into the chat bar now.

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Question #1

The benefits of fruit and vegetable consumption include:

- a. Improved health
- b. Optimized nutrient intake
- c. Reduced food waste in schools
- d. All of the above



Question #1

The benefits of fruit and vegetable consumption include:

- a. Improved health
- b. Optimized nutrient intake
- c. Reduced food waste in schools
- d. All of the above



Question #2

Children ages 4-18 are meeting or exceeding the recommended intake levels for fruits and vegetables.

TRUE FALSE



Question #2

Children ages 4-18 are meeting or exceeding the recommended intake levels for fruits and vegetables.





Question #3

Which of the following is NOT a key tip to remember when implementing strategies to increase fruit and vegetable consumption?

- a. Consider interventions that are appropriate for your specific site
- b. Utilize interventions from only one level of the socioecological framework
- c. Engage all stakeholders
- d. Make your efforts sustainable



Question #3

Which of the following is NOT a key tip to remember when implementing strategies to increase fruit and vegetable consumption?

- a. Consider interventions that are appropriate for your specific site
- b. Utilize interventions from only one level of the socioecological framework
- c. Engage all stakeholders
- d. Make your efforts sustainable



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