

Nutrition Education in Schools

Division of Health and Wellness

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Introductions

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Outline

- Introduction
- Health Education Standards
- Nutrition education throughout the school day
- Safe food handling practices
- Taking action
- Questions

Introduction

- Importance of nutrition education
 - Helps students maintain a healthy weight
 - Establishes healthy eating behaviors
 - Enhances classroom engagement
 - Promotes an overall healthier lifestyle
- 12% of high school students ate vegetables at least three times in the previous week (down from 15% in 2012)¹

Healthier students are better learners!²

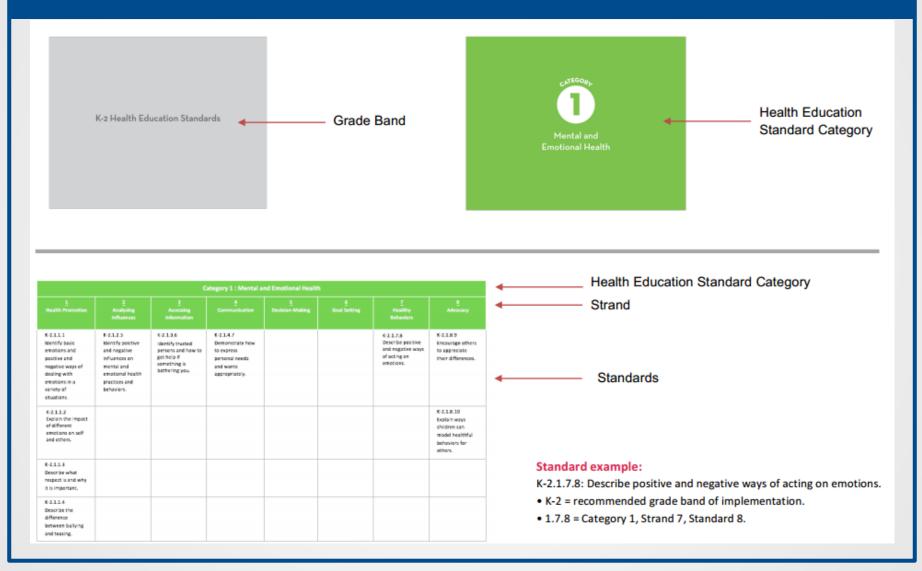


HEALTH EDUCATION STANDARDS

Overview

- <u>2016 Health Education Standards</u>
 - Clear, skill-based, and age-appropriate
 - Reflect best-practices and evidence-based approaches
 - Align with <u>National Health Education Standards</u>, second edition (NHES)
 - Reflect Whole School, Whole Community, Whole Child model
 - Showcase the knowledge students need to maintain and improve their health and wellness

How to Read the Standards



Category 5: Nutrition

- Organized by strands:
 - Health Promotion
 - Analyzing Influences
 - Accessing information
 - Communication
- Divided into grade bands
- Builds upon each other

- Decision-making
- Goal Setting
- Healthy Behaviors
- Advocacy



NUTRITION EDUCATION THROUGHOUT THE SCHOOL DAY

Breakfast

- <u>Chefs Move to Schools</u>
- Bring in a nutritionist
- Reimbursable meal posters
- Encourage students to taste every food item



Morning Announcements

- School assemblies
 - Principal outlines <u>Smart Snacks</u>
 - Quotes on healthy living
- Over the loud speaker
 - Highlight school menus
 - Pick and describe a fruit or vegetable of the week

In the Classroom

- Nutrition can be incorporated into a variety of subjects:
 - Art
 - English-Language Arts (E.L.A)
 - Gym Class
 - Math
 - Science
 - Social Studies



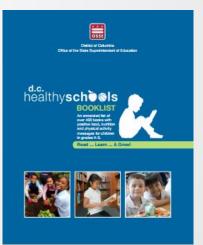
During Schools Meals and Snacks

- Reimbursable meal posters
- Cooking demonstrations
- Food tastings
- Build your own rainbow activity
- Encourage students to taste every food item



Outside the Classroom

- In the school garden
 - Plan lessons around the local <u>planting calendar</u>
 - School garden-based <u>curricula</u>
- In the library
 - <u>DC Healthy Schools Booklist</u> (K 5)
 - Health and Physical Education Booklist (K 12)
- School assemblies
 - Speakers
 - Documentaries
- Field trips
 - Farm field trips
 - Science museums



After School Programs

- Cooking classes
 - Encourage students to taste every food item
- Interactive games
- Host a health fair
- Start an after school club

Other Opportunities

- <u>Growing Healthy Schools Month</u> (October)
- National School Lunch Week (October)
- National School Breakfast Week (March)
 - <u>Hear the Crunch!</u> Activity
- National Nutrition Month (March)
- **Every Kid Healthy Week (April)**
- <u>Strawberries and Salad Greens Day</u> (June)





SAFE FOOD HANDLING PRACTICES



Importance of Food Safety

- Children are a "high risk" population for foodborne illness
- Foodborne illnesses affects student attendance and achievement
- Teacher illnesses costs time and money
- Serious foodborne illness can cause death and lead to lawsuits against schools and school districts

Foodborne illness is preventable with easy-to implement food safety practices

Handwashing

Prevents spread of bacteria and viruses that cause infections and foodborne illnesses

Before you	After you
Handle or prepare food	Prepare food
Eat meals	Touch raw food, especially meats
Before you leave the restroom	Switch food preparation tasks
	Cough, sneeze, or blow your nose
	Handle garbage, dirty dishes
	Touch frequently used items

Cross-Contamination

- Can lead to allergy attacks and foodborne illnesses contributing to:
 - School absences
 - Hospitalizations
 - Death
- Separate raw meat, poultry, and egg products from produce and cooked foods
- Wash hands or change gloves between tasks

Food Allergies

- Food allergy is the most common cause of anaphylaxis
- Eight most common food allergens:
 - Milk

– Peanuts

- Tree nuts
- Fish
- Shellfish

- Eggs
- Soy
- Wheat



Food Allergies

- School's responsibilities:
 - Create a safe environment for students with allergies
 - Use prevention and avoidance strategies
 - Be prepared to handle allergic reactions
 - Address teasing—bullying
 - Maintain an up-to-date
 <u>undesignated epinephrine</u>
 <u>auto-injector (UEA) plan</u>

- Student's Responsibilities:
 - No food trading
 - Don't eat anything with unknown ingredients or a food known to contain allergens
 - Notify an adult
 immediately if something
 is eaten that may contain
 an allergen
 - Submit <u>dietary</u>
 <u>accommodations form</u>



TAKING ACTION

Suggestions

- Sit down and eat with students
 - Encourage them to taste every item
 - Emphasize fruits and vegetables
- Partner with a community-based organization
- Apply for funding:
 - OSSE's Farm to School Grant
 - OSSE's School Garden Grant
- Create a support team
- Staff as role models
- Incorporate into local wellness policy

Community Based Organizations

- <u>Alliance for a Healthier</u> <u>Generation</u>
- <u>Common Threads</u>
- <u>Citi Blossoms</u>
- DC Central Kitchen
- DC Greens
- DC Hunger Solutions

- Kid Power Inc.
- Martha's Table



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Additional Resources

- OSSE's <u>Nutrition</u> <u>Curricula Review Guide</u>
 - To be released during the 2016-17 school year
 - Health Education
 <u>Curriculum Analysis Tool</u>
 (HECAT) by CDC
- Fruits & Veggies-More Matters
- <u>USDA Team Nutrition</u>

- MyPlate
- CDC Handwashing
- USDA Food Safety
- Whole School, Whole
 Child, Whole Community
 (WSCC) model by CDC
- <u>School Health Index (SHI)</u> <u>Tool</u> by CDC

References

- DC Youth Risk Behavior Survey (2015). Retrieved from <u>http://osse.dc.gov/service/dc-youth-risk-</u> <u>behavior-survey-yrbs</u>
- Charles E. Basch. (2010). Healthier students are better learners: A missing link in school reforms to close the achievement gap. Retrieved from <u>http://www.equitycampaign.org/i/a/document/125</u> 57 EquityMattersVol6 Web03082010.pdf



