

LiveWell Kids Nutrition Kickoff, Modules 1 & 2 Training

Agenda

- Beach Cities Health District (BCHD) Overview
- Docent Responsibilities
- Lesson Reporting & Tracking
- Food Safety and Allergies
- Classroom Management
- Program Design
- Module 1: Mindful Eating Behaviors
- Module 2: Fruits & Vegetables
- Q & A



Beach Cities Health District Overview



Mission

To enhance community health through partnerships, programs and services for people who live and work in Hermosa Beach, Manhattan Beach and Redondo Beach.

Vision A healthy beach community.



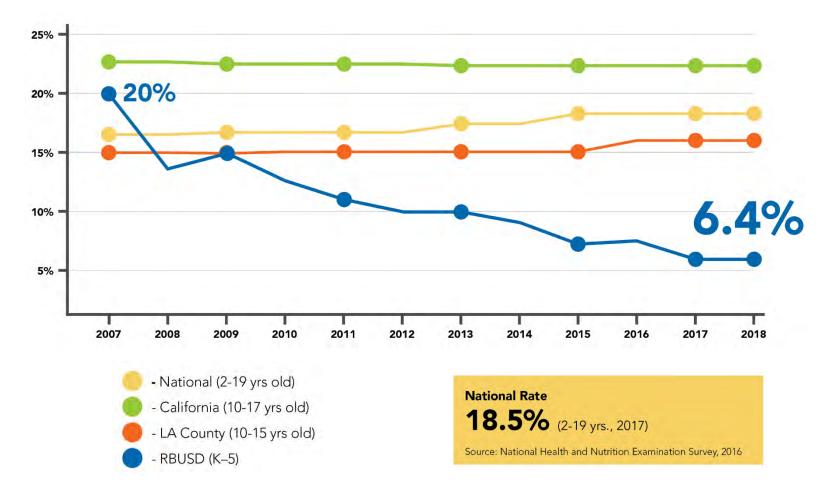


Health Priorities





BMI Trends in Redondo Beach Unified School District



Docent Responsibilities



Live Well, Health Matters_

LiveWell Kids: Nutrition Docent Checklist

Check off the following tasks in preparation for the delivery of a successful LiveWell Kids school year.

Onboarding

- 0 Provide contact information to lead docent (name, email, phone, teacher's name and grade)
- g Submit TB testing paperwork to school (contact school for information)
- Il Meet with Lead Docent to go over any school specific information

Beginning of the Year

- g Attend LiveWell Kids docent training
- g Review food allergy guidelines
- a Review training schedule; put dates on your calendar
- a Visit the BCHD website to view information and resources: www.bchd.org/twk-resources
- 3 Schedule lessons with teacher
 - D Try to schedule all five lessons with the teacher before Module 1 lesson
 - g Enter lessons on scheduling form http://bit.ly/LiveWellNutrition 19-20
- 1 Obtain classroom allergy list from teacher before teaching Module 1 lesson

Lesson Trainings

- # Attend ALL docent trainings
- Review BCHD website for additional online training materials and resources www.bchd.org/lwk-resources
- g Confirm lesson date and time with teacher two weeks prior to lesson date
- 8 Advise Lead Docent of any schedule changes so that changes can be recorded on the online form



http://www.bchd.org/lwk-resources



Lesson Delivery Dates

2019-2020 LiveWell Kids Nutrition Education Docent Trainings

Lesson Delivery Dates

Trainings for LiveWell Kids Nutrition modules 1 & 2 and 3 & 4 are combined, however lessons need to be delivered within the lesson delivery time frame listed below. Food tasting ingredients are delivered prior to the lesson delivery time frame and are perishable. Therefore, it is important to deliver the lessons within dates listed below.

For questions, please contact the School Health Programs Coordinator, Timilie Losq at <u>Timilie.losq@bchd.org</u>

Ma	dule 1: Mindfulness
Training: September 24 and 25	Lesson Delivery: September 27 – October 4
Module	2: Fruits and Vegetables
Training: September 24 and 25	Lesson Delivery: November 4 – November 8
Module 3:	Food Labels and Marketing
Training: January 14 and 15	Lesson Delivery: January 17 – January 24
-	Module 4) Water
Training: January 14 and 15	Lesson Delivery: February 28 – March 6
IModi	ule 5: Physical Activity
Training: April 22	Lesson Delivery: April 24 – May 1
	eport lessons delivered, pléase visit: ly/LiveWellNutrition_19-20
	BCHD Health District

2019-2020 LiveWell Kids Nutrition Education Docent Trainings

All DAYTIME trainings will be held at:	All EVENING trainings will be held at:
Beach Cities Health District	AdventurePlex
514 N. Prospect Ave.	1701 Marine Ave.
Lower Level, Beach Cities Room	Manhattan Beach, CA 90266
Redondo Beach, CA 90277	Childcare provided. Kids play free during evening trainings.

		KICK OFF, N	NODULE 1 & 2		
DAYTIME Tuesday, September 24		EVENING Tuesday, September 24		DAYTIME Wednesday, September 25	
1st Grade	9-10.30 a.m.	Ist - 5th Grade	5:30 -7 p.m.	3rd Grade	9 - 10:15 a.m.
2nd Grade	11-12:30 p.m.	Childcare check-in starts at 5 p.m.,		4th Grade	10:30 - 11:45 a.m
		training star	ts at 5:30 p.m.	5th Grade	12-1:15 p.m.

		MODU	ILE 3 & 4		
DAYTIME Tuesday, January 14		EVENING Tuesday, January 14		DAYTIME Wednesday, January 1	
1st Grade	10-11 a.m.	1st - Sth Grade	6-7p.m.	3rd Grade	9-10 a.m.
2nd Grade	11-12 p.m.	Childcare check-in starts at 5:30	4th Grade	10-11 a.m.	
		p.m., training s	tarts at 6:00 p.m.	5th Grade	11-12 p.m.

MODULE 5 & END OF YEAR REVIEW				
DAYTIME Wednesday, April 22		Wee	EVENING Inesday, April 22	
1st - 5th Grade	10-11 a.m.	1st - 5th Grade	6 – 7 p.m.	
1st-5th Grade	11 – 12 p.m.		check-in at 5:30 p.m., g starts at 6:00 p.m.	

For more information contact School Health Programs Coordinator, Timilie Losq at timilie.losg@bchd.org.



http://www.bchd.org/lwk-resources







QR code with your phone



Save the link in your favorites!



LiveWell Kids	Nutrition Tracking	2018-19
SCHEDULE LESSON:	REPORT LESSON COMPLETED:	VIEW SCHEDULE
Alta Vista	<u>Alta Vista</u>	<u>Schedule View</u>
Beryl Heights	<u>Beryl Heights</u>	Schedule View
<u>Birney</u>	<u>Birney</u>	Schedule View
<u>Jefferson</u>	<u>Jefferson</u>	Schedule View
<u>Lincoln</u>	<u>Lincoln</u>	Schedule View
Madison	<u>Madison</u>	Schedule View
<u>Tulita</u>	<u>Tulita</u>	Schedule View
<u>Washington</u>	<u>Washington</u>	<u>Schedule View</u>



	o make a change to an existing schedule, please e-mail your lead docent.
Docen	t Full Name: *
Co-Do	cent Name: (if applicable)
Modul	e:*
	•
Grade	•
	Ť
Teach	er: *
	T
Sehed	uled Lesson Date: *
Joneu	
Sched	uled Lesson START Time:*
	v
Sched	uled Lesson END Time: *
Joned	T
	nd me a copy of my responses

LiveWell Kids	Nutrition Tracking	2018-19
SCHEDULE LESSON:	REPORT LESSON COMPLETED:	VIEW SCHEDULE
<u>Alta Vista</u>	Alta Vista	<u>Schedule View</u>
Beryl Heights	Beryl Heights	Schedule View
<u>Birney</u>	<u>Birney</u>	Schedule View
<u>Jefferson</u>	<u>Jefferson</u>	Schedule View
<u>Lincoln</u>	<u>Lincoln</u>	Schedule View
<u>Madison</u>	<u>Madison</u>	Schedule View
<u>Tulita</u>	<u>Tulita</u>	<u>Schedule View</u>
<u>Washington</u>	<u>Washington</u>	<u>Schedule View</u>



Alta Vista Nutrition Delivery Form 2018-19
Please complete this tracking form after you have delivered each LiveWell Kids Nutrition lesson. Thank you for your time and feedback!
Docent Full Name: *
Co-Docent Name: (if applicable)
Module: *
Grade: *
Teacher: *
Lesson Delivery Date: *
Notes/Comments: (Thank you! We read ALL your comments & suggestions!)

Food Allergy Protocol

- Be aware of classroom allergies and make substitutions if necessary
- If a child has an allergy, families are welcome to bring a substitute.
- Always check ingredients before lesson
- Follow BCHD Food Allergy Guidelines
- Report any reactions immediately to lead docent and Program Coordinator

Source: The Food Allergy & Anaphylaxis Network. Food Allergy News. 2003;13(2).



Food Safety and Handling

- Keep food at proper temperature do not have perishable food sitting out for more than an hour
- Wash hands, produce and equipment
- Pull hair back
- Do not eat while preparing food
- ALWAYS use food handling gloves
- Report any foodborne illness to lead docent and Program Coordinator



Classroom Management Use the 3 P's

PLANNING

✓ Review the lesson

✓Students – at tables/desks

✓Materials

✓ Prepare materials ✓ Adults – where
✓ Have a signal
✓ Have a signal

 ✓ Acknowledge the behaviors you want

✓Positive attitude

PLACEMENT PRAISE/POSITIVITY



LiveWell Kids Nutrition Program Design



LiveWell Kids Modules

Mindfulness

Fruits & Vegetables Consumption

Food Labels & Marketing

Water Intake

Physical Activity Participation



Module 1: Mindful Eating Behaviors



Module 1 Objectives - ALL GRADES

Module 1 Objectives

- Increase knowledge of mindful eating behaviors
- Increase practice of mindful behaviors
- Increase participation in mindful tasting activities



Module 1 Lesson Objectives

1st Grade Lesson Objectives

Understand the five senses and the importance of mindful practices

2nd Grade Lesson Objectives

Identify body signals for hunger and fullness

3rd Grade Lesson Objectives

Recognize mindless eating and learn its consequences

4th Grade Lesson Objectives

Identify strategies related to eating in moderation and portion control

5th Grade Lesson Objectives

- Describe the benefits of mindful eating
- Teach mindful-based practices to peers

Module 2: Fruits & Vegetables



Module 2 Objectives – ALL GRADES

Module 2 Objectives

- Increase knowledge of and ability to distinguish between fruits & vegetables
- Increase consumption of fruits & vegetables
- Increase willingness to try new foods



Module 2 Lesson Objectives

1st Grade Lesson 2 Objectives

- Learn about the importance of eating breakfast daily
- Identify ways to incorporate fruits and vegetables at breakfast

2nd Grade Lesson 2 Objectives

Use MyPlate to make half of their plate fruits and vegetables

3rd Grade Lesson 2 Objectives

Learn / promote eating balanced meals

4th Grade Lesson 2 Objectives

- Learn about the importance of trying new foods
- Learn how to set goals to try new foods from all five food groups

5th Grade Lesson 2 Objectives

Learn how to eat healthy at social gatherings

Importance of Fruits and Vegetables

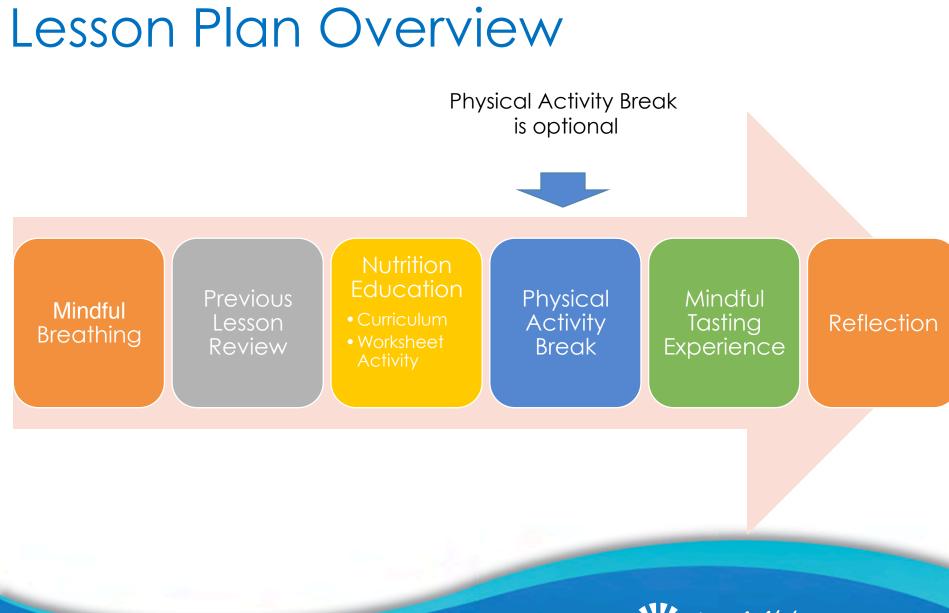
- Fruits and Vegetables are packed with:
 - Vitamins and minerals
 - Fiber and disease-fighting phytochemicals
- Help reduce the risk of:
 - Heart disease
 - High blood pressure
 - Type II diabetes
 - Certain cancers



Tips To Add Fruit and Vegetables to Meals

- Fill 1/2 your plate with colorful fruits and vegetables
- Add them to smoothies, omelets, oatmeal and cereal
- Keep a bowl of fruit and vegetables nearby
- Add them to pasta, stir frys or soups
- Add them to cookies, breads or pancakes
- Grow a garden: a small amount of herbs can brighten up any dish







Introducing Mindful Breathing

- Use a calm, soft voice
- Ring the chime once at the beginning of the exercise
- Direct the students to listen to their own breath
- Allow 30 seconds for the mindful breathing exercise
- Ring the chime again after the 30 seconds is up to close out the exercise



1st Grade Module 1: Mindfulness

Lesson Objective

Understand the five senses and the importance of mindful practices



Curriculum Components

- Read through the Visual Aid: Mindful Tasting Senses
- Engage the class by pointing to each body area

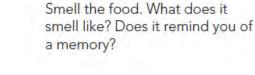
Mindful Tasting Senses

Nose:



Eves: Look at the color, shape, texture





Ears: When you take a bite, is the food squishy or crunchy?

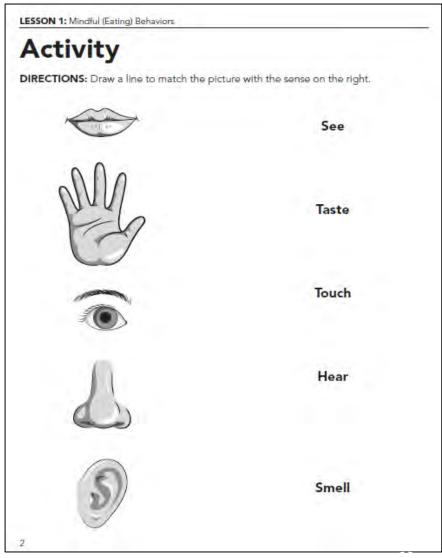
Mouth: What does it taste like? Is the food sweet, salty, bitter?

Hands: How does the food feel? Is it sticky, squishy?

Beach Cities Health District LiveWell Kids

1st Grade, Module 1 - Mindful (Eating) Behaviors Visual Aid: Mindful Tasting Senses

Worksheet Activity



http://www.bchd.org/lwk-resources

1st Grade Module 2: Fruits & Vegetables

Lesson Objectives

- Learn about the importance of eating breakfast daily
- Identify ways to incorporate fruits and vegetables at breakfast



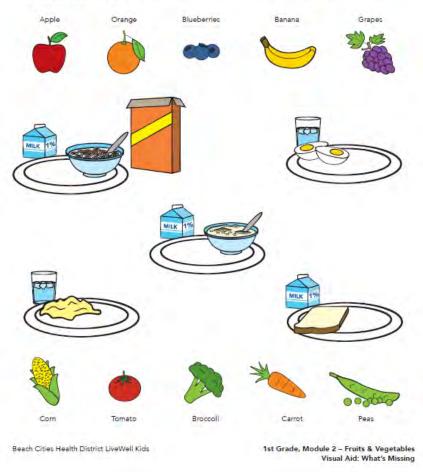
Curriculum Components

- Ask students why breakfast is important
- Breakfast = opportunity to eat fruits and vegetables
- Read through the Visual Aid: What's Missing?

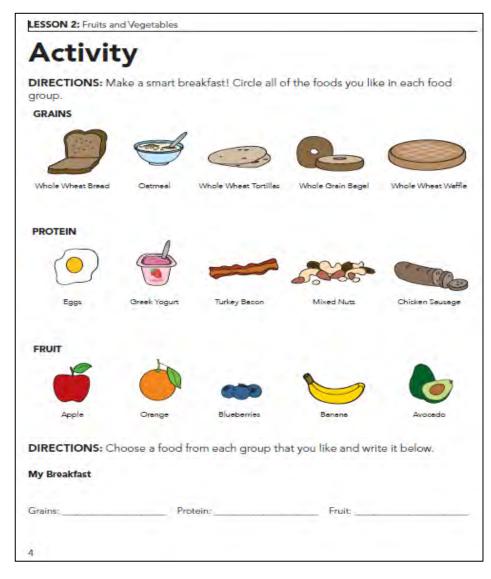
What's Missing?

Directions:

Add 2 fruits and vegetables to each breakfast. To add a fruit or vegetable, draw a line to connect it to the plate.



Worksheet Activity



http://www.bchd.org/lwk-resources

Physcial Activity Break

Warm-Up:

• March in place

Moves:

- The Fastball
- The Wave
- Foul Ball

Cool-down:

- Slowly march in place
- Raise arms above head and take a deep breath (3 times)



Mindful Tasting

Module 1	Plums
Module 2	Brussels Sprout Salad

- Start with one mindful breath
- Attitude of gratitude: "Don't yuck my yum"
- Use all **5 SENSES** to interact with food
- Never pressure a child to taste; use gentle encouragement
- It's ok if they look, smell or touch the food but do not taste it



Mindful Tasting



Live Well, Health Matters,

LiveWell Kids Nutrition Food Tasting Overview 2019 - 20

	Module 1 Mindful Eating	Module 2 Fruits & Vegetables	Module 3 Food Labels & Marketing	Module 4 Water	Module 5 Year End Summary & Physical Activity
Lesson Dates	September 27 th – October 4 th	November 4 ^m – November 8 ^m	January 17 th – January 24 th	February 28 th – March 6 th	April 24 th – May 1 st
Food Sample	Plums	Brussels Sprout Salad "I jar of olive oil per school	Dried Fruit	Cucumber Lemon Water	Melon and Fresh Herbs *2 bunches of basil per school
Food Count for 1 st Grade Classes	10 plums cut into 4-6 slices	12 sprouts, 1 lemon, 1 tsp olive oil	2 bags	1 cucumber & 1 lemon	2 melons, 25 basil leaves and/or mint leaves
Food Count for 2 nd Grade Classes	10 plums cut into 4-6 slices	12 sprouts, 1 Jemon, 1 tsp olive oil	2 bags	1 cucumber & 1 lemon	2 melons, 25 basil leaves and/or mint leaves
Food Count for 3 rd Grade Classes	10 plums cut into 4-8 slices	12 sprouts, 1 lemon, 1 tsp olive oil	2 bags	1 oucumber & 1 lemon	3 melons, 25 basil leaves and/or mint leaves
Food Count for 4 th Grade Classes	11 plums cut into 4-6 slices	15 sprouts, 1 lemon, 1.5 tsp olive oil	3 bags	1 cucumber & 1 lemon	3 melons, 25 basil leaves and/or mint leaves
5 th Grade	11 plums cut into 4-6 slices	15 sprouts, 1 lemon, 1.5 tsp olive oil	3 bags	1 cucumber & 1 lemon	3 melons, 25 basil leaves and/or mint leaves

1200 Del Arno Street, Redondo Beach, CA 90277 Phone: (310) 374-3426 • Fax: (310) 376-4738 • www.bchd.org



Lesson Delivery

Please schedule to deliver your lessons between the following dates:

Module	Торіс	Delivery Date Range
1	Mindful Eating Behaviors	September 27 – October 4
Module	Торіс	Delivery Date Range



Put the **PARY** back in birthdays!

All AdventurePlex Birthdays are now PRIVATE Parties!

PRIVATE ACCESS TO:

Play Structure

Inflatable

Party Room

New!

Adventureplex.org/planyourparty



A Beach Cities Health District Program

Enjoy a **PARENTS** night out!

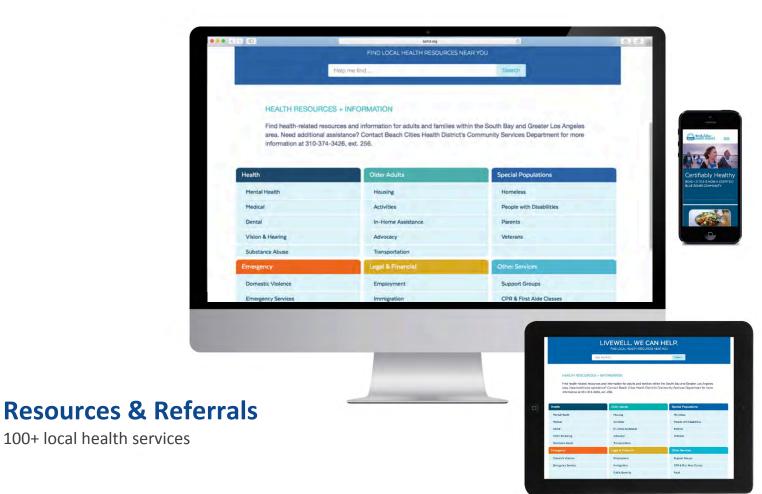
Drop the kids off at AdventurePlex!

FRIDAYS & SATURDAYS 5:30 - 9 PM

SUNDAYS 11 AM - 3 PM

Adventureplex.org/dropoffprograms





Join the Healthy Minds Initiative bchd.org/HealthyMinds



BCHD Teams With Acclaimed Neurologists to Study Relationship Between Environment & Brain Health

M.D.'s Dean and Ayesha Sherzai will lead the three-year **'Healthy Minds Initiative'** in the Beach Cities



Effect of Lifestyle in Optimizing Brain Health





HEALTHY LIVING CAMPUS VISION

The Healthy Living Campus project is a unique opportunity for our community to chart the future of health by purposefully building an intergenerational, vibrant, researchdriven campus where people can learn and engage in healthy behaviors, form meaningful connections and be well... for many generations to come.









FAMILIES CONNECTED **SPEAKER SERIES**

"Under Pressure: Stress Resilience When the Stakes are High"

A panel discussion moderated by Positive Coaching Alliance and Children's Hospital of Los Angeles

Thursday, Oct. 3 6:30 - 8 p.m.

Mira Costa High School Auditorium





LOS ANGELES









Mikah Maly-Karros

Register at southbayfamiliesconnected.org

For mental health referrals, go to bchd.org/resources





HERMOSA BEACH

Casey Jennings

Join Beach Cities Health District for the ScreenTimeChallenge

Join the #ScreenTimeChallenge from September 9-27 by visiting www.bchd.org/ screentime

JOIN US for Streets & ALL

More kid-power. Less horsepower.

WEDNESDAY OCTOBER 2

Leave the car at home and join Beach Cities Health District for International Walk to School Day on **Wednesday, October 2**. Be sure to check-in at your school's welcome booth to be officially counted as a participant and receive your prize!

Follow Us on Social Media!







@BeachCitiesHealth

@BeachCitiesHealth

@Bchd



Questions?

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Thank you!

