

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



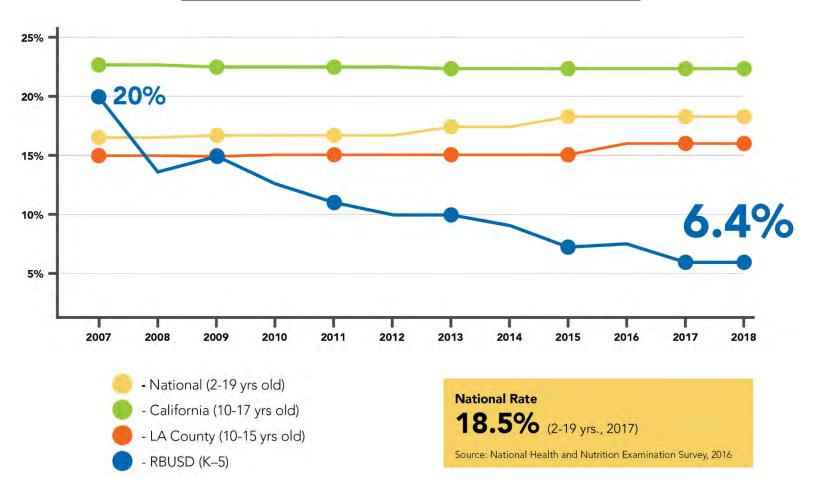








BMI Trends in Redondo Beach Unified School District



Docent Responsibilities



Law 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

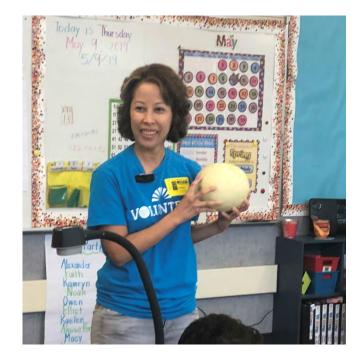
- it Provide contact information to lead docent (name, email, phone, teacher's name and grade)
- Submit TB testing paperwork to school (contact school for information)
- If Meet with Lead Docent to go over any school specific information

Beginning of the Year

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

Lesson Trainings

- fi Attend ALL docent trainings
- Review BCHD website for additional online training materials and resources www.bchd.org/lwk-resources
- Confirm lesson date and time with teacher two weeks prior to lesson date.
- 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 Timilie.losq@bchd.org

Training: September 24 and 25	Lesson Delivery: September 27 – October 4
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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

Module 5: Physical Activity		
Training: April 22	Lesson Delivery: April 24 – May 1	



To schedule and report lessons delivered, please visit: http://bit.ly/LiveWellNutrition_19-20



1200 Gel Amid Street, Reddinido Bondh, CA 90277 • 310-374-3426 • www.bichd.org

2019-2020 LiveWell Kids Nutrition Education Docent Trainings

All DAYTIME trainings will be held at:

Beach Cities Health District
514 N. Prospect Ave.
Lower Level, Beach Cities Room
Redondo Beach, CA 90277

All EVENING trainings will be held at:
AdventurePlex
1701 Marine Ave.
Manhottan Beach, CA 90266
Childcare provided. Rids play free during evening trainings.

		KICK OFF, N	MODULE 1 & 2		
	AYTIME /, September 24			DAYTIME day, 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.

		MODL	ILE 3 & 4		
	AYTIME ry, January 14	EVENING Tuesday, January 14			DAYTIME sday, January 15
1st Grade	10-11 a.m.	1st - 5th Grade	6-7 p.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	V -
	DAYTIME Wednesday, April 22	EVENING Wednesday, April 22	
1st - 5th Grade	10 - 11 a.m.	1st – 5th Grade 6 – 7 p.m.	
1st - 5th Grade	11 – 12 p.m.	Childcare check-in at 5:30 p.m., training starts at 6:00 p.m.	

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



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



Lesson Tracking

URL
http://bit.ly/LiveWellNutrition_19-20

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	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>	Lincoln	Schedule View
Madison	Madison	Schedule View
<u>Tulita</u>	<u>Tulita</u>	Schedule View
Washington	Washington	<u>Schedule View</u>



Alta Vista Nutrition Schedule Form 2018-19

Please complete this form for each LiveWellKids Nutrition Lesson you schedule. If you need to make a change to an existing schedule, please e-mail your lead docent.
Docent Full Name: *
Co-Docent Name: (if applicable)
Module: * ▼
•
Grade: *
<u> </u>
Teacher: *
•
Scheduled Lesson Date: *
Scheduled Lesson START Time:*
Scheduled Lesson END Time: *
Send me a copy of my responses
Submit

LiveWell Kids	Nutrition Tracking	2018-19
SCHEDULE LESSON:	REPORT LESSON COMPLETED:	VIEW SCHEDULE
Alta Vista	Alta Vista	Schedule View
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
Madison	Madison	Schedule View
<u>Tulita</u>	<u>Tulita</u>	Schedule View
Washington	Washington	<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!)
Send me a conv of my responses

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 help is needed
- ✓ 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

Lesson Plan Overview

Physical Activity Break is optional



Mindful Breathing Previous Lesson Review

Nutrition Education

- Curriculum
- Worksheet Activity

Physical Activity Break Mindful Tasting Experience

Reflection



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



5th Grade

Module 1: Mindfulness

Lesson Objectives

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



Curriculum Components

 Show the class "The Monkey Business Illusion" video:

http://bit.ly/ BCHDGorilla





Worksheet Activity

ij	LESSON 1: Mindful (Eating) Behaviors
	Activity: Did you catch that?
	DIRECTIONS: Pay careful attention to the video that you watched in class. Answer the following questions.
	Have you seen this video before? Circle one: Yes No
	2. How many people in white passed the ball?
	Did you notice anything else? Circle one: Yes No
į	2

5th Grade

Module 2: Fruits and Vegetables

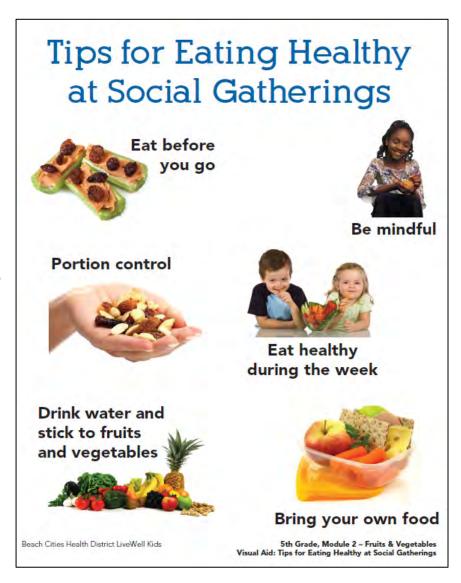
Lesson Objective

Learn how to eat healthy at social gatherings



Curriculum Components

- Is it possible to eat healthy at social gatherings?
- Read through the
 Visual Aid: Tips for Eating
 Healthy at Social Gatherings



Worksheet Activity

LESSON 2: Fruits and Vegetables

Activity

DIRECTIONS: Below are 2 stories of 5th graders who are living a healthy lifestyle, but are faced with a tough decision. Help them figure out how they can eat healthy at social gatherings.

EXAMPLE: Tessa is walking home with her friends, Staci and Tyler. Staci and Tyler want to stop at a store to get Hot Cheetos and a soda. Tessa knows these are "sometimes foods" and doesn't want any, but is afraid she will be left out if she doesn't go along.

What Should They Do?

Scenarios:

- Parker and his family are going to their favorite buffet. What can he do to make healthy choices?
- Maria is bringing a dish to the family potluck. Some family members bring desserts (cakes, cookies, etc.) as their potluck item. Give an example of a healthy dish Maria can bring.

1

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 27th – October 4th	November 4" — November 8"	January 17 th — January 24 th	February 28th – March 6th	April 24 th – May 1 st
Food Sample	Plums	Brussels Sprout Salad 4 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 lemon, 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 4-6 slices	12 sprouts, 1 lemon, 1 tsp olive oil	2 bags	1 cucumber & 1 lemon	3 melons, 25 basil leaves and/or mint leaves
Food Count for 4th 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 4-8 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 Amo 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	Topic	Delivery Date Range
1	Mindful Eating Behaviors	September 27 – October 4
Module	Topic	Delivery Date Range





All AdventurePlex Birthdays are now PRIVATE Parties!



PRIVATE ACCESS TO:

Play Structure

Inflatable

Party Room

Adventureplex.org/planyourparty



Enjoy a PARENTS' night out!

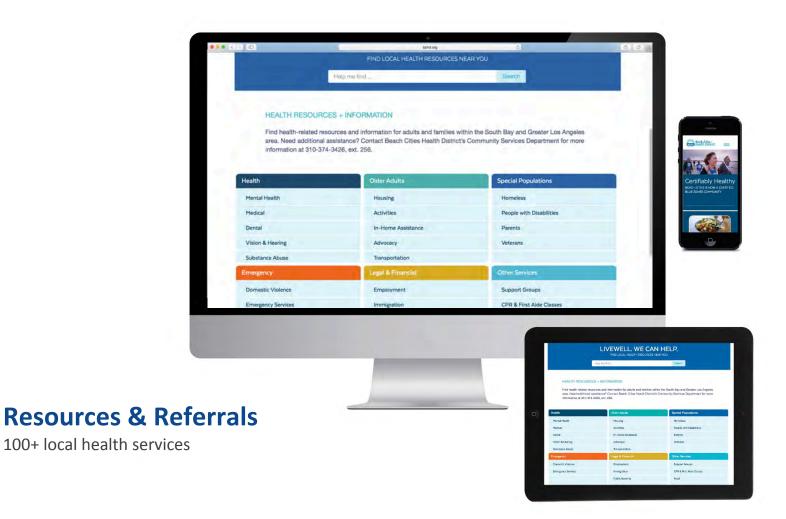
Drop the kids off at AdventurePlex!

FRIDAYS & SATURDAYS 5:30 – 9 PM

SUNDAYS 11 AM - 3 PM

Adventureplex.org/dropoffprograms





Join the Healthy Minds Initiative bchd.org/HealthyMinds



Effect of Lifestyle in Optimizing Brain Health

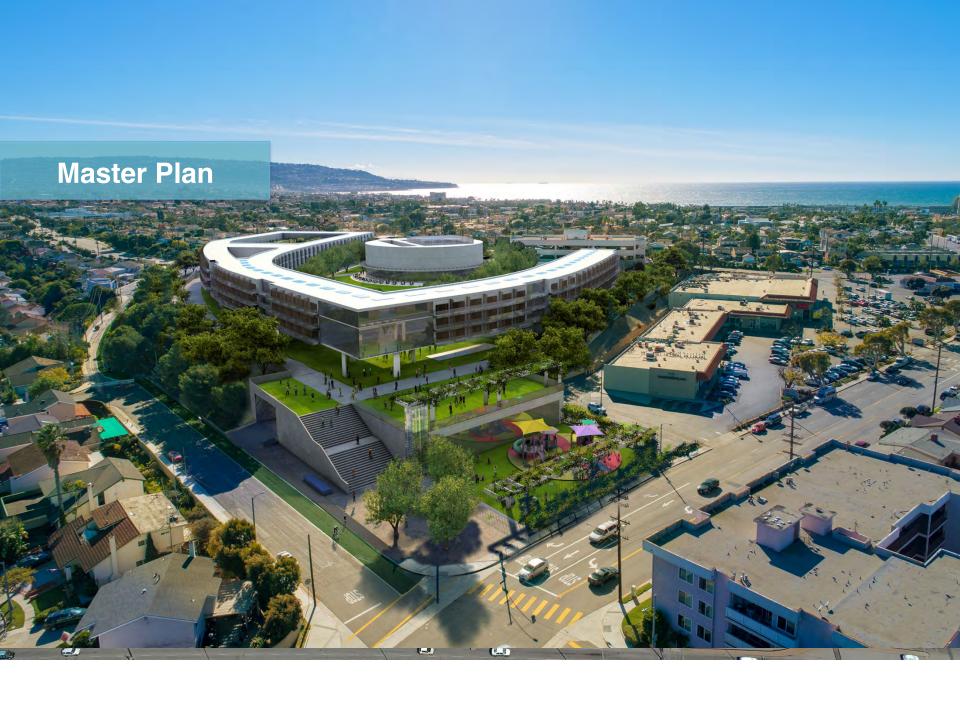




HEALTHY LIVING CAMPUS VISION

The Healthy Living Campus project is a unique opportunity for our community to chart the future of health by purposefully building an intergenerational, vibrant, research-driven 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









Norm Chow



Casey Jennings



Valorie Kondos Field



Mikah Maly-Karros



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



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!









Questions?

Timilie Losq

School Health Programs Coordinator

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O: (310) 374-3426 ext. 125

C: (424) 237-5159

Thank you!

