

A Public Agency

LiveWell Kids Nutrition Module 3 & 4 Training 1st Grade

LiveWell Kids Modules

Mindfulness

Fruits & Vegetables Consumption

Food Labels & Marketing

Water Intake

Physical Activity Participation



Lesson Plan Overview



A Public Agency

Module 3: Food Labels & Marketing



Overview of Module 3 Objectives

Module 3 Objectives

- Increase nutrition fact and food label knowledge
- Increase ability to make healthy food choices
- Increase ability to think critically about common marketing practices

1st Grade Lesson 3 Objectives

 Learn about the importance of choosing minimally processed foods



Did You Know

- The food and beverage industry spends about \$2 billion per year marketing to children
- Children watch an average of more than 10 food-related ads every day (nearly 4,000/year)
- Nearly all (98%) of food advertisements viewed by children are for products that are high in fat, sugar or sodium
- Nearly 40% of children's diets include added sugars and unhealthy fats
- Only 21% of youth age 6-19 eat the recommended 5 or more servings of fruits and vegetables each day



Food Label Changes

In May 2016, the FDA approved a new format for food labels. Food and drink manufactures have 2 years to comply with the new labeling standards:

Nutrition Fa Serving Size 2/3 cup (55g) Servings Per Container About 8	cts	Nutrition Fa 8 servings per container Serving size 2/3 cup (55g)	cts
Amount Per Se rving			
	rom Fat 72	Amount per serving Calories 2	230
Total Fat 8g	12 %		Value*
Saturated Fat 9 GINAL	- 5%	Total Fat 8g NEW	10%
Cholesterol Orng	0%	Saturated Fat 1g	5%
Sodium 160mg	7%	Trans Fat 0g	
Total Carbohydrate 37g	12%	Cholesterol 0mg	096
Dietary Fiber 4g	16 %	Sodium 160mg	7%
Sugars 1g		Total Carbohydrate 37g	13%
Protein 3g		Dietary Fiber 4g	14%
Vitamin A	10%	Total Sugars 12g	
		Includes 10g Added Sugars	20%
Vitamin C	8%	Protein 3g	

https://www.youtube.com/watc h?v=TwDADSXIR5M



About Food Labels

Nutrition Facts Serving Size 2/3 cup (55g) Servings Per Container About 8 Amount Per Serving Calories 230 Calories from Fat 72 % Daily Value* Total Fat 8g 12% Saturated Fat 1q 5% Trans Fat 0g Cholesterol Omg 0% 7% Sodium 160mg Total Carbohydrate 37g 12% **Dietary Fiber 4g** 16% Sugars 1g Protein 3q Vitamin A 10% Vitamin C 8% Calcium 20% 45% Iron * Percent Daily Values are based on a 2,000 calorie diet. Your daily value may be higher or lower depending on your calorie needs. Calories: 2,000 2.500 Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg 2,400mg 2,400mg Sodium Less than Total Carbohydrate 300g 375g **Dietary Fiber** 25g 30g

Original Label

<u></u>	
cup (5	5a
oup (o	
23	0
% Daily Va	alue
1	10%
	5%
	0%
	7%
	13%
	14%
igars 2	20%
	10%
	20%
1	45%
	6%

New Label

- 1.Servings data is larger font size; Serving sizes are updated to reflect actual consumption
- 2.Calories information in larger font size
- 3.Daily values are being updated to reflect new evidence and nutrition guidelines
- 4. Includes data on 'added sugars'
- 5. Shows the actual amount, in
- addition to percent daily value of vitamin D, calcium, iron and potassium



Food Label Changes

- In March of 2018, the FDA issued an update. The earlier compliance date is for large manufacturers with annual sales of more than \$10 million
- Manufacturers with annual sales less than \$10 million will have until 2020 to comply with the new label changes
- The FDA plans on embarking on a education campaign for consumers when changes go into effect in 2020 and 2021



Curriculum Components

- Ask the class where food comes from; solicit answers
- Show the Visual Aid: Whole
 Foods and Their Benefits
- Ask students for examples of colorful foods and discuss the benefits of each color
- These foods are also good for the environment because they use less resources



Curriculum Components

- Show the Visual Aid: Colorful Processed Foods
- Discussed how these foods are processed and if they are healthy for our bodies
- Discuss how whole and unprocessed and minimally processed foods are better for our bodies and the environment

Colorful Processed Foods













1st Grade, Module 3 – Food Labels & Marketin Visual Aid: Colorful Processed Food

Worksheet Activity



Activity

DIRECTIONS: Draw a CIRCLE around all the foods you can eat in their natural state.



My favorite natural food is: _

www.bchd.org/lwk-resources

Mindful Tasting – Module 3

Upcycled dried peaches



Module 4: Water 1st Grade



Background Information Benefits of Drinking Water



- Water is the nutrient our bodies need in the greatest amount; our body is 60-70% water
- Water benefits our bodies in many ways
- It's important to recognize when our bodies are dehydrated



Background Information

- Sugar-sweetened beverages are the leading source of calories in the American diet
- A child's risk of becoming obese increases by 60% with each additional sugary beverage consumed daily
- Children who drink carbonated sugary beverages have almost double the risk of dental cavities





Overview of Module 4 Objectives

Module 4 Objectives

- Increase knowledge of the benefits of drinking water
- Increase water consumption & decrease sugarsweetened beverage consumption
- Increase knowledge related to alternative sources of water

1st Grade Lesson Objectives

Identify ways to use water to keep us healthy, clean and safe



Curriculum Components

- Show students the Visual Aid: Water Use
- Ask the students to act out and describe the actions
- Discuss how we get water: through drinking it and foods with high water content
- Tell students they should drink 5 cups of water per day



Module 4 - Worksheet Activity

LIVEWELL KIDS NUTRITION WORKSHEET - Module 4: Grade 1

Beach Cities

Name:

Date:

Module 4: Water

Lesson Theme: Reinforce the benefits of drinking water daily and increase knowledge related to alternative sources of water.

ACTIVITY: Draw a line to match when you can use water to keep you healthy, clean and safe.





When you're thirsty



When you need to wash your hands



When you need to brush your teeth







LESSON 4: Water

Activity

DIRECTIONS: Draw a line to match when you can use water to keep you healthy, clean and safe.



Mindful Tasting – Module 4

Cucumber and lemon water



Mindful Tasting

- 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



SV2 Back Utie Balth District

Physical Activity Break!





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Physical Activity Break!



Warm-up:

- March in place
- Shoulder rolls

Moves:

Module 3 and 4

- The Fastball
- The Wave
- Foul Ball

Cool-down:

• Raise arms above head and take a deep breath 3 times



Lesson Delivery & Tracking



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>

Module 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



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



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

LiveWell Kids Nutrition Webpage

For LiveWell Kids Nutrition Materials, go to:

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



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Resources & Referrals

100+ local health services



FREE GROUP FOR PARENTS

Wondering if your child is experimenting with drugs or alcohol? Trying to manage student stress? Seeking guidance around social media and technology?

In partnership with 10 – 11 a.m. Every Monday **Beach Cities Health District** 514 N. Prospect Ave. TORRANCE MEMORIAL THELMA MCMILLEN CENTER Redondo Beach

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

For parent and student resources, go to southbayfamiliesconnected.org

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.







Put the **PARY** back in birthdays!

All AdventurePlex Birthdays are now PRIVATE Parties!



PRIVATE ACCESS TO:

Play Structure

Inflatable

Party Room

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



Follow Us on Social Media!







@BeachCitiesHealth

@BeachCitiesHealth

@Bchd





Timilie Losq

School Health Programs Coordinator <u>Timilie.losq@bchd.org</u>

> O: (310) 374-3426 ext. 125 C: (424) 237-5159

> > Thank you!

