

Today's Session

- Six key steps to meet the Strategy
- 2. Getting help help, support and resources available to you
- Questions cover main questions



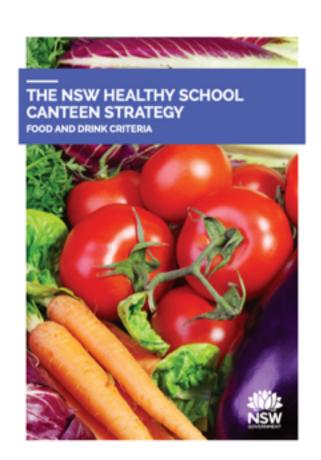
Learning Objectives

- Understand the steps to take to apply the Food and Drink Criteria to your menu.
- Be familiar with the services and resources available to help you.
- Understand how to use the tools and resources.
- Be inspired to start the process of transitioning to the Strategy!



The Healthy School Canteen Strategy

- Introduced in February 2017
- Partnership between Education and Health
- One of a suite of strategies to address childhood obesity
- All government school expected to transition by end of 2019
- Non-government schools encouraged to adopt the Strategy.



Food and Drink Criteria Booklet

Six Key Steps

- Remove sugar-sweetened drinks
- Classify foods and drinks as EVERYDAY or OCCASIONAL
- Check the Health Star Ratings
- Apply Portion limits
- 5. Balance the menu with mostly **EVERYDAY** (>75%) food and drinks
- 6. Market and promote EVERYDAY choices



Before we start - develop your food and drink list

Include all:

- Flavours
- Sizes
- Specials
- Meal deals
- Foods and drinks placed on counters
- Online menus or items (e.g. Flexischool, My School Connect etc.)

WINTER MENU

Sandwiches

Cheese & tomato Ham & cheese Ham & salad Chicken & salad Tuna & salad Salad

Hot food

Chicken burger
Beef burger
Chicken fried rice
Pasta Bolognese
Pasta Napolitana
Thai Green Curry
Hokkien noodles
Garlic bread
Sausage roll
Meat pie
Chicken nuggets

Salad box

Greek salad Ham Caesar salad

Snacks

Fruit cup
Fruit slinky
Seasonal fruit
Muffin
Vanilla yoghurt
Strawberry yoghurt
Banana bread
Potato chips

- Honey soy chicken
- Salt & vinegar

Snack combo deals

Fruit cup + yoghurt

Drinks

Water 600mL Sparkling water 450mL

Milk 300ml,500ml

- Plain
- Strawberry
- Vanilla
- Chocolate

Juice poppers 250mL

- Apple
- Orange

Frozen snacks

Fruit juice tubes ×5

Ice cream cups

- Vanilla
- Chocolate

Hot food specials

Monday Beef lasagne

Wednesday Grilled fish burger

Friday Mexican rice

New items:

Teriyaki chicken sushi

Items on counter

Popcorn

Veggie sticks and dip

1. Remove sugar sweetened drinks

What are sugar-sweetened drinks?

Drinks that include a form of sugar-based sweetener:

- Soft drinks, flavoured mineral waters, sports drinks
- Fruit drinks (less than 99% fruit juice)
- Cordials, slushies with less than 99% fruit juice
- Energy drinks
- Ice blocks made with less than 99% fruit juice
- Sugar-sweetened Jelly

Task:

On your list / menu, remove all sugar-sweetened drinks and energy drinks and replace (optional) with mainly Everyday drinks



2. Classify foods and drinks as EVERYDAY or OCCASIONAL

Background Information THE AUSTRALIAN GUIDE TO HEALTHY EATING



EVERYDAY

FOODS AND DRINKS

Foods to eat every day Fill at least 34 of your menu with a range of these healthy foods and drinks from the five food groups or meals made from them.



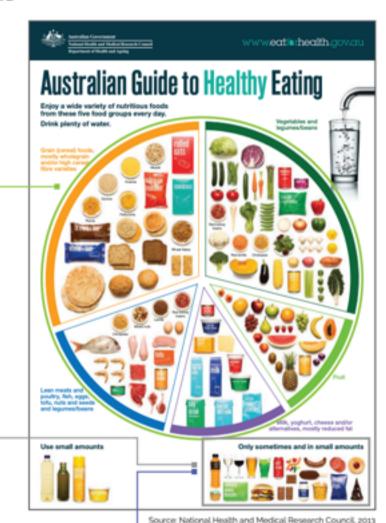
OCCASIONAL

FOODS AND DRINKS

- Foods to eat only sometimes and in small amounts. Mostly foods high in saturated fat, sugars and/ or salt and often with little nutritional value. They are not needed as part of a healthy diet.
- Provide only the healthiest choices in school canteens - those with a Health Star Rating of 3.5 stars and above' - and limit them to no more than 1/4 of the menu.

Sugary drinks should not be sold in school canteens.

Alcohol is not part of a school enviornment.



Everyday Foods and Drinks

Five Food Groups

- Vegetables
- 2. Fruit
- Grains
- Dairy/Alternatives
- Meat/ Alternatives
- + Water



Everyday Hot and Cold Food

Hot Food

both canteen-made and packaged except where noted below

- Toasties, open melts
- Pizza (canteen-made only)
- Pasta
- Jacket potato
- Garlic bread (canteen-made only)
- Rice and noodle dishes
- Indian and Asian style dishes
- Mexican style dishes without corn chips or hard taco shells.
- Burgers, patties and rissoles
- Oven baked crumbed chicken, fish, vegetable, falafel (canteen-made only)
- Soups



both canteen-made and packaged

- Sandwiches /rolls/ wraps
- Sushi / rice paper rolls
- Frittata
- Salads











Everyday Snack Foods and Drinks

Snacks

canteen-made and packaged

- Fruit- fresh, canned, dried, pureed
- Vegetables raw, cooked, canned
- Cheese hard and soft varieties
- Yoghurt and custard plain and flavoured
- Plain crackers
- Scones, pikelets, pancakes, un-iced buns
- Vegetable muffins
- Plain air-popped popcorn (unsalted)
- Plain unsalted legume snacks
- Vegetable dips

Drinks

canteen made and packaged



- Water including sparkling
- Milk plain and flavoured
- Milk shakes and smoothies—no ice-cream, gelato or sorbet
- 99% fruit and vegetable juices including sparkling
- Frozen milk ice blocks





Only canteen-made versions are Everyday foods

- Garlic bread use a small amount of margarine and garlic, no added salt, on wholemeal or white bread/rolls /English muffin then heat/toast.
- Crumbed/coated products use bread crumbs, egg wash, and a light spray of healthy oil - then <u>oven bake</u>.
- Pizza thin crust or muffin/pita base with lean meat, vegetable, pineapple and reduced fat cheese

Commercial packaged versions are Occasional







Everyday becomes Occasional if you...

- Add processed meat (excludes lean ham)
 - add bacon to a toastie
 - sausage to a casserole
 - salami to a canteen-made pizza
- Shallow fry a canteen-made crumbed/coated product e.g. if you crumb your own chicken breast and then shallow fry



Occasional Hot and Cold Food

Hot and cold meals

canteen-made and packaged except where noted below

- Ready to eat pizza (commercial only)
- Crumbed / coated chicken, fish, and vegetable (commercial only)
- Garlic bread (commercial only)
- Toasties, open melts, sandwiches, rolls and wraps with Occasional fillings
- Sushi, rice paper rolls, frittata, baked potato, pasta and salads with Occasional fillings
- Instant flavoured noodles

- Mexican dishes with corn chips or hard taco chips
- Pies, sausage rolls, quiches and savoury pastries
- Hot chips, wedges, gem scallops, etc.

Occasional fillings include

- processed meat (excluding lean ham) – salami, bacon, sausage
- commercial crumbed /coated products - chicken tender, fish finger
- canteen-made crumbed /coated products that are shallow fried

Occasional Snack Foods and Drinks

Snack foods canteen made and packaged

- Cakes and sweet pastries
- Sweet biscuits
- Sweet muffins
- Fruit bread e.g. banana bread
- Confectionery
- Desserts
- Muesli /snack bars /balls
- Salty snacks



Drinks

canteen made and packaged

- Diet soft drinks and other diet drinks
- Milkshakes, thickshakes and smoothies with ice cream, gelato or sorbet added
- Coffee, including packaged versions (only for secondary schools)





Everyday and Occasional foods and drinks don't meet the criteria if they....

- contain confectionery of any kind
- are deep-fried



Confectionery includes: chocolate (including chocolate chips; spreads; topping or coating, such as in lamingtons and chocolate crackles), cocoa, icing, sugar based toppings or fillings (such as in coconut ice, peppermint and caramel), lollies, ,100s and 1000s, fruit gummies and jelly sticks, carob, carob coating, yoghurt-type confectionery or yoghurt coating.







Fridge and pantry basics



Not classified as Everyday or Occasional if they are used to make other foods and not eaten on their own.

- Fats and oils
- Spreads, salad dressings and mayonnaise
- Herbs, spices, condiments
- Marinades and seasonings
- Stocks and sauces
- · Chutneys, pickles, relishes
- Flavourings and syrups
- · Baking ingredients



Hints for making healthier versions

- Use wholegrain/wholemeal flour and breads and cereals
- Use salt-reduced sauces, stocks, marinades and soups
- Use healthier fats in cooking and as spreads

 mono or polyunsaturated margarine and oils
 e.g. made with canola, sunflower, olive, grapeseed, corn, soybean
- Use reduced-fat dairy milk, cheese, yogurt
- Oven bake rather than frying
- Add vegetables to soups, pasta sauce, casseroles
- Use lean meat in bolognaise, rissoles, burgers
- Moderate use of cheese on pasta, toasties, baked potatoes

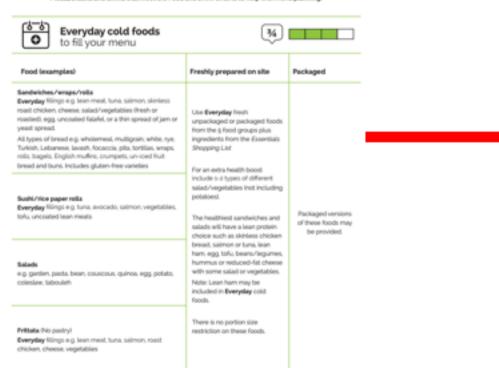


Check out the *Healthy School Canteen* website for recipes https://healthyschoolcanteens.nsw.gov.au/

Menu Ready Reckoner

Appendix 2-Menu Ready Reckoner

Meals, snacks and drinks that meet the Food and Drink Criteria to help with menu planning.



Freshly prepared on site

Use Everyday fresh unpackaged or packaged foods from the 5 food groups plus ingredients from the Essentials Shopping List

For an extra health boost include 1-2 types of different salad/vegetables (not including potatoes).

The healthiest sandwiches and salads will have a lean protein choice such as skinless chicken breast, salmon or tuna, lean ham, egg, tofu, beans/legumes, hummus or reduced-fat cheese with some salad or vegetables.

Note: Lean ham may be included in **Everyday** cold foods.

There is no portion size restriction on these foods. Step 2: Classify all food and drink as Everyday or Occasional

Task:

On your list / menu, mark an E next to any item that is Everyday and an O next to any item that is Occasional or use a different colour highlighter for Everyday and Occasional items



3. Check the Health Star Ratings

What is the Health Star Rating?

on the FRONT of many PACKAGED foods.











Occasional packaged food and drink and Everyday cereal for sale in the school canteen should have a health star rating of 3.5 stars or above

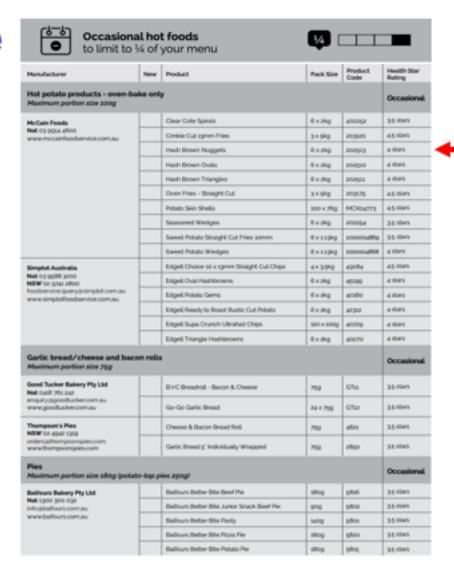
Finding the Health Star Rating

- Check the front of pack of packaged Occasional food and drinks & Everyday cereals
- Check in the Buyers Guide
- Check in the Healthy Food Finder



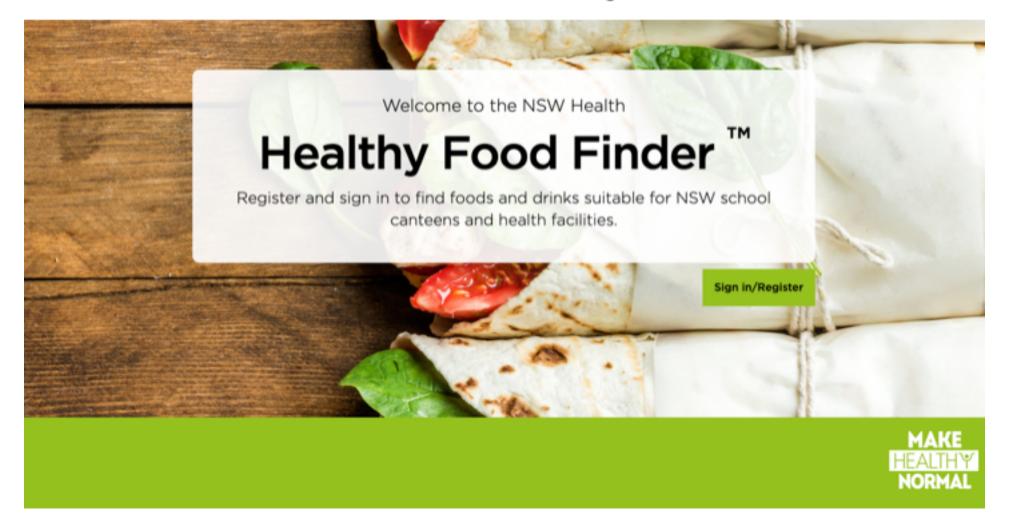
HKA Buyers Guide

- Comes out beginning of each year and a copy is sent to all schools in NSW
- Available online on the HKA website
- All Occasional commercial products listed in the Buyers Guide have a Health Star Rating of 3.5 stars or above

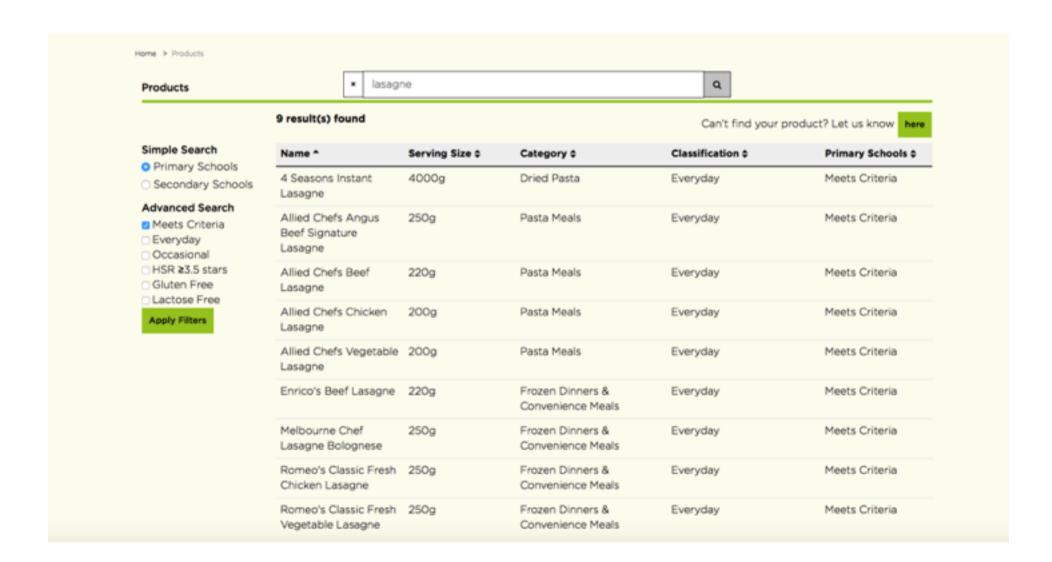


Healthy Food Finder

www.foodfinder.health.nsw.gov.au

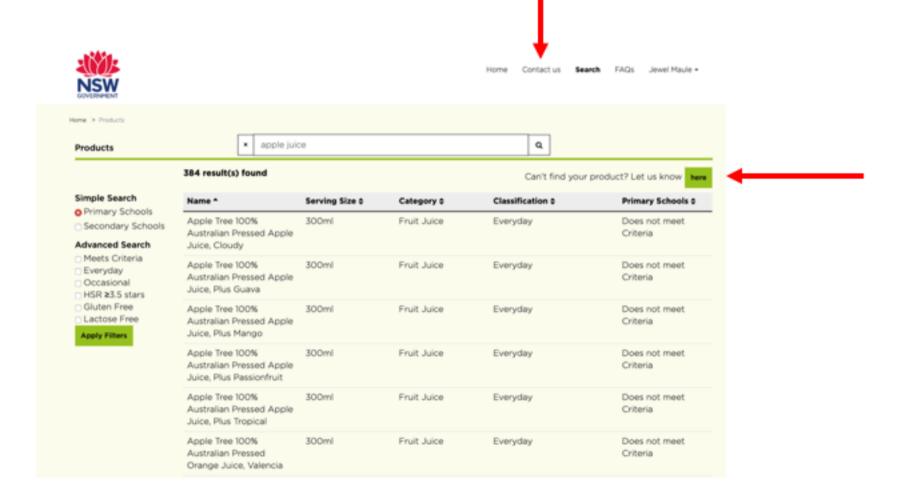


Healthy Food Finder - Search



Request to Healthy Food Finder

How to request a Health Star Rating be determined on a product



Health Star Rating

Task:

Check that all packaged Occasional food and drinks and all Everyday cereal has a Health Star Rating of at least 3.5 stars.

Swap those with less than 3.5 stars with:

- an Occasional product that meets criteria or
- an Everyday item



4. Apply portion limits

Portion control

'Portion-distortion' can lead to weight gain

Portion limits apply to <u>all</u>
 Occasional food and drinks





 Portion limits apply to Everyday hot meals and 99% fruit juice and flavoured milks

Portion limits – Occasional foods

Menu item	Maximum portion size
Hot potato products - wedges, hash browns, skins	100g
Crumbed or coated products – chicken fillets, nuggets, tenders, schnitzels, burgers, veggie burgers	140g
Garlic bread and cheese/bacon rolls	½ English muffin/pita, or 1 slice bread, or 75g
Pies	180g
Potato-top pies	250g
Sausage rolls	120g
Commercial pizza	250g (primary), 350g (secondary)
Salty snacks – chips, flavoured rice snacks and crackers, pretzels, flavoured popcorn, noodle snacks	30g
Muesli and snack bars	50g
Cakes and sweet pastries	80g
Sweet biscuits	50g
Ice cream and frozen yoghurt	125ml



See the Menu Ready Reckoner for a complete list of portion limits

Portion limits – Occasional drinks and frozen ice snacks

- Milkshakes / thickshakes / smoothies - 300ml (primary) and 500ml (secondary).
- Coffee 500ml secondary school only
- Diet soft drinks and other diet drinks - 250ml (primary) or 500ml (secondary).







Portion limits – Everyday hot meals

- Everyday hot meals have a portion limit of:
 - o 250g primary school
 - o 350g secondary school

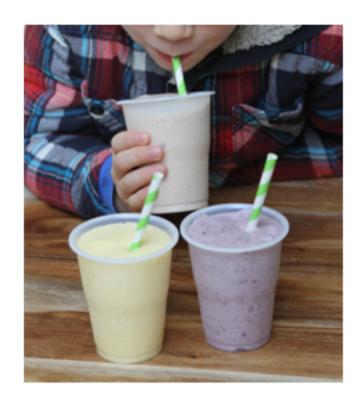






Portion limits – Everyday drinks

- 99% fruit juices have a portion limit of 250ml for primary and secondary.
- All flavoured milks, milkshakes and smoothies have a portion limit of 300ml (primary) and 500ml (secondary).



Portion sizes

Task:

Ensure the following foods and drinks on your list do not exceed the recommended portion sizes:

- All Occasional foods
- All Occasional drinks and frozen ices
- Everyday hot meals
- Everyday drinks 99% juice and flavoured milk





5. Fill the menu with mostly (75%) Everyday food and drink

Counting tips

Make sure you count...

- every flavour, variety and size of a product as a separate item
- each sandwich filling only once

Don't count.....

- any item toasted that has already been counted nontoasted
- condiments and extra fillings
- any food or drink repeated on the menu

2019 Primary School Can+een Menu

BREAKFAST			ORIN	**
	Pikelets with honey			Mount Franklin Water (350mL & 600mL)
10	Cereal cup	ī		Mount Franklin Lightly Sparkling Water, Lemon
10	Cheese toastie		_	(250mL)
	Cheese & Tomato toastie	2	п	Orchy No Added Sugar Juice - Apple Juice / Orange
	Cheese & Lean Harn toastie		_	Juice (250mL)
5		١	О	Norco Fresh Milk (300mL)
COLD	FOODS	3		
10	Vegemite sandwich			Strawberry, Banana
	Jam sandwich	١		Milo (250mL)
10	Cheese sandwich	10		
_0	Cheese & Tomato Sandwich	SNACKS		
0	Cheese & Lean Ham Sandwich		0	Air Popped Popcorn
5 D	Salad - choice of Lean ham, chicken or tuna			Vanilla Yoghurt
	Chicken Caesar wrap - Caesar sauce, grilled chicken,		10	Yoghurt with oats and berries
	bacon, parmesan.			Custard cup
3 🗆	Sushi – teriyaki chicken / tuna / avocado			Fruit salad cup
10				Pieces of seasonal fruit
HOT FOODS				Red Rock Deli – Sea Salt Chips (28g)
	Chicken Burger (250g) – Using Ingham Flame Grilled		+ 0	Koala popcorn - Chicken / BBQ / Sweet Chilli /
	Chicken Breast		11	Sweet & Salty (25g)
	Beef Burger (250g) - Using Good Food Hero Beef		-	
	Burger Patties	-	ROZ	
	Lasagne (Canteen-made = 250g)		1 0	
	Butter Chicken & Rice (Canteen-made – 250g)		41	Berri Quelch Fruit Sticks - Tropical / Pineapple /
	Gogo Garlic Bread – Good Tucker Bakery (75g)			Mango / Orange
	Sausage Roll – Mrs Mac's Lite'n Up Sausage Roll		~ (Twisted frozen yoghurt (120mL) – Raspberry &
÷	(120g)			Coconut / Chocolate & Vanilla
6			1	Weis Frozen Dessert Bar – Strawberry & Milk
	Total = 50		Ē	flavour
	.0/41 = 00			

2019 Primary School Can+een Menu

Doing the maths

- Count all the Everyday foods and drinks (E) on the menu
- Divide E by the T
- Multiply this number by 100. This gives % of Everyday choices.

Worked example:

- 50 foods and drinks in total T = 50
- 39 Everyday foods and drinks E = 39

$$E \div T = 39 \div 50 = 0.78$$

Multiply by $100 = 0.78 \times 100$

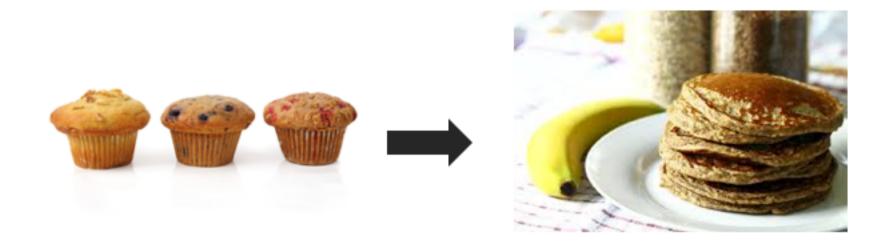
= 78% Everyday





If your menu is less than 75% Everyday

- Swap some Occasional food and drink with Everyday alternatives
- Remove less popular Occasional items
- Reduce flavours and varieties of Occasional items
- Increase flavours /varieties of Everyday items



Congratulations – you are *nearly* there!

Your menu has:

- ✓ No sugar-sweetened drinks, ice-blocks or energy drinks
- ✓ All items correctly classified as Everyday or Occasional
- Only packaged Occasional foods and drinks that have a health star rating of 3.5 stars or above
- ✓ Portion controls on all Occasional food and drinks, and selected Everyday meals drinks
- ✓ At least 75% comprises Everyday choices and not more than 25% Occasional choices

6. Market and promote healthier choices

What is promotion and marketing?

4Ps of marketing

- Product
- o Price
- Placement
- Promotion



 Good promotion and marketing can increase sales of Everyday choices

Criteria: Only display, promote and advertise Everyday foods and drinks.

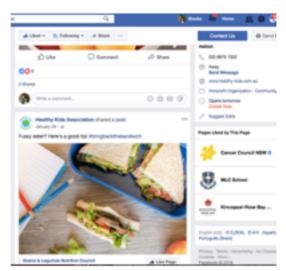
Promotion of products

Only **Everyday** foods or drinks should be promoted including in:

- specials
- meal/snack deals
- on specials boards
- school websites
- social media
- school newsletters







Specials and meal/snack deals

- A 'special' is any item on the menu or on a specials board that is:
 - promoted, highlighted or called a special or
 - advertised at a special /cheaper than the usual canteen price







 A meal / snack deal is when one or more items are bundled together for sale. These may also be promoted, or sold at a

reduced price.

Placement of products

- For over the counter service, only Everyday food or drinks are placed on the counter and at eyelevel in fridges or freezers.
- Look out for branding or signage where students can see it. For example on fridges or signs/posters.



Promotion of products – Top Tips

- Trial new products with students before putting them on the menu
- Ensure the food displayed on the counter is attractive
- Use packaging that allows students to see their food
- Use meal deals to add value and sell food and drinks
- Ensure only Everyday food and drinks are promoted in specials, meal deals, and on special boards



Getting Help

Where to get help

- Primary Schools
 - Local Health Promotion Officers
 - https://healthyschoolcanteens.nsw.gov.au/contact-us
- Secondary schools
 - NSW School Canteen Secondary School Support Service
 - Phone: (02) 9876 1300 (TOLL FREE)



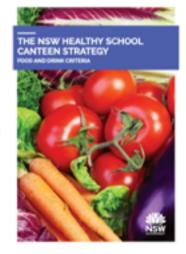
Websites

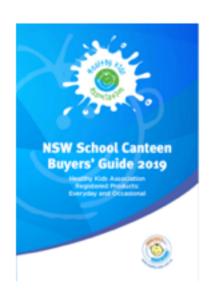


NSW Healthy School Canteens:

www.healthyschoolcanteens.nsw.gov.au

Healthy Kids NSW: www.healthykids.nsw.gov.au



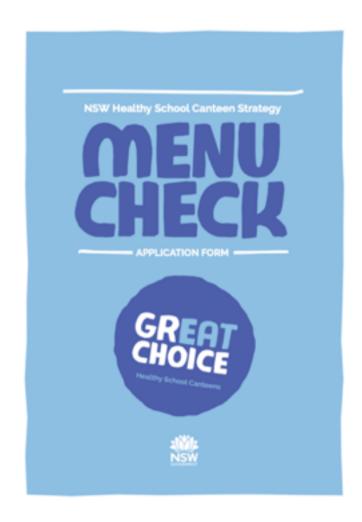


Healthy Kids Association: www.healthy-kids.com.au

Menu Check Service

- The NSW School Canteen Menu Check Service reviews your menu against the Food and Drink Criteria.
- Can be found in the Resource Centre on the Health School Canteens website:

https://healthyschoolcanteens.nsw .gov.au



Questions?