



3rd February 2022

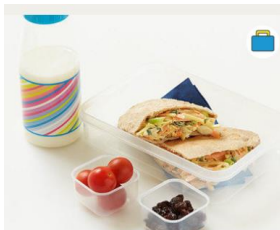
Dear Parents and Carers,

Recently our school meals have improved significantly and we have seen a rise in the number of children having them each day. As we know, from research undertaken by the School Food Trust, eating a healthy school meal can positively affect children's behaviour in the classroom. As you will be aware, there is increasing concern about rising rates of obesity and related health problems in children. School meals are more likely to contain vegetables, fruit, extra bread, healthier drinks and no confectionery and snacks compared with packed lunches. As a school, it is part of our responsibility to help children learn how to eat healthily. The school believes that this will help your child to eat healthy, tasty food at lunchtime, thus reinforcing what they learn in the classroom about healthy eating.

We are going to be having a real focus on being a healthy school in the coming months as we feel that is truly an important value for children to learn as they grow older. We understand that whilst some pupils already have fairly healthy packed lunches, for some families this will require significant changes to what you give your child for a packed lunch. The website below is a really helpful tool for supporting families with swaps you can make. Children need good nutrition in order for them to learn well and keep a stable mood. Lots of sugary and unhealthy items can make us feel tired in the afternoon.

<https://www.nhs.uk/change4life/recipes/healthier-lunchboxes#UdilHSupgzrwVvKK.97>

Here are some ideas:



Cheesy coleslaw with wholemeal pitta



Creamy hummus dip with pitta bread and vegetable sticks



Tuna mayonnaise and sweetcorn sandwich



We are asking that you are mindful of the items that children are having in their lunchboxes and for morning snacks. Morning snacks that are brought to school need to be **fruit only** and this will be the expectation. KS1 already have fruit in school so snack is already provided for them but feel free to bring in an alternative fruit snack if it is wanted. Pack lunches should be full of healthy and filling foods. See the tips below:

Lunchbox tips



Keep them fuller for longer

Base the main lunchbox item on foods like bread, rice, pasta and potatoes. Choose wholegrain where you can.



Freeze for variety

Keep a small selection of different types of bread in the freezer so you have a variety of options – like bagels, pittas and wraps, granary, wholemeal and multigrain.



DIY lunches

Wraps and pots of fillings can be more exciting for kids when they get to make them. Dipping foods are also fun and a nice change from a sandwich each day.



Cut back on fat

Pick lower-fat fillings – like lean meats (including chicken or turkey), fish (such as tuna or salmon), lower-fat spread, reduced-fat cream cheese and reduced-fat hard cheese. And try to avoid using mayonnaise in sandwiches.

[See more healthier swap ideas](#)



Mix your slices

If your child does not like wholegrain, try making a sandwich from 1 slice of white bread and 1 slice of brown bread.



Always add veg

Cherry tomatoes, or sticks of carrot, cucumber, celery and peppers all count towards their 5 A Day. Adding a small pot of reduced-fat hummus or other dips may help with getting kids to eat vegetables.



Ever green

Always add salad to sandwiches and wraps too – it all counts towards your child's 5 A Day!



Cheesy does it...

Cheese can be high in fat and salt, so choose stronger-tasting ones – and use less of it – or try reduced-fat varieties.



Cut down on crisps

If your child really likes their crisps try reducing the number of times you include them in their lunchbox, and swap for homemade plain popcorn or plain rice cakes instead.



Add bite-sized fruit

Try chopped apple, peeled satsuma segments, strawberries, blueberries, halved grapes or melon slices to make it easier for them to eat. Add a squeeze of lemon juice to stop it from going brown.





Tinned fruit counts too

A small pot of tinned fruit in juice – not syrup – is perfect for a lunchbox and easily stored in the cupboard.



Swap the fruit bars

Dried fruit like raisins, sultanas and dried apricots are not only cheaper than processed fruit bars and snacks but can be healthier too. Just remember to keep dried fruit to mealtimes as it can be bad for teeth.



Switch the sweets

Swap cakes, chocolate, cereal bars and biscuits for malt loaf, fruited teacakes, fruit breads or fruit (fresh, dried or tinned – in juice not syrup).



Yoghurts: go low-fat and lower-sugar

Pop in low-fat and lower-sugar yoghurts or fromage frais and add your own fruit.



Get them involved

Get your kids involved in preparing and choosing what goes in their lunchbox. They are more likely to eat it if they helped make it.



Variety is the spice of lunch!

Be adventurous and get creative to mix up what goes in their lunchbox. Keeping them guessing with healthier ideas will keep them interested and more open to trying things.

I thank you for working with us on this very important matter. Our aim is to **INSPIRE** our children to be the best version of themselves and this is one of many aspects to it.

Kind Regards

Mrs Clayton
Headteacher