

## Eat Your Fruits and Veggies!

JANUARY 21, 2020

1:30 PM - 2:00 PM

PROFESSIONAL STANDARDS LEARNING CODES: 1110, 1120, 1150



## Overview

Importance of Fruit and Vegetable Consumption

Current and Recommended Fruit/Veggie Intake Levels

Strategies to Increase Fruit and Vegetable Consumption



## Ask yourself!

What strategies do you currently implement to promote fruit and vegetable consumption?

Jot down your answers!



## Ask yourself!

How do you assess the effectiveness of these strategies?

Again, write down what comes to mind!





### **Benefits of Increased Consumption**

- Improved health
- Optimized nutrient intake
- Reduced food waste



### **Benefits of Increased Consumption**

Improved health



- · Decreased risk of obesity
- Decreased risk of chronic disease
  - Cardiovascular disease
  - Cancer
  - Diabetes
  - Crohn's disease
- Improved immunity



### **Benefits of Increased Consumption**

Optimized nutrient intake



#### Kale



#### Per 2 cups: 66 calories

- Water 84% by weight
- Fiber 2.6 grams
- Vitamins
- √Vitamin A (412% DV); Vitamin C (268% DV); Vitamin K (1368% DV); Thiamin, Riboflavin, and Folate (10% DV); Niacin (6% DV); Vitamin B6 (18% DV)
- Minerals
- ✓ Manganese (52% DV); Calcium and Potassium (18% DV); Iron (12% DV); Magnesium (12% DV); Copper (20% DV); Potassium (18% DV), Phosphorus (8% DV)
- Phytochemicals
- √ Glucosinolates, lutein, zeaxanthin, flavonoids

#### Blueberries



#### Per 1 cup: 84 calories

- Water 84% by weight
- Fiber 3.6 grams
- Vitamins
- ✓ Vitamin K (36% DV); Vitamin C (24% DV)
- Minerals
- √ Manganese (25% DV)
- Phytochemicals
- ✓ Anthocyanidins, flavonoids, resveratrol, anthocyanins, ellaqic acids

#### Cookie



#### Per 1 cookie: 78 calories

- Water 0% by weight
- Fiber o grams
- Vitamins
- ✓ None with >2% DV
- Minerals
- ✓ None with >5% DV
- Phytochemicals
   ✓ None



### **Benefits of Increased Consumption**

Reduced food waste



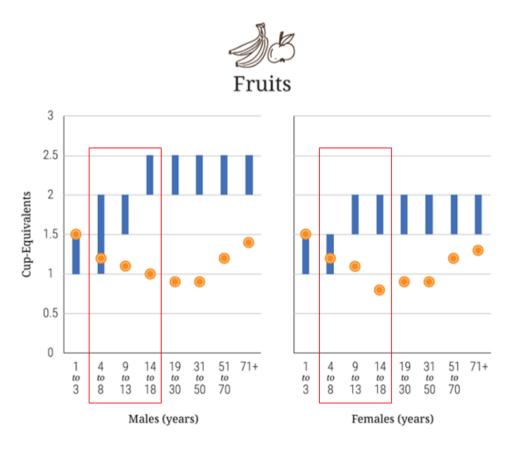
- Better management of energy and resources
- Cost savings due to avoiding additional costs of disposal
- Reduced methane emissions from landfills and a lower carbon footprint



**Current and Recommended Levels** 



#### **Current and Recommended Levels**



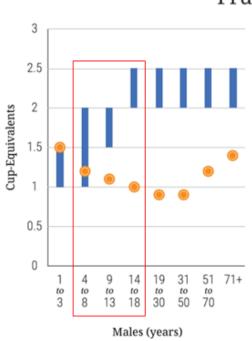
Average Daily
Fruit Intake
Compared to
Recommended
Intake

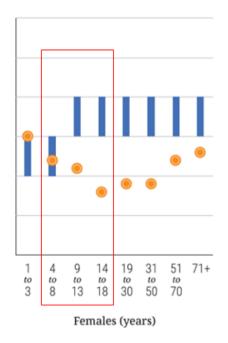
Average Intake



### **Current and Recommended Levels**







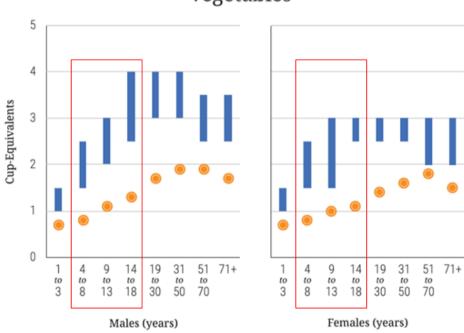
Average Daily
Fruit Intake
Compared to
Recommended
Intake

MOST ARE BELOW!



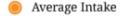
#### **Current and Recommended Levels**





Average Daily
Vegetable Intake
Compared to
Recommended
Intake

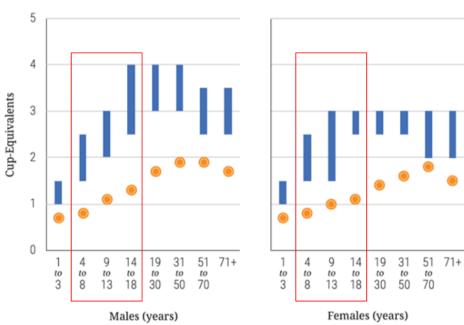






#### **Current and Recommended Levels**

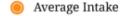




Average Daily
Vegetable Intake
Compared to
Recommended
Intake

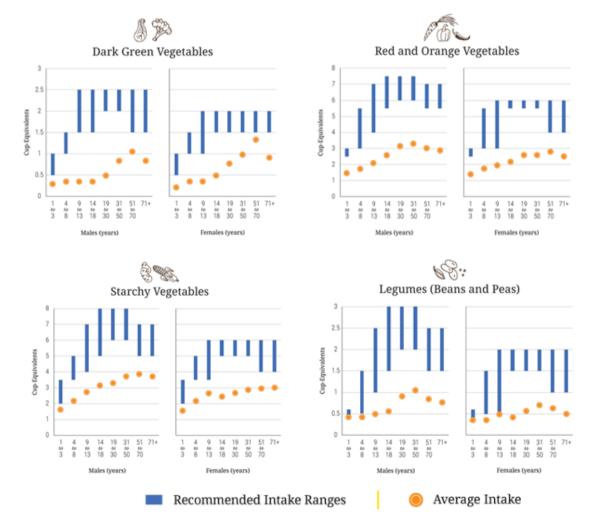
ALL ARE BELOW!



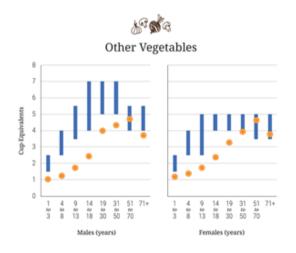




#### **Current and Recommended Levels**

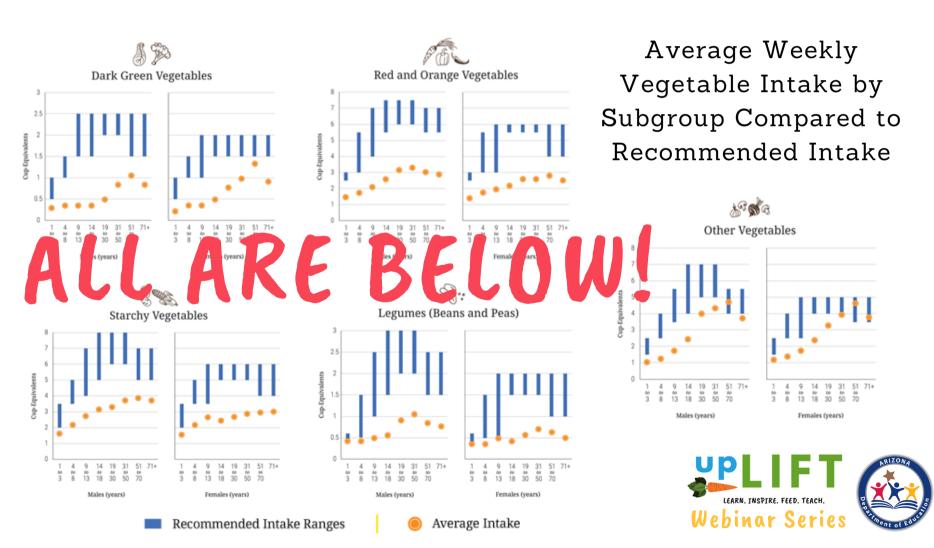


Average Weekly
Vegetable Intake by
Subgroup Compared to
Recommended Intake



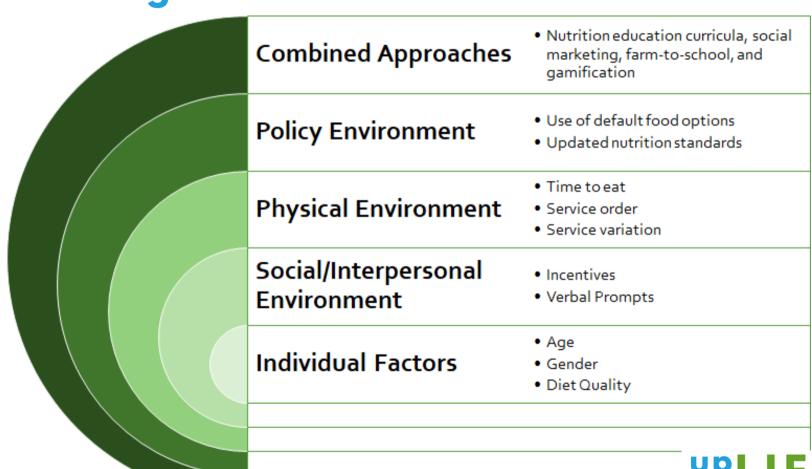


#### **Current and Recommended Levels**





### Socioecological Framework



Webinar Series



**Your Action** 

Estimated Increase in Intake per Student per Day



**Individual Factors** 

- Age
- Gender
- Diet Quality



AGE: as grade level increases, FV consumption increases

**LUNCH SOURCE:** higher veggie HEI score for school meal vs home meal

Neutral

**GENDER, TOTAL CALORIES** 







| Your Action  | Estimated Increase in Intake per Student per Day |
|--|--|
| Continue to encourage students to eat school lunch | slight increase in veggies                       |



Increase

Social/Interpersonal Environment

- Incentives
- Verbal Prompts

INCENTIVES: individual & group

VERBAL PROMPTS: 'Would you like fruit or juice?'

Neutral







| Your Action   | Estimated Increase in Intake per Student per Day |
|---|--|
| Train foodservice workers to prompt kids to take fruits and veggies | 3.5x more likely to consume                      |
| Offer incentives to students on a consistent basis                  | 1/4 cup fruit/veggies                            |



#### **Physical Environment**

- Time to eat
- Service order
- Service variation



LUNCH PERIOD: greater than 25 mins to eat

**SERVICE VARIATIONS:** serving vegetable first, slicing fruit, family-style dining, variety of FV offered, portion size

Neutral

PLATE SIZE, PAIRING WITH ENTRÉE, PRESENCE OF SALAD BAR, RECESS BEFORE LUNCH



ACCESSTO A LA CARTE FOODS

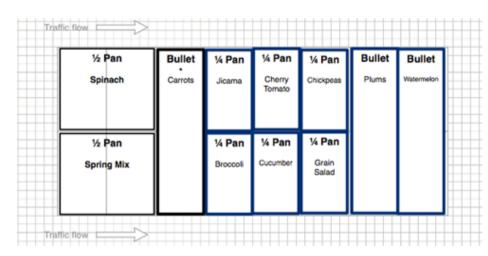


**Physical Environment** 

- Time to eat
- Service order
- Service variation

## Application!

Add a Salad Bar (Variety, Portion Size, & Serving Vegetables First)







**Physical Environment** 

- Time to eat
- Service order
- Service variation

## Application!

Buy equipment to make cutting fruit easier (Slicing Fruit)





## New to Your Toolbox

| Your Action   | Estimated Increase in Intake per Student per Day           |
|---|--|
| Work with your administrator to provide at least 25 min eating time (consider utilizing your Local Wellness Policy) | 1/16 cup veggies   |
| Provide vegetable samples for students while they wait in line  | 1/16 cup veggies<br>(+309% students taking)                |
| Serve more sliced fruit - invest in a fruit slicer or purchase pre-sliced from USDA foods                           | 1/4 cup fruit  |
| Aim to offer up to 7 varieties of fruits and vegetables each day (a salad bar makes this much easier!)              | 1/8 cup fruit/veggies                                      |
| Limit a la carte offerings  | slight increase in fruit/veggies                           |
| Consider hosting a family-style dining event  | Increase in variety consumed and liking of certain veggies |



Policy Environment

- · Use of default food options
- Updated nutrition standards



**REQUIRING KIDSTOTAKE F/V** 

HHFKA IMPLEMENTATION (5 studies)

Neutral



HHFKA IMPLEMENTATION (2 studies)



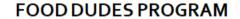


| Your Action                          | Estimated Increase in Intake per Student per Day |
|--------------------------------------|--|
| Continue to serve reimbursable meals | varies   |
| Embrace the meal pattern             | varies   |



**Combined Approaches** 

 Nutrition education curricula, social marketing, farm-to-school, and gamification



FRESH FRUIT AND VEGETABLE PROGRAM

NUTRITION EDUCATION/SOCIAL MARKETING

**FARM-TO-SCHOOL** 

Neutral

Increase





**Combined Approaches** 

 Nutrition education curricula, social marketing, farm-to-school, and gamification

## Application!

Food Dudes Program - https://www.fooddudes.ie/





**Combined Approaches** 

 Nutrition education curricula, social marketing, farm-to-school, and gamification

## Application!

FFVP - http://www.azed.gov/hns/nslp/ffvp/





**Combined Approaches** 

 Nutrition education curricula, social marketing, farm-to-school, and gamification

## Application!

Nutrition Education













**Combined Approaches** 

 Nutrition education curricula, social marketing, farm-to-school, and gamification

## Application!

Farm to School





## New to Your Toolbox

| Your Action   | Estimated Increase in Intake per Student per Day                            |
|---|---|
| Operate the 'Food Dudes Program' at your site             | 1/4 cup fruit/veggies (during)<br>1/8 cup fruit/veggies (6 months<br>after) |
| Apply for FFVP grant funds in the spring                  | 1/3 cup fruit/veggies   |
| Aim to offer nutrition education at least 1 time per week | varies  |
| Participate in a Farm-to-School Program                   | 1/4 cup fruit/veggies   |





| Your Action   | Estimated Increase<br>in Intake per<br>Student per Day |
|---|--|
| Continue to encourage students to eat school lunch  | slight increase in veggies                             |
| Train foodservice workers to prompt kids to take fruits and veggies   | 3.5x more likely to consume                            |
| Offer incentives to students on a consistent basis  | 1/4 cup<br>fruit/veggies                               |
| Work with your administrator to provide at least 25 min eating time (consider utilizing your Local Wellness Policy) | 1/16 cup veggies                                       |
| Provide vegetable samples for students while they wait in line  | 1/16 cup veggies<br>(+309% students<br>taking)         |
| Serve more sliced fruit - invest in a fruit slicer or purchase pre-sliced from USDA foods                           | 1/4 cup fruit  |
| Aim to offer up to 7 varieties of fruits and vegetables each day (a salad bar makes this much easier!)              | 1/8 cup<br>fruit/veggies                               |

| Your Action   | Estimated Increase<br>in Intake per<br>Student per Day              |
|---|---|
| Limit a la carte offerings                                | slight increase in<br>fruit/veggies                                 |
| Consider hosting a family-style dining event              | Increase in variety<br>consumed and<br>liking of certain<br>veggies |
| Continue to serve reimbursable meals                      | varies  |
| Embrace the meal pattern                                  | varies  |
| Operate the 'Food Dudes Program' at your site             | 1/4 cup FV (during)<br>1/8 cup FV (6<br>months after)               |
| Apply for FFVP grant funds in the spring                  | 1/3 cup<br>fruit/veggies  |
| Aim to offer nutrition education at least 1 time per week | varies  |
| Participate in a Farm-to-School Program                   | 1/4 cup<br>fruit/veggies  |

# Strategies to Increase Fruit and Vegetable Intake

#### Key tips to remember...

- Consider interventions that are appropriate for your specific site
- Utilize interventions from different levels of the socioecological framework
- Engage all stakeholders
- Make your efforts sustainable



### Next Steps

#### Make it happen!

- Choose your top 2 action items from the toolbox
- Develop a plan to implement each action item
- Put your plan into action
- Evaluate your efforts



### Next Steps

#### Join us next month!

Standout Story: Whole Grains

February 18, 2020 1:30pm - 2:00pm

Serving whole grains can be challenging, from crediting whole grains made from scratch to procuring whole grain products that are acceptable to students. In this webinar, you will hear from Arizona school nutrition directors who have had success with serving whole grains.



### Remember!



LEAs who attend or watch recordings for every upLIFT webinar from August until March will automatically be entered into a contest to receive a FREE culinary training for their staff from the Blue Watermelon Project.



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### Thank you!

#### Any questions? Please type them into the chat bar now.

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If you are watching the recorded webinar, you can access the survey link and certificate of completion at the end of the webinar slides.



#### Question #1

The benefits of fruit and vegetable consumption include:

- a. Improved health
- b. Optimized nutrient intake
- c. Reduced food waste in schools
- d. All of the above



#### Question #1

The benefits of fruit and vegetable consumption include:

- a. Improved health
- b. Optimized nutrient intake
- c. Reduced food waste in schools
- d. All of the above



#### Question #2

Children ages 4-18 are meeting or exceeding the recommended intake levels for fruits and vegetables.

TRUE FALSE



#### Question #2

Children ages 4-18 are meeting or exceeding the recommended intake levels for fruits and vegetables.





#### Question #3

Which of the following is NOT a key tip to remember when implementing strategies to increase fruit and vegetable consumption?

- a. Consider interventions that are appropriate for your specific site
- b. Utilize interventions from only one level of the socioecological framework
- c. Engage all stakeholders
- d. Make your efforts sustainable



#### Question #3

Which of the following is NOT a key tip to remember when implementing strategies to increase fruit and vegetable consumption?

- a. Consider interventions that are appropriate for your specific site
- b. Utilize interventions from only one level of the socioecological framework
- c. Engage all stakeholders
- d. Make your efforts sustainable



## Congratulations!

You have completed the Recorded Webinar: Eat Your Fruits and Veggies!

To request a certificate, please go to the next slide.

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- Key Area: 1000-Nutrition. 4000-Communications and Marketing
- Learning Codes: 1130, 1310, 4160
- Length: 0.5 hour

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