

## National School Lunch Program-Offer vs. Serve

## Seneca Valley Participates in the OFFER National School Lunch Program.

This means that the student gets to choose all the items on their school lunch or breakfast tray.

- Students are offered all 5 food groups each day- grains, vegetables, fruits, dairy, meats \& protein alternatives.
- The students have the option to decline some of the food groups available.
- However, they must choose at least 3 of the 5 food groups for the meal to be considered a balanced meal.
- One of those food groups must be a $1 / 2$ cup fruit or $1 / 2$ cup vegetable.

The choices for fruits and vegetables are the following:
Fruit choices are fresh (limited), canned (unlimited), or $100 \%$ fruit juice (1 per meal).
Vegetable choices are fresh(unlimited), canned(unlimited), hot vegetables(limited),or vegetable juice(1 per meal).

## Students can also choose the following:

Skim white milk or skim chocolate milk.
Whole grain options such as rolls, breads, rice, pasta available in the cafeteria daily.
Good nutrition and a balanced diet help kids grow up healthy.
The keys for success to a healthy diet are moderation, balance, and variety.
The National School Lunch Program provides a variety of healthy choices that must meet $1 / 3$ of the RDA for
calories, protein, vitamins \& minerals, and no more than $30 \%$ calories from fat.
Encourage your child to make healthy choices and choose a variety of foods from each food group so that they
receive the daily nutrients needed for health.
~ There is also a breakfast menu on our website, breakfast is served for the High School and Intermediate from
7:25-8:00 a.m. daily!

If you cannot arrive in time to eat breakfast please contact your building principal to make arrangements for your meal.

If you have any questions please email Nolen Fetchko at fetchkona@svsd.net

## OFFER vs SERVE

## The Five Food Components for School Lunch

Choose at least 3 including:


- 1/2 Cup of Fruits and/or Vegetables
- Plus 2 more

Food Components

For best nutrition, choose al/ 5

## Legumes

Legumes are a simple dry fruit contained within a shed or a pod. The most common legumes are peas, beans and peanuts.

## Fun Facts about LEGUMES

## And <br> National Nutrition Month!

## Legume Nutrition Facts and Health Benefits

- Legumes belong to the vegetable group of food. There are a wide variety of legumes and they grow on vines or bushes. Some examples are Black beans, Soybeans, Garbanzo Beans, Peanuts, Peas, and Lentils.
- Legumes are great for their protein content. They are great sources of protein for non-meat eaters.
- They are also great sources of minerals and fiber.
- Because of their fiber content, they don't spike insulin levels and inhibit fat loss as grains and other simple carbohydrates do.


## Ways to Consume Legumes

- Soybeans can be made into milk, soy flour, tempeh and tofu.
- Lentils can be used in a variety of vegetarian dishes.
- Dried beans and peas are good in casseroles, soups and stews once you have let them soak in water overnight, so that they plump to their full size.
- Some recipes that you could make are Bean Quesadilla, Spicy Bean Salsa, and Hummus.


## Nutrition Month Facts

- Be physically active everyday.
- Choose healthy food choices from each food group.
- Vary your fruits and vegetables.
- Eat lean proteins such as, turkey, chicken and fish.


## CAFETERIA FACTS

- Unlimited Fruits and Vegetables are offered daily.
- Whole grain breads/rolls are available daily.
- No items are deep fried.
- Salad dressings are low-fat or reduced fat.
- No raw eggs or raw egg products are used.
- Chicken nuggets are breaded in whole grain breading and baked.
- All potatoes are oven baked.
- Food items are "Trans-fat free" as defined by the State.
- Snack items are baked and limited in fat, calories and sodium.
https://ultimatepaleoguide.com/what-are-legumes-paleo/
http://www.cyh.com/HealthTopics/HealthTopicDetailsKids.aspx?p=335\&np=284\&id=2245

