



MESSAGE OF THE WEEK

Dear Parents.

will learn about the importance of Moderation and a Balanced Plate. KIN instructors will also explain hope you enjoy our Weekly challenge and bonus

Kids In Nutrition



WHAT DID ONE PLATE

"LUNCH IS ON ME!"







MODERATION,
BALANCED
PLATE, &
NILITRIAN

NUTRITION LABELS





WEEK 6

Nutrition Curriculum

Week 6: Key Points



01 - What is Moderation?

Moderation means balance! It means that our bodies love variety. It also means that we can still enjoy our favorite sweets and treats here and there.



02-What is Balance?

Balance means eating enough of all the important food groups and not leaving anything out. You need grains, proteins, fruits, and vegetables everyday.



03- What about fruits & veggies?

Fruits and veggies should take up at least half of your plate!



04 - Foods that energize us!

It is important to practice moderation with added sugars and fried foods! Our hearts are energized when we eat fruits, vegetables, whole grains, and healthy proteins like beans!



05 - Nutrition Label

The six things to look for on a nutrition label are the serving size, the amount of sodium (which is just a fancy word for salt), the amount of ADDED sugar, the type of fat, the amount of fiber, and the amount of protein

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Create at least one balanced meal that looks like our balanced plate, so it has all 4 food groups, fruits, veggies, protein, and grain!



ITEMS NEEDED

- fruits & veggies
- proteins
- orains
- dairv

BONUS CHALLENGE

Compare the nutrition labels of two similar foods, like two cereals! Compare the serving size, sugar, saturated fat, sodium, fiber, and protein just like we learned in class.



RAINBOW WRAP



PREP TIME: 15 minutes

SERVINGS: 2

INGREDIENTS:

- Whole Wheat Tortillas
- Hummus (any flavor)
- Red Peppers (sliced)
- Orange Carrots (shredded)
- Yellow Corn (cooked or raw)
- Green Spinach or Lettuce
- Purple Cabbage (shredded)
- Optional: Your favorite protein (e.g., grilled chicken, tufo)

INSTRUCTIONS:

- 1. Spread Hummus: Spread a layer of hummus on the tortilla.
- 2.Add Veggies: Arrange red peppers, carrots, corn, spinach or lettuce, and cabbage in a colorful pattern on the tortilla.
- 3. Add Protein (Optional): Top with the protein of your choice if desired.
- 4. Wrap and Enjoy: Roll up the tortilla tightly, cut in half, and enjoy your Rainbow Burrito

ESTIMATED COST:

Sin proteina: \$1.53 - \$2.25 por burrito Con proteina: \$2.28 - \$3.50 por burrito





See KIN's Nutrition Workbook for lesson worksheets, challenges, recipes, and more!

