# Menu and Dietary Needs Cook \& Nominated Supervisor 

## NQS Element 1.2.3 Healthy Lifestyle

Use this checklist to plan each $\mathbf{2}$ week cycle of your service menu. It's based on serving 1 main meal and $\mathbf{2}$ snacks to children.

Name of the person conducting the checklist:
Date: $\qquad$

| Lean red meat is included on the menu at least 4 - 6 times per fortnight <br> (Note NSW Health say 6 times; Vic Govt and Nutrition Australia say 4 times) | OYes | ONo | ONA |
| :--- | :--- | :--- | :--- |
| Lean white meat (Chicken/Fish/Pork/Veal) is included on the menu at least 2 times per <br> fortnight | OYes | ONo | ONA |
| Fish is included on the menu 1-2 times per fortnight | OYes | ONo | ONA |
| A vegetarian meal is included on the menu at least once per fortnight | OYes | ONo | ONA |
| Vegetarian meals are based on eggs, cheese, milk, yoghurt, tofu or legumes and contain a <br> food containing iron and a fruit/vegetable high in vitamin C. | ONo | ONA |  |
| Foods with iron include spinach, legumes, baked beans, peas, tofu, eggs, broccoli. Fruit/vegetables <br> high in Vitamin C include capsicum, broccoli, kiwifruit, brussel sprouts, paw paw cauliflower, <br> orange, mandarin, berries, cabbage, cantaloupe, frozen mixed vegetables, broad beans, spinach, <br> sweet potato, potato, pineapple, cherries, raw tomato, zucchini, green beans) |  |  |  |
| On each day that red meat is served, at least 1 other iron rich food is included on the <br> menu (lron rich foods include wholemeal high fibre bread, bread with added iron, iron <br> fortified cereal, dried fruit) | OYes | ONo | ONA |

On each day that white meat is served, at least 2 other iron rich foods are included on the OYes ONo ONA menu

| The menu includes $1 / 2$ serve of meat/meat alternatives (legumes, eggs, tofu) daily | O Yes | ONo | ONA |
| :--- | :--- | :--- | :--- |
| The menu does not include processed meats eg sausages, sausage mince, frankfurts, hot dogs, | OYes | ONo | ONA | cabana, salami, strasburg, devon, middle bacon (lean ham or bacon may be included 1-2 times per week)


| The menu includes at least 1-2 serves of vegetables daily | OYes | ONo |
| :--- | ---: | :--- |
| (Note NSW Health says 2 serves; Vic Govt and Nutrition Australia say at least 1-1 $1 / 2$ serves) | ONA |  |
| A variety of vegetables is offered each week | OYes | ONo |
| At least 2-3 types per day and 5 different types each week |  |  |
| The menu includes 1 serve of fruit daily | OYes | ONo |


| The menu includes 1 serve of fruit daily <br> (Note NSW Health says 1 serve; Vic Govt and Nutrition Australia say at least $1 / 2$ serve) | OYes | ONo |
| :--- | :--- | :--- |
| A variety of fruit is offered each week | OYes | ONo |


| At least 2-3 types per day and 5 different types each week |  |  |
| :--- | :--- | :--- |
| Dried fruit is not offered more than once per week | OYes | ONo |

Water or unflavoured milk is offered to drink. OYes ONo ONA

Fruit juice, soft drinks, cordial, sports drinks, flavoured waters etc are not offered.

| Water is offered at all meals | OYes | ONo | ONA |
| :--- | :--- | :--- | :--- |
| The menu includes at least 1 serve of dairy daily | OYes | ONo | ONA |

Cream, sour cream and butter are not substitutes for milk, yoghurt or cheese.
Ensure reduced-fat dairy foods offered to children are not high in sugar.

| The menu includes at least 2 serves of bread, cereal, rice or pasta foods per day | OYes | ONo | ONA |
| :--- | :--- | :--- | :--- | :--- |
| High fibre varieties (eg multigrain, wholemeal, white high fibre) are included at least 3 | OYes | ONo | ONA |

[^0]| times per fortnight |  |  |  |
| :--- | :--- | :--- | :--- |
| Palm oil, butter, cream, sour cream, coconut cream, copha, ghee and lard are not used in <br> cooking | O Yes | ONo | ONA |
| Salt is not added to cooking or available at the table | O Yes | ONo | ONA |
| Breakfast is based on grains and dairy. | OYes | ONo | ONA |
| Breakfast cereals are low in added sugars | OYes | ONo | ONA |
| Snacks are planned on the menu as part of the total day's intake | OYes | ONo | ONA |
| At each snack time, a fruit or vegetable and bread/ cereal-based food appear on the | OYes | ONo | ONA |

menu
Note canned foods should be low in salt and with no added sugar.

Minimum recommended number of serves of each food group each day including service food and food brought from home - Australian Dietary Guidelines www.eatforhealth.gov.au
Breads \& Cereals OYes ONo ONA

4-8 years 4 serves
1 serve $=1$ slice bread, $1 / 2$ medium roll or flat bread, $1 / 2$ cup cooked, rice, pasta, noodles, polenta, $1 / 2$ cup cooked porridge, $2 / 3$ cup wheat cereal flakes, $1 / 4$ muesli, 3 crispbreads, 1 crumpet, 1 small English muffin or scone.

## Vegetables <br> OYes ONo ONA

$4-8$ years 4122 serves
1 serves is about 75 g eg $1 / 2$ cup cooked green or orange vegetables, $1 / 2$ cup cooked dried or canned beans, peas or lentils, 1 cup green leafy/salad vegetables, $1 / 2$ cup sweet corn, $1 / 2$ medium potato, sweet potato, taro or cassava, 1 medium tomato
Fruit
OYes ONo ONA
$4-8$ years $1 \frac{1}{2}$ serves
1 serve is about 150 g . eg 1 medium apple, banana, orange or pear, 2 small apricots, kiwi
fruits or plums, 1 cup diced or canned fruit
Dairy (mostly reduced fat) OYes ONo ONA
$4-8$ years $11 / 2$ serves (girls) 2 serves (boys)
1 serve is 1 cup milk, $1 / 2$ cup evaporated milk, 2 slices ( 40 g ) hard cheese like cheddar, $1 / 2$ cup ricotta, $3 / 4$ cup yoghurt 1 cup soy, rice or other cereal drink with at least 100 mg of added calcium per 100 ml
Meat, Poultry, Fish, Eggs, Tofu, nuts and seeds, legumes/beans
OYes Ono OnA
$4-8$ years $1 \frac{1}{2}$ serves
1 serve is 65 g cooked lean red meats such as beef, lamb, veal, pork ( $90-100 \mathrm{~g}$ raw), 80 g cooked lean poultry, 100 g cooked fish fillet or 1 small can of fish, 2 large eggs, 1 cup, cooked or canned legumes/beans such as lentils, chick peas or split peas, 170 g tofu, 30 g nuts, seeds, peanut or almond butter or tahini (omit if nut free service)

Sources: Menu Planning Guidelines for Long Day Care, Healthy Eating Advisory Service Vic Government Nutrition Checklist for Menu Planning, NSW Health, Australian Dietary Guidelines 2013 www.eatforhealth.gov.au

## Actions required

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