## Healthy Feeding for your Child (6-11 years old)

## School meals:

- If your child gets meals from school then review the school menus with your child.
- Give your child food from home on the days you know your child won't eat the school menu
- Find out if the school gives breakfast in the classroom and plan accordingly
- When you are home, sit at the table with your child during meals; turn off the TV and other screens


## Foods to Avoid:

High-fat foods: Avoid fried foods.
Foods that cause dental cavities: limit sugary drinks such as juice, soda, Koolaid, and sports drinks. Ideally serve none or no more than 4 ounces a day.

## Caffeinated drinks: Caffeine may cause

 difficulty sleeping, bed wetting, increased heart rate and blood pressure, decreased attention span, and may play a role in taste preferences for sweets.
## Servings by Meal:

Breakfast: Try a fruit, grain, and milk or a fruit, grain and meat/other protein.

## Lunch:

Aim for a serving from each food group: milk, a fruit/vegetable, a grain, and a meat/other protein

## Dinner:

Aim for a serving from each food group: milk, a fruit/vegetable, a grain, and a meat/other protein

## Snacks (1 per day, 2 per day if active):

Mix it up so that you get the total daily servings from every food group.

## Sample Menu:

## Breakfast:

$3 / 4$ cup Cheerios, $1 / 2$ cup low-fat milk, 1 slice whole wheat toast, 1 tablespoon peanut butter, 1 cup water

## Lunch:

Turkey sandwich: 2 slices whole wheat bread, 1 ounce turkey, 1 tablespoon reduced-calorie mayonnaise, 1 medium banana, 6 baby carrots, 1 cup water, 1 cup fat free milk

## Dinner:

$1 / 2$ cup salad, 2 tablespoons low fat Italian Dressing, 1 ounce roasted skinless chicken, $1 / 2$ cup steamed rice, $1 / 2$ cup broccoli, 1 cup fat free milk, 1 cup water

## Snacks:

4 graham cracker squares, 1 medium pear, 1 ounce string cheese, 1 cup of water

## Serving Sizes for Children ages 6-11

| Food Groups | Servings Per Day | Example | Serving Size |
| :---: | :---: | :---: | :---: |
| Grains and Starches | 4-6 | Bread Slice <br> Bun or Bagel <br> Tortilla <br> Crackers <br> Cereal <br> Rice <br> Pasta <br> Potatoes or Corn | $\begin{aligned} & 1 \text { slice } \\ & 1 / 2 \\ & 1 \\ & 6 \\ & 3 / 4 \text { cup } \\ & 1 / 2 \text { cup } \\ & 1 / 2 \text { cup } \\ & 1 / 2 \text { cup } \end{aligned}$ |
| Fruits | 2-4 | Small fruit (plum) Cooked or Canned Juice | $1 / 2-1$ small <br> 1/2 cup <br> $1 / 2$ cup |
| Vegetables | 2-4 | Raw, cooked or canned | 1 cup |
| Dairy | 4 | Milk <br> Yogurt <br> Cottage Cheese <br> Low-fat Cheese | 3/4-1 cup <br> $3 / 4$ cup <br> $1 / 2$ cup <br> 1 ounce |
| Meat and Other Protein Foods | 3 | Lean meat, chicken fish <br> Beans (pinto, black) <br> Egg <br> Nut Butter | $\begin{aligned} & 2-3 \text { ounces } \\ & 1 / 4-1 / 3 \text { cup } \\ & 1-2 \\ & 1 \text { tablespoon } \end{aligned}$ |
| Fats | 4 | Oil or margarine | 1 teaspoon |

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Author: Nutrition | Approved by Patient Education Committee | Valid through 2020
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IN CARE OF KIDS

