

colour Your Plate

Action Schools! BC

Vegetable & Fruit Learning Activity



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Vegetables and fruit can be categorized into five colour groups – Green, Yellow/Orange, Blue/Purple, Red, and White/Brown – each providing different health benefits. It is important to choose vegetables and fruit of a variety of colours to help get all the nutrients we need.

This activity encourages students to choose vegetables and fruit from a variety of colours.

VEGETABLE
AND FRUIT

CURRICULUM CONNECTIONS



BIG IDEAS

- Adopting healthy personal practices and safety strategies protects ourselves and others.

CURRICULAR COMPETENCIES

- Explore and describe strategies for making healthy eating choices in a variety of settings.
- Explore and describe strategies for pursuing personal healthy-living goals.
- Identify and apply strategies that promote mental well-being.

CONTENT

- Nutrition and hydration choices to support different activities and overall health.



FIRST PEOPLES PRINCIPLES OF LEARNING FOR ALL STUDENTS

- Learning ultimately supports the well-being of the self, the family, the community, the land, the spirits, and the ancestors.
- Learning is holistic, reflexive, reflective, experiential, and relational (focused on connectedness, on reciprocal relationships, and a sense of place).

COMPREHENSIVE SCHOOL HEALTH CONNECTIONS



RELATIONSHIPS AND ENVIRONMENTS

- Students share healthy eating ideas and recipes with one another.

TEACHING AND LEARNING

- Teach students to understand choosing a variety of colourful foods has a positive influence on behaviours and learning.

OUR SCHOOL POLICIES

- Create a policy that allows students to have healthy snack breaks throughout the day.

PREPARATION

- Review the *Vegetables and Fruit* section of the *Healthy Eating Overview* (included with this activity).
- Review Health Canada's *Eat Well Plate* guidelines.
- Review Health Canada's *Eating Well with Canada's Food Guide - First Nations, Inuit and Métis*.
- Review and display the Action Schools! BC *Colourful Choices* poster (available at www.actionschoolsbc.ca/resources).

IMPLEMENTATION

- Provide the students with both the Health Canada's *Eat Well Plate* as well as the *Eating Well with Canada's Food Guide - First Nations, Inuit and Métis* (which supports both traditional and store-bought foods for First People living in Canada) to guide the discussion.
- Guiding Question: Begin with telling students that vegetables and fruit can be divided into 5 colour groups (Green, Yellow/Orange, Blue/Purple, Red, and White/Brown). Ask students to give examples of vegetables and fruit from each colour group.
- Discuss:
 - Variety is important because the vegetables and fruit in each colour group have different key nutrients, it is important to eat vegetables and fruit of all different colours.
 - Dark green and orange coloured vegetables and fruit often have the most nutrients.
- Show the *Eat Well Plate*– it shows food group proportions and encourages you to make half your plate vegetables and fruit. This is because healthy diets include lots of vegetables and fruits.
- Share with students the importance of balance. Balance in what we eat, but also HOW we eat (slow, limiting distractions, etc.)
- Have students create a rainbow poster which gives examples of vegetables and fruit contained within that colour group.
- As a class, brainstorm how to incorporate more colours into snacks and meals. For example:
 - Add sliced strawberries to your cereal at breakfast
 - Snack on blueberries and yogurt
 - Blend spinach into a smoothie
 - Add a side of carrots, bell peppers, and dip to lunch or dinner.

EXTENSION OF LEARNING

- After discussion on balance, introduce the concept of First Nations Medicine Wheel – and how it is important to have balance in all areas of life. Consider using an Aboriginal Education Worker or cultural liaison to aid in this.
- Try these Action Schools! BC healthy eating extension activities, available at www.actionschoolsbc.ca/resources:
 - *Collect Your Colours Extension Activity*
 - *Tasting Parties Extension Activity*
 - *Vegetables and Fruit Class Challenge Extension Activity.*

RECOMMENDED RESOURCES



- Action Schools! BC *Colourful Choices* poster (F) (available at www.actionschoolsbc.ca/resources)
- HealthLink BC: Call 811 and speak with a registered dietitian - <http://www.healthlinkbc.ca/>
- From the Healthy Living Booklist (www.actionschoolsbc.ca/resources)
 - *Fruit Facts Book*
 - *Vegetables and How They Grow*
 - *The Victory Garden Vegetable Alphabet Book*
 - *Tops and Bottoms*
 - *Fruits et Légumes* (available in French only)
- Health Canada – *Eating Well with Canada’s Food Guide* (www.hc-sc.gc.ca/fn-an/food-guide-aliment/index-eng.php) (available in 12 languages and for First Nations, Inuit and Métis; free class sets available)
 - *Eating Well with Canada’s Food Guide - A Resource for Educators and Communicators* (F) (<http://www.hc-sc.gc.ca/fn-an/food-guide-aliment/educ-comm/resource-ressource-eng.php>)
 - *Health Canada Eat Well Plate* (<http://healthycanadians.gc.ca/eating-nutrition/healthy-eating-saine-alimentation/tips-conseils/interactive-tools-outils-interactifs/eat-well-bien-manger-eng.php>)
 - *Eating Well with Canada’s Food Guide - First Nations, Inuit and Métis* (<http://www.hc-sc.gc.ca/fn-an/food-guide-aliment/fnim-pnim/index-eng.php>)
 - *Eat Well and Be Active Educational Toolkit* (F) (<http://www.hc-sc.gc.ca/fn-an/food-guide-aliment/educ-comm/toolkit-trousse/index-eng.php>)
- Half Your Plate – (www.halfyourplate.ca)

OVERVIEW: VEGETABLES AND FRUIT

This section explains why it is important to eat vegetables and fruit.

Information relating to conducting tasting activities with students, food safety considerations, messaging relating to variety and information on produce grown in BC can be found in this section.

Recommended guidelines:

- Make a healthy choice. Fill half your plate with fruits and veggies.
- Children aged 4 to 8 should eat a minimum of 5 food guide servings of vegetables and fruit each day.
- Children and youth aged 9 to 13 should eat a minimum of 6 food guide servings of vegetables and fruit each day.
- Eat one dark green and one orange vegetable each day.
- Choose vegetables and fruit more often than juice.
- Drink water – it's always a great choice.

Why Are They Important?

The Vegetables and Fruit food group is the largest arc in the rainbow on *Canada's Food Guide*, emphasizing the key role these foods play in a healthy eating pattern.

Vegetables and fruit include important nutrients such as carbohydrates (including fibre), vitamins, minerals, and antioxidants. Choosing a wide variety of colourful vegetables and fruit helps to ensure we get all of the nutrients we need.

A diet that includes a wide variety of vegetables and fruit helps children to grow, learn and play. Additionally, this may help reduce the risk of cardiovascular or heart disease and some types of cancer, as well as help to achieve and maintain a healthy weight.

The recommended number of servings is different for people at different stages of life and is different for males and females after age 14. *Canada's Food Guide* recommends a minimum of 5 servings a day of vegetables and fruit for children aged 4 to 8 years and a minimum of 6 per day for children aged 9 to 13 years.

Canada's Food Guide - Eat Well Plate is another resource that helps build healthy meals and encourages making half your plate vegetables and fruit at each meal (<http://www.healthycanadians.gc.ca/alt/pdf/eating-nutrition/healthy-eating-saine-alimentation/tips-conseils/interactive-tools-outils-interactifs/eat-well-bien-manger-eng.pdf>).

Canada's Food Guide has been translated into 12 languages. Visit Health Canada's website to download translated copies. In addition to the translated Food Guides, Canada also has a *First Nations, Inuit and Métis Food Guide*. The "My Food Guide" tool on the Health Canada website allows individuals to create a personalized food guide using the foods that are part of their eating pattern. You can choose to print this tool in either English or French.

References:

- *Eating Well with Canada's Food Guide* (<http://www.hc-sc.gc.ca/fn-an/food-guide-aliment/index-eng.php>)
- *Health Canada's The Eat Well Plate* (<http://www.healthycanadians.gc.ca/eating-nutrition/healthy-eating-saine-alimentation/tips-conseils/interactive-tools-outils-interactifs/eat-well-bien-manger-eng.php>)
- Canadian Paediatric Society (<http://www.cps.ca>)
- Dietitians of Canada (<http://www.dietitians.ca/>)

What Is a Vegetable?

Vegetable is not a botanical term, but rather a culinary term which generally refers to any edible part of a plant that is not regarded as a fruit, nut, herb, spice, or grain. Vegetables can include leaves (lettuce), stems (asparagus), roots (carrots), tubers (potatoes), flowers (broccoli), bulbs (garlic), and seeds (peas and beans). Some botanical fruit such as cucumbers, squash, pumpkins, tomatoes, and sweet peppers are usually referred to as vegetables.

What Is a Fruit?

In botany, a fruit is the ripened seed-bearing part of a flowering plant. In cuisine when discussing fruit as food, the term usually refers to just those plant fruits that are sweet and fleshy (e.g., plums, apples, and oranges). Many foods are botanically fruit but are treated as vegetables in cooking. These include cucurbits (e.g., squash, pumpkins, and cucumbers), tomatoes, peas, beans, corn, eggplants, and peppers.

Vegetable and Fruit Tasting

Repeated exposure to food, including seeing, smelling, and touching new food, and preparation and tasting, is the most effective way to influence a child's eating behaviours. See the *Action Schools! BC Extension Activities*, available at www.actionschoolsbc.ca for great ways to conduct tasting activities with students.

- The objective of a tasting party is to have students sample a vegetable or fruit – not to provide a full serving to each student.
- Children may be more willing to try new types of food with their peers. Providing a relaxed setting without forcing them to try new foods helps to build a healthy relationship with food.
- Fresh vegetables and fruit work best for tasting activities. Choose local vegetables and fruit that are in season when possible. If fresh vegetables and fruit are not available, try dried fruit with no added sugar; frozen vegetables and fruit with no added salt or sugar; or canned vegetables and fruit in water, juice, or light syrup (has added sugar).

Name of vegetable or fruit: _____

I've tried this vegetable or fruit _____ times.

Description		😊	😐	😞
Taste				
Texture				
Appearance				

- See the *Food Safety Considerations* information for important reminders about food safety when conducting tasting activities with students.
- Visit Healthy Schools BC for programs and supports that may be available to your school to support healthy eating, including providing grants or fruits and vegetables directly (www.healthyschoolsbc.ca).
- Using *Food Tasting Chart* (available at www.actionschoolsbc.ca/resources) allows students to reflect on what they are tasting, use their senses, and develop their vocabulary.

Buying Locally Grown Food Has Many Advantages

Whether it is purchasing the produce for your Tasting Party or teaching students about the food system, it is important to highlight the benefits of growing and/or purchasing local food.

Buying Locally Is Good for the Economy

Dollars spent on locally grown food are reinvested back into the community, which contributes to the growth of small businesses, generates local jobs, raises property values, and leads to strong health care, education, and recreation sectors.

Buying Locally Is Good for the Environment

Food produced and consumed locally has a smaller carbon footprint. It uses less fossil fuel for transportation and requires less material for packaging compared to mainstream food production.

References

- *Fighting Global Warming at the Farmer's Market: A FoodShare Research in Action Report*, Second Edition, April 2005 (http://foodshare.net/custom/uploads/2015/11/Fighting_Global_Warming_at_the_Farmers_Market.pdf)
- BC Agriculture in the Classroom (www.aitc.ca/bc/)

Recommended Resources

- Healthy Families BC (www.healthyfamiliesbc.ca/eating)
- HealthLink BC – Healthy Eating (www.healthlinkbc.ca/healthy-eating)
- Health Canada
 - *Eating Well with Canada's Food Guide* (available in 12 languages and for First Nations, Inuit and Métis; free class sets available) (<http://www.hc-sc.gc.ca/fn-an/food-guide-aliment/index-eng.php>)
 - *Canada's Food Guide: A Resource for Educators and Communicators* (F) (<http://www.hc-sc.gc.ca/fn-an/food-guide-aliment/educ-comm/resource-ressource-eng.php>)
 - *Eat Well and Be Active Educational Toolkit* (F) (<http://www.hc-sc.gc.ca/fn-an/food-guide-aliment/educ-comm/toolkit-trousse/index-eng.php>)
 - *Eat Well Plate* (<http://healthycanadians.gc.ca/eating-nutrition/healthy-eating-saine-alimentation/tips-conseils/interactive-tools-outils-interactifs/eat-well-bien-manger-eng.php>)
- HealthLink BC: Call 811 and speak with a registered dietitian (www.healthlinkbc.ca)
- Canadian Paediatric Society – Caring for Kids (www.caringforkids.cps.ca)

FOOD SAFETY CONSIDERATIONS

There are steps to take to prevent illness and make fresh vegetables and fruit safe to eat.

- When buying and storing vegetables and fruit, always keep them separate from raw foods such as meat, poultry and seafood. Juices from raw foods can be contaminated with germs that cause illness.
- Always wash hands with soap and warm running water before preparing any food, including vegetables and fruit.
- Any person who is sick and has symptoms of diarrhea or vomiting, or who has infected cuts or sores, should not be allowed to handle food in any way.
- Always wash and sanitize* surfaces where foods are prepared and placed.
- Dishcloths must be washed well and sanitized regularly.
- Take extra care to thoroughly clean vegetables and fruit, especially dirty produce. Wash them in a diluted dish soap solution and then rinse in clean running water.
- When washing vegetables and fruit, cut away any damaged or bruised areas since harmful germs can grow there. Compost or throw away any rotten vegetables and fruit.
- Wash and scrub vegetables and fruit that have a firm, rough surface such as potatoes, using a clean scrub brush for produce.
- Always wash vegetables and fruit that have a rind, before peeling or preparing them, such as pineapples, cantaloupe, oranges, melon and squash. Although the skin and outer surfaces protect them, germs can grow if the surface gets broken, pierced or cut, especially in melons and tomatoes.
- Always discard the outer leaves of leafy vegetables grown in or near the ground, such as lettuce and cabbage. The outer leaves are more likely to be contaminated with germs.
- Raw sprouted seed products, such as bean sprouts, radish sprouts, alfalfa sprouts, mung beans and others, may carry germs that cause illness. Always cook these before eating because it is difficult to wash sprouted seeds.
- Contaminated foods may not look or smell bad so if in doubt, throw it out!
- Be cognizant of any food allergies that your students may have prior to activities that involve food.
- You can make a sanitizing solution:
 - Mix 15 ml (1 tablespoon) of household bleach into 4 L (1 gallon) of water; or,
 - Mix 5 ml (1 teaspoon) of household bleach into 1 litre (4 cups) of water.

Adapted from: *Food Safety for Fresh Fruits and Vegetables and Ten Easy Steps to Make Food Safe*, HealthLink BC

Recommended Resources

- *Do Bugs Need Drugs?* (www.dobugsneeddrugs.org)
- HealthLink BC: Call 811 and speak with a registered dietitian (www.healthlinkbc.ca)