Get a Smart Start

Beginning each day with a healthy breakfast—one that includes fruits and vegetables—helps your child learn better in school.



- Can boost academic performance by improving attention span and memory.
- Can decrease school absences by improving health.
- Helps both kids and adults maintain a healthy weight.

SWEET & SIMPLE TIPS

- Fruit and cereal are quick, easy breakfast options. Keep fruit on the table or counter in your home for easy access.
- Add fruit, nuts, or whole-grain cereal to low-fat yogurt.
- Try 100% whole-grain toast with peanut butter and banana slices.
- For a healthy, ready-to-go breakfast in the morning, blend a yummy smoothie using colorful fruits and veggies the night before.

 Use water as the base or thicken with low-fat milk or yogurt.
- Check out the Rainbow Omelet recipe in the back of this handbook for a tasty breakfast idea.



Your child should eat at least 3 foods from the 5 food groups for breakfast each morning, and at least one should be a fruit or vegetable. The 5 food groups are:

vegetables, fruit, whole grains, protein, and dairy.



Many breakfast cereals are WHOA FOODS. Reading the Nutrition Facts label will help you choose a GO CEREAL. Follow these tips to find whole-grain, low-sugar varieties:

SERVING SIZE: THIS IS THE AMOUNT FOR ONE ADULT PORTION (YOUR CHILD NEEDS A SMALLER PORTION)

DIETARY FIBER: AT LEAST 3 GRAMS PER SERVING

SUGAR: LESS THAN 3 GRAMS PER SERVING

INGREDIENTS LIST: "WHOLE GRAIN" OR "WHOLE WHEAT" SHOULD BE LISTED AS THE FIRST INGREDIENT

MIGHTIER MORNINGS

- Choose low-fat dairy products, like skim milk or yogurt.
- Avoid meats that are high in fat, like bacon and sausage.
- Avoid pastries like doughnuts, cinnamon rolls, and Pop-Tarts[®] that are high in sugar and fat.
- Check the sugar content. Even granola bars and breakfast drinks can be WHOA foods.

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