6th Math Extension Project Name: ___

Due Date: ____ Name: ____

Breakfast Totals: Lunch Totals: Dinner Totals:

Nutrition Facts Serving Size Servings Per Container Amount Per Serving Calories Calories from Fat % Dally Value Total Fat Saturated Fat Trans Fat Cholesterol Sodium Total Carbohydrate Dielary Fiber Sugars Protein Vitamin *Percent Dully Values are based on a 2,000 calorie diet.

Amount Per Servin	Calories	Iron Cal
Valories	THUS COMPANY OF THE	
	SURLIANCE COMMITTEE CONTINUE	% Dally Valu
Total Fat		
Saturated Fat		**************************************
Trans Fat		
Cholesterol		
Sodium		
Total Carbohy	drate	
Dietary Fiber		
Sugars		
Protein		
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Vitamin		10

Nutrition Facts Serving Size Servings Per Container Calories Calories from Fat % Daily Value* **Total Fat** Saturated Fat Trans Fat Cholesterol Sodium Total Carbohydrate Dielary Fiber Sugars Protein Vitamin

*Percent Daily Values are based on a 2,000 calone diet.

Breakfast Items:	Lunch Items:	Dinner Items:
1.	1.	1.
2.	2.	2.
3.	3.	3.
4.	4.	4.
5.	5.	5.
6.	6.	6.
7.	7.	7.
8	8.	8.
9.	9.	9.
10.	10.	10.

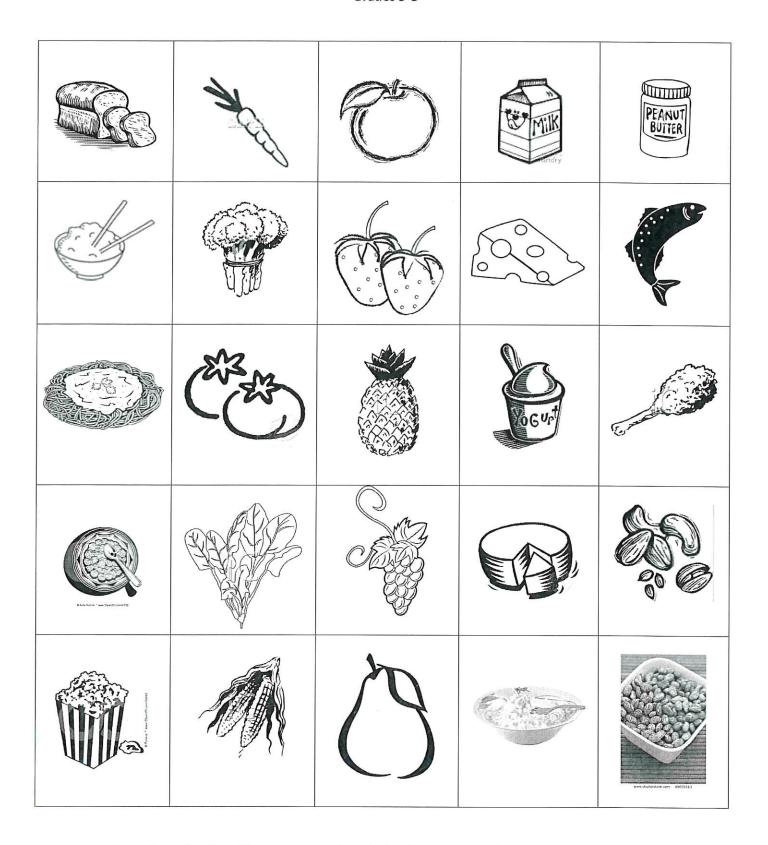
ONE-DAY Healthy Meals Menu Planner

Name:

Now that you've examined the MyPlate food group recommendations, complete the One-Day Healthy Meals Menu Planner trying to have enough of the recommended food group servings and few, if any, empty calorie foods. (You don't need foods from ALL food groups for EVERY meal.)

Meal (Total Daily Servings)	Breakfast Foods	Lunch Foods	Dinner Foods	Total servings for this day
Meal VEGETABLES FRUITS GRAINS PROTEIN (Total Daily (3) (2) (6) (2) Servings)				
FRUITS (2)				
GRAINS (6)				
PROTEIN (2)				
DAIRY (3)				

Food Group Cards Grades 5-8



Reproduce, (laminate?), cut apart, and use in food group games for students in Grades 5-8.

What is One Serving?

GRAINS	VEGETABLES	FRUITS	DAIRY	PROTEIN
6-10 ounces per day	2 ½ - 4 cups per day	1 ½ - 2 ½ cups	3-4 cups per	5-7 ounces per
(6 servings)	(3 servings)	per day (2 servings)	day	day
Make at least half	Make half of your	Make half of your	(3 servings) Select 1% or non-	(2 servings)
of your grains	plate vegetables	plate fruits and	A STATE OF THE PARTY OF THE PAR	Vary your protein
whole grains	and fruits.	vegetables	fat dairy foods	(including dried beans)
1 ounce is equal to:	1 cup is equal to:	1 cup is equal to:	1 cup is equal to:	1 ounce is equal to:
1 slice bread 1 cup breakfast cereal ½ cup rice ½ cup pasta ½ cup cooked cereal	1 large baked potato or sweet potato 2 cups lettuce (romaine, spinach, iceberg)	1 medium mango 1 large banana 1 medium apple Medium bunch of grapes 2 plums	1 cup milk, soy milk, rice milk 1 cup yogurt 1/3 cup shredded cheese or 1 ½ ounces of hard cheese	¼ cup of beans 1 ounce of cooked meat, fish, poultry 3-4 pieces of shrimp 3 thin slices of cold meat 10-12 almonds or cashews 2 Tablespoons peanut butter
	½ cup corn or ½ cob of corn ½ cup raw veggies (such as carrots, celery, broccoli) ½ cup green beans ½ cup tomatoes ½ cup tomato juice	½ grapefruit 1 small orange ½ cup 100% juice 1 peach ½ cup raisins ½ cup strawberries, blueberries, raspberries 1 kiwi ½ cup canned fruit	½ cup pudding(made with milk) ½ cup frozen yogurt	
Find a Balance Bet	ween Food and	The state of the s	on fats, sugars and	salt (sodium)
Physical Activity.			iato, sabais ana	Jaie (Journill).
Be physically active for at least 60 minutes most days of the week.		 Make most of your fat sources from fish, nuts and vegetable oils. Limit solid fats like butter, stick margarine, shortening, and lard, as well as foods that contain these. Check the Nutrition Facts label to keep saturated fats, trans fat, and sodium low (5% or less of % Daily Value) Choose food and drinks low in added sugars. Added sugars contribute calories with few, if any, nutrients. 		

Adapted from: http://www.californiaprojectlean.org/doc.asp?id=193

http://www.choosemyplate.gov