



Nutrition and Wellness Tips for Young Children

Part I – Nutrition Tips

At-Home Training

*ND Growing Futures approved for 1 hour training credit
Expires January 31, 2019*

Directions: This at-home training is based on the loose leaf book, ***Nutrition and Wellness Tips for Young Children***, published by the USDA. This book was distributed to SENDCAA providers several years ago. If you do not have a print book, you can access and download the digital version of this book from the link on our SENDCAA Child & Adult Care Food Program website. It will be found under the “For our Providers” tab, then under the “At-Home Training” tab.

This training covers the material in the first section, “**Nutrition Tips**” (yellow tab of the printed book). Read the tip sheets for each subject and then answer the corresponding questions in the attached quiz. As an alternative, you can complete the on-line quiz, available on our website under “At-Home Training”. The entire quiz must be completed and sent to SENDCAA to earn the training credit.

At the end of each month, providers who have completed the quiz and qualified for training credit will be sent a training certificate. Growing Futures will be notified of the training completion.

This training is only available to participating SENDCAA providers and their child care employees.

Return completed quiz to:

SENDCAA Child & Adult Care Food Program

3233 S. University Drive

Fargo, ND 58104

Or email to: jennyn@sendcaa.org



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Nutrition and Wellness Tips for Young Children

Name _____ Growing Futures ID no. _____

Telephone no. _____ Email _____

Provider's name, if an employee _____

Build a Healthy Plate with Fruits

1. Potassium is a mineral that can help children maintain a healthy blood pressure. True or False
2. List three fruits that are a good source of Potassium.
 - a. _____
 - b. _____
 - c. _____
3. Fruit juice contains more dietary fiber than whole fruits. True or False
4. A half cup of fresh fruit is equal to _____ cup of dried fruit.
5. Produce that will be peeled does not need to be washed before serving. True or False
6. Before opening a can of fruit or vegetables, wash and dry the top of the can. True or False
7. Store perishable fresh fruits in a refrigerator at _____ degrees Fahrenheit or below.

Build a Healthy Plate with Vegetables

1. What are two ways to reduce sodium in vegetable canned foods?
 - a. _____
 - b. _____
2. Cooked, mature (dry) beans and peas may be considered both a vegetable and a meat alternate.
True or False
3. Cooked, mature (dry) beans and peas may be considered a vegetable and a meat alternate in the same meal. True or False
4. Fresh, immature beans and peas such as Lima beans, green peas, snap peas and green beans can be served as a meat alternate. True or False

5. List 5 dry beans and peas that are creditable as a vegetable.

- a.
- b.
- c.
- d.
- e.

6. The USDA has divided the vegetable group into 5 separate subgroups based on nutrient content. Please list the 5 sub groups.

- a.
- b.
- c.
- d.
- e.

Build a Healthy Plate with Dry Beans and Peas

1. Dry beans and peas are great sources of

- a.
- b.
- c.
- d.
- e.

Build a Healthy Plate with Protein

1. Protein helps children feel full longer. True or False

2. Meat and meat alternates are a good source of what minerals?

- a.
- b.
- c.

3. Yogurt and cheese can be credited as a meat alternate. True or False
4. Cheese can include the word “processed cheese product” on the label to be creditable.
True or False
5. It is recommended to rinse raw fish, seafood, meat and poultry before cooking. True or False
6. Keep perishable foods out of the “danger zone” of _____ to _____ degrees Fahrenheit.

Build a Healthy Plate with Whole Grains

1. Grains are divided into two groups of:
 - a.
 - b.
2. Refined grains should be offered more often than whole grains. True or False
3. List 5 whole grain rich foods.
 - a.
 - b.
 - c.
 - d.
 - e.

Build a Healthy Plate with Milk

1. Milk is a good source of protein and Vitamin D. True or False
2. Starting at age 2, children should drink only: _____ or _____ milk.
3. Store milk and other dairy products in a refrigerator below _____ degrees.

Build a Healthy Plate with Less Salt and Sodium

1. Most sodium comes from processed and ready to eat foods? True or False
2. Eating foods containing too much sodium may raise a person's _____.
3. Choose foods with sodium less than _____ mg or 5% Daily Value.

Build a Healthy Plate with Options Low in Solid Fats

1. List 4 foods that contain Saturated Fats.
 - a.
 - b.
 - c.
 - d.
2. Solid fats from animal sources contain cholesterol. True or False
3. Oils are liquid at room temperature and are generally cholesterol free. True or False
4. Choose foods that are low in saturated fat. A daily value of _____ % or less is low.

Build a Healthy Plate with Fewer Added Sugars

1. Added sugars are sugars added to foods during processing, preparation, or at the table.

True or False
2. Added sugars are often called “empty calories” because they add calories to the diet without offering any nutrients. True or False
3. What are the two major sources of added sugars for young children?
 - a.
 - b.
4. List 5 ingredients that are added sugar.
 - a.
 - b.
 - c.
 - d.
 - e.
5. Low sugar cereals should have no more than _____ grams of sugar per serving.

Make Water Available Throughout the Day

1. List 2 benefits for drinking water.
 - a.
 - b.
2. CACFP standards require providers to make water freely accessible throughout the day.

True or False

Practice the Basics of Food Safety to Prevent Foodborne Illness.

1. What are the 4 steps to food safety?
 - a.
 - b.
 - c.
 - d.
2. Thawing frozen foods at room temperature is the safest way to avoid food borne illness.

True or False

3. Ground beef should be cooked to a temperature of _____ degrees Fahrenheit.
4. Insert a clean food thermometer to measure the internal temperature by placing it close to the bone.

True or False

5. The refrigerator should have a temperature of _____ degrees Fahrenheit or below.
6. The freezer should have a temperature of _____ degrees Fahrenheit or below.
7. Never leave perishable food out of the refrigerator for more than _____ hours.
8. If the temperature is above 90 degrees, food should not be left out for more than _____ hour.
9. Reheat all leftovers to a minimum internal temperature of _____ degrees Fahrenheit.