

This institution is an equal opportunity provider.

### Supporting Achievement

Students achieve their best when they are attentive and ready to learn. If children are tired, hungry or uncomfortable, it makes learning more difficult. We can all help support the achievement process by remembering some basic numbers: 5,4,3,2,1 + 8. These numbers represent the basic essentials that are needed to support student achievement in the classroom. The numbers refer to: 5 servings of fruits and vegetables, 4 glasses of water, 3 good laughs, no more than 2 hours of screen time, 1 hour of physical activity and 8 hours (or more) of sleep.

The proper combination of good nutrition, hydration, physical activity and sleep, coupled with a dose of laughter, is powerful. Kicking off the day with a healthy breakfast that includes fruits is a perfect start to consuming 5 servings of fruits and vegetables daily. In addition, substituting water with flavor-infused fruit instead of soda or other sweetened beverages not only offers another fun way to add fruit to the diet, but it also supports hydration. Being physically active every day helps relieve stress, improve concentration and boost energy levels, thus improving focus in the classroom. Finally, anything less than 8 hours of sleep can cause children, and adults, to be less attentive throughout the day, retain less information and struggle to learn as compared to others who get the proper amount of sleep each night. Remember the 5, 4, 3, 2, 1 + 8 rule to help make student health and achievement part of your family's routine.



Sodexo is committed to promoting healthier food choices and encourages students and families to use the USDA MyPlate to build healthy and balanced meals.

# BREAKFAST

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**MONDAY:** Cheerios Cereal with Graham Crackers, Fruit, & Fruit Juice

**TUESDAY:** Chocolate Muffin with Graham Crackers, Fruit & Fruit Juice

**WEDNESDAY:** Assorted Muffin with Graham Crackers, Fruit, & Fruit Juice

**THURSDAY:** Cinnamon Toast Crunch Cereal (reduced sugar) with Graham Crackers, Fruit, & Fruit Juice

FRIDAY: Assorted Muffins with Graham Crackers, Fruit, & Fruit Juice

All served with fresh fruit, & fruit juice, & 1% white milk, or skim milk.

# www.liftoffsplayground.com

## Fresh Pick Recipe

### BEET SALAD WITH APPLES AND SIMPLE VINAIGRETTE

#### Salad:

- 3 beets, medium wedges
- 5 cups romaine lettuce, 1" slice
- 1 apple, large dice
- 1/4 cup sweet onion, thin slices
  1/4 cup parmesan, shredded
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### Vinaigrette:

- 3 tablespoons light oil
- 2 tablespoons white vinegar
- 2 tablespoons fresh parsley, or 1
- tablespoon dried
- · salt and pepper to taste
- 1. Wash beets and trim the top and bottom of stems. (Do not peel entire beet.)
- Place beets in a foil packet. Drizzle beets with 1 T of olive oil and salt and pepper to taste. Place in 375 degree oven for 45 minutes.
- Remove from oven and slice into medium wedges.
- Prepare the remaining salad ingredients as directed. On a large platter, layer the salad ingredients on the base of lettuces starting with the beets.
- 5. Prepare the vinaigrette and drizzle on salad just before serving.



Nutrition Information is available upon request.