### Menu planning checklist for family day care Full day menu

### Use this checklist to plan or review a full day's menu which includes breakfast, morning tea, lunch, afternoon tea and dinner.

The checklist will help you provide healthy foods in line with the *Australian Dietary Guidelines*<sup>1</sup> and the *Australian Guide to Healthy Eating*<sup>2</sup> that meet the nutrition and developmental needs of 1–5 year old children.

If you require information about appropriate serving sizes for children, refer to the fact sheet *What's in a serve?* 

Lean meats and poultry, fish, eggs, tofu, nuts and seeds and legumes/beans	Tick if m	eets gu	ideline			
Meat/alternatives are provided twice each day (e.g. lunch and dinner).		Mon	Tues	Wed	Thurs	Fri
Include a variety of options such as red meat, pork, poultry, fish (fresh or canned), eggs, tofu and	Week 1					
legumes/beans.	Week 2					
Lean ham or bacon <u>may</u> be included on the menu once or twice per week.						
No other processed meats such as sausages, sausage mince, frankfurts, hot dogs, cabana, salami, Strasburg, Devon, middle bacon and some						
commercial chicken and fish products are included on the menu.						





<sup>&</sup>lt;sup>1</sup> Australian Dietary Guidelines, National Health and Medical Research Council, 2013, www.eatforhealth.gov.au

<sup>&</sup>lt;sup>2</sup> Australian Guide to Healthy Eating, National Health and Medical Research Council, 2013, www.eatforhealth.gov.au

<sup>&</sup>lt;sup>3</sup> What's in a serve?, Healthy Eating Advisory Service, Department of Health and Human Services, State Government of Victoria, 2012, <a href="https://www.heas.health.vic.gov.au">www.heas.health.vic.gov.au</a>

# Menu planning checklist for family day care Full day menu

Vegetarian meals	Tick if meets guideline				
Vegetarian meals include:					
a food containing protein such as eggs, legumes (e.g. chickpeas), milk, yoghurt, cheese, soy products (e.g. tofu) or nuts (if centre policy allows)	Protein food	Iron food	Vitamin C food		
AND					
a food containing iron (if not already included) such as spinach, legumes (e.g. chickpeas), baked beans, peas, tofu, eggs and broccoli					
AND					
a fruit or vegetable high in vitamin C (e.g. capsicum, broccoli, kiwifruit, Brussels sprouts, paw paw, cauliflower, orange, mandarin, berries, cabbage, cantaloupe, frozen mixed vegetables, broad beans, spinach, sweet potato, potato, pineapple, cherries, raw tomato, zucchini, peas, green beans).					

Sandwich days	Tick if meets	guideline	
When sandwiches are served as a main meal, they include:	Bread	Protein food	Vegetable
<ul> <li>bread (e.g. wholemeal sliced bread or flat bread)</li> </ul>			
AND			
<ul> <li>a food containing protein such as eggs, chicken, tuna, cheese, hummus, baked beans or cold roast meat</li> </ul>			
AND			
a vegetable (e.g. lettuce, tomato, grated carrot, avocado, cucumber).			





# Menu planning checklist for family day care Full day menu

If sandwiches are provided for the main meal on multiple days per week, the source of protein is varied.						
Sandwiches are not offered more than once per day.						
Fruit	Tick if meets guideline					
Fruit is provided twice each day.		2-3 t	ypes of f	ruit per d	lay	
<ul> <li>The menu includes a variety of fruit:</li> <li>at least 2–3 different types each day</li> <li>at least 5 different types each week.</li> </ul>		Mon	Tues	Wed	Thurs	Fri
	Week 1					
	Week 2					
		5 typ	oes of fru	it per we	ek	
	Week 1					
	Week 2					
Dried fruit is not offered more than once per week.				]		
Vegetables and legumes/beans	Tick if m	eets gu	ideline			
Vegetables and/or legumes/beans are provided 2-3		2-3 type	s of vege	etables p	er day	
times each day  The menu includes a variety of vegetables and		Mon	Tues	Wed	Thurs	Fri
<ul> <li>legumes/beans:</li> <li>at least 2–3 different types each day</li> <li>at least 5 different types each week.</li> </ul>	Week 1					





# Menu planning checklist for family day care Full day menu

	Week 2 Week 1 Week 2	5 types	of vegeto	ables per	· week	
Milk, yoghurt, cheese and/or alternatives	Tick if m	eets gu	ideline			
Milk, yoghurt, cheese and/or alternatives are provided 3 times per day.		Mon	Tues	Wed	Thurs	Fri
Full fat varieties of milk, yoghurt, cheese and/or alternatives should be used for children less than 2	Week 1					
years. Reduced fat milk, yoghurt, cheese and/or alternatives are suitable for children over 2 years of age.	Week 2					
Cream, sour cream and butter are not substitutes for milk, yoghurt and cheese.						
	1					
Grain (cereal) foods	Tick if m	eets gu	ideline			
Grain (cereal) foods are provided 4 times per day.		Mon	Tues	Wed	Thurs	Fri
	Week 1					

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Week 2





# Menu planning checklist for family day care Full day menu

High fibre varieties (e.g. wholegrain and wholemeal) are included 1-2 times per day.		Mon	Tues	Wed	Thurs	Fri
	Week 1					
	Week 2					
Fats and oils	Tick if m	eets gu	ideline			
Polyunsaturated and/or monounsaturated oils and spreads are used in cooking and baking.  Examples include: sunflower, safflower, canola, olive, peanut, sunflower, soybean and sesame oil.				]		
Butter, cream, sour cream, coconut cream, copha, palm oil, ghee and lard are not used in cooking or on the menu.						
Foods and drinks that should not be included in the daily menu	Tick if meets guideline					
Foods and drinks which are high in saturated fat, salt and/or sugar or combination of these, with little nutritional value are not provided.						
Examples of these foods include:						
<ul> <li>chocolate, confectionary, jelly</li> </ul>						
<ul> <li>sweet biscuits, high fat/salt savoury biscuits, chips</li> </ul>						
<ul> <li>high sugar/high fat cakes and slices</li> </ul>						
cream, ice cream						
<ul> <li>deep fried foods (e.g. hot chips)</li> </ul>						





# Menu planning checklist for family day care Full day menu

<ul> <li>pastry based foods (e.g. pies, sausage rolls and pasties)</li> <li>most fast food and takeaway foods</li> <li>some processed meats (e.g. sausages, frankfurts/hot dogs, salami, strasburg, devon, some commercial chicken nuggets and fish fingers)</li> <li>soft drinks, fruit juice and fruit drinks, cordial, sports drinks, sports waters, flavoured waters, flavoured mineral waters, iced teas, energy drinks and flavoured milk</li> </ul>				
Salt	Tick if meets guideline			
Salt is not added to cooking or available at the table.				
Morning and afternoon tea	Tick if meets guideline			
Morning and afternoon tea are planned and documented on the menu as part of the total day's food intake.				
Morning tea and afternoon tea are based on foods and drinks from the five food groups.				
Baked items are not included every day.				
Breakfast	Tick if meets guideline			
Breakfast is based on grain (cereal) foods.  Examples include bread, breakfast cereal, rice and	Mon Tues Wed Thurs Fri			
noodles.	Week 1			





# Menu planning checklist for family day care Full day menu

	Week 2					
There is at least one wholemeal or wholegrain choice provided everyday at breakfast.		Mon	Tues	Wed	Thurs	Fri
Examples include wholemeal bread, high fibre breakfast cereal.	Week 1					
	Week 2					
Breakfast cereals are low in added sugars (less than 15g of sugar per 100g if dried fruit is not an ingredient, or less than 25g per 100g if dried fruit is an ingredient).				]		
Milk, yoghurt, cheese and/or alternatives (such as soy drink) are included in breakfast each day.		Mon	Tues	Wed	Thurs	Fri
	Week 1					
	Week 2					
Drinks	Tick if m	eets gu	ideline			
Water is offered at all meals and is available freely throughout the day.				]		
Food variety	Tick if m	eets gu	ideline			
The menu includes a variety of tastes, colours, textures (e.g. crunchy, soft, etc) and flavours.				]		





# Menu planning checklist for family day care Full day menu

If the menu cycle is more than one week long, the main ingredient in a meal is not repeated on the same day each week (e.g. fish is not provided every Friday only).	
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### Menu planning checklist for family day care

#### Morning and afternoon tea

### Use this checklist to plan or review a menu which includes morning tea and afternoon tea only.

The checklist will help you provide healthy foods in line with the *Australian Dietary Guidelines*<sup>1</sup> and the *Australian Guide to Healthy Eating*<sup>2</sup> that meet the nutrition and developmental needs of 1–5 year old children. If you require information about appropriate serving sizes for children, refer to the fact sheet *What's in a serve?*<sup>3</sup>

Fruit	Tick if meets guideline					
Fruit is provided each day.						
		Mon	Tues	Wed	Thurs	Fri
	Week 1					
	Week 2					
Dried fruit is not offered more than once per week.				]		
Vegetables and legumes/beans	Tick if meets guideline					
Vegetables and/or legumes/beans are provided each						
day.		Mon	Tues	Wed	Thurs	Fri
	Week 1					





<sup>&</sup>lt;sup>1</sup> Australian Dietary Guidelines, National Health and Medical Research Council, 2013, www.eatforhealth.gov.au

<sup>&</sup>lt;sup>2</sup> Australian Guide to Healthy Eating, National Health and Medical Research Council, 2013, www.eatforhealth.gov.au

<sup>&</sup>lt;sup>3</sup> What's in a serve?, Healthy Eating Advisory Service, Department of Health and Human Services, State Government of Victoria, 2012, <a href="https://www.heas.health.vic.gov.au">www.heas.health.vic.gov.au</a>

### Menu planning checklist for family day care

#### Morning and afternoon tea

	Week 2					
Milk, yoghurt, cheese and/or alternatives	Tick if m	ieets gu	ideline			
Milk, yoghurt, cheese and/or alternatives are provided <b>1-2 times</b> per day (morning tea and/or lunch).		Mon	Tues	Wed	Thurs	Fri
Full fat varieties of milk, yoghurt, cheese and/or alternatives should be used for children less than 2 years. Reduced fat milk, yoghurt, cheese and/or	Week 1					
alternatives are suitable for children over 2 years of age.	Week 2					
Cream, sour cream and butter are not substitutes for milk, yoghurt and cheese.						
Grain (cereal) foods	Tick if m	ieets gu	ideline			
Grain (cereal) foods are provided once per day.		Mon	Tues	Wed	Thurs	Fri

Week 1

Week 2

Week 1

Week 2

Mon

**Tues** 

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Wed

**Thurs** 

Fri



High fibre varieties (e.g. wholegrain and wholemeal)

are included at least 3 times per week, preferably

every day.

### Menu planning checklist for family day care

#### Morning and afternoon tea

Fats and oils	Tick if meets guideline
Polyunsaturated and/or monounsaturated oils and spreads are used in cooking and baking.  Examples include: sunflower, safflower, canola, olive, peanut, sunflower, soybean and sesame oil.	
Butter, cream, sour cream, coconut cream, copha, palm oil, ghee and lard are not used in cooking or on the menu.	
Foods and drinks that should not be included in the daily menu	Tick if meets guideline
Foods and drinks which are high in saturated fat, salt and/or sugar or combination of these, with little nutritional value are not provided.	
Examples of these foods include:	
<ul> <li>chocolate, confectionary, jelly</li> <li>sweet biscuits, high fat/salt savoury biscuits, chips</li> <li>high sugar/high fat cakes and slices</li> </ul>	
cream, ice cream	
<ul> <li>deep fried foods (e.g. hot chips)</li> </ul>	
<ul> <li>pastry based foods (e.g. pies, sausage rolls and pasties)</li> </ul>	
<ul> <li>most fast food and takeaway foods</li> </ul>	
<ul> <li>some processed meats (e.g. sausages, frankfurts/hot dogs, salami, strasburg, devon, some commercial chicken nuggets and fish fingers)</li> </ul>	
<ul> <li>soft drinks, fruit juice and fruit drinks, cordial, sports drinks, sports waters, flavoured waters,</li> </ul>	





### Menu planning checklist for family day care

#### Morning and afternoon tea

flavoured mineral waters, iced teas, energy drinks and flavoured milk	
Salt	Tick if meets guideline
Salt is not added to cooking or available at the table.	
Baked items	Tick if meets guideline
Baked items are not included every day.	
Drinks	Tick if meets guideline
Water is offered at all meals and is available freely throughout the day.	
Food variety	Tick if meets guideline
The menu includes a variety of tastes, colours, textures (e.g. crunchy, soft, etc) and flavours.	
If the menu cycle is more than one week long, the main ingredient in a meal is not repeated on the same day each week (e.g. fish is not provided every Friday only).	





### Menu planning checklist for family day care Half day menu

### Use this checklist to plan or review a menu which includes morning tea, lunch and afternoon tea.

The checklist will help you provide healthy foods in line with the *Australian Dietary Guidelines*<sup>1</sup> and the *Australian Guide to Healthy Eating*<sup>2</sup> that meet the nutrition and developmental needs of 1-5 year old children.

If you require information about appropriate serving sizes for children, refer to the fact sheet *What's in a serve?* 

Lean meats and poultry, fish, eggs, tofu, nuts and seeds and legumes/beans	Tick if m	eets gu	ideline			
Meat/alternatives are provided twice each day (e.g. lunch and dinner).		Mon	Tues	Wed	Thurs	Fri
Include a variety of options such as red meat, pork, poultry, fish (fresh or canned), eggs, tofu and	Week 1					
legumes/beans.	Week 2					
Lean ham or bacon <u>may</u> be included on the menu once or twice per week.						
No other processed meats such as sausages, sausage mince, frankfurts, hot dogs, cabana, salami, Strasburg, Devon, middle bacon and some						
commercial chicken and fish products are included on the menu.						





<sup>&</sup>lt;sup>1</sup> Australian Dietary Guidelines, National Health and Medical Research Council, 2013, www.eatforhealth.gov.au

<sup>&</sup>lt;sup>2</sup> Australian Guide to Healthy Eating, National Health and Medical Research Council, 2013, www.eatforhealth.gov.au

<sup>&</sup>lt;sup>3</sup> What's in a serve?, Healthy Eating Advisory Service, Department of Health and Human Services, State Government of Victoria, 2012, <a href="https://www.heas.health.vic.gov.au">www.heas.health.vic.gov.au</a>

# Menu planning checklist for family day care Half day menu

Vegetarian meals	Tick if meets gu	ideline	
Vegetarian meals include:			
a food containing protein such as eggs, legumes (e.g. chickpeas), milk, yoghurt, cheese, soy products (e.g. tofu) or nuts (if centre policy allows)	Protein food	Iron food	Vitamin C food
AND			
a food containing iron (if not already included) such as spinach, legumes (e.g. chickpeas), baked beans, peas, tofu, eggs and broccoli			
AND			
a fruit or vegetable high in vitamin C (e.g. capsicum, broccoli, kiwifruit, Brussels sprouts, paw paw, cauliflower, orange, mandarin, berries, cabbage, cantaloupe, frozen mixed vegetables, broad beans, spinach, sweet potato, potato, pineapple, cherries, raw tomato, zucchini, peas, green beans).			

Sandwich days	Tick if meets o	guideline	
When sandwiches are served as a main meal, they include:	Bread	Protein food	Vegetable
<ul> <li>bread (e.g. wholemeal sliced bread or flat bread)</li> </ul>			
AND			
<ul> <li>a food containing protein such as eggs, chicken, tuna, cheese, hummus, baked beans or cold roast meat</li> </ul>			
AND			
a vegetable (e.g. lettuce, tomato, grated carrot, avocado, cucumber).			





# Menu planning checklist for family day care Half day menu

If sandwiches are provided for the main meal on multiple days per week, the source of protein is varied.					
Fruit	Tick if meets guideline				
Fruit is provided twice each day.	2–3 types of fruit per day				
The menu includes a variety of fruit:  • at least 2–3 different types each day	Mon Tues Wed Thurs Fri				
at least 5 different types each week.	Week 1				
	Week 2				
	5 types of fruit per week				
	Week 1				
	Week 2				
Dried fruit is not offered more than once per week.					
Vegetables and legumes/beans	Tick if meets guideline				
Vegetables and/or legumes/beans are provided 2-3	2–3 types of vegetables per day				
times each day  The menu includes a variety of vegetables and	Mon Tues Wed Thurs Fri				
legumes/beans:  • at least <b>2–3</b> different types each day	Week 1				
at least 5 different types each week.	Week 2				
	5 types of vegetables per week				





# Menu planning checklist for family day care Half day menu

	Week 1					
	Week 2					
Milk, yoghurt, cheese and/or alternatives	Tick if m	eets gu	ıideline			
Milk, yoghurt, cheese and/or alternatives are provided <b>twice</b> per day (morning tea and lunch).		Mon	Tues	Wed	Thurs	Fri
Full fat varieties of milk, yoghurt, cheese and/or alternatives should be used for children less than 2 years. Reduced fat milk, yoghurt, cheese and/or	Week 1					
alternatives are suitable for children over 2 years of age.	Week 2					
Cream, sour cream and butter are not substitutes for milk, yoghurt and cheese.						
	•					
Grain (cereal) foods	Tick if m	eets gu	ıideline			

Grain (cereal) foods	Tick if m	eets gu	ideline			
Grain (cereal) foods are provided twice per day.		Mon	Tues	Wed	Thurs	Fri
	Week 1					
	Week 2					
High fibre varieties (e.g. wholegrain and wholemeal) are included 3 times per week, preferably every day.		Mon	Tues	Wed	Thurs	Fri
	Week 1					





# Menu planning checklist for family day care Half day menu

	Week 2
Fats and oils	Tick if meets guideline
Polyunsaturated and/or monounsaturated oils and spreads are used in cooking and baking.  Examples include: sunflower, safflower, canola, olive, peanut, sunflower, soybean and sesame oil.	
Butter, cream, sour cream, coconut cream, copha, palm oil, ghee and lard are not used in cooking or on the menu.	
Foods and drinks that should not be included in the daily menu	Tick if meets guideline
Foods and drinks which are high in saturated fat, salt and/or sugar or combination of these, with little nutritional value are not provided.	
Examples of these foods include:	
<ul> <li>chocolate, confectionary, jelly</li> </ul>	
<ul> <li>sweet biscuits, high fat/salt savoury biscuits, chips</li> </ul>	
<ul> <li>high sugar/high fat cakes and slices</li> </ul>	
cream, ice cream	
<ul> <li>deep fried foods (e.g. hot chips)</li> </ul>	
<ul> <li>pastry based foods (e.g. pies, sausage rolls and pasties)</li> </ul>	
<ul> <li>most fast food and takeaway foods</li> </ul>	
<ul> <li>some processed meats (e.g. sausages, frankfurts/hot dogs, salami, strasburg, devon,</li> </ul>	





# Menu planning checklist for family day care Half day menu

	T
<ul> <li>some commercial chicken nuggets and fish fingers)</li> <li>soft drinks, fruit juice and fruit drinks, cordial, sports drinks, sports waters, flavoured waters, flavoured mineral waters, iced teas, energy drinks and flavoured milk</li> </ul>	
Salt	Tick if meets guideline
Salt is not added to cooking or available at the table.	
Morning and afternoon tea	Tick if meets guideline
Morning and afternoon tea are planned and documented on the menu as part of the total day's food intake.	
Morning tea and afternoon tea are based on foods and drinks from the five food groups.	
Baked items are not included every day.	
Breakfast	Tick if meets guideline
If breakfast is provided it is based on grains (breads and cereals) as well as milk, yoghurt, cheese and alternatives.	Grains
There is at least one wholemeal or wholegrain choice provided every day at breakfast. Examples include wholemeal bread, high fibre breakfast cereal.	Milk, yoghurt, cheese/alternative
Breakfast cereals are low in added sugars (less than 15g of sugar per 100g if dried fruit is not an	





# Menu planning checklist for family day care Half day menu

ingredient, or less than 25g per 100g if dried fruit is an ingredient).	
Drinks	Tick if meets guideline
Water is offered at all meals and is available freely throughout the day.	
Food variety	Tick if meets guideline
The menu includes a variety of tastes, colours, textures (e.g. crunchy, soft, etc) and flavours.	
If the menu cycle is more than one week long, the main ingredient in a meal is not repeated on the same day each week (e.g. fish is not provided every Friday only).	



