A Bite of Health

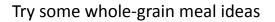
As an APPLE school, we strive to build a healthy school community focusing on <mark>improving students' mental health,</mark> physical activity, and eating habits for life.

Get the Scoop on Whole Grains!

This month, students are learning about whole grain foods through a campaign called Get the Scoop on Whole Grains. Here is a summary of the learnings and how you can support your child's health.

What is a whole grain?

All grains start out as whole grains. If, after milling, all three parts of the original grains (endosperm, bran, and the germ) are kept in their original proportions, they qualify as whole grains.¹ Whole grains contain protective antioxidants similar to some fruits and vegetables. The fibre keeps us feeling fuller longer after meals and helps with digestive health.²



the seed			
Fibre			
B vitamins	- Endosperm		
Minerals			
	energy for		
	the seed		
Germ:	 Carbohydrates 		
nourishment	 Some protein 		
for the seed	 Some B vitamin 		
B vitamins			
Vitamin E			
Minerals	The bran and germ are remov		
 Phytochemicals 	when wholegrains are refined		

Breakfast	Lunch	Snack	Dinner
Whole-grain bagel	Stuffed whole-grain pita	Air-popped, unbuttered popcorn	Brown rice with stir-fry
Oatmeal and fruit	Whole-grain wrap	Quinoa salad	Tacos in corn tortilla
Whole-grain pancakes	Hamburger on whole grain bun	Whole-grain crackers and cheese	Whole-grain pasta

Things to keep in mind:

- Just because the label says "multi-grain", "12 grain", or "organic", it doesn't mean it's made with whole grains
- Look on the label to see if whole grain is listed first on the ingredients list
- Canadians need to eat a variety of whole grains every day to promote health and vitality¹

Reference:

¹<u>https://www.eatrightontario.ca</u>

² <u>https://www.dietitians.ca</u>

www.appleschools.ca Join our social community for the latest on our project



