HEALTHY CLASSROOM SNACK LIST

WELLNESS POLICY GUIDELINES TO HEALTHY CLASSROOM SNACKS

SCHOOL DISTRICT OF JEFFERSON GUIDELINES FOR IMPLEMENTATION

The School District of Jefferson Snack List was developed to provide guidance to parents in selecting healthy and nut-free snacks for sharing in the classroom.

- Snacks should not be too messy for teachers to serve in the classroom.
- Snacks should be appealing and taste good to kids.
- Please bring napkins, cups and other serving items as needed. Teachers do not have these supplies in their classroom.
- Fruits, vegetables, and healthy dips, yogurt, cheese, whole grain foods, and other healthy choices like dried fruit are preferred snack choices.
- According to new USDA guidelines, less than 35 percent of total calories should come from fat, and less than 10 percent from saturated fat.

These items are NOT acceptable classroom snacks:

- Peanut, almond, cashew, and other nut butters
- Home-baked goods and pastries
- Candy



Snacks containing peanuts or nuts are not allowed. This includes snacks containing almonds, Brazil nuts, cashews, hazelnuts, macadamias, pecans, pine nuts, pistachios, walnuts, and/or sesame seeds or foods made in a facility that processes nuts.

Items on the Healthy Classroom Snack List (reverse side) have been selected because, at this time, they do not contain peanut or nut products. These items **HAVE NOT** been reviewed for other major allergens. Parents (and teachers) of food allergic children are encouraged to check product labels every time to be sure that the products are free of their child's offending allergens, free from cross-contamination, and safe for their child to eat. Checking manufacturer websites may also provide helpful information.

HEALTHY CLASSROOM SNACK LIST

Fruits	/Vegetables	Healthy Grains/ Munchies	Beverages
Fruit can be served whole, sliced, cut in half, cubed, or in wedges.		Serve mostly whole grains which provide more fiber, vitamins, and minerals than refined grains.	Choose only 100% fruit juice, but limit juice to no more than 6 ounces for 1- to 6-year olds and no more than 12 ounces for 7- to 18-year olds.
Fresh Fruits:	Other Ideas:	English Muffins	Water
Strawberries	Smoothies	Bagels	Seltzer/Sparkling Water
Raspberries	Applesauce	Pita	Low-Fat/Fat-Free Milk
Blueberries	Fruit Cups/Kabobs	Bread Sticks	100% Fruit Juice
Oranges	Canned Fruit	Rice Cakes	Vegetable Juice
Apples	Dried Fruit	Flat Bread	Yogurt Drinks
Grapes	Raisins/Cranberries	Trail Mix—No Nuts	Soy Drinks
Melons	All Natural Fruit Rollups	Tortillas	Rice Drinks
Peaches	Fruit Salad	Breakfast Cereals-Low Sugar:	Crystal Light
Pears	Fruit Sorbet	Chex	Tea Without Sugar Added
Pineapple	Fruit Juice Popsicles	Crienia	Fruit Flavored Water Without
Banana	Veggie Pockets	Crispix Crispy Rice	Sugar
	Fruit Leathers	Frosted Mini Spooners	
Fresh Vegetables:	Soy (Edamame)	Frosted Mini Wheats	
Cucumbers	Salad in a Bag	Frosted Shredded Wheat	
Broccoli	Fruit Snacks	Life (Original/Cinnamon)	
Green Beans	Veggie Burger	Shredded Wheat	
Peppers	Fruit Platter with Low-Fat	Toasted Cinnamon Squares	
Sugar Snap Peas	Yogurt Dip	Toasted Corn or Wheat	
Carrots	Lavy Est Dainy	Toasted Oats	
	Low-Fat Dairy	Cereal Bars	
Celery	To protect children's bones	Nutri-Grain Bars	
Veggie "Matchsticks"	and hearts, make sure all	Low-Fat Muffins	
Former Foods	dairy foods are low-fat or	Fig Newton's	
Frozen Fruit:	fat-free, such as yogurt and	Gingersnaps	
Blueberries	low-fat pudding.	Popcorn	
Strawberries	Low-Fat Cheese	Baked Tortilla Chips Baked Lays, Bugles, Doritos	
Mangoes	String Cheese	Reduced-Fat Pringles	
Melon Ball	Low-Fat Yogurt	Pretzels—Not Snyder	
	Frozen Yogurt	Chex Mix	
Vegetables & Dips:	Low-Fat Ice Cream	Gardetto's Reduced–Fat	
Hummus	Low-Fat Cream	Crackers:	
Bean Dip	Low-Fat Pudding	Goldfish Crackers	
Salad Dressing	Low-Fat Cottage Cheese	Animal Crackers	
Salsa	Yogurt Beverages	Graham Crackers	
	Yogurt Popsicles	Saltine Crackers	
	Reduced-Fat Milk	Wheat Thins	
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