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POLICY AND PROCEDURE

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| Document Name: | Nutrition and Menu Planning |
| Review Dates: | 02/11/2021; November 2026 |
| Review Cycle: | 5 years |
| Approved By: | Executive Director |
| Approval Date: | 31/05/19; 19/11/2021 |

NUTRITION & MENU PLANNING

1. POLICY STATEMENT AND/OR PURPOSE

Catholic Early Learning & Care is committed to ensuring the health, nutrition and wellbeing of all children in their care. Healthy eating and nutritious food play a significant role in determining the health, growth and development of children. Nutrition education is an important part of the program promoting healthy eating habits. Services ensure that positive eating experiences are encouraged, through the provision of:

- Menus that are healthy, diverse and balanced.
- Menus which will expose the children to cuisine from different cultures.
- Nutritional food and snacks, in a happy and social environment.
- Activities that promote an understanding of healthy eating practices.

2. APPLICATION

This procedure applies to all Catholic Early Learning and Care Services in the Diocese of Cairns.

3. PROCEDURE

Healthy & Safe Food Principles:

- Food and beverage are nutritious and adequate, prepared and stored in a safe and hygienic manner, complying with all laws and regulations, including the Food Act 2006
- Dietary requirements of all children are catered for:
 - Consideration for each child's growth and development.
 - Any cultural, religious or health requirements are provided for.
- This does not apply to food and beverage provided by family.
- Parents/Guardians are required to provide information compiled by health professionals if their child requires a special diet.
- Nutrition procedures will be reviewed in consultation with families, children and educators.
- Nutrition and menu planning based on information from recognised health authorities including Nutrition Australia, Heart Foundation and Queensland Health. In addition, information will be accessed from Australian Government Guidelines Get Up & Grow: Healthy Eating and Physical Activity for Early Childhood, and/or [Dietary Guidelines for Children and Adolescents in Australia](#).

Menus will be displayed that are accessible to parents/guardians and children. The menu will accurately describe food and beverage supplied.

- Educators will implement effective food safety practices to limit cross contamination.
- Health information from the Health Translation Database www.healthtranslations.vic.gov.au is available if required.

Promoting Healthy Eating Habits:

- Australian Government Guidelines Get Up & Grow: Healthy Eating and Physical Activity for Early Childhood, and/or Dietary Guidelines for Children and Adolescents in Australia will be used as a guide for menu development and promoting healthy eating to parents/guardians.
- Records of children's food intake will be recorded on request from families. The nursery will provide food and bottle records for all children.
- Educators and parents/guardians will consult on a regular basis about their child's food interests, dietary requirements and eating habits.
- The nursery will display information on each child's eating patterns for all educators to follow. This information will be updated regularly after consultation with parents/guardians.
- Parents/guardians are encouraged to discuss their child's needs with the Nominated Supervisor.
- A dietary chart shall be placed in the kitchen area with a list of children who have special dietary requirements. This list will be updated as required.
- Details of restrictions will be noted on the enrolment form and passed on to educators.
- Where children are on special diets, the Nominated Supervisor will discuss with parents/guardians.
- Parents/guardians are to be advised not to send food which may endanger those with allergies and intolerances e.g. food containing peanuts.
- Hand hygiene will be reinforced prior to eating.
- Social interactions will be encouraged during meal and snack times. Educators will sit with children at mealtimes, discuss food being served, promote hygienic self-help practices, and use positive strategies to promote children's interest in foods and to encourage lifelong healthy eating habits.
- Educators will model and promote healthy and hygienic eating habits talking to children about safe food practices e.g. sitting while eating.
- Menu feedback will be sought from children. Ideas for new food experiences will be included in menu plans.
- Menus will reflect the multicultural nature of the community and provide children with a broader range of food experiences.
- Special occasions will be celebrated with culturally appropriate food.
- All educators involved in food preparation and serving food need to complete the I'm Alert Food Safety Training <http://www.imalert.com.au/foodsafety/training/welcome.php?sub=cairns>
- All educators involved in food preparation and serving food must complete and have on file a "Food Handler's Checklist" form annually.
- Food and nutrition activities are incorporated into children's planned learning experiences, through stories, visual displays, dramatic play and interactions with children.

Food Provided from Home:

- Information on healthy food is accessible to all families.
- Families will be encouraged to provide healthy food/snacks that meet dietary requirements.
- Is age appropriate, varied and satisfies a child's appetite and interest.
- Food transported to Service within the safe temperature range (below 5°C or over 60°C).
- Parents/guardians will be alerted to food excluded from the Service.
- Information regarding food allergy and anaphylaxis will be displayed prominently at service.

Lunch Box Safety

- Keep food safe during storage to keep potentially hazardous food out of the 'temperature danger zone' of 5°C to 60°C.
- As services generally do not provide children with access to heating devices, any potentially hazardous food in a lunch box needs to be kept at a safe temperature of below 5°C.
- Below are some simple tips to help ensure food is kept at a safe temperature until the time it will be consumed:
 - use insulated lunch boxes or cooler bags

- keep a frozen drink or freezer brick inside the lunch box
- if preparing lunches the night before, keep it in the fridge until leaving home
- Any perishable food such as meat, poultry or egg sandwiches, should be thrown out if not eaten that day.
- Alternatively, pack lunch options that do not need to be kept cool to stay safe, such as:
 - > sandwiches with fillings such as hard cheeses, pickles and some spreads (e.g. Vegemite or honey)
 - > canned meat or fish
 - > whole (uncut) fruit and vegetables.

Food Safety Tips

- Parents and guardians are reminded of a few simple food safety rules to prepare safe and healthy lunches and avoid the growth and contamination of food poisoning bacteria:
 - Wash and thoroughly dry hands before handling food. Children should be encouraged to always wash their hands before eating.
 - Wash fruit and vegetables thoroughly.
 - Keep food preparation areas clean and dry.
 - Keep lunch boxes, utensils and reusable water bottles clean and dry.
- Further information on food safety is available on [Queensland Health](#) website.

Guidelines for Food Preparation

To prevent cross-contamination between raw and cooked foods:

- Keep raw and cooked foods separate (even in the fridge).
- Do not keep uncooked food above cooked food in the fridge.
- Use separate utensils (including cutting boards, knives, etc.) for raw and cooked food.
- Keep food hot (over 60°C) or cold (5°C or less); otherwise discard.
- While the legal requirement for reheating food is 60°C, it is recommended that food should be reheated to 70°C for 2 minutes.
- Heating to this temperature will destroy germs that may have grown in the food. Reheating to 70°C, is recommended as you do not know if the food has been cooked, stored and transported to the centre correctly.
- The best way of checking food temperatures is with a probe thermometer.
- Ensure the food is allowed to cool before it is given to the child to eat. Remove a small piece of food with a spoon to another plate and test the temperature of the food with your hand. Keep a non-mercury thermometer in your fridge so that you can check that the temperature is 50C or less.
- Throw out left-overs. Heat food once only.

Provision of Drinking Water:

- Children will have access to clean drinking water at all times.
- Educators will encourage children to drink extra water during the summer months.
- Educators and children are made aware of the signs of dehydration.
- Families are required to provide a water bottle daily.

Food Provided by the Service:

- Food provided for children will meet the recommended minimum food requirements for children in long day care (i.e. at least 50% of the recommended dietary intakes for nutrients during eight hours of care.)
- Where applicable, a lunch time meal, morning and afternoon tea will be provided by the service daily.
- OSHC services provide a nutritious snack for afternoon tea
- OSHC services that offer Before School Care, a light nutritious breakfast will be provided.
- Individual needs will be considered in meal schedules and planned in the best interests of the children.

- Food provided will be varied, seasonally appropriate and the menu cycle will be rotated to ensure that children attending part time will have opportunities for experiencing a range of foods. Foods will offer different colours and texture.
- Low or reduced fat milk is recommended for children over 2 years. Reduced fat varieties are not used for children under 2 years due to the high-energy needs required for growth. Milk will be served once a day unless requested otherwise from parents/guardians for early learning services.
- Parents/Guardians are required to provide information compiled by Health Professionals if their child requires a special diet.
- Educators will understand the dietary and developmental needs of children in their nutritional needs.
- If the service offers a rotating menu, the menu rotation is a minimum of 4 weeks.
- The menu is reviewed every 3 – 4 months.

Foods and drinks that should be limited in the daily menu

Some foods and drinks should not be included in the daily menu on a regular basis. These items are generally higher in saturated fat and added salt and/or sugar or a combination of these, and typically have little nutritional value.

Examples of foods and drinks which should be limited, preferably not be included in the daily menu are:

- sweet drinks such as soft drinks, fruit juice and fruit drinks, cordial, sports drinks, sports waters, flavoured waters, flavoured mineral waters, iced teas and energy drinks.
- confectionery, chocolate, jelly
- deep fried foods, such as hot chips
- pastry-based foods, such as pies, sausage rolls and pasties
- some processed meats, such as sausages, frankfurts, hot dogs, salami, Strasburg, Devon, some commercial
- chicken nuggets and fish fingers
- most fast food and takeaway foods
- high fat and salt savoury snack foods, such as crisps, chips, biscuits
- ice creams and ice confections
- high sugar and high fat baked and packaged goods, such as cakes, some muffins, sweet pastries, slices, biscuits and bars.

Outside School Hours Care

Breakfast

Breakfast should be planned and documented on the menu.

Breakfast should include:

- Grain (cereal) foods such as bread, breakfast cereal, rice, noodles or flour-based products. A wholemeal or wholegrain choice should be available every day. Breakfast cereals should be 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. Alternatives such as rice and soy products (e.g. rice drink, soy yoghurt) need to be calcium fortified. Milk, yoghurt, cheese and alternatives should be mostly reduced fat. Plain reduced fat milk should be provided as a drink every day.
- Fruit and vegetables are also encouraged at breakfast.
- Other good choices are lean meat, poultry, pork, fish, eggs, legumes and alternatives.

Afternoon tea

Afternoon tea should be planned and documented on the menu.

Afternoon tea should include:

- Vegetables
- Fruit
- Milk, yoghurt, cheese and alternatives (mostly reduced fat)

- Grains (cereal) foods such as bread, rice, pasta, crackers, flour-based products and breakfast cereals. If grain (cereal) foods are provided, they should be mostly wholemeal or wholegrain. Examples include wholemeal bread, wholemeal flour and wholegrain crackers.
- Lean meat, poultry, pork, fish, eggs, legumes and alternatives.
- Dried fruit should not be provided every day as it leaves a sticky residue on teeth and can contribute to tooth decay.
- Baked items should not be provided every day. If provided, they should not contain large amounts of fat and sugar and should preferably include some fruit or vegetables and wholemeal flour.

The Food and drink guidelines for outside school hours' care (OSHC) will help you provide healthy food and drinks for children that are in line with the [Australian Dietary Guidelines](#) and the [Australian Guide to Healthy Eating](#) (Vic Health Guidelines).

Drinks

Water and milk are the best drink options for children.

Water should be freely available and encouraged throughout the session.

Reduced fat, plain milk is the best everyday milk choice. Flavoured milk should not be provided every day.

Fruit juice is a concentrated source of sugar and should not be offered as a drink. Sugar sweetened drinks such as soft drinks, fruit drinks, cordial, sports drinks, sports waters, flavoured waters, flavoured mineral waters, iced teas and energy drinks should not be provided.

Fats and Oils

- Use mostly polyunsaturated (e.g. sunflower, safflower) and/or monounsaturated (e.g. canola, olive, peanut, sunflower, soybean, sesame) oils and spreads in cooking and baking.
- Avoid palm, cottonseed and coconut oils or oil blends that contain these, as well as cream, sour cream, butter, copha, ghee and lard.

Food will not be used as a Reward or Punishment:

Using food as reward or punishment has many negative consequences that go far beyond the short-term benefits of good behaviour or performance. Providing food based on performance or behaviour connects food to mood, instilling lifetime habits of rewarding or comforting themselves with food behaviours associated with unhealthy eating, eating disorders or obesity.

Professional Development:

- Educators will be familiarised with current nutrition resources. Outside health professionals will be utilised to share up to date information on subjects such as healthy eating, nutrition for under twos, young teens and oral health.
- The service will regularly access information on health and nutrition matters from recognised health authorities.

Early Learning

Menu Planning Guidelines for Long Day Care (Vic Health Guidelines)

Lean meat, poultry, fish, eggs, legumes and nuts

Offer 1 children's serve of lean meat, poultry, fish or alternatives per child per day.

- One children's serve of lean meat, poultry, fish or alternatives is equal to half a serve in the Australian Dietary Guidelines. This is equivalent to:
- 50g raw lean red meat (e.g. beef, lamb, kangaroo), lean pork or poultry (e.g. chicken) without the bone
- 30g lean cooked red meat
- 40g cooked poultry (skin off)
- 60g raw fish or 50g canned or cooked fish
- 35g dry weight beans or legumes or 85g (½ cup) cooked or canned (drained) beans or legumes
- 15g peanut butter or nuts (if centre policy allows)
- 1 egg

- 20g dry weight Textured Vegetable Protein (TVP)
- 85g tofu
- 60g hummus
- Lean red meat should be served 4 times per fortnight, lean pork or poultry 2 times per fortnight and fish 1–2 times per fortnight (preferably 2).
- Lean ham or lean bacon may be included on the menu once or twice per week (either once as a major ingredient in a meal, or twice as a minor ingredient in a meal).
- Other processed meats should not be included on the menu. This includes sausages, sausage mince, frankfurts, hot dogs, Strasburg, Devon, middle bacon and some commercial chicken and fish products.

Vegetarian meals

Include vegetarian meals on the menu at least once per fortnight for variety.

Vegetarian meals should include:

- A food containing protein: eggs, legumes (e.g. chickpeas), milk, yoghurt, cheese, soy products (e.g. tofu)
- A food containing iron (if not already included): spinach, legumes (e.g. chickpeas), baked beans, peas, tofu, eggs and broccoli

A fruit or vegetable high in vitamin C (to enhance iron absorption by the body) such as capsicum, broccoli, kiwifruit, Brussels sprouts, pawpaw, cauliflower, orange, mandarin, berries, cabbage, cantaloupe, frozen mixed vegetables, broad beans, spinach, sweet potato, potato, pineapple, cherries, raw tomato, zucchini, peas and green beans.

Fruit

Offer 1 children's serve of fruit* per child per day.

- One children's serve of fruit is equal to half a serve in the Australian Dietary Guidelines. This is equivalent to:
 - 75g fresh fruit (1 small piece, ½ medium piece or equivalent amount of 2-3 types)
 - 75g (½ cup) diced, cooked or canned (drained) fruit
 - 15g dried fruit.
- A variety of fruit should be provided, at least 2–3 different types per day and 5 different types per week.
- Dried fruit is a concentrated source of sugar which leaves a sticky residue on teeth and can contribute to tooth decay. If included on the menu it should be offered no more than once per week.
- Fruit juice is also a concentrated source of sugar and should not be offered as a drink.

*Some hard fruit may need to be cooked, mashed, grated, pureed or very finely sliced to prevent choking.

Vegetables

Offer 1–1½ children's serves of vegetables* and legumes/beans per child per day.

One children's serve of vegetables and legumes/beans is equal to one serve in the Australian Dietary Guidelines. This is equivalent to:

- 75g fresh, frozen, canned (drained) or cooked vegetables (½ cup cooked, 1 cup salad, 1/2 medium potato)
- 30g dry weight beans or legumes or 75g (½ cup) cooked or canned beans or legumes.

A variety of vegetables and/or legumes should be provided, at least 2–3 different types per day and 5 different types per week.

*Some hard vegetables may need to be cooked, mashed, grated, pureed or very finely sliced to prevent choking.

Milk, yoghurt, cheese and alternatives

Offer 2 children's serves of milk, yoghurt, cheese or calcium fortified alternatives per child per day.

One children's serve of milk, yoghurt, cheese and/or alternatives is equal to just under half a serve in the Australian Dietary Guidelines. This is equivalent to:

- 100mL milk/calcium fortified soy drink
- 50mL evaporated milk
- 15g milk powder
- 100mL custard
- 80g yoghurt/calcium fortified soy yoghurt
- 15g hard cheese (1 slice), 50g ricotta cheese.
- Cream, sour cream and butter are not substitutes for milk, yoghurt and cheese.
- It is recommended that milk is offered as a drink at morning tea and/or afternoon tea every day.
- Full fat varieties of milk, yoghurt, cheese and alternatives should be used for children less than 2 years of age.
- Reduced fat milk, yoghurt, cheese and alternatives are suitable for children over the age of 2 years.

Ensure alternative products such as soy drinks and soy yoghurt are calcium fortified (with at least 100mg of added calcium per 100mL).

Flavoured milk is not an appropriate drink for young children and should not be included in the daily menu.

Grain (cereal) foods

Offer 2 children's serves of grain (cereal) foods per child per day. Include high fibre (wholemeal and wholegrain) varieties at least 3 times per week, preferably every day.

One children's serve of grain (cereal) food is equivalent to:

- 40g bread (1 slice, 1/2 medium roll or flatbread)
- 1 crumpet or small English muffin
- 30g breakfast cereal flakes (2/3 cup), 2 Weetbix™ or similar, 1/4 cup muesli or porridge
- 30g dry weight rice, pasta, noodles, couscous, barley, buckwheat, semolina, cornmeal, quinoa, polenta (1/2 cup cooked)
- 30g flour (1/4 cup)
- 35g crispbread (3–4 cracker biscuits or crispbread, 3 thick rice cakes, 6 thin rice cakes or corn thins, 12 plain rice crackers).

Fats and Oils

Use mostly polyunsaturated (e.g. sunflower, safflower) and/or monounsaturated (e.g. canola, olive, peanut, sunflower, soybean, sesame) oils and spreads in cooking and baking.

Avoid palm, cottonseed and coconut oils or oil blends that contain these, as well as cream, sour cream, butter, copha, ghee and lard.

Salt

- Salt should not be added to cooking or be available at the table.
- Salt is often added to foods that are processed (e.g. some breakfast cereals and bread), preserved (e.g. tuna in brine, smoked goods, ham) or cooked in salty solutions (e.g. some sauces or stocks) or foods that have flavours added (e.g. some savoury biscuits and pasta sauces).
- When selecting packaged foods, choose 'low salt', 'reduced salt' or 'no added salt' products.
- Use herbs and spices to enhance the flavour of meals.

Morning and afternoon tea

Morning tea and afternoon tea should be planned and documented on the menu.

Foods and drinks included at morning tea and afternoon tea should be nutritious and based on choices from the five food groups. These may include milk-based custard, yoghurt, cheese, eggs, legumes (e.g. baked beans), healthy dips (e.g. hummus), fruit, vegetables, bread, crackers and crispbread which are lower in fat and salt and baked items such as pikelets, scones and muffins which use some wholemeal flour and are lower in sugar and fat.

Late snack

An extra snack is recommended for children attending eight or more hours in care. If you offer a late snack, it should be documented on the menu.

Foods and drinks included at late snack time should be nutritious and based on choices from the five food groups.

Drinks

- **Water is offered at all meals and is available freely throughout the day.**
- Plain milk is another healthy drink option for children. Full-fat milk should be given to children under the age of 2 years. Reduced-fat milk is suitable for children over 2 years of age.
- Sugar sweetened drinks such as soft drinks, fruit drinks, cordial, sports drinks, sports waters, flavoured waters, flavoured mineral waters, iced teas and energy drinks should not be included on the menu.
- Flavoured milk and fruit juice are not appropriate drinks for young children and should not be included in the daily menu.

Feeding infants under 12 months of age

From around 6 months a variety of age-appropriate solid foods should be offered. Solid foods should be an appropriate texture and consistency for infants' developmental stages. For ease, modify the regular menu so that it is appropriate for infants.

CELC will provide mash and/or menu item from 6 months of age following the guide below:

- 6 months – offer coarsely pureed/mashed foods, progressing to lumpy and finely chopped options.
- 8 months – offer chopped and finger foods to encourage children to start feeding themselves.
- 12 months – offer foods from the regular menu with a variety of tastes and textures in children's size portions.
- Mash and/or menu item offered as per parent/guardian preference recorded on enrolment form
- Fresh mash is prepared weekly to be served and consumed the week following
- Mash is stored in food grade containers in the kitchen freezer
- Containers are clearly labelled with:
 - date prepared
 - ingredients included
 - date to be consumed by
- Frozen mash to be defrosted in the microwave provided
- All staff must read and sign "Food Handlers' Checklist
- All staff reheating food must complete the "Hot Temperature Record" form
- Refrigerator and Freezer temperatures to be monitored and recorded twice daily
- All staff to be made aware of the requirement for reheated food to be heated at or above 75 degrees.
- The temperature of all reheated food MUST BE CHECKED before serving to ensure it has cooled to 60 degrees or less and it is not going to pose a burns risk to the child
- Ensure new enrolments of infants indicate preference on enrolment form, therefore this supersedes the requirement of a permission form for individuals.
- Breast milk, infant formula and cooled boiled tap water should be the only drinks provided to infants until 12 months of age.
- Include iron containing nutritious foods each day e.g. iron fortified cereals, pureed meat, poultry and fish, cooked mashed tofu, legumes (e.g. chickpeas or lentils) or eggs.
- Fruit, vegetables, grains and milk, yoghurt, cheese and alternatives should also be available for infants every day.
- For more information about feeding infants refer to [Menu planning for babies.](#)

Foods and drinks for children with allergies

Children with allergies should be provided with suitable alternatives to foods and drinks that are not tolerated.

This should be documented on the menu.

Food variety

The menu should be varied and should meet the social and cultural needs of children.

This means that:

- the menu includes a variety of meals from different cultures
- the menu includes a variety of tastes, colours, textures (e.g. crunchy, soft) and flavours
- main meals are not repeated in a two-week menu cycle
- the main ingredient in a meal is not repeated on the same day each week (e.g. fish is not provided every Friday only).

Food Requirements for Under Twos:

- Children will be praised and supported in their attempts to feed themselves. The seating arrangements for highchairs and low tables and chairs will be arranged to encourage social interactions at mealtimes.
- Feeding schedules will be flexible and adaptive to individual routines. These routines will be developed in consultation with parents/guardians in centre orientation time. It will be regularly reviewed and updated in accordance with the changing needs of the developing child.
- Solid foods will be introduced at around six months in consultation with the child's parents/guardians.
- Educators and parents/guardians will be made aware of foods that may cause choking and will prevent infants and children from having access to these foods.
- Infants under twelve months will be provided with cool boiled water for extra fluid.
- Parents/Guardians and educators will monitor and discuss children's appetite, fluid intake, interest in food and self-help skills.
- All drink bottles stored at the service will be labelled with each child's name.

BREAST MILK:

The service will encourage and support breastfeeding. Parents/Guardians are encouraged to provide frozen breast milk for each day of care. Frozen breast milk will be thawed in the refrigerator.

Expressed breast milk will be warmed in either warm water or a bottle warmer, not a microwave.

- Ensure breast milk is clearly labelled with the child's name and the time and date the milk was expressed.
- Two educators should check the label of the breast milk before it is given.
- Throw away any milk that is left over.
- Do not re-freeze or reheat leftover milk.

FORMULA:

- It is recommended that formula is prepared as required.
- When preparing formula, follow the manufacturer's instructions carefully.
- Throw away any formula that is left over.
- Do not freeze or reheat left-over formula.
- Ensure the bottles are clearly labelled with the child's name and date the formula was made.
- Preparation instructions for infant formulas will be displayed in the nursery food preparation area.
- Milk will be warmed in either warm water or a bottle warmer, not a microwave.
- Ensure the temperature is not excessive and there is no danger that the baby could be scalded.

4. BREACHES OF THIS POLICY

Appropriate disciplinary action will be taken against a person who is found to have breached the requirements contained within this document. Action taken will depend on the nature and circumstance of each breach and could include: an official warning and note on the individual's personnel file; a formal

written and/or verbal apology; counselling; demotion; transfer; or suspension or dismissal for very serious matters.

5. ENQUIRIES

Catholic Early Learning and Care Executive Director- admin@cclc.catholic.org.au

6. SEE ALSO

- Food Act 2006
- Education and Care Services National Regulations 2011
- Regulation 78,79,80
- Education and Care Services National Law Act 2010
- The National Quality Standards for Early Childhood Education and Care 2018
- PANOSH
- Kidzbodz <http://www.kidzbodz.com.au/default.htm>
- <http://heas.health.vic.gov.au/early-childhood-services/policies-and-guidelines/sample-menu-OSHC>
- Dietary Guidelines for Children and Adolescents in Australia http://www.nhmrc.gov.au/files_nhmrc/publications/attachments/n34.pdf
- www.breastfeeding.asn.au/bf - breastfeeding and work
- www.nutritionaustralia.org
- Healthy Eating Book –Get Up and Grow
- Healthy Eating Pyramid
- Menu Planning Guidelines for Long Day Care
- Menu Planning Checklist
- Food Handling and Preparation
- Infection Control
- Enrolment and Orientation
- National Quality Standards. 2.1, 2.2, 3.1.2,4.1.1, 6.1.6.2.7.1,2,7.3

7. APPROVAL



Vicki Bell
Executive Director
Catholic Early Learning and Care

Date: 19/11/2021