

Food Smart Schools • an naq nutrition program

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## How does the "Greening Scale" work?

The "Greening Scale" shows us how tuckshop menu items can be improved to make them healthier choices. The scale is based on the *Smart Choices Strategy* food and drink classification system. This is the 2<sup>nd</sup> edition of *The Greening Scale*. <u>Click here to view the original Greening Scale</u>.

## **The Greening Scale**

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RED Items can only be sold on 2 occasions per term	AMBER 'Select these foods carefully' Do not let AMBER choices dominate the menu		GREEN	GREEN 'Have Plenty' choices should dominat the menu
amples of use:				
Sausage Roll				
Regular sausage roll	Change sausage roll to a variety that meets AMBER criteria			Make tasty mince rolls/ parcels, using filo pastry, lean mince and some veggies
Hamburger				
Burger with regular high fat/ salt commercial pattie	Change pattie to meet AMBER criteria	ple	Serve with enty of salad a wholemeal roll	Make your patties with lean mince and added veggies or legumes
Fish and Wedges				
Regular crumbed fish and wedges	Change to fish and wedges that meet the AMBER criteria	Make wedge: onsite or serve w a baked potat	vith	Use uncoated fish or make fish cakes and serve with salad and baked potato
Chicken Burrito				
Chicken burrito with cheese	Change to lean unprocessed chicken & reduced fat cheese	a	Add salad nd/or legumes	Make spice mix onsite instead of high salt commercial options
Pasta Salad				
Pasta salad with a low fat creamy dressing		Add plenty of vegetables and u only minimal dress	use p	asta salad with a mix of egular and wholemeal asta, a low fat dressing nd plenty of vegetables

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