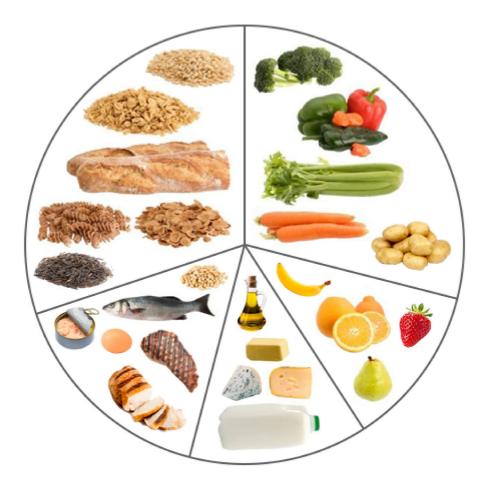
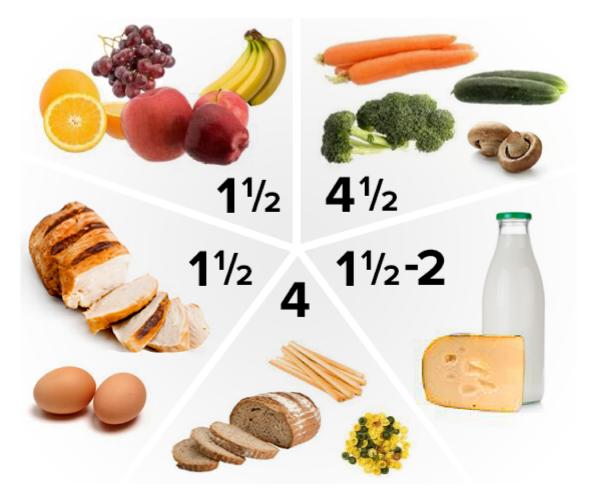


# Dietary guidelines in pictures: children 4-8 years

# Daily dietary guidelines for children 4-8 years



Children need a **wide variety of healthy foods** from each of the five food groups. How much food children need depends on body size and activity levels.



Children aged 4-8 years should aim for  $1\frac{1}{2}$  serves of fruit;  $4\frac{1}{2}$  serves of vegies;  $1\frac{1}{2}$ -2 serves of dairy; 4 serves of grains; and  $1\frac{1}{2}$  serves of lean meats, nuts and nut pastes and legumes.



Children need lots of **water** – the cheapest, healthiest and most thirst-quenching drink. They need more water on hot or humid days and if they sweat a lot. Avoid soft drinks, fruit juices, flavoured milk and water, sports drinks and energy drinks.

Food groups: daily serves of fruit, vegetables, cereals and grains



**Fruit**: 1 serve = 1 medium apple, banana, orange or pear; or 2 small plums, kiwi fruits or apricots; or 1 cup diced or canned fruit (no added sugar). Offer 1½ serves a day.



**Vegetables**: 1 serve =  $\frac{1}{2}$  medium potato (or sweet potato or corn); or  $\frac{1}{2}$  cup cooked vegies (broccoli, spinach, carrots, pumpkin); or 1 cup green leafy or raw salad vegies; or  $\frac{1}{2}$  cup cooked, dried or canned beans or lentils. Offer  $\frac{4}{2}$  serves a day.



**Cereal and grains**: 1 serve = 1 slice of bread; or  $\frac{1}{2}$  cup cooked rice, pasta, noodles, quinoa or polenta; or  $\frac{1}{2}$  cup porridge; or  $\frac{2}{3}$  cup wheat cereal flakes; or  $\frac{1}{4}$  cup muesli; or 1 crumpet or small English muffin. Offer 4 serves a day. Wholegrain is best.

Food groups: daily serves of dairy, protein and healthy fats



**Dairy**: 1 serve = 1 cup (250 ml) milk; or 1 cup dairy alternative like soy or rice milk with at least 100 mg of added calcium per 100 ml; or 2 slices of cheese; or  $\frac{3}{4}$  cup (200 gm) yoghurt; or  $\frac{1}{2}$  cup ricotta cheese. Choose mostly reduced-fat dairy. Offer  $\frac{1}{2}$ -2 serves a day.







**Meat, fish, poultry, eggs, nuts, legumes**: 1 serve = 65 gm cooked lean beef, lamb, veal or pork; or 80 gm cooked lean chicken or turkey; or 100 gm cooked fish fillet; or 170 gm cooked tofu; or 2 large eggs; or 1 cup cooked lentils, chickpeas or canned beans; or 30 gm (1½ tablespoons) peanuts, almonds or sunflower seeds. Offer 1½ serves a day.







**Healthy fats**: you can include 1 serve of <u>unsaturated fat</u> per day in cooking, baking, spreads or dressings. 1 serve = 1-2 teaspoons (5-10 gm) of olive, canola and rice bran oil or margarine; or 1-2 teaspoons (5-10 gm) of nut pastes and spreads; or 1 tablespoon (20 gm) of avocado.

Avoid 'sometimes' foods like cakes, biscuits, chips, lollies and fried and takeaway foods. These can be high in saturated fat, sugar and salt.

Download printable version (https://raisingchildren.net.au/\_\_data/assets/pdf\_file/0020/37910/Dietar y-guidelines-4-8-years-PIP.pdf)

## References

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