

Snack Ideas

Mix and Match from the following ideas:

Carbohydrates for slow release energy:

- Oatcakes or plain crackers
- Plain rice cakes or breadsticks
- Pitta bread fingers
- Plain/savoury popcorn



Vegetables and/or fruit (fresh, frozen or tinned in juice) for keeping well:

- Carrot, cucumber or celery sticks
- Cherry tomatoes
- Peppers (yellow, red or orange) cut into strips
- Apple, banana, satsuma, pear, or plum
- Strawberries, blueberries or raspberries
- Grapes, melon, pineapple, peach, nectarine or mango

Dairy or diary free alternative for strong teeth & bones:

- Low fat plain natural/Greek yogurt or dairy free alternative
- Cheese e.g. reduced fat Cheddar, Edam (grated, cubed or sliced) or light soft cheese

Dips/spreads:

- Reduced fat houmous
- Light soft cheese/cottage cheese
- Mashed avocado or guacamole
- Nut butter (e.g. Peanut butter)
- Low fat plain natural/Greek yoghurt dip (e.g. with crushed garlic, herbs or lemon juice)

Drinks for staying hydrated:

- Water fill a reusable bottle from the tap
- Semi-skimmed Milk

Remember- Dried fruits (e.g. raisins and apricots) and fresh fruit juices are a great source of vitamins and minerals but should only be offered as part of a meal to help protect teeth

Snack safe!

- Be allergy aware Houmous contains sesame seed paste (tahini). Most schools have a 'No nut policy', check before giving your child nuts/nut products to take to school
- Choking hazards Always cut grapes and cherry tomatoes into quarters and avoid whole nuts and popcorn for children under 5 years of age



Snack Ideas

Why?





Crackers and













Helps digestion

Helps concentration



Crumpets

Cheese



Keep body Hydrated

Rice Cakes

Fruit and Veg

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Improves mood



Skin, hair and nails Healthy

Helps growth and

development



Gives Energy





Yoghurt

M





Plain Popcorn

Wholemeal Toast

Water



