

KIDS IN NUTRITION



THE FIBER LESSON



MESSAGE OF THE WEEK

Dear Parents,

Greetings! Kids In Nutrition (KIN) is here to teach your child about the superpowers of fiber!

In this lesson, students learn why our bodies need fiber, how it keeps us healthy, and how to spot it on a nutrition label. We also brainstorm creative ways to add fiber-rich foods to a balanced plate.

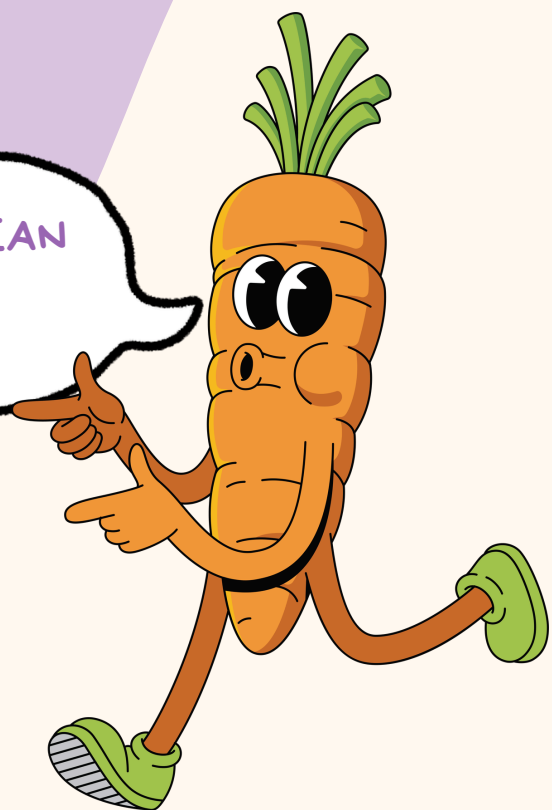
We hope your child shares something they learned with you today!

Warmly,

Kids In Nutrition 



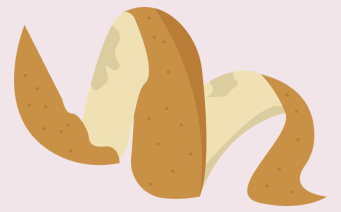
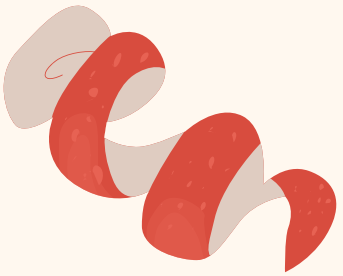
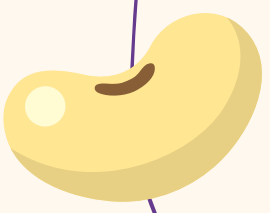
WHAT KIND OF BEAN
CAN TIE YOUR
SHOELACES?



Joke Answer: A string bean!

THE FIBER LESSON

Kids In Nutrition



THE FIBER LESSON: KEY POINTS



1) Practicing Moderation

Moderation means **learning how to enjoy the things you love**, like sweets and treats, in a way that feels good for your body and mind **without overdoing it**.



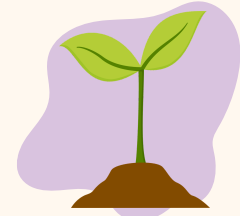
2) A Balanced Plate

A balanced plate is a colorful mix of food that includes **fruits and vegetables** for energy, **protein** for strong muscles, and **whole grains** to keep you fueled all day long.



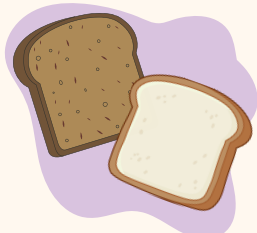
3) Fiber and Why It's Important

Fiber is a **nutrient** found in many foods such as whole grains, beans, fruits, vegetables, nuts, and seeds. It gives you energy, keeps you full, helps you sleep at night, and **"sweeps" your digestive system** to help you poop!



4) Fiber Comes From Plants

All foods with fiber have one thing in common... **they all come from PLANTS!** Fruits, vegetables, whole grains, beans/legumes, nuts, and seeds are all high in fiber!



5) Whole Grains vs. Ultra-Processed Grains

Whole grains have fiber because their outer fiber shell hasn't been removed, like whole wheat, brown rice, quinoa, barley, and oats. **Ultra-processed (white) grains lose this fiber shell during processing**, which is why foods like white bread and white rice don't have much fiber left.

Nutrition Facts	
4 servings per container	
Serving size 1 1/2 cup (200g)	
Amount per serving	
Calories	240
<small>% Daily Value*</small>	
Total Fat 5g	10%
Saturated Fat 1.5g	3%
Trans Fat 0g	0%
Cholesterol 10mg	2%
Sodium 400mg	10%
Total Carbohydrate 40g	10%
Dietary Fiber 7g	28%
Total Sugars 4g	8%
<small>*Percent Daily Values are based on a diet of other people's secrets.</small>	
Protein 11g	22%

6) Nutrition Labels

You can use a nutrition label to **find the amount of fiber in your food**. You can also use it to find the serving size, added sugar, type of fat, protein, and sodium (salt).

How to Find Fiber on a Nutrition Label



Step 1: Serving Size

Step 2: Fats

Step 3: Sodium

Step 4: Fiber →

Step 5: Sugar

Step 6: Protein

Nutrition Facts	
about 3.5 servings per container	
Serving size	1/2 cup (130g)
Amount per serving	
Calories	110
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 85mg	4%
Total Carbohydrate 20g	7%
Dietary Fiber 9g	32%
Total Sugars <1g	
Includes 0g Added Sugars	0%
Protein 7g	
Vit. D 0mcg 0%	Calcium 60mg 4%
Iron 1.6mg 8%	Potas. 380mg 8%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

WEEKLY CHALLENGE

THE FIBER LESSON

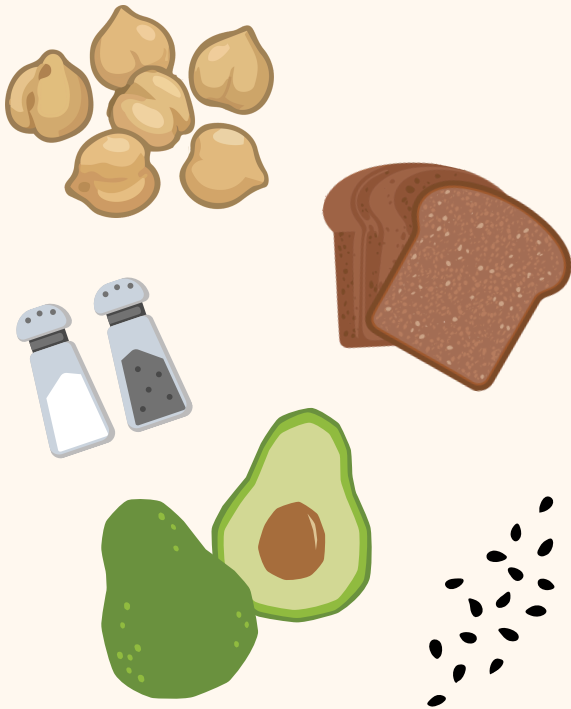
Try to eat fiber with every meal this week! An easy way to do this is to Eat the Rainbow!



HINT: Fruits, vegetables, whole grains, nuts, seeds, and legumes can ALL be different colors of the rainbow, helping you get all the nutrients you need!



BREAKFAST TOAST



PREP TIME: 5 minutes

SERVINGS: 1

INGREDIENTS:

- $\frac{2}{3}$ Cup of Canned Garbanzo Beans (Chickpeas), rinsed
- 1 $\frac{1}{2}$ Teaspoon of Lemon Juice
- Pinch of Salt
- Pinch of Black Pepper
- 2 Slices of Whole Wheat Bread, toasted
- One Avocado, thinly-sliced
- Everything Bagel Seasoning

INSTRUCTIONS:

1. Mash the chickpeas with lemon juice, salt, and pepper.
2. Spread the chickpea mixture on the toast.
3. Add half of the avocado on top of each slice of bread.
4. Season with Everthing Bagel Seasoning, and enjoy!

ESTIMATED COST: \$1.67 per serving

GRAMS OF FIBER: Around 7-10 grams per serving



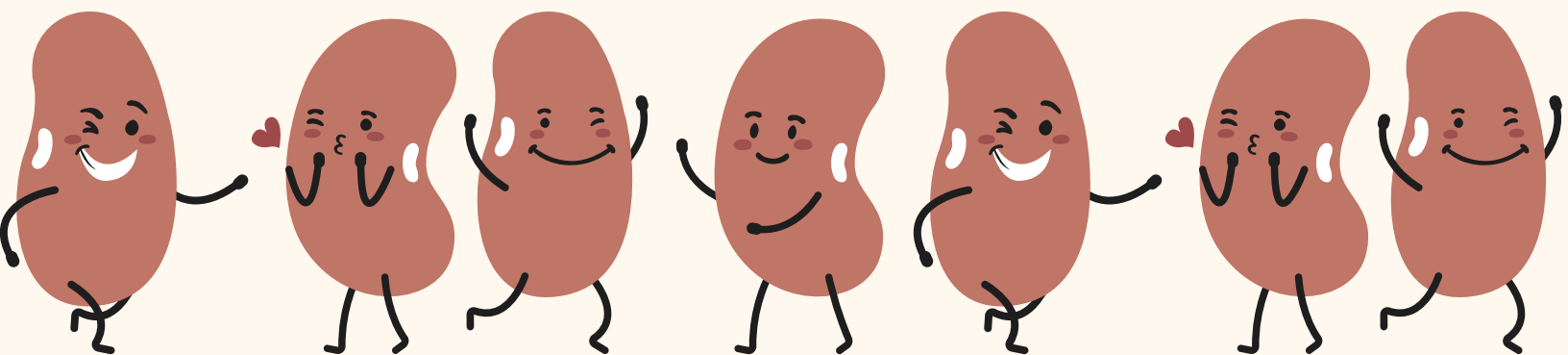
FIBER SPOTLIGHT

Fiber is vital for preventing chronic disease, and most of us don't get enough!! We should aim for 25-35g of fiber each day!



FIBER

Beans are a source of *soluble fiber*, which not only helps you poop but can also lower cholesterol, stabilize blood sugar, maintain gut health, and promote satiety!



KIN wants to hear from you!

We welcome you to fill out this short **family feedback survey**.
Your input helps improve our programs for students across the
country!

Additional Resources

Newsletters (English and Spanish)

Food Access Information

Nutrition Labels

Recipes

Grocery Tips & Tricks

Worksheets

KINcentive Challenges

THANK YOU & SEE YOU NEXT WEEK!

