



Mix and Match Your Fruits and Veggies

Learner Objectives

Participants will be able to:

- discuss the benefits of fruits and vegetables in diet;
- discuss vegetable preparation methods;
- identify the nutrients associated with fruits and vegetables; and
- identify one goal or action related to increasing fruit and vegetable intake.

Materials

- Room to move around
- Desks/tables for stretching

Discussion

1. Discuss the benefits of eating fruits and vegetables.

Fruits and vegetables are sources of:

- vitamins,
- minerals, and
- · dietary fiber.

Fruits and vegetables are naturally:

- low in fat, saturated fat, trans fat;
- low in sodium, and
- cholesterol-free.

Fruits and vegetables help boost immunity and prevent chronic diseases such as:

- heart disease,
- stroke, and
- some cancers.

Consequences of low fruit and vegetable intake include:

- overweight/increased risk of being overweight,
- increased risk of high blood pressure, and
- increased risk of diabetes.

2. Talk about the different forms in which fruits and vegetables can be purchased. These include:

- fresh.
- frozen,
- canned,
- dried, and
- juice.

3. Discuss various ways to prepare vegetables.

- Raw dip in low-fat dressing or hummus.
- Steam to retain nutrients.
- Microwave frozen vegetables for a quick side dish.
- Boil easy to lose nutrients.
- Stir-fry vegetables and meats in a small amount of vegetable oil.
- Grill to help retain nutrients.
- Bake add vegetables to pizza or quesadillas.

4. Discuss major nutrients provided by fruits and vegetables.

Vitamin A: Keeps eyes and skin healthy; protects against infections.

What is your favorite vitamin A-rich vegetable? Examples might be sweet potato, carrot, and butternut squash.

Vitamin C: Helps heal cuts and wounds; keeps teeth and gums healthy Name three fruits high in vitamin C. For example, lemon, kiwi, and strawberry.

Folate: Reduces risk of brain and spinal cord defects during pregnancy; forms red blood cells. Which fruits and vegetables are good sources of folate? Examples include avocado, broccoli, and citrus.



Potassium: Helps maintain a healthy blood pressure.

• Which vegetables are great for your heart? **Answer:** Vegetables high in potassium include broccoli, sweet potatoes, and tomatoes.

Fiber: Aids in digestion.

• Should you increase your fiber intake quickly or slowly? **Answer:** Slowly increase your fiber intake to minimize gastrointestinal upset.

5. Compare the tables below.

MyPlate Fruit Recommendations				
Group	Age	Daily Recommendation		
Children	2 to 3 years old	I to I½ cups		
Children	4 to 8 years old	I to 2 cups		
Girls	9 to 13 years old	1½ to 2 cups		
Giris	14 to 18 years old	I ½ to 2 cups		
Boys	9 to 13 years old	1½ to 2 cups		
	14 to 18 years old	2 to 2 ½ cups		
Women	19 to 30 years old	I ½ to 2 cups		
	31 to 50 years old	I ½ to 2 cups		
	51+ years old	I ½ to 2 cups		
Men	19 to 30 years old	2 to 2½ cups		
	31 to 50 years old	2 to 2½ cups		
	51+ years old	2 cups		

MyPlate Vegetable Recommendations				
Group	Age	Daily Recommendation		
Children	2 to 3 years old	l to l ½ cup		
Children	4 to 8 years old	I ½ to 2 ½ cups		
Girls	9 to 13 years old	I ½ to 3 cups		
	14 to 18 years old	2½ to 3cups		
Boys	9 to 13 years old	2 to 3½ cups		
	14 to 18 years old	2½ to 4 cups		
Women	19 to 30 years old	2½ to 3 cups		
	31 to 50 years old	2 to 3 cups		
	51+ years old	2 to 3 cups		
Men	19 to 30 years old	3 to 4 cups		
	31 to 50 years old	3 to 4 cups		
	51+ years old	2½ to 3½ cups		

6. Encourage fruits and vegetables from a rainbow of colors.

- Red tomato, strawberry, cranberry
- Dark green spinach, broccoli, lettuce
- Yellow butternut squash, lemon, corn
- Blue blueberry
- Purple eggplant, grape, prune
- White cauliflower, banana, garlic
- Orange orange, carrot, papaya

7. Make a complete meal with vegetables and fruit.

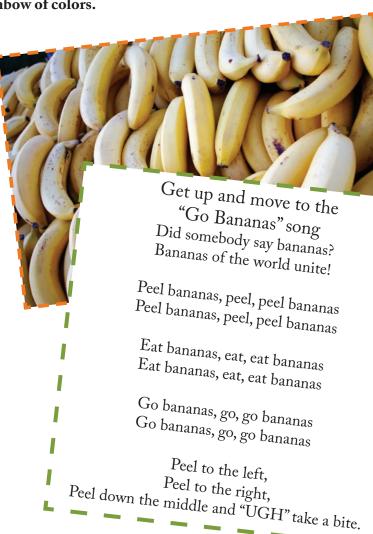
- Chicken, green beans, and peaches
- Pork, corn, and lima beans
- Lean beef, broccoli, and cheese

Save your fruit for a sweet treat after dinner.

- Frozen fruit cup
- Strawberries and light whip cream
- Fruit pieces in sugar-free gelatin

8. Discuss the benefits of stretching.

- Reduces stress.
- Helps prevent injury.
- Increases flexibility.
- Increases circulation.



Activities to Increase Flexibility

Butterfly Stretch

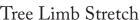
Sit on the floor with the soles of your feet together. Gently move your upper body forward until you feel a slight stretch in the groin area. Keep head up and back straight. Hold for 10 seconds and release.



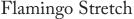
I Love Me Stretch

Standing with your legs slightly apart, cross your arms in front, gently reach as far as possible behind your shoulders and give yourself the biggest hug you can! Hold for 10 seconds and release. This is a good stretch to do anytime!

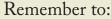




Stand tall as if you were a tree, with one arm out in front of you as if it were a tree limb. With your other arm, gently bring the elbow of the limb arm across your chest toward the opposite shoulder. Hold for 10 seconds and relax. Repeat with the other arm.



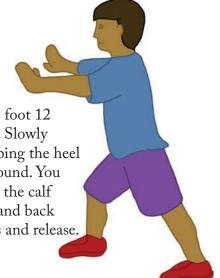
This stretch looks like a flamingo bird that stands on one leg. Hold onto the back of a chair and bend one leg up behind you. Reach back and hold the ankle with your free hand; slowly and gently pull it toward your buttocks. Hold for 10 seconds and release. Repeat with other leg.



- Stop it if you feel any pain.
- Hold each stretch steadily no bouncing!
- Breathe normally.

Desk Stretch

Hold onto the desk with one foot 12 inches behind the other foot. Slowly move your hips forward, keeping the heel of the back leg flat on the ground. You should feel a slight stretch in the calf muscles. Keep your head up and back straight. Hold for 10 seconds and release. Repeat with the other leg.



Sweet and nutritious fruit and vegetable snacks:

- Fruit pops: Freeze pureed fruit or juice in ice cube trays or paper cups with wooden sticks.
- Frozen bananas: Push a wooden stick into half of a peeled banana, dip the banana in yogurt or a light coating of chocolate syrup, then in crunchy cornflakes. Wrap and freeze.
- Frozen chips: Slice bananas into thin rounds. Spread them flat on a baking pan and cover. Freeze and serve frozen as a fun snack (can also use seedless grapes or berries).
- Frugurt: Top a rainbow of cut-up fruit with low-fat yogurt.
- Fruit smoothies: Blend fat-free frozen yogurt with mixed fruit (strawberry, mango, and peaches), orange juice, and ice.
- Ants on a log: Celery sticks with peanut butter and raisins on top.
- Carrot sticks and pea pods with light ranch dressing.

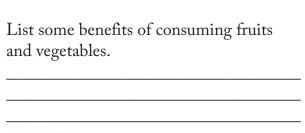
Tips to consume more fruit at meals:

- At breakfast, top your cereal with bananas or peaches; add blueberries to pancakes; drink 100% orange or grapefruit juice. Or, try a fruit mixed with low-fat or fat-free yogurt.
- At lunch, pack a tangerine, banana, or grapes, or choose fruits from a salad bar. Individual containers of fruits such as peaches or applesauce are easy and convenient.
- At dinner, add crushed pineapple to coleslaw, or include mandarin oranges or grapes in a tossed salad.
- Make a Waldorf salad, with apples, celery, walnuts, and dressing.
- Try meat dishes that incorporate fruit, such as chicken with apricots or mango chutney.
- Add fruit such as pineapple or peaches to kabobs as part of a barbecue meal.
- For dessert, have baked apples, pears, or a fruit salad.



Worksheet







How many servings of vegetables do you need each day?



2

How many servings of fruit do you need each day?



What is the role of vitamin C?



Orange and deep yellow fruits and vegetables are high in vitamin A. List three fruits and vegetables from this category.



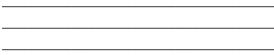






Name two ways you can increase your fruit and vegetable consumption at meal time.

Why is it important to stretch?







Kansas School Wellness Policy Model Guideline — Nutrition Education					
Requirements achieved	Implementing	Transitioning	Modeling		
in this lesson:	All students in grades K-12 will have the opportunity to participate in culturally relevant activities, as appropriate, and a variety of learning experiences that support development of healthful eating habits that are based on the most recent Dietary Guidelines for Americans and evidence-based information.	District administrators inform teachers and other school personnel about opportunities to participate in professional development on nutrition and on teaching nutrition.	The wellness committee, teachers and other school personnel participate in nutrition education-related professional development at least once a year.		
Topic	Basic nutrient requirements for vegetables.				

Kansas School Wellness Policy Model Guideline — Physical Activity						
Physical Activity Throughout the Day						
Requirements achieved	Implementing	Transitioning	Modeling			
in this lesson:	Elementary school students	Elementary school students	Elementary school students			
	have at least 15 minutes a	have two supervised recess	have two supervised recess			
	day of supervised recess (not	periods per day (not including	periods per day, totaling at			
	including time spent getting	time spent getting to and from	least 30 minutes (not including			
	to and from the playground),	the playground), totaling at	time spent getting to and from			
	preferably outdoors.	least 20 minutes. Supervisory	the playground), with one			
	Supervisory staff encourage	staff encourage moderate to	being offered in the morning.			
	moderate to vigorous physical	vigorous physical activity.	Supervisory staff encourage			
	activity.		moderate to vigorous physical			
			activity.			

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Answer Key

- 1. Increase vitamins, minerals, and dietary fiber intake; boost immunity; prevent chronic disease.
- 2. At least 2 cups at your age. Girls ages 9 to 13 need at least one cup per day, and boys ages 9 to 13 need at least two cups per day.
- 3. At least 1½ cups at your age. Girls ages 9 to 13 need at least one and a half cup per day, and boys ages 9 to 13 need at least one and a half cups per day.
- 4. Helping wound healing; keeping teeth and gums healthy.
- 5. Sweet potato, butternut squash, carrot.
- 6. Drink 100% fruit juice. Try meat dishes that incorporate fruits or vegetables.
- 7. Reduce stress, prevent injury, increase flexibility, increase circulation.

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