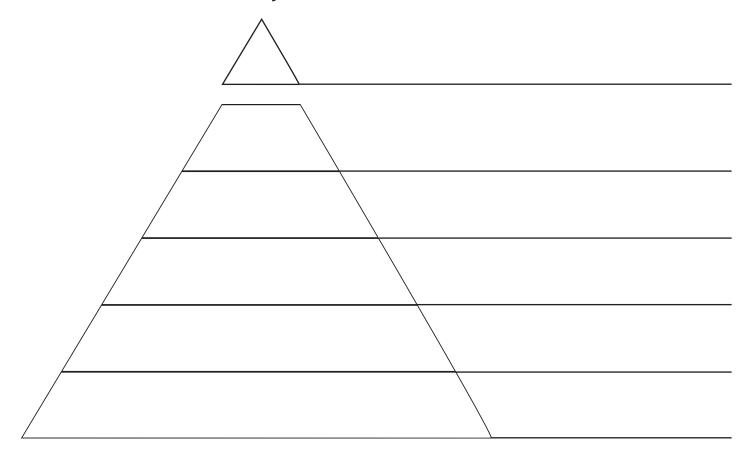
Activity 1 – The Food Pyramid



1. Name each shelf on the Food Pyramid.



2. Give two examples of the type of food you will find in each food group.			

Activity 2 – Nutrition information



Which food is higher in saturated fat per 100g?

Examine the three sets of food labels shown. Compare the amount of saturated fat in each food. Tick the box to indicate which food in each category has the highest saturated fat content.

Cheese

NUTRITIONAL INFORMATION:

Typical values per 100g:

Energy 1630kJ/390kcal, Fat 64g, of which saturates 39.8g, Carbohydrate 0.1g, of which sugars 0.0g, Protein 26g, Salt 1.9g

Typical values per 30g serving:

Energy 489kJ/117kcal, Fat 19.2g, of which saturates 11.8g, Carbohydrate <0.1g, of which sugars 0.0g, Protein 7.8g, Salt 0.6g

NUTRITIONAL INFORMATION			
Per 100g	Per 20g Portion		
1663kJ/401kcal	333kJ/8okcal		
33g 19.8g	6.6g 4g		
0.1g 19.8g	0.02g 4g		
26g	5.2		
1.9g	0.38g		
	Per 100g 1663kJ/401kcal 33g 19.8g 0.1g 19.8g 26g		

Crisps

TYPICAL NUTRITIONAL INFORMATION		
	per 100a	per 250

	per 100g	per 25g
ENERGY	2100kJ	300kJ
	503kcal	126kcal
FAT	29.2g	7.3g
of which saturates	4.8g	1.2g
CARBOHYDRATE	55.9g	14.0
of which sugars	0.9g	0.2g
PROTEIN	4.1g	1.0g
SALT	1.5g	0.4g

TYPICAL N	NUTRITIONAL INFOR	TMATION.	
		NIMITION	
Energy	Per 30g Serving 630kJ 151kcal	Per 100g 2099kJ 502kcal	
Fat Of which saturates	7.8g 0.6g	26.1g 2.0g	
Carbohydrate Of which saturates	17.7g 1.1g	59.0g 3.7g	
Protein Salt	1.7g 0.47g	5.6g 1.57g	
This pack contains 5 servings			

Breakfast cereal

NUTRITION INFORMATION			
	Typical Value 30g Serving with 125ml of skimmed milk		
ENERGY	1639KJ 387Kcal	743KJ 175Kcal	
FAT of which saturates	2.5g 1g	3g 1.5g	
CARBOHYDRATE of which sugars starch	85g 35g 50g	32g 17g 15g	
PROTEIN	5g	6g	
SALT	0.75g	0.35g	

NUTRITION INFORMATION			
	Typical Value 30g Serving with 125ml o skimmed mill		
ENERGY	1604KJ 379Kcal	732KJ 173Kcal	
FAT of which saturates	2.5g 0.5g	3g 1.5g	
CARBOHYDRATE of which sugars starch	76g 20g 56g	29g 12g 17g	
PROTEIN	11g	8g	
SALT	0.75g	0.35g	

Activity 3 – Front of Pack labelling



Examine the labels shown below. Compare the products in each category. Tick the product that is the healthier option and explain why it is healthier.

Pizza	
Thin & Crispy Cajun Chicken	Italian Pepperoni
Energy Fat Saturates Sugars Salt 1.4g 9.1g 4.8g 4.8g 1.4g 16% 13% 24% 5% 23% Of an adult's Reference Intake	Energy 2289kJ 545 kcal 25.2g 8.7g 4.5g 3g 27% 35% 44% 5% 50% Of an adult's Reference Intake

Crisps	
Baked Crisps	Standard Crisps
Each 25g pack contains	Each 25g pack contains
Energy 416kJ 99kcal 2.1g 0.3g 2g 0.4g 5% 3% 2% 2% 7% Of an adult's Reference Intake	Energy Fat Saturates Sugars Salt 2.25g 3.8g 0.5g 2.25g 13% 12% 19% 1% 38% Of an adult's Reference Intake

Activity 4 - Colour coding on Front of Pack labelling

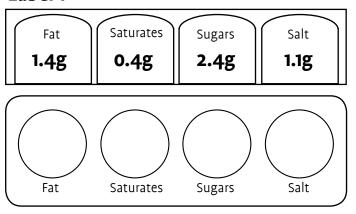


Criteria for 100g of food

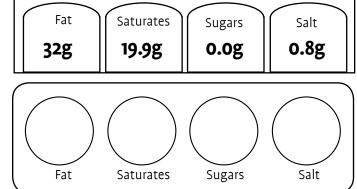
Text	LOW	MEDIUM	HIGH
Colour code	Green	Amber	Red
Fat	≤3.0g/100g	>3.0g to ≤17.5g/100g	>17.5g/100g
Saturates	≤1.5g/100g	>1.5g to ≤5.0g/100g	>5.0g/100g
(Total) Sugars	≤5.0g/100g	>5.0g and ≤22.5g/100g	>22.5g/100g
Salt	≤0.3g/100g	>0.3g to ≤1.5g/100g	>1.5g/100g

Examine the nutrition information on the four labels shown. Consider whether each product is high, medium or low in fat, saturated fat, sugars and salt. Show your answer in the boxes below by writing or colouring red, amber or green in each of the circles. Values are per 100g.

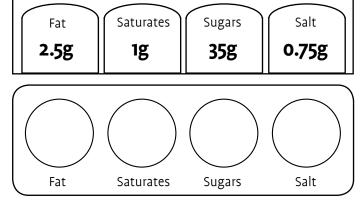
Label 1



Label 2



Label 3



Label 4

Fat

