

Australian Good Meat Education resources are an initiative of







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## **Health and Nutrition**

## Observe the 'Health and Nutrition' poster and answer the following questions.

- Record the recommended number of serves per day of lean meats and poultry, fish, eggs, tofu, nuts and seeds, and legumes/beans for your age group:
- Record the minimum recommended number of serves per day of vegetables for your age group:
- 3. Are you currently eating the minimum recommended serves of each of these food groups per day? Yes / No
- 4. Create a one-day meal plan that meets the minimum recommended daily serves of:
  - Lean meats and poultry, fish, eggs, tofu, nuts, seeds, and legumes/beans
  - Vegetables

Ensure your meal plan is balanced and includes a variety of foods.

- a. List your meal choices in the Daily Meal Plan box.
- **b.** For each serve of a food group consumed, record the number of serves in the appropriate column on the right.
- c. Once you have met the minimum recommended serves for your age group, place a tick in the box.

Daily Meal Plan	Lean meats and poultry, fish, eggs, tofu, nuts and seeds, and legumes/beans	Vegetables
	Minimum recommended	Minimum recommended
	serves per day for your age	serves per day for your age

## Refer to Answers document for references.

Access the curriculum-aligned Australian Good Meat Education <u>resources</u> Year 7–10 to extend the learning on this topic, including Year 7–8 <u>Compliments to the chef and the producers!</u> and Year 9–10 <u>Online Learning Tasks</u>: Lesson 4 Meat and its role in a balanced diet.