PARENTING THE PRESCHOOLER

Because kids don't come with an instruction manual

Breakfast

Tips for a Smart Start

- Be ready; plan and prepare breakfast the night before to save time in the morning.
- Be an example; eat breakfast yourself to increase the chances of children growing up to be breakfast eaters.
- Be healthy; always make it a goal to have at least three food groups at breakfast.
- Be flexible; breakfast

can be a sandwich with milk or soup with cheese and crackers; there are no rules for what counts as breakfast food.

- Be creative; add leftover vegetables to scrambled eggs, fruit to cereal, or cook oatmeal with apple juice and top with nuts.
- Be adventurous; if time allows, have children practice fine motor

skills by pouring liquids from small pitchers or mixing ingredients together.



Photograph by Jan Skell



Photograph by Paula Cartwright

Breakfast: Why does it matter?

Preschoolers have an especially high level of energy and are growing and changing at a fast pace. Starting healthy eating habits, such as eating breakfast, is important to maintain their growth and activity levels.



Eating breakfast regularly:

- · Prepares a child for learning.
- Improves behavior and attention.
- · Improves diet quality.
- . Decreases the risk of being overweight.



Photograph by Paula Cartwright

Building Blocks of a Healthy Breakfast

Fruits and Vegetables provide important vitamins and minerals.

- \Rightarrow Canned fruits in their own juice
- ⇒ Unsweetened applesauce
- \Rightarrow 100% fruit and vegetable juice
- \Rightarrow Fresh or frozen fruits
- \Rightarrow Sliced vegetables

Lean Proteins, such as meats, nuts and dairy, provide healthy fats and nutrients like vitamin D and calcium.

- ⇒ Peanut or almond butter
- ⇒ Low fat yogurt, milk & cheese
- \Rightarrow Eggs
- \Rightarrow Beans

Whole Grains provide children with fiber so they feel full longer. Whole grains also help keep kids hearts healthy.

- \Rightarrow Whole-wheat toast
- \Rightarrow Oatmeal
- ⇒ Whole-wheat creamy style hot cereal
- ⇒ Whole-grain cold cereals
- \Rightarrow Cornbread
- \Rightarrow Brown rice
- ⇒ Whole-wheat muffins
- ⇒ Granola bars
- ⇒ Whole-grain pancakes
- \Rightarrow Whole-grain tortillas

UW-Extension Family Living Programs "Raising Kids, Eating Right, Spending Smart, Living Well"



Link To References

For more information, please contact Polk County UW-Extension: Gail Peavey, Family Living Agent 100 Polk County Plaza, Suite 190 Balsam Lake, WI 54810 (715)485-8600 http://polk.uwex.edu Copyright © 2014 by the Board of Regents of the University of Wisconsin System doing business as the division of Cooperative Extension of the University of Wisconsin-Extension. All rights reserved.

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