



Food Hero Kids Tasting Survey: Engaging Children in Healthy Food Choices and Transforming the School Environment in Oregon

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Background

The Oregon State University Extension Service developed the Food Hero (FH) social marketing campaign in 2009 to increase fruit & vegetable (F&V) consumption of low-income Oregonians through education and policy, systems and environmental change activities aimed ultimately at lowering obesity. The campaign is guided in part by the social cognitive theory.

Methods

In schools where $\geq 50\%$ children qualify for free and reduced meals, the FH recipe project, which formulates and shares recipes to help families and foodservice sites access and prepare healthy recipes, is evaluated using the Kids Tasting Assessment. The tool has 3 objectives: 1) Identify FH recipes most liked by children; 2) Encourage children to taste-test and promote FH among parents, peers, and stakeholders & 3) Have FH educators and community partners share the results to promote recipe use.

Kid's Tasting Survey

My Grade is: _____ I am: Boy Girl

For each question, circle one face.

1	Do you like the way this food looks?	Don't like yet!	Sort of...	Like!
2	Do you like the way this food tastes?	Don't like yet!	Sort of...	Like!
3	Would you eat this food if it were served in your school cafeteria?	No!	Maybe...	Yes!

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Encuesta de la comida de los niños

Mi grado es: _____ Soy: Niño Niña

Para cada pregunta, encierra una cara.

1	¿Te gusta como se ve esta comida?	¡Todavía no me gusta!	Más o menos...	¡Me gusta!
2	¿Te gusta el sabor de esta comida?	¡Todavía no me gusta!	Más o menos...	¡Me gusta!
3	¿Te comerías este plato de comida si se sirviera en la cafetería de la escuela?	¡No!	Tal vez...	¡Sí!

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Results

In FFY 2017:

- 971 youth participated in EFNEP nutrition classes
- 6,881 assessments were completed in eight EFNEP counties
- In Jackson County, a fifth grader sent a letter to the Kennedy Elementary School director advocating for better quality food in the cafeteria.
- The Food Hero Mexican Vegetable and Beef Skillet Meal is now part of the lunch menu of all schools in the Medford district.

Mexican Vegetable and Beef Skillet Meal

Ingredients

- 1/2 pound lean ground beef (15% fat)
- 3/4 cup onion, chopped (3/4 medium onion)
- 1 cup uncooked white rice
- 1 can (15 ounces) diced tomatoes, drained (about 2 medium fresh tomatoes)
- 1 1/2 cups vegetables fresh, frozen, or canned and drained (try one or more: zucchini, bell pepper, broccoli, corn, cauliflower)
- 2 cups water
- 1 1/2 teaspoons chili powder
- 1 Tablespoon oregano
- 1 teaspoon salt
- 1/2 cup (2 ounces) shredded cheese

Directions

1. Cook beef in a large skillet over medium-high heat (350 degrees in an electric skillet) until no longer pink. Drain fat.
2. Add onion and cook until soft, about 3 to 5 minutes.
3. Add rice, tomatoes, vegetables, water, and spices. Stir and bring to a boil.
4. Reduce heat to medium low (250 degrees in an electric skillet). Cover, and simmer for 20 minutes or until rice is cooked. Add more water if needed.
5. Remove from heat. Sprinkle with cheese and cover for 1 to 2 minutes to allow cheese to melt. Serve warm.
6. Refrigerate leftovers within 2 hours.

Notes

- Try brown rice and simmer for 20 more minutes.

For tasty, healthy recipes that fit your budget, visit www.FoodHero.org/

Nutrition Facts

Serving Size 1 cup (166g)
Servings Per Container 8

Amount Per Serving			
Calories 180	Calories from Fat 50		
		% Daily Value*	
Total Fat 5g			9%
Saturated Fat 2.5g			13%
Trans Fat 0g			
Cholesterol 25mg			8%
Sodium 370mg			15%
Total Carbohydrate 23g			8%
Dietary Fiber 2g			8%
Sugars 2g			
Protein 5g			
Vitamin A 15%	Vitamin C 25%		
Calcium 9%	Iron 10%		

*Percent Daily Values are based on a diet of other people's secrets. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000

Total Fat 5g Less than 10g 10g
Saturated Fat 2.5g Less than 5g 5g
Cholesterol 25mg Less than 30mg 30mg
Sodium 370mg Less than 600mg 600mg
Total Carbohydrate 23g 25g
Dietary Fiber 2g 2g
Sugars 2g 2g
Calories from Fat 50 Fat 5g Carbohydrate 4g Protein 4g

Conclusions and Implications

Since it's inception, the FH recipe project has reached thousands of children and their parents and caregivers, providing them with hundreds of healthy, kid-approved recipes.

The FH campaign continues to transform communities al across the state, and every time a FH recipe is consumed an Oregonian is a step closer to meeting their daily F&V intake.

For more information about our evaluation tools, resources and beyond, visit <https://foodhero.org/community-toolkit>



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