Below are some examples of how Smart Choices might be incorporated into a menu, including food choices low in saturated fat, salt and added sugars. Appropriate drink choices include water, reduced-fat milks and reduced-fat soy drinks. Full fat plain and flavoured milks and fruit juice are suitable in smaller serve sizes. Soft drinks should not be available to students.

Sample three day menu plan

Meal period:	Day 1	Day 2	Day 3
Breakfast	Cereal, spaghetti/bean jaffles	Cereal, yoghurt, toast and condiments	Cereal, scrambled eggs, lean bacon, tomato, toast
Morning Tea	Fruit kebabs	Low-fat fruit muffins	Fruit platter
Lunch	Ham and salad rolls	Lean steak burgers with salad	Cold meat and salad sandwiches.
Afternoon Tea	Mediterranean roll-ups and fruit	Fruit platter	Traffic light kebabs, cheese and crackers
Dinner	Roast with vegetables, low- fat gravy and bread rolls	Lean spaghetti bolognaise and salad	Healthy fried rice and salad
Dessert	Yoghurt, Jelly and Fruit	Apple crumble and Ice Cream	Fruit Salad and Ice Cream
Supper	Hot Milo, Tea, Milk	Hot Chocolate and Plain Biscuits	Hot Milo, Tea, Milk and Plain Biscuits

Sample Buffets	Lunch Buffet:	Dinner Buffet:	
Breakfast Buffet:			
Selection of breakfast cereals	Pasta with tomato & bacon sauce	Grilled marinated chicken skewers	
Selection of breads & spreads	Marinated skinless chicken legs	Lean spaghetti bolognaise	
Fruits (fresh, dried, tinned)	Beef & vegetable noodle stir-fry	Lean BBQ pork & vegetable stir-fry	
Yoghurts (some low-fat)	Steamed rice	Steamed rice	
Pancakes with maple syrup	Sandwich bar	Oven baked wedges	
Poached/boiled/scrambled eggs	Low fat coleslaw & pasta salad	Mixed vegetables & garden salads	
Lean bacon/ham	Sliced & whole pieces of fruit	Selection of breads & rolls	
Grilled tomatoes/mushrooms	A selection of low-fat muffins	Fresh fruit salad with ice-cream	
Baked beans/spaghetti	Water	Fresh fruit	
_		Water	