

Snack and Beverages Ideas for classroom celebrations

LIST PREPARED FOR A CLASS WITH KNOWN GLUTEN INTOLERANCE

- * Always ensure food allergies of any participants are known before serving any food
- ** Check labels for traces of gluten containing foods (wheat, barley, rye) and make sure it is NOT from a facility that also process wheat, barley and rye

 ***Communicate specific brands to the families before serving

**** When in doubt, Don't serve!

SNACKS					
☐ Fresh fruit (trays, salads or kebobs)	☐ Nut or seed butter (with fruit or jelly)				
☐ Fresh vegetables	Dried fruit (with no added sugar)				
Yogurt (alone or as dip for fruits or vegetables)	Trail mix made of nuts or seeds and dried fruit with no added sugar				
Yogurt parfaits (with fruit as topping)	☐ Cheese (with fruit)				
Frozen grapes or other fruit	☐ Hummus (with vegetables)				
Nuts or seed butter (with fruit, jelly and/or gluten free crackers)	100% Oatmeal topped with fruit or nuts (check label!)				
☐ Gluten-free crackers	☐ Turkey or ham deli meat				
☐ Air-popped popcorn (no added butter)	☐ Bean burritos made with 100% corn tortillas with salsa (check label!)				
☐ Baked chips (small portions, check label !)	☐ Baked 100 % corn tortilla chips with salsa or bean dip (check label!)				

$D \square$	\	D		\Box
BE'	$\vee \sqsubset$	\mathbb{K}^{μ}	ν	⊏೨

- Water (with ice and/or fresh fruits)
- Milk
- □ 100% fruit juice (with no added sugar)
- Fruit smoothies (made with frozen fruit, yogurt and a splash of honey if needs more sweetness)