

Eat the Rainbow

Welcome! Eat the Rainbow is a nutrition program featuring email templates; ready-to-use posters and handouts; and a corporate challenge – all with step-by-step instructions and a timeline for simpler implementation and management. The program is ready to use as-is, but we suggest customizing the materials to best fit your workplace environment and culture. Suggestions are offered throughout the program, so consider fine-tuning the timeline, materials or methods to make them your own. You know the best way to engage your employees! Look for the icon for customization ideas!

PROGRAM OVERVIEW

Ler	ngth: 4 weeks						
Su	ggested Start Date: The first of the month						
Su	ggested End Date: The end of the month						
Dif	ficulty of Implementation: Medium						
Dif	ficulty for Employee: Medium						
We	ellness Champion(s):						
Go	Goal: To educate employees on nutrition through increased fruit and vegetable consumption						
How: Eat the Rainbow features email templates, handouts, posters and a corporate challenge. The Eat the Rainbow Challenge helps employees track the foods eaten for one month.							
Wł	Why? Experts have supported that a rich diet in colorful fruits and vegetables is key to a healthy life.						
Me	easurement/Outcome: Determine success measures based on your organizational environment.						
	SUGGESTED TIMELINE OF COMPLETION						
	One week before start: Make initial announcements, hang announcement flyer						
	One – two days after initial announcement: Send baseline survey and collect responses						
	Two – five days prior to start of challenge: Print and distribute or email trackers to employees						
	Weeks 1 – 4: Send emails #1-5, distribute handouts and display posters						
	End of week 4: Collect challenge trackers from participants						
	End of week 4: Send final email and post-program survey and collect responses						
	End of challenge: Reward appropriate individuals, if applicable						
	Immediately following challenge completion: Compile report analyzing pre- and post- survey responses and report to wellness committee and prepare summary for executive team to review						

PLAN YOUR PROCESS

1. Identify champion(s) – Select the person(s) who can handle spearheading the program: perhaps yourself, a wellness committee member or a small team of employees. The champion(s) should be comfortable with project management, such as sending emails; distributing handouts; hanging and dismantling posters; printing, collecting, and analyzing *Eat the Rainbow Challenge* trackers; controlling incentive purchases and distribution; communicating with upper management, etc.

Champion 1:	pion 1:				
Champion 2 (if needed):					
Champion 3 (if needed):					

- 2. Develop implementation plan methodology A rough timeline is available for use (see previous page). Consider whether other departments will be involved with the implementation process such as IT, marketing or operations. If the champion(s) need help from others, ask for their help in advance, when possible.
- **3. Execute your plan** Follow your implementation methodology throughout the *Eat the Rainbow Challenge*. Consult the Wellness Council of Indiana Helpline for additional guidance.
- **4. Evaluate the program** Use baseline and post-program surveys to determine the success of the program. Wellness champion(s) should also document informal feedback given by staff, so the next time using the program will be even better.
- **5. Celebrate success** Reward employees who successfully participated in the *Eat the Rainbow Challenge*. Consult the *Eat the Rainbow Challenge* section for incentive guidance.

THE INITIAL ANNOUNCEMENT

The initial announcement is the first message communicated to employees about the initiative. It is used to inform employees about the program, promote the challenge and incentivize participation. There are three promotion options: 1) sending an email, 2) making a verbal announcement, or 3) posting flyers. All three measures can be combined. Measure employees' reactions after the announcement is made. Do they appear excited? Are they talking about participating? Is there any group conversation about the challenge? In general, what is the level of interest?

Use the template for each of the three communication methods on the next page. Consider modifying these materials to be specific to you organization. Developing your own initial announcement(s) to promote the program is also something to study.

Keep note of how many people receive, open and respond to the email.

For each email, use the flowchart below to determine the email audience, the email sender and the appropriate email timeline.



Who gets the emails?

- All Employees?
- Frontline Supervisors?
- Wellness Committee?
- Other?



Who sends the email?

- Wellness Coordinator?
- Wellness Committee?
- Human Resources?
- Frontline Supervisor?
- CEO/President?
- Other?

When?

- Before the initiative?
- After the challenge?
- Other?

Initial Announcement Email Template

To: All Employees

From: The President/CEO (Executive)

Subject:

<Hello Greeting>

The initial email should be sent to all employees one week prior to the start of the initiative, by an organization executive, when possible.

Experts agree that diets rich in colorful fruits and vegetables are key to a healthy life. Because of this, on <Specific Date> we are excited to announce the start of a program called *Eat the Rainbow*, which will challenge you to adopt a more colorful diet. Check your email weekly for informational tips and fun facts. Posters will also be hung throughout the facility and you can make use of helpful handouts. <We will also begin a corporate challenge for a chance to win prizes.> Materials will be distributed <Specific Date> by our *Eat the Rainbow* team captain(s), <Enter Names and Contact Information>.

Initial Verbal Announcement Template

<Hello Greeting>

A verbal announcement should be made to all employees at least one week prior to the start of the initiative, by an organization executive, when possible.

"I am excited to announce the start of the *Eat the Rainbow* initiative, beginning on <Specific Date>. Experts agree that diets rich in colorful fruits and vegetables are key components to a healthy life. Our goal is to get everyone in the company to try new fruits and vegetables. Who knows, you might actually like kale and did not know it! Watch for weekly emails for informational tips and fun facts. We will also have posters throughout the facility. This initiative even features a challenge and a chance to win some great prizes. Materials will be distributed <Specific Date>. Contact <Wellness Champion> for more information."

Initial Announcement Flyer (See next page)

JOIN THE "EAT THE RAINBOW" INITIATIVE!

WHAT IS IT? A month-long program that challenges you to eat colorful fruits and vegetables.

WHEN? < Starting Date >

WHY? Experts have long supported the benefits of a colorful diet.

HOW TO GET INVOLVED: Look for weekly email tips, posters, and handouts. Contact < Wellness Champion > to get started!

SOCIAL MEDIA



Twitter – Sample tweets to promote your program

- Reminder try to make at least half your plate contains fruits and vegetables
- Which do you prefer, fruits or vegetables? Retweet for vegetables or like for fruits
- If you are reading this tweet, get up and stretch!
- Can you name seven veggies that begin with the letter "C"?



Facebook - Sample statuses to promote healthier eating

- "A journey of a thousand miles begins with a single step" Lao Tzu
- "If your food came from a plant eat it. If it was made in a plant don't" Michael Pollan
- "Seven days without fruits and vegetables makes one 'weak'"
- Comment with a picture of you eating a nutritious and delicious food
- Comment with your favorite healthy dish to eat with your friends and family
- Like this post if you've eaten your vegetables today!
- Keep calm and eat your fruits and veggies!
- "Take care of your body, it's the only place you have to live" Jim Robin



Instagram – Sample #Hashtags to promote your program

- #EatHealthyFeelHealthy
- #EatTheRainbow
- #ColorfulFood
- #EatWellLiveWell

EAT THE RAINBOW CHALLENGE

Instructions

Print off and/or email trackers to employees a couple days before the initiative starts. An electronic copy is recommended, in case employees want to keep track on their computer. Using the list below, employees will "check off" the colorful fruits and vegetables they eat over a one-month period. **1 point** for each colorful food eaten, **3 points** for each new food they try for the first time and **8 points** if they eat at least one food from each color category. At the end of the month, employees turn in their trackers and the wellness champion(s) will tally up the scores. Decide how and when you want to distribute incentive prizes (whether it is determined by participation, most points and so forth.), if applicable.

Incentive Ideas

The number of incentives and size of your incentive prize(s) depends on your program budget. Consider choosing one big prize for the first-place winner; multiple less expensive prizes; or even prizes for all who reach a designated outcome. Here are incentive ideas relating to the *Eat the Rainbow* program:

- (x) month membership to Green BEAN grocery delivery service
- · Grocery store gift card
- Farmers market gift card
- Fruit or vegetable basket
- Healthy catered breakfast or lunch
- Healthy option cookbooks

- Subscription to a healthy cooking magazine
- Nutri-Bullet or similar blender with healthy smoothie recipes
- New lunch box and food storage containers
- Voucher for a cooking class

Red			Persimmon	Blue/I	Purple				
☐ Bloo	d orange		Pumpkin		Blackberry				
☐ Cher	ry		Summer squash		Blueberry				
Cran	berry		Sweet potato		Currant				
☐ Pink	/red grapefruit		Tangerine		Eggplant				
Pom	egranate		Yellow beet		Elderberry				
Radi	cchio		Yellow tomato		Fig				
Radi					Plum				
☐ Rasp	berry	Green			Prune				
☐ Red	apple		Artichoke		Purple asparagus				
☐ Red	beet		Arugula		Purple cabbage				
☐ Red	cabbage		Asparagus		Purple grape				
☐ Red	grape		Avocado		Purple potato				
☐ Red	onion		Broccoli		Raisin				
☐ Red	pear		Brussels sprout						
☐ Red	pepper		Celery	White					
☐ Red	potato		Chinese cabbage		Banana				
Rhul	barb		Cucumber		Cauliflower				
☐ Strav	wberry		Endive		Date				
☐ Tom	ato		Green apple		Garlic				
Wat	ermelon		Green bean		Ginger				
			Green cabbage		Jicama				
Orange/Ye			Green grape		Kohlrabi				
	n squash		Green onion		Mushroom				
☐ Apri			Green pear		Onion				
	ernut squash		Green pepper		Parsnip				
	caloupe		Honeydew		Potato				
☐ Carr			Kiwi		Shallot				
☐ Corr			Leek		Turnip				
☐ Lem			Lettuce		White corn				
☐ Man	•		Lime		White nectarine				
	tarine		Okra						
	nge pepper		Pea						
Orar	•		Spinach						
☐ Papa	•		Watercress						
Peace	ch	Ш	Zucchini						
colorful foo food from number of Turn in you	od eaten, 3 points for each each color category. Try to colors eaten, the number o	new fo get as f foods	you eat in a one-month period. You eat in a one-month period. You try for the first time and many points as possible! At the es eaten and the number of new for at the end of the challenge for	8 poin end of toods tr	ts if you eat at least one the challenge, count the ried to see your success!				
Number of colors eaten: Number of foods eaten: Number of new foods tried:									

BASELINE SURVEY

Appropriate baseline measurements must be taken before the program starts. The Wellness Council of Indiana has provided you a simple two-question baseline survey to use. Consider a web-based survey tool. Many of them offer free surveys to start. Emphasize that all responses will remain anonymous and their participation/answers will not impact them in any way. Below is an email template to notify employees about the survey and a template of survey questions you can use. Modify these questions to fit your organizational environment.

Baseline Survey Email Template

To: All Employees

From: Wellness Champion(s)
Subject: Eat the Rainbow Survey

A polling web site is a great way to get feedback from employees without clogging up inboxes and helping maintain employee anonymity.

Before we start the *Eat the Rainbow* program, we need to understand where you are today. Follow the link to take our **two-question survey**. *This information will remain anonymous and your answers will not impact you in any way ...* answers will help us to determine the overall program success. You can find the survey here <Insert Hyperlink>.

<Standard Closing>

Baseline Survey Questions

Question 1: Do you, on most days, eat the recommended 5-9 servings of fruits and vegetables? Yes/No

Question 2: Have you tried a new fruit or vegetable for the first time in the past month? Yes/No

EMAIL TEMPLATES

How to Implement

Weekly emails to be sent to employees once the initial announcement is made and the baseline survey email is sent. Pick and choose which ones best fit your organization.

Email Content

Email 1: Color wheel and the benefits of different colored fruits and vegetables

Email 2: Colorful fruit spotlight: kiwi fruit. **Email 3**: Colorful fruit spotlight: pomegranate.

Email 4: Simple, inexpensive and healthy recipe for cooked butternut squash

Email 5: Easy and colorful substitutions for foods or recipes

READY-TO-USE HANDOUTS

How to Implement

Distribute handouts at staff meetings, have extra in the break room for people to take, stuff in employee mail (example: paystubs if you still use paystubs) or personally hand out materials.

Handout Content

Handout 1: Chart of what fruits and vegetables are in season throughout the year in Indiana

Handout 2: Important do's and don'ts of fruits and veggies

Handout 3: Get Fresh with Fruits and Vegetables

READY-TO-USE POSTERS

How to Implement

Display posters in high-traffic areas such as the bathroom, break room, by the water cooler, in elevators, in stairwells, etc.

Poster Content

Poster 1: Make a Rainbow at the Salad Bar **Poster 2**: How to get a more colorful diet

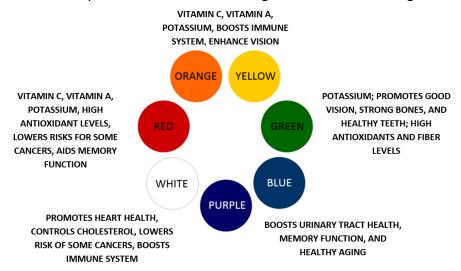
Poster 3: Can you name...?

Poster 4: WebMD Portion Size Guide

Poster 5: Dietary Guidelines for Americans 2015-2020 summary

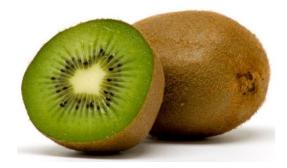
<Hello Greeting>

Eat the Rainbow by taking advantage of the health benefits that colorful foods have to offer! This color wheel below explains the rewards of eating colorful fruits and vegetables.



Email 2
<Hello Greeting>

Today's colorful fruit spotlight is ... kiwi!



Did you know that kiwifruit is actually a berry? Commonly shortened to just "kiwi", the emeraldcolored fruit protects against cancer, promotes heart health and is packed with Vitamin C to boost your immune system. Slice in half and scoop out with a spoon – it is as simple as that!

<Hello Greeting>

Today's colorful fruit spotlight is ... pomegranate!



This colorful fruit is packed with antioxidants to help boost immunity and heart health. Sprinkle the seeds on salads, oatmeal and Greek yogurt. Drink pure pomegranate juice for great health benefits.

<Hello Greeting>

Enjoy this easy butternut squash recipe that is both delicious and nutritious!

Prep: 15 min | Cook: 25 min | Ready in: 40 min

Ingredients

- 1 butternut squash, peeled, seeded, and cut into 1" cubes
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- Salt and ground black pepper to taste

Instructions

- Preheat oven to 400 degrees
- Toss cubed butternut squash with olive oil and garlic in a large bowl
- Season with salt and black pepper and arrange coated squash on baking sheet
- Roast in the preheated oven until squash is tender and lightly browned (about 25-30 min)

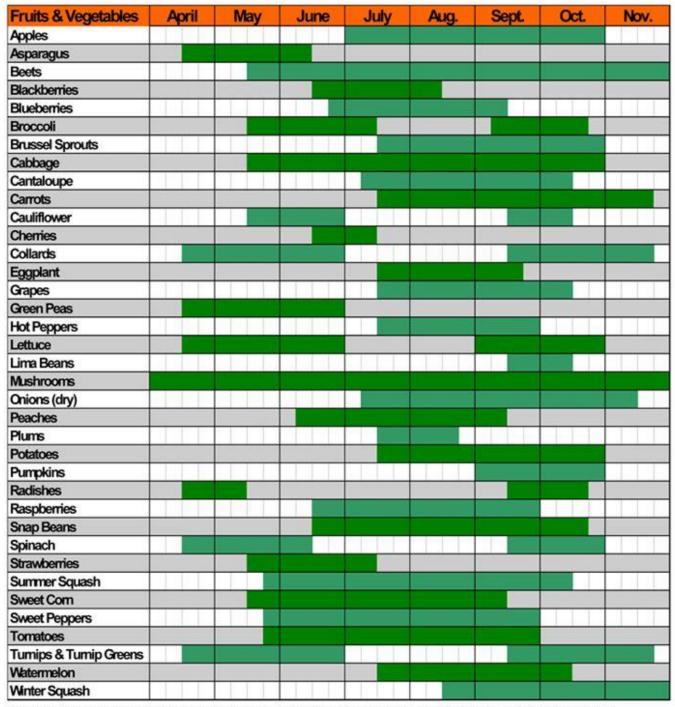


<Hello Greeting>

Did you know there are quick and healthy ingredient substitutions you can make?

- Next time you make chicken or tuna salad, swap the mayo for avocado!
- Instead of pasta, make homemade zucchini "noodles" for your next dish!
- Order sweet potato fries instead of regular fries!
- Bake your taco mix in halved bell peppers instead of using tortillas!
- Top ice cream with fresh fruit instead of chocolate syrup or sprinkles!

Indiana Fruits and Vegetable Harvest Calendar



Special Note on Availability: Local weather may affect harvest dates from one year to the next. Many Fruits and vegetables are available beyond the indicated harvest periods through meodern storage techniques and facilities.

Prepared by:



Indiana State Department of Agriculture 101 West Ohio Street, Suite 1200 Indianapolis, IN 46204 Phone: 317.232.8770

UNIVERSITY

Purdue University Dept. of Horticulture and Landscape Architecture 625 Agriculture Mall Dr. West Lafayette, IN 47907-2010 Phone: 765.494.1300

Website: www.hort.purdue.edu/hort/

DO'S & DON'TS OF FRUIT & VEGGIES

DO watch calories. Avocado, cherries and raisins are healthy but calorie-dense fruits. Experts recommend eating higher-calorie fruits and veggies in moderation.

DON'T overdo it on starchy vegetables. Avoid having two starchy vegetables together, like potatoes and corn. Pick another veggie that's higher in fiber.

DO buy smaller pieces of fruit. Larger pieces of fruit means more calories and more sugar. Round fruits (apples, peaches) should be roughly the size of a tennis ball.

DON'T add a lot of sauce or dips. Avoid high-calorie dips such as peanut butter, caramel, or ranch. Limit the amount you eat to a few tablespoons.

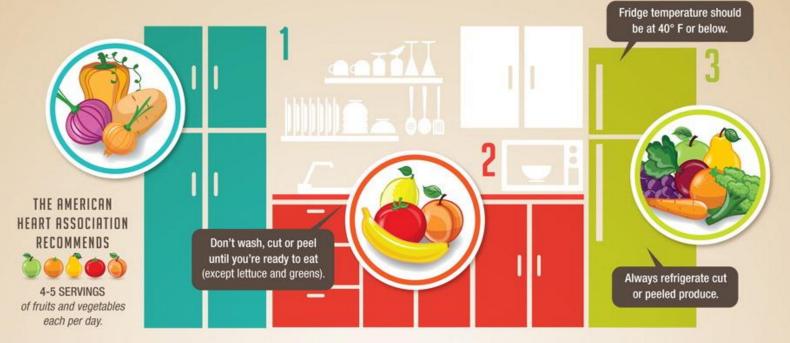
DO consider preparation. Steaming or grilling is better than frying or sautéing. Be aware that when you boil vegetables, it leaches out key nutrients.

Get F WITH FRUCTS & VEGETABLES



life is why™

Stretch your produce and your dollars by knowing how to store fresh fruits and vegetables.



PANTRY

Pack away in a cool, dark place like your pantry or cellar:

ONIONS, GARLIC & SHALLOTS HARD SQUASH

(Winter, Acorn, Spaghetti, Butternut)

SWEET POTATOES, POTATOES, & YAMS WATERMELON

COUNTERTOP

Store loose and away from sunlight, heat and moisture:

BANANAS

CITRUS FRUIT

Store lemons, limes, oranges and grapefruit loose or in a mesh bag. Refrigerate for longer storage.

STONE FRUIT

Ripen avocados, apricots, nectarines, peaches and plums in a paper bag, then move to the fridge where they'll last a few more days.

TOMATOES

KEEP THEM APART:

- Fruits like apples, bananas and pears give off ethylene gas, which can make other produce ripen and rot faster.
- Store vegetables and fruits separately.
- · Keep apples, bananas, broccoli, cauliflower, cucumbers, onions, pears, potatoes and watermelon away from other produce.

REFRIGERATOR

Store in plastic bags with holes, in your produce drawer, unless noted:

APPLES & PEARS BEETS & TURNIPS

Remove greens and keep loose in the crisper drawer.

BERRIES, CHERRIES & GRAPES

Keep dry in covered containers or plastic bags.

BROCCOLI & CAULIFLOWER CARROTS & PARSNIPS

Remove greens.

CELERY CORN

Store inside their husks.

CUCUMBERS, EGGPLANT & PEPPERS

Store on the upper shelf, which is the warmer part of the fridge.

FRESH HERBS

Except basil. Keep stems moist and wrap loosely in plastic.

GREEN BEANS

LETTUCE & LEAFY GREENS

Wash, spin or pat dry, wrap loosely in a dishtowel or paper towels and place in a plastic bag in vegetable drawer. Keep stems moist.

MELDNS MUSHROOMS

Keep dry and unwashed in store container or paper bag.

PERS

ZUCCHINI & SUMMER/ YELLOW SQUASH





Make a RAINBOW

at the Salad Bar

RED

Lycopene and anthocyanins! The delicious variety of red fruits and veggies can prevent cancer and help keep you from getting sick.

YELLOW

Eat yellow for antioxidants and an abundance of Vitamin C. Eating yellow also helps to maintain healthy skin and strengthens bones and teeth.

PURPLE

Purple colored fruits and veggies can help reduce your risk of getting a number of life-threatening diseases.



ORANGE

Lots of antioxidants! Vitamin C and beta carotene (vitamin A) galore. Fight off those colds and help out your eyes.



GREEN

So many veggies are green! Lots to choose from and lots of nutrients to gain. Eat dark leafy greens for your heart and eat broccoli and zucchini for reducing your chance of getting cancer.

BLUE

Blueberries. The magical fruit that helps improve your memory and aid in brain function.



Want a more colorful diet? Here's how to get one!

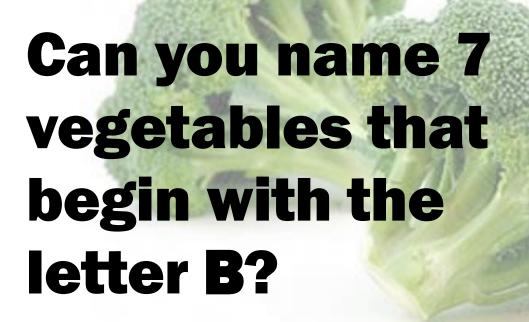
Load your sandwiches with arugula, spinach, red onion, cucumbers, avocado, bell peppers or olives!

For soup, salad, pasta, pizza or casserole recipes, double the amount of vegetables to double the flavor and nutrition!

Add berries, dried fruit or fresh fruit slices into your yogurt, cereal or oatmeal for a more colorful breakfast!

Skip the bread and use a lettuce wrap for your next burger or sandwich!

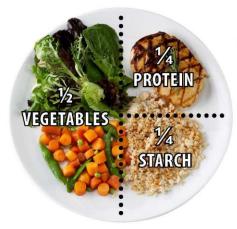
Don't skip dessert! Fresh fruit can be a wonderful substitute for sugary snacks!





WebMD Portion Size Guide

When you're trying to eat healthfully, it's essential to keep track of just how much you're eating. It's all too easy to misjudge correct portion sizes. Here are some easy comparisons to help you figure out how many servings are on your plate.



PORTION SIZE YOUR PLATE

1/2 PLATE VEGETABLES:

Fill half your plate with a colorful assortment of different vegetables for good nutrition and tastes to please your palate.

1/4 PLATE PROTEINS:

Low-fat proteins are good for your heart and better for your waistline. Bake, broil, or grill your way to a delicious and healthy meal.

1/4 PLATE STARCHES:

Whole-grain starches are good for your heart and keep you feeling fuller longer. While foods like yams, potatoes and corn are considered vegetables, they are high in starch and should be placed on this part of your plate.

BASIC GUIDELINES











1 cup = baseball

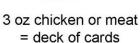
½ cup = lightbulb

1 oz or 2 tbsp = golf ball

1 tbsp = poker chip

1 slice of bread = cassette tape







3 oz fish = checkbook



1 oz lunch meat = compact disc



3 oz muffin or biscuit = hockey puck



1½ oz cheese = 3 dice



GRAINS

1 cup of cereal flakes = baseball 1 pancake = compact disc

½ cup of cooked rice = lightbulb

1/2 cup cooked pasta = lightbulb

1 slice of bread = cassette tape

1 bagel = 6 oz can of tuna

3 cups popcorn = 3 baseballs



DAIRY & CHEESE

1½ oz cheese = 3 stacked dice
1 cup yogurt = baseball
½ cup frozen yogurt = lightbulb
½ cup ice cream = lightbulb



FRUITS & VEGETABLES

1 medium fruit = baseball

½ cup grapes = about 16 grapes

1 cup strawberries = about 12 berries

1 cup of salad greens = baseball

1 cup carrots = about 12 baby carrots

1 cup cooked vegetables = baseball

1 baked potato = computer mouse



FATS & OILS

1 tbsp butter or spread = poker chip

1 tbsp salad dressing = poker chip

1 tbsp mayonnaise = poker chip

1 tbsp oil = poker chip

1

MEATS, FISH & NUTS

3 oz lean meat & poultry = deck of cards

3 oz grilled/baked fish = checkbook

3 oz tofu = deck of cards

2 tbsp peanut butter = golf ball

2 tbsp hummus = golf ball

1/4 cup almonds = 23 almonds

1/4 cup pistachios = 24 pistachios

SWEETS & TREATS

1 piece chocolate = dental floss package

1 brownie = dental floss package

1 slice of cake = deck of cards

1 cookie = about 2 poker chips



DIETARY GUIDELINES FOR AMERICANS 2015-2020



The Guidelines

- Follow a healthy eating pattern across the lifespan. All food
 and beverage choices matter. Choose a healthy eating pattern at an
 appropriate calorie level to help achieve and maintain a healthy body weight,
 support nutrient adequacy, and reduce the risk of chronic disease.
- Focus on variety, nutrient density, and amount. To meet nutrient needs within calorie limits, choose a variety of nutrient-dense foods across and within all food groups in recommended amounts.
- 3. Limit calories from added sugars and saturated fats and reduce sodium intake. Consume an eating pattern low in added sugars, saturated fats, and sodium. Cut back on foods and beverages higher in these components to amounts that fit within healthy eating patterns.
- 4. Shift to healthier food and beverage choices. Choose nutrient-dense foods and beverages across and within all food groups in place of less healthy choices. Consider cultural and personal preferences to make these shifts easier to accomplish and maintain.
- 5. Support healthy eating patterns for all. Everyone has a role in helping to create and support healthy eating patterns in multiple settings nationwide, from home to school to work to communities.

FINISHING THE PROGRAM

Take final measurements to see if/how attitudes and behaviors have changed since the beginning of the program.

Final Email Template

To: All Employees

From: Wellness Champion(s)

Subject:

<Hello Greeting>!

The Eat the Rainbow initiative is finishing up and we would like for you to take a quick **three-question survey**. This information will remain anonymous and your answers will not impact you in any way ... answers will help us to determine the overall program success. Thank you.

Find the survey here: <Insert Hyperlink>

<Standard Closing>

Post-Program Survey Questions

Question 1: After the challenge, do you, on most days, eat the recommended 5-9 servings of fruits and vegetables? Yes/No

Question 2: After the challenge, have you tried a new fruit or vegetable for the first time in the past month? Yes/No

Changes for Next Time

The wellness committee or wellness champion(s) need to review survey responses, discuss observations made throughout the program and other feedback to determine what can be changed for next time.

Reporting Success

Create a detailed report about the program and its success to send to upper management. Contact the Wellness Council of Indiana Helpline at (317) 264-2168 for guidance.

Wellness champion(s) emails survey to employees as soon as the initiative ends, preferably within 48 hours of completion.