12. Appendices

Appendix 1: Recommended Serving Size for Snacks

Despite healthier snacks, over-consumption can still upset students' appetite, leading to excessive intake of energy and weight gain. Therefore, it is recommended to provide or sell **snacks in no more than 125kcal[§] of energy and drinks to 250ml or less**.

The table below lists out the amount of snacks providing about 125kcal of energy. Tuck shops may refer to the serving sizes recommended below when selling snacks.

Type of Food	Recommended Serving Size
Grains	
Biscuits	3-4 rectangular biscuits, 4-6 round biscuits
Breakfast cereals (without milk)	1 bowl
Corn kernels	¹ / ₂ bowl
Toast with cheese	1 slice of bread with 1 slice of reduced-fat cheese
Toast with peanut butter	1 slice of bread with $1^{1}/_{2}$ teaspoons of peanut butter
Toast with jam	1 slice of bread with $1^{1}/_{2}$ teaspoons of jam without
	added sugar
Ham sandwich (single filling)	Half portion, 1 slice of bread with 1/2 piece of ham
Egg sandwich (single filling)	Half portion, 1 slice of bread with $^1/_2$ piece of egg
Tuna salad sandwich (single filling)	Half portion, 1 slice of bread with 2 teaspoons of tuna
	canned in water and 1 teaspoon of salad dressing
Vegetables	
Cherry tomatoes	1 bowl
Green salad	1 bowl (with 1 tablespoon of salad dressing if
	preferred)
Vegetables using as sandwich filling	No limit
Pure vegetable juice	³ / ₄ glass

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^{§ 1}kcal ≈ 4.2kJ

Type of Food	Recommended Serving Size
Fruits	
Cut-up fruit	¹ / ₂ bowl
Raisins	1 tablespoon
Dried apricots	4 pieces
Dehydrated fruit chips	¹ / ₂ bowl
Pure fruit juice	³/ ₄ glass
Meat, fish, egg and alternatives	
Egg	1 piece
Chicken wing in soy sauce	1 piece
Steamed 'siu mai'	3-5 pieces
Steamed dumpling	2-3 pieces
Dry roasted plain nuts	2 tablespoons

¹ teaspoon = 5ml, 1 tablespoon = 15ml, 1 glass = 240 ml, 1 bowl = 250 – 300ml

Sources: Centre for Food Safety, Food and Environmental Hygiene Department

U.S. Food and Drug Administration