

analysis revealed infants of CBM had lower zBMI (Bcoefficient(SE) $-0.42(0.09)$), zwei ($-0.43(0.10)$) and zlen ($-0.21(0.09)$) at 3.5 years compared to infants of ABM. A higher proportion of infants had RWG (35.6%) from CBM compared with ABM (27.5%) but regression analysis revealed no significant effects of ethnicity on RWG in the first 12 months.

Conclusion: Ethnic disparities in growth patterns are apparent. Understanding these differences enables identification of key opportunities to promote optimal growth in this population.

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Increasing the availability of healthy children's menu options in South Australia: An evidence based Code of Practice for food businesses



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In 2015, the South Australian Department of Health established a *Healthy Kid's Menu* Taskforce to increase the availability of healthy children's menu options in South Australia. Subsequently CSIRO was commissioned to develop a voluntary *Healthy Kid's Menu* Code of Practice intended for wide spread statewide adoption by clubs, hotels, restaurants and cafes.

Key sources of evidence that informed the development of the Code were:

1. Statistics derived from the National Nutrition Survey (2011/12) and Australian National Children's Nutrition and Physical Activity Survey (2007) to identify key nutrients of concern, and their food/beverage sources, with a focus on foods eaten 'at place of purchase'.
2. Insight from scientific and grey literature that described or evaluated similar initiatives from Australian or relevant international contexts.
3. Collaboration with key industry stakeholders to ensure that the outputs were clear, achievable and practical for business owners and staff.
4. Consistency with the Australian Guide To Healthy Eating.

The *Healthy Kid's Menu* Code of Practice provides standards for the provision of:

1. Healthy drinks,
2. Nutritious main meals which include at least 1 serve of vegetables or salad, are prepared using

- small quantities of healthy fats and oils, and do not include any shallow or deep fried foods, processed meats or savoury pastries,
3. Fruit/reduced fat yoghurt based desserts,
4. Healthy meal combinations.

This *Healthy Kid's Menu* Code of Practice is supported by a Guide for Business, and the program is due to be rolled out late 2016. This presentation will outline the evidence base underpinning this activity, along with a description of Code of Practice and its interpretation.

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Sustainable Connections for Overweight and Obesity in Paediatrics (SCOOP): A clinical redesign project



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Childhood obesity is one of the NSW Premier's 12 Priorities. Overweight or obesity affects almost one in four school-aged children in Australia, with prevalence higher in Western Sydney. Yet services for affected families in this region are sparse and unco-ordinated.

The Sustainable Connections for Overweight and Obesity in Paediatrics (SCOOP) project (funded by the NSW Children's Healthcare Network—Western Region) aims to: (1) map services currently providing paediatric obesity intervention, (2) improve capacity for multidisciplinary services for children aged 2-14 years with obesity within all levels of healthcare services, and (3) increase utilisation of Weight4KIDS obesity management eLearning program by health professionals. The geographical focus is within the Nepean Blue Mountains and Western Sydney geographical areas of NSW, with a vision for its outcomes to be translated to any region.