G4G LogoPress Release/Article Template:

Your Dining Facility Just Launched G4G

*Release Date: day Month 2016*

**<*Insert name*> Dining Facility Just Launched G4G!**

**Performance Nutrition Made Simple**

<***Insert Installation, City, State***>—<***Insert dining facility name***> dining facility just launched the rebranded Go for Green® (G4G) program! The revised G4G program makes it easier for service members to identify and choose performance-boosting foods in military dining facilities and galleys.

G4Gis a Department of Defense (DoD)-wide program that optimizes the performance, readiness, and health of service members by improving their nutrition environment. The latest nutrition science, input from DoD experts, and best practices in community health promotion are the basis for the newly revised G4G program. By labeling foods Green, Yellow, or Red for nutritional quality and Low, Moderate, or High for sodium content, G4G makes it easier for service members to choose foods that best support optimal fitness.

G4G encourages service members to eat more Green-coded foods daily, including whole grains, healthy fats, lean proteins, fruits, and vegetables. Good eating habits support optimal physical and mental fitness, resilience, and readiness. G4G aligns with Total Force Fitness and is compatible with numerous military initiatives. <***Insert 2 sentences about service-specific wellness/health-promotion program or campaign***>.

***<Insert Photo of Your Dining Facility or Use G4G Approved Graphic Here; see page 4 of*** [**http://hprc-online.org/nutrition/files/G4GTalkingPointsGraphicsList.pdf**](http://hprc-online.org/nutrition/files/G4GTalkingPointsGraphicsList.pdf)***>***

The rebranded G4G is a comprehensive program that does more than just label foods. G4G also educates service members how to use G4G in the dining facility and at home. G4G explains why nutrition is important for performance and encourages service members to eat **fewer** Red-coded foods and **more** Green-coded ones. The G4G program also provides more fresh, delicious Green-coded menu items to dining facilities and galleys. Get ready for a new experience in your dining facility!

Visit [**http://hprc-online.org/nutrition/go-for-green**](http://hprc-online.org/nutrition/go-for-green) to learn more about using G4G on base and at home.

Connect with G4G on Facebook **(**[**https://www.facebook.com/goforgreeng4g**](https://www.facebook.com/goforgreeng4g)**)** to find nutrition tips and share photos of how YOU go for “green”!