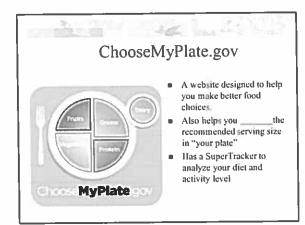
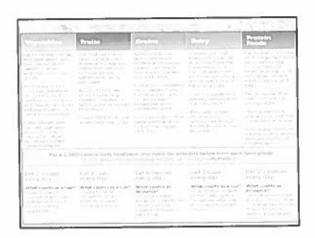
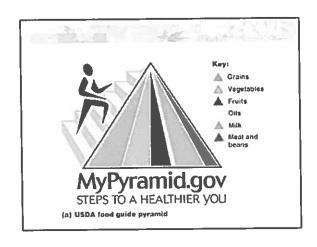
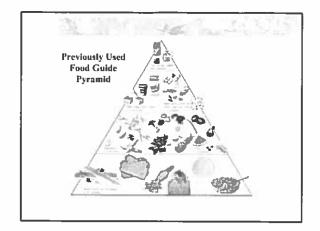
Chapter 5 Continued	
Dietary Guidelines For Americans  Recommendations about food choices for all healthy Americans age and over  Highlight three keys to a healthy lifestyle 1.   2.   3.	
Choosing a Healthy Diet  Diet - everything you and  Eat a variety of foods to get the nutrients you need  Daily Food Guide -	









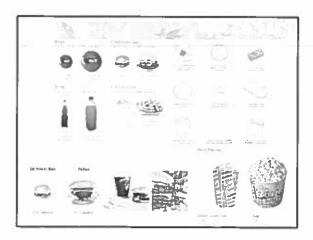
### Serving Size

 To eat the recommended amount in the pyramid you must understand correct portion size

16

- A \_\_\_\_\_is how much of a food you eat in one meal.
  - **=** 1.
  - **=** 2.





### Fats, Oils, & Sweets



- Do not
- Foods: cakes, cookies, doughnuts, soft drinks, candy, jam, salad dressing, chips, condiments, gravy, mayonnaise, margarine, butter, coffee, &
- Empty-calorie foods =
- Provide taste



### Maintain a Healthy Weight

■ Too fat or too thin can cause health problems

16

- **=** [.
- **=** 2.





### Choose a Diet Low in Fat, Saturated Fat, & Cholesterol

- Diets high in increase the risk of heart disease.
  - 1. m 2.
  - m 3.
- High-fat diets are linked to
- \_of calories from fats → less than \_\_\_\_from saturated
- Limit cholesterol intake to\_\_

How Cholesterol Increases Your Chance Of Cardiovascular Disease	
Controlling Fat in Foods  1. 2. 3. 4. 5. 6.	
Choose a Diet with Plenty of Vegetables, Fruits, & Grain Products  ■ Excellent sources ofand ■ Provide& ■ Decrease the risk of heart disease, obesity, & some cancers→National Cancer Institute recommends 20-35mg/day→average American consumes 10-15mg/day	

12 12 13 13 13 13 13 13 13 13 13 13 13 13 13	
Use Sugars Only in Moderation	
Americans eat up to	
Some sugars are in food and some are during processing	
Contribute to  1. 2.	M = MAN = MA
Controlling Sugars in Foods	
- I	
* * **	
Use Salt & Sodium Only in Moderation	
■ Salt is made of &	
Salt & sodium help maintain	
■ Sodium –	
■ High sodium diet	
A THE SECOND	
Controlling Sodium in Foods	
ı,	
2.	
( <del>)</del>	<u> </u>
3.	380
4,	
27	
5:	

Healthy Eating Patterns  Eatfull meals ormini-meals Follow Avoid overeating Apply guidelines to a, no just a,	
Meals  Breakfast	
Lunch & Dinner —  Each meal should provide of your danceds for	nily
Snacking	
<b>=</b> 1.	
<b>2</b> .	

Eating at Restaurants	
Foods tend to be,, &	
Order theinstead of the      Enjoy salad bars     Avoid sauces, sour cream, & butter at potato and pasta bars     Avoid&	
= Skip = Choose = Choose = Skip	
Being A Wise Food Consumer  All food labels must state the	
following information	
3.	
5.	
Nutrition Facts Label Indicate the & content of foods.	
Allows youand, and choose foods for	
Do not need nutrition labels:	-uu-

	Facts Panel & dient List
Note the control of t	Nutrition Foots  The second of

### **Nutrition Facts Label**

What nutritional information goes on a food label?

2 16 2



- Serving size; servings per container; calories per serving from fat; grams of total fat, saturated fat, cholesterol, sodium, carbohydrates, dietary fiber, sugars, & protein per serving; percentage of the recommended Dietary Value (DV) the product supplies of the nutrients plus some important minerals & vitamins
- Also contains \_\_\_\_\_ on the amount of nutrients people need in their daily diets.

	APPON BLANE TO PRODUCE
Nutrition Fac	ets Label
Some labels hat example:	ivelists - &
	of claim possible
benefits in con	ibating a →high in
calcium=preve	nt osteoporosis

Ingredient Listing	
2.	
3.	
Food Additives  Substances  Are used to:  1.  2.  3.  4.  5.  6.	
Food Additives  Enriched foods - Fortification -	
Milk is     Companies must prove to government agencies that     GRAS list (generally recognized as safe)	

### 10 Making Sense of **Label Terms**



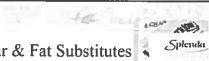
- Low-fat→
- Low-calorie→
- Low-calorie meals →
- Light or lite →
- Less →
- More→

### 100 Making Sense of Label Terms

- = -free →
- High, rich in, excellent source of →
- Lean →
- Fresh →
- Natural →



## Sugar & Fat Substitutes



- Fructose-
- Saccharin & aspartame—





П			
11			

# Open-Dating Expiration date — Freshness date — Pack date — Sell date — Sell date — Allergy → Allergens → Body produces antibodies for defense Most food allergies: Allergen = Can determine food allergy with \_\_\_\_\_

## Food Intolerance A negative More common than allergies Experience with \_\_\_\_\_&\_\_\_\_\_

A MA BAZILLA VIV	
Food & Your Safety  Foodborne illness, Usually caused by four kinds of bacteria	
I.	
3. PASTEURIZED POR TOUR SAFETY	
<ul> <li>Food can be contaminated by person → disease</li> </ul>	
<ul> <li>Animal meat may harbor pathogens → must be thoroughly cooked or pasteurized</li> </ul>	
<ul> <li>Pasteurization —</li> </ul>	
,	
	7
Foodborne Illness	
ADA)	
■ Symptoms	
■ What to do?	
Name of the same o	
■ Botulism can be fatal→	
Recommended Food Handling	
Recommended Food Handling	
Prevents cross-contamination =	
GHT Ba	
TO SEA TO	
Separate raw meat, seafood, & poultry from other items in shopping eart & at home  Safe From  Safe	
other items in shopping cart & at home	

Recommended Food	Handling -		
continued	ŭ	 	
© Cook  1. 2. 3. 4.		 	
5 Chill 1 2 3,		 	
Preventing Foodb			