# Your Guide to a Healthy Meal Plan









#### SAN NAG KAIBA?





#### Among adolescents...

**26.3** % are stunted





11.3 % are wasted



#### Among adolescents...



11.6 % are overweight and obese



## **Session Objective**

To be able to distinguish foods from carbohydrates, protein and fat as a guide in your healthy food choices.

#### **Battery Test! WHAT MACRO I AM?**

Mechanics: Identify foods under Carbohydrate, Protein and Fat.





















#### HARD FACTS ON HYPERTENSION and DIABETES

- About 22.3% of the adult population is considered hypertensive.
- Highest among 50-59 age group (35.1%) and is lowest in the youngest age group (3.4%).
- Males have a higher prevalence than females in every age group.
- Diabetes prevalence based on a cut-off of 126 mg/dl is 5.4%.

Source: National Nutrition Survey

# BASICS OF MACRONUTRIENTS

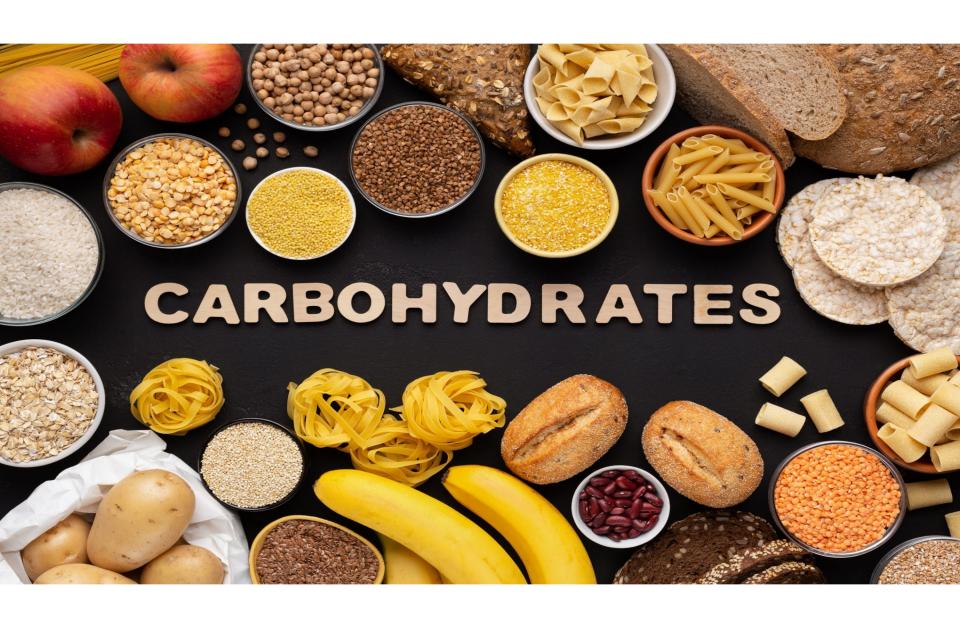
A. Carbohydrate

**B.** Protein

C. Fat

D. Water \*\*





#### A. CARBOHYDRATES

are our bodies' **preferred source of energy** due to the following reasons: **(GO FOODS)** – **55 to 70% of the diet** 

- 1. Are <u>readily available</u> being widely distributed in a variety of easily grown plants such as grains, vegetables and fruits.
- 2. The cost in the total food **budget is relatively small.**
- 3. Provide **quick and sustained body fuel**.

#### **Examples of Carbohydrates**



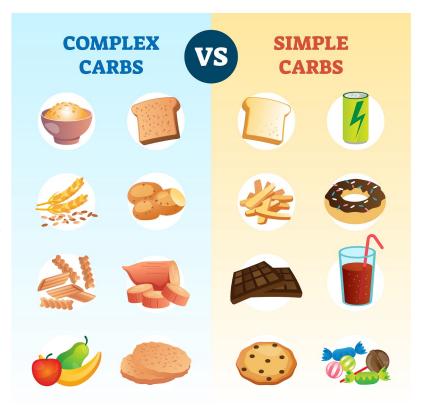






#### A. CARBOHYDRATES

MAKES US FULL
USUALLY LESS
PROCESSED
LOW GLYCEMIC INDEX
90% of total
Carbohydrate



SIMPLE SUGAR SWEET HIGH GLYCEMIC INDEX 10% of total Carbohydrate

#### A. CARBOHYDRATES

Following IOM and FAO/WHO recommendations, a daily intake of 20-25 g dietary fiber is also suggested.



Food and Nutrition Research Institute, Department of Science and Technology (FNRI-DOST). 2002. Recommended Energy and Nutrient Intakes. Philippines, 2002 Edition.

# What does 25 grams fiber look like?





# JC's NUTRITIPS on Carbohydrates

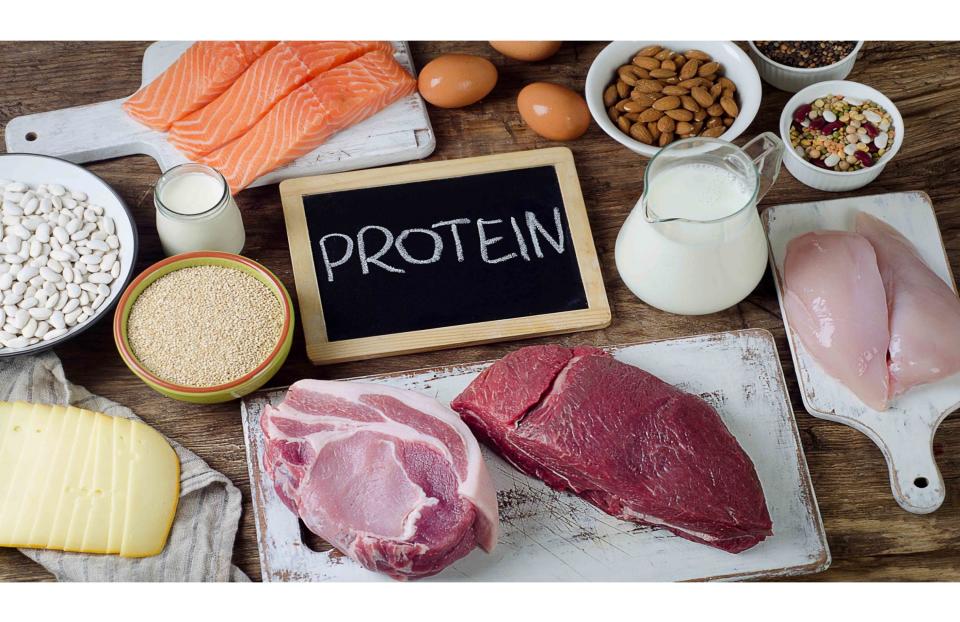
carbohydrates in their natural packaging are an excellent choice for health, while refined carbs should be minimized.

If you suffer from constipation, increasing fiber-rich carbohydrate foods, like whole grains, beans, fruits, and vegetables, can help.

## WHICH DO YOU PREFER?







## **B. PROTEIN**

allows your body to grow, build and repair tissues, and protect lean body mass (your muscle mass) (GROW FOODS).



#### **B. PROTEIN**

The recommended intake is 10 to 15% from the total caloric requirement.

The 2013 National Nutrition Survey of the Food and Nutrition Research Institute (FNRI) showed that only 62.7% of Filipinos met their daily dietary protein requirement.

Food and Nutrition Research Institute, Department of Science and Technology (FNRI-DOST). 2002. Recommended Energy and Nutrient Intakes. Philippines, 2002 Edition.

# HOW DO YOU MAKE YOUR FOOD HIGH IN PROTEIN









#### **GUILTY?**





allows you to store energy, protects organs, make certain hormones, absorb fat soluble vitamins,

Recommended intake is 20 to 25% of the diet.

#### There are three types of fat:

#### Bad Fats, Saturated fat, and Good Fats.

Food and Nutrition Research Institute, Department of Science and Technology (FNRI-DOST). 2002. Recommended Energy and Nutrient Intakes. Philippines, 2002 Edition.

#### **BAD FATS**

trans fats — increase disease risk, even when eaten in small quantities. Foods containing trans fats are primarily in processed foods made with trans fat from partially hydrogenated oil.







Food and Nutrition Research Institute, Department of Science and Technology (FNRI-DOST). 2002. Recommended Energy and Nutrient Intakes. Philippines, 2002 Edition.

#### **Saturated Fats**

while not as harmful as trans fats, negatively impact health and are best consumed in moderation. Usually from animal source.





https://www.hsph.harvard.edu/nutritionsource/what-should-you-eat/fats-and-cholesterol/

#### **GOOD Fats**

Helps lower blood cholesterol and increase good blood cholesterol Foods high in good fats include vegetable oils (such as olive, canola, sunflower, soy, and corn), nuts, seeds, and fish.







Food and Nutrition Research Institute, Department of Science and Technology (FNRI-DOST). 2002. Recommended Energy and Nutrient Intakes. Philippines, 2002 Edition.

## PAUSE FOR QUESTIONS

## Water

#### D. WATER

Water is defined as an **essential nutrient** because all biochemical reactions occur in water.

Water is also required for digestion, absorption, transportation, dissolving nutrients, elimination of waste products and thermoregulation (Kleiner 1999).

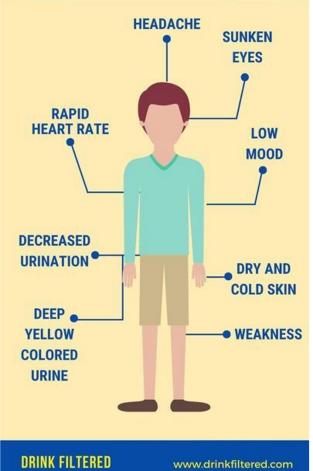
#### D. WATER

It was found that the average total fluid intake of Filipinos was 1691 milliliters per day or an equivalent of seven glasses of fluid per day. Drinking water contributed the highest percentage of fluid consumption (65.3%) followed by water from food (9.1%) and coffee and tea (7.8%).

The *Pinggang Pinoy*, developed by the DOST-FNRI, recommends drinking lots of water, from 5 to 12 glasses of water, depending on age and one glass of milk everyday.

Source: https://pia.gov.ph/news/articles/1003316









# EAT WELL To BE WELL

**Q&A** 

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