

WORKSHOP

5

Making Healthy Eating Part of Your Lifestyle



**Eat Healthy • Be Active
Community Workshops**



ODPHP

Office of Disease Prevention
and Health Promotion

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Instructor Guide

BEFORE WORKSHOP BEGINS

- Thoroughly read entire workshop and become familiar with the lesson plan.
- Gather materials needed for the icebreaker and activity.
- **Icebreaker:** A variety of whole grain foods, such as whole wheat pasta (cooked prior to class), brown rice (cooked prior to class), whole wheat bread (cut into portions to try), whole grain crackers, whole grain cereal, etc.; serving plates and utensils for participants to try foods offered
- **Activity:** No supplies necessary
- Photocopy handouts (one per participant):
 1. **Making Healthy Eating Part of Your Lifestyle (2 pages)**
 2. **How to Build a Healthy Eating Pattern (3 pages)**
 3. **Shift to Healthier Food & Beverage Choices (2 pages)**
 4. **MyPlate Daily Checklist (2 pages)**
 5. **Understanding and Using the Nutrition Facts Label (1 page)**
 6. **MyPlate 10 Tips to Build a Healthy Meal (2 pages)**
 7. **Workshop Evaluation (1 page)**





WORKSHOP OUTLINE

The workshop should last ~1 hour, including activities.

- **Icebreaker activity** (5 minutes)—do this while people are coming into the workshop
- **Introduction** (5 minutes)
 - Explain the purpose of the workshop
 - Review the Learning Objectives
- **Objective 1:** Identify 5 concepts of a healthy lifestyle (10 minutes)
 - Review handout: *Making Healthy Eating Part of Your Lifestyle and Shift to Healthier Food & Beverage Choices*
- Stretch Break (5 minutes)
- **Objective 2:** Identify the 5 food groups and a healthy choice from each (5 minutes)
 - Review handout: *MyPlate Daily Checklist*
- **Objective 3:** Identify 5 aspects of the Nutrition Facts label that make it easier for you to make informed food choices that support a healthy diet (5 minutes)
- Activity (5–10 minutes)
 - Review handout: *Understanding and Using the Nutrition Facts Label*
- Increasing Physical Activity (1–2 minutes)
 - Review handout *MyPlate 10 Tips to Build a Healthy Meal* (2 minutes)
- **Wrap-Up/Q&A** (5 minutes)
 - **Reminders** of things to try at home:
 - Read the Nutrition Facts labels to compare food at the grocery store
 - Continue to build up the amount of physical activity you do each day
- Ask participants to complete the **evaluation form** (5 minutes)

ICEBREAKER ACTIVITY

Taste Testing (5 minutes)

Whole Grain Tasting: Gather a variety of different whole grain foods (try items such as pasta, rice, cereal, crackers, bread, etc.) and have participants taste a few as they come into the workshop.

Supplies necessary: A variety of whole grain foods, such as whole wheat pasta (cooked prior to class), brown rice (cooked prior to class), whole wheat bread (cut into portions to try), whole grain crackers, whole grain cereal, etc.; serving plates and utensils for participants to try foods selected



Workshop Lesson Plan

TALKING POINTS

Purpose of the Workshop (2–3 minutes)

- Today's workshop and handouts will give you tips for incorporating a healthy diet and regular physical activity into your lifestyle.
- This workshop is based on the Dietary Guidelines for Americans and the Physical Activity Guidelines for Americans. The Dietary Guidelines provides science-based advice for making food choices that promote good health and a healthy weight and help prevent disease. The Physical Activity Guidelines provides recommendations on the amount, types, and level of intensity of physical activity needed to achieve and maintain good health.
- The Dietary Guidelines supports these selected consumer messages. More information about the messages can be found at www.ChooseMyPlate.gov.

Everything you eat and drink over time matters. The right mix can help you be healthier now and in the future. Start with small changes to make healthier choices you can enjoy.

Find your healthy eating pattern and maintain it for a lifetime. This means:

- Make half your plate fruits and vegetables—focus on whole fruits and vary your veggies
- Make half your grains whole grains
- Move to low-fat or fat-free milk or yogurt
- Vary your protein routine
- Drink and eat less sodium, saturated and *trans* fats, and added sugars

Healthy eating and physical activity are the building blocks of a healthier life. The Physical Activity Guidelines recommends that adults be physically active for at least 2 hours and 30 minutes each week—children need 60 minutes each day.

- You can stay physically active by doing activities such as walking, dancing, bicycling, or gardening and by reducing the amount of time you spend sitting.

TALKING POINTS

Learning Objectives (2–3 minutes)

- Identify 5 concepts of a healthy lifestyle.
- Identify the 5 food groups and a healthy choice from each.
- Identify 5 aspects of the Nutrition Facts label that make it easier for you to make informed food choices that support a healthy diet.



WORKSHOP LESSON PLAN

TALKING POINTS

Handouts: Making Healthy Eating Part of Your Lifestyle, How to Build a Healthy Eating Pattern, and Shift to Healthier Food and Beverage Choices (10 minutes)

Note: These talking points cover many of the key consumer behaviors and potential strategies for professionals in the Dietary Guidelines. Depending on time/participant questions, you may choose to cover just a few bullets under each heading.

Add More Fruits and Vegetables

Vegetables

- Healthy eating patterns include a variety of vegetables from all 5 subgroups: dark green, red and orange, starchy, and other vegetable and legumes (beans and peas).
- Make half your plate fruits and vegetables—vary your veggies and focus on fruits.
- Choose frozen vegetables without added sauces, gravies, butter, or cream.
- Prepare vegetables in healthful ways: steamed, sautéed, roasted, or raw.
- Include vegetables in meals and snacks. Fresh, frozen, and canned vegetables all count. When eating canned vegetables, read the Nutrition Facts label and choose versions lower in sodium. Also look for options labeled as reduced sodium or no-salt-added.
- Add dark green, red, and orange vegetables to soups, stews, casseroles, stir-fries, and other main and side dishes. Use dark leafy greens, such as romaine lettuce and spinach, to make salads.
- Focus on dietary fiber—legumes (beans and peas) are a great source. Add legumes like kidney or garbanzo beans to salads and split peas or lentils to soups, or serve baked beans or pinto beans as side dishes or in a main dish.

The handouts are titled 'EAT HEALTHY YOUR WAY' and 'Making Healthy Eating Part of Your Total Lifestyle'. The first handout, 'Short on time? Try these tips for making healthier meals...fast!', features a quote from Dwayne Davis: 'My doctor said I needed to eat better to help me stay healthier longer. But I wasn't sure when to start after years of eating whatever I wanted. Then she told me it really isn't about going on a diet at all...it's about how you live. The bottom line is to eat healthy most of the time.' It lists tips like 'I stopped thinking of foods as either "all good" or "all bad"', 'There are many different ways to eat healthy', and 'I committed to make a change...I was ready. So I challenged myself to make small changes to what I ate and drank each week for a month. If I could do that, then I knew I was on my way to following a healthy eating pattern for life.' The second handout, 'How to Build a Healthy Eating Pattern', includes a quote: 'I added more vegetables and protein! Adding vegetables was easier than I thought. I started by trying new vegetables and found that I actually like spinach, cauliflower, and split peas, which I love. I swapped my usual cookies at lunch with a piece of fruit.' It lists tips like 'Eat a variety of grains all food', 'Eat a variety of protein sources', and 'Eat a mix of foods within each food'. The third handout, 'Shift to Healthier Food & Beverage Choices', includes a quote: 'Here's some good news: Eating healthier doesn't mean you have to give up all the foods you love. It doesn't have to be confusing or complicated either. The 2015-2020 Dietary Guidelines has a better approach—make small shifts in the foods you eat. Here's how to do it.' It lists tips like 'Here's some good news: Eating healthier doesn't mean you have to give up all the foods you love. It doesn't have to be confusing or complicated either. The 2015-2020 Dietary Guidelines has a better approach—make small shifts in the foods you eat. Here's how to do it.', 'What Are Healthy Shifts?', 'How Will Making Shifts Help?', and 'Make Shifts Throughout the Day'.

- Keep raw, cut-up vegetables handy for quick snacks. If serving with a dip, choose lower-calorie options, like some yogurt-based dressings, instead of sour cream— or cream cheese—based dips. Hummus also makes a great dip while contributing to meeting vegetables, protein foods, and oils recommendations.
- When eating out, choose a vegetable as a side dish. With cooked vegetables, request that they be prepared with little or no fat and salt. With salads, ask for the dressing on the side so you can decide how much you use.
- When adding sauces, condiments, or dressings to vegetables, use small amounts. Sauces and dressings can make vegetables more appealing, but often add extra calories from saturated fats and added sugars.
- For more information about vegetables, visit: www.choosemyplate.gov/vegetables.

Fruits

- Focus on whole fruits, including fresh, frozen, dried, or canned without added sugars.
- When choosing juices, always select 100% fruit juice. Consume juice in moderation; at least half of fruit intake should come from whole fruits.

WORKSHOP LESSON PLAN

- Use fruits as snacks, salads, or desserts.
- Instead of sugars, syrups, or other sweet toppings, use fruits to top foods such as cereal and pancakes.
- Enjoy a wide variety of fruits, and maximize taste and freshness by adapting your choices to what is in season.
- Keep rinsed and cut-up fruits handy for quick snacks.
- Unsweetened fruits or fruits canned without added sugars are better choices because light or heavy syrup adds sugar and calories.
- For more information about fruits, visit: www.choosemyplate.gov/fruit.

Bring on the Whole Grains

- Make half your grains whole grains by choosing whole grain products, including whole grain breads, cereals, and pastas, and brown rice. Choose whole grains instead of refined grains and products made with refined grains. Refined grains are common in cookies, cakes, and many snack foods. White pasta, white rice, and white bread are refined grains.
- For example, choose 100% whole-grain breads; whole-grain cereals such as oatmeal; whole-grain crackers and pasta; and brown rice. Check the ingredient list on product labels for the words “whole” or “whole-grain” before the grain ingredient’s name.
- Note that foods labeled with the words “multi-grain,” “stone-ground,” “100% wheat,” “cracked wheat,” “seven-grain,” or “bran” are usually not 100% whole grain products, and may not contain any whole grains.
- Use the Nutrition Facts label and the ingredient list to choose whole grains that are a good or excellent source of dietary fiber.
- Good sources of fiber contain 10–19% of the Daily Value per serving, and excellent sources of dietary fiber contain 20% or more.
- For more information about grains, visit: www.choosemyplate.gov/grains.



WORKSHOP LESSON PLAN

Vary Your Protein Routine

- Mix up your protein foods to include seafood, legumes (beans and peas), unsalted nuts and seeds, soy products, eggs, and lean meats and poultry.
- Aim to eat seafood twice a week. Select some seafood higher in omega-3 fatty acids, such as salmon, trout, herring, Pacific oysters, and Atlantic or Pacific mackerel.
- Choose lean or low-fat meats and poultry. Remove poultry skin and use cooking methods like grilling and baking.
- Processed meats such as ham, sausage, hot dogs, and deli meats have added sodium. Check the Nutrition Facts label to help limit sodium intake.
- Add variety by incorporating protein foods like legumes (e.g., black beans, kidney beans, black-eyed peas), soy (e.g., tofu), or unsalted nuts and seeds into dishes and as snacks. Choosing unsalted nuts and seeds helps lower sodium intake.
- For more information about protein foods, visit: www.choosemyplate.gov/protein-foods.

Move to Low-Fat or Fat-Free Dairy

- Choose fat-free or low-fat milk, yogurt, and cheese or soy beverages (soy milk). Fat-free and low-fat choices help to cut back on calories from saturated fats.
- Limit choices with added sugars like flavored milk, yogurt, drinkable yogurt, or desserts. Flavor plain yogurt with fresh fruit for breakfast, a snack, or dessert.
- For those who are lactose intolerant, smaller portions (such as 4 fluid ounces of milk) may be well tolerated. Lactose-free and lower-lactose products are available. These include lactose-reduced or lactose-free milk, yogurt, and cheese, and calcium-fortified soymilk (soy beverage).
- For more information about dairy, visit: www.choosemyplate.gov/dairy.

Putting It All Together

- Start by making small changes and eating a variety of foods that your body needs for good health.
- Swap out a food or an ingredient for a healthier option such as switching from whole milk to fat-free milk in your cereal, from a soda with added sugars to water at lunch, or from a cream-based pasta dish to one with lighter sauce and more vegetables at dinner.



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STRETCH BREAK (5 MINUTES)

“Fruit Basket”—a nutrition-themed version of musical chairs

This is a simple game that’s best for a group of at least 8 players. Set up a circle with enough chairs for all of your players minus one. Next, you’ll need to assign each player a fruit, labeling players as strawberry, orange, banana, etc. Two players should be assigned to each fruit. One person should remain standing, and everyone else should sit in the chairs. The standing person will call out a fruit name, and any player sitting in the circle assigned to that fruit then has to jump up and try to find a new seat. The caller also should try as fast as possible to sit in one of the open seats. In the end, a player will be left without a seat. That player (left standing) will then call out another fruit, and the game continues. For fun, try calling out more than 1 fruit at a time. The caller also has the option of calling out “fruit basket!” When that happens, all players get up from their chairs and find a new one. It gets a little crazy as everyone tries to get a seat. If needed, you can set a rule that a player getting up from a chair must find a new one at least 2 seats away (to encourage players to get up and run around).



TALKING POINTS

Handout: MyPlate Daily Checklist (5 minutes)

- Everything you eat and drink matters. Find your healthy eating style that reflects your preferences, culture, traditions, and budget—and maintain it for a lifetime! The right mix can help you be healthier now and into the future.
- The key is choosing a variety of foods and beverages from each food group—and making sure choices are limited in saturated fats, sodium, and added sugars.
- The *MyPlate Daily Checklist* shows how much to eat from the food groups for a sample 2,000 calorie eating pattern. It shows how much to eat from the 5 food groups and how to limit sodium, saturated fats, and added sugars.
- The food plan that is right for you is personalized, based on your age, sex, height, weight, and physical activity level. Use the MyPlate Daily Checklist calculator to create a personal plan at www.choosemyplate.gov/MyPlate-Daily-Checklist-input.

A screenshot of the USDA MyPlate Daily Checklist handout. The title is "MyPlate Daily Checklist Find your Healthy Eating Style". Below the title, it says "Everything you eat and drink matters. Find your healthy eating style that reflects your preferences, culture, traditions, and budget—and maintain it for a lifetime! The right mix can help you be healthier now and into the future. The key is choosing a variety of foods and beverages from each food group—and making sure that each choice is limited in saturated fat, sodium, and added sugars. Start with small changes—“MyWins”—to make healthier choices you can enjoy." Below this is a table with five columns representing food groups: Fruits (2 cups), Vegetables (2 1/2 cups), Grains (6 ounces), Protein (5 1/2 ounces), and Dairy (3 cups). Each column has a small icon and a brief description of what to eat. At the bottom, there are additional instructions: "Drink and eat less sodium, saturated fat, and added sugars. Limit: Sodium to 2,300 milligrams a day. Saturated fat to 23 grams a day. Added sugars to 50 grams a day." and "Be active your way! Children 6 to 17 years old should move 60 minutes every day. Adults should be physically active at least 2 1/2 hours per week. Use SuperTracker to create a personal plan based on your age, sex, height, weight, and physical activity level. SuperTracker.usda.gov"

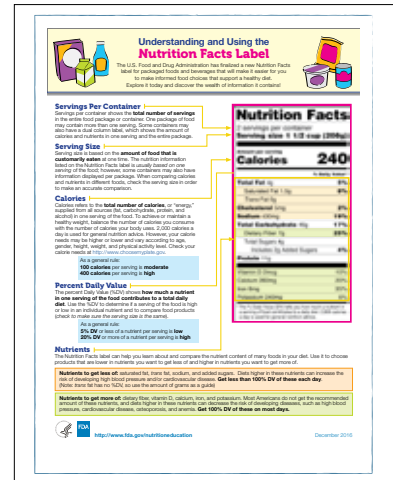
WORKSHOP LESSON PLAN

ACTIVITY

Understanding and Using a Nutrition Facts Label (5–10 minutes)

Nutrition Facts label: Pass out handout *Understanding and Using the Nutrition Facts Label* and review the talking points listed below. Depending on the size of the group, you may want to pass out a label for each group of 2–3 people to work together to identify components of the food label, such as portion size, sodium, etc.

Supplies necessary: A variety of Nutrition Facts labels from food containers



TALKING POINTS

Handout: Understanding and Using the Nutrition Facts Label (5 minutes)

- Look at the serving size and determine how many servings you are actually eating.
 - If you eat 2 servings of a food, you will consume double the calories.
- Choose foods with no added sugars or that are low in added sugars.
 - “Added sugars” is now required on the label in grams and as a percent Daily Value (%DV). Added sugars include sugars that have been added during processing or packaging.
 - Getting more than 100% of the DV for added sugars makes it difficult to meet nutrient needs without consuming too many calories.
- Look for foods low in saturated and *trans* fats.
 - Choose healthier fats, such as polyunsaturated and monounsaturated fats, found in fish, nuts, and vegetable oils. By replacing saturated fats with unsaturated fats, you may lower your risk of getting heart disease.
- Compare sodium in products and choose the option lower in sodium.
 - Most sodium comes from processed foods. By reading the Nutrition Facts label to make choices lower in sodium and preparing your own meals, you can better control and limit the amount of sodium you eat.
- Get less than 100% of the Daily Value for saturated and *trans* fats, sodium, and added sugars.



WORKSHOP LESSON PLAN

TALKING POINTS

Increasing Physical Activity (1–2 minutes)

- The Physical Activity Guidelines for Americans recommends that everyone engage in regular physical activity for health benefits.
- Here are the recommendations for adults:



	Moderate Activity	Vigorous Activity
Type of Activity	Walking briskly, biking on flat ground, line dancing, gardening	Jumping rope, basketball, soccer, swimming laps, aerobic dance
Amount	If you choose activities at a moderate level, do at least 2 hours and 30 minutes a week	If you choose activities at a vigorous level, do at least 1 hour and 15 minutes a week

Source: 2008 Physical Activity Guidelines for Americans

- You can combine moderate and vigorous activities. In general, 1 minute of vigorous activity is equal to 2 minutes of moderate activity.
- Children need **60 minutes of physical activity each day**.
- **TODAY'S TIP:** Slowly build up the amount of physical activity you do.
 - Start with 10 minutes of activity, and then add time so you are being active for longer each time.
 - As you feel more comfortable, do more by being active more often and increasing the pace of your activity.
- Keep track of your physical activity and nutrition goals!
 - Track your physical activity and take small steps to improve your eating habits. You can keep track with a journal or notebook, a website, or a mobile app.
- Presidential Active Lifestyle Award (PALA+): An awards program of the President's Council on Fitness, Sports & Nutrition that promotes physical activity and good nutrition. The 8-week program can help you maintain or improve your health, and is a great way to help manage and reach your health goals.
 - For more information about PALA+, visit www.fitness.gov/participate-in-programs/pala/
 - See the Appendix for a PALA+ log that you can print.



TALKING POINTS

Handouts: MyPlate 10 Tips to Build a Healthy Meal (2 minutes)



TALKING POINTS

Wrap-Up/Q&A (5 minutes)

Things to Try at Home

- Read the Nutrition Facts labels to compare food at the grocery store.
- Slowly build up the amount of physical activity you do each day.

COMPLETE EVALUATION FORM

(5 minutes)

Fill out the form and give to instructor.

Workshop 5 Evaluation

TODAY'S DATE: _____

1 - Strongly Disagree 2 - Disagree 3 - Neither Disagree nor Agree 4 - Agree 5 - Strongly Agree

1. The workshop covered useful information. Comments:	1	2	3	4	5
2. The workshop activities were helpful. Comments:	1	2	3	4	5
3. I will look at the Nutrition Facts label when next shopping for food. Comments:	1	2	3	4	5
4. I plan to change my eating habits based on the information I learned today. Comments:	1	2	3	4	5
5. I plan to become more active based on the information I learned today. Comments:	1	2	3	4	5
6. The instructor presented the information in a helpful way. Comments:	1	2	3	4	5
7. Overall, I found the workshop to be very helpful. Comments:	1	2	3	4	5
8. Please tell us which materials you found most useful.					

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Handouts

- 1. Making Healthy Eating Part of Your Lifestyle**
- 2. How to Build a Healthy Eating Pattern**
- 3. Shift to Healthier Food & Beverage Choices**
- 4. MyPlate Daily Checklist**
- 5. Understanding and Using the Nutrition Facts Label**
- 6. MyPlate 10 Tips to Build a Healthy Meal**
- 7. Evaluation**

Short on time? Try these tips for making healthier meals...fast!



See how it worked for Dwayne Davis

“My doctor said I needed to eat better to help me stay healthier longer. But I wasn’t sure where to start after years of eating whatever I wanted. Then she told me how it really isn’t about going on a diet at all—but a way of life. The bottom line is **to eat healthy most of the time.**”

“I stopped thinking of foods as either ‘all good’ or ‘all bad.’ First, I focused on all five food groups including fruits, vegetables, grains, protein foods, and dairy to get all the nutrients I need. Then, I used the food label to check that my choices aren’t too high in added sugars, sodium, or saturated fats—and chose the healthier option.

“I didn’t eat much fast food, but when I did, I picked the smaller and lower calorie menu items.”

I committed to make a change. “I was ready. So I challenged myself to make new small changes to what I ate and drank each week for a month. If I could do that, then I knew I was on my way to following a healthy eating pattern for life.”

—Dwayne—

Dwayne’s Week 1:

Add more vegetables and fruits!

“Adding vegetables was easier than I thought. I started by trying new vegetables and found that I actually like spinach, cauliflower, and split peas, which I never thought I did! Half of a sweet potato cooked in the microwave makes a sweet and healthy snack. For dessert, I replaced my usual cookies at lunch with a piece of fresh fruit.”

Dwayne’s Week 2:

Bring on the whole grains!

“Eating 100% whole-wheat bread took some getting used to, but now I really like the taste. Since most of us don’t get enough fiber, I look for breads that are higher in fiber. I even prefer other whole grains like brown rice over white rice and choose whole-grain pasta over the kind I used to use.”

For more information, visit healthfinder.gov.



Ready to try more vegetables?

Go for all types to get the most nutrients – dark green (broccoli, spinach, Romaine lettuce), red and orange (sweet potatoes, carrots, tomato juice), legumes (pinto, black, or kidney beans; split peas or lentils; edamame), starchy (corn, green peas, plantains), and other vegetables (onions, iceberg lettuce, green beans).



Want to eat whole grains too?

Good choices include 100% whole-wheat pastas, breads, and tortillas. Try rolled oats, popcorn, and brown rice too. Read labels. Look for the words “100% whole wheat” or “100% whole grain” on the package.



SMALL CHANGES CAN MAKE A BIG DIFFERENCE

Dwayne's Week 3:

Cut back on salt (sodium) and sugar

"Once I started reading labels, I was surprised at how much sodium is in packaged foods. High blood pressure runs in my family and cutting back on salt makes a lot of sense health-wise. And sugar? I stopped drinking my daily super-sized 64-ounce soft drink. Turned out the drink had 800 calories—about half of what many people need for the whole day!"

Dwayne's Week 4: Put it all together for a successful healthy eating pattern

"By making small changes over time I was beginning to follow a healthy food plan I knew I could stick to. And you know what? I felt better and I also lost weight."

The Dietary Guidelines suggests eating a variety of foods that give you what your body needs for good health. No food is forbidden—the key is to make far more choices that support a healthy eating pattern and fewer choices that don't.

The bottom line?

Watch how much you have of each food or drink. For more about portions and serving sizes, visit www.niddk.nih.gov/health-information/health-topics/weight-control/just-enough/Pages/just-enough-for-you.aspx

Include these foods in your food plan:

- Vegetables—a variety of dark green, red and orange, legumes (beans and peas), starchy, and other vegetables
- Fruits—especially whole fruits
- Grains—at least half of which are whole grains
- Fat-free or low-fat dairy—including milk, yogurt, cheese, and/or fortified soy beverages
- Protein foods—a variety of seafood, lean meats and poultry, eggs, legumes (beans and peas), and nuts, seeds, and soy products

Now that you've read Dwayne's story . . .

What tips will you try as you follow a healthy total diet?

Check out www.choosemyplate.gov for online tools, recipes, and more.

Looking to lower your sodium?

Eat less of these salty foods: pickles, soy sauce, hot dogs, lunch meats, chips, and pretzels. Look for the words "low sodium" or "no salt added" on canned vegetables, vegetable juices,



Ready to eat less added sugars?

Added sugars contribute calories, but no essential nutrients. Cut back on calories from added sugars. Look for added sugars on the Nutrition Facts label and make choices with little or no added sugars. Eat fruits instead of sugary desserts. Swap sugary cereals for unsweetened cereals and add your own fruit on top. Drink water or other drinks without added sugars instead of sugary sodas.



Food experts suggest eating a **variety of foods** that give you what your body needs for good health. No food is forbidden—the key is to eat far more of the foods that are good for you and less of the foods that aren't.





**DIETARY
GUIDELINES
FOR AMERICANS
2015-2020
EIGHTH EDITION**

How to Build a Healthy Eating Pattern

There are many different ways to eat healthy. You can eat healthy in a way that works for you and your family. Healthy eating can fit all tastes and traditions — and can be affordable, too.

The key is to build a healthy eating pattern, which means choosing a variety of nutritious foods in the right amounts for you — and making these choices part of your everyday routine.

Follow these tips — based on the *2015–2020 Dietary Guidelines for Americans* — for making choices that can help you reach or keep a healthy body weight, get the nutrients you need, and lower your risk of health problems like heart disease, type 2 diabetes, and some types of cancers.

Get a variety of nutritious foods and beverages.

Eating a variety of foods and beverages is important. It helps you get the range of nutrients you need to be healthy.

- **Eat a mix of foods across all food groups.**

Choose foods and beverages from all food groups — vegetables, fruits, grains, dairy, and proteins — not just 1 or 2 of them.



Vegetables



Fat-free and low-fat dairy, including milk, yogurt, cheese, and fortified soy beverages



Fruits, especially whole fruits



Protein foods, like seafood, lean meats and poultry, eggs, legumes (beans and peas), nuts, seeds, and soy products



Grains, especially whole grains

- **Eat a mix of foods within each food group.**

For example, each week try eating several types of vegetables, including dark green, red and orange, starchy ones, legumes, and others. Switch up the protein foods you eat, too — for example, consider fish, black beans, and peanut butter, not just lean meats and poultry.

Try to eat and drink the right amounts for you.

How many calories you need to eat depends on your age, sex, height, weight, and how active you are. Use the MyPlate Daily Checklist at www.choosemyplate.gov/calculator to find a plan that is right for you.

Limit foods and beverages higher in saturated fats, added sugars, and sodium.

Aim to get:

- **Less than 10% of calories each day from saturated fats**

Foods higher in saturated fats include butter, cheese, whole milk, meats higher in fat (like beef ribs, sausage, and some processed meats), poultry skin, and tropical oils like coconut and palm oil. Instead, go for foods with unsaturated fats — like seafood, avocados, most nuts, and canola or olive oil.

- **Less than 10% of calories each day from added sugars**

Added sugars are syrups or other sweeteners with calories that are added to foods and drinks when they're being made or prepared. Stick mostly to foods and drinks with naturally occurring sugars — like ones in unflavored milk and fruits — or no sugar at all. Choose water instead of sugary drinks and limit sweet treats like cake, cookies, brownies, and candy.

- **Less than 2,300 milligrams of sodium each day for adults and children ages 14 and up (less for younger children)**

Sodium comes from table salt — but most of the sodium we eat comes from foods that are packaged or served in restaurants. When buying foods in the store, check the Nutrition Facts label and choose the option with the lowest amount of sodium. To cut down on sodium, cook more at home or ask not to have salt added to your meal when eating out.

Small changes = big benefits

Small *shifts* in your daily eating habits can improve your health over the long run. For example, try swapping out white bread for whole-wheat bread and reach for a handful of nuts instead of potato chips.



Stick with it.

A lifetime of healthy eating can help prevent health problems like obesity, heart disease, type 2 diabetes, and some types of cancer. Think of every day and meal as an opportunity to make a healthy choice.






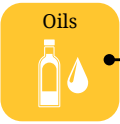
Want to learn more about how to find a healthy eating pattern that works for you?

Check out DietaryGuidelines.gov for more information on the *Dietary Guidelines* and find recipes for healthy meals at www.whatscooking.fns.usda.gov/.

What's in a Healthy Eating Pattern?

The 2015–2020 Dietary Guidelines has recommendations for a healthy eating pattern.

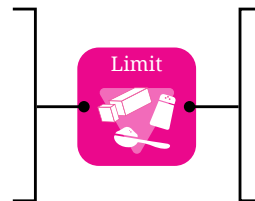
For someone who needs 2,000 calories a day, a healthy eating pattern includes:

<p>Fruits, especially whole fruits 2 cups</p>		<p>Grains, at least half of which are whole grains 6 ounces</p>	
<p>A variety of vegetables — dark green, red and orange, starchy, legumes (beans and peas), and other vegetables 2½ cups</p>		<p>A variety of protein foods, including seafood, lean meats and poultry, eggs, legumes (beans and peas), soy products, and nuts and seeds 5½ ounces</p>	
<p>Fat-free or low-fat dairy, including milk, yogurt, cheese, and/or fortified soy beverages 3 cups</p>		<p>Oils, like canola and olive oil or foods that are sources of oils, like nuts and avocados 5 teaspoons</p>	

And it has limits on:

Saturated and trans fats — limit saturated fats to less than 10% of daily calories and keep *trans* fat intake as low as possible

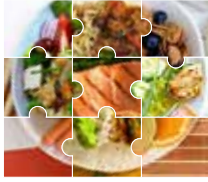
Added sugars — limit to less than 10% of daily calories



Sodium — limit to less than 2,300 mg a day for adults and children 14 years and up (less for younger children)

A variety of meals and snacks can fit within healthy eating patterns. Many meals have several food groups within one dish. Check out these examples.

Taco salad	Tofu-vegetable stir-fry	Tuna salad sandwich
		
<p>½ cup avocado 1 tsp lime juice</p>	<p>¼ cup pineapple</p>	<p>1 medium peach</p>
<p>2 ounces tortilla chips</p>	<p>1 cup cooked brown rice (2 ounces dry)</p>	<p>2 slices whole-wheat bread</p>
<p>1 cup chopped lettuce 2 Tbsp salsa</p>	<p>½ cup chopped Chinese cabbage ¼ cup sliced bamboo shoots ¼ cup chopped sweet red and green peppers</p>	<p>1 Tbsp chopped celery ½ cup shredded lettuce</p>
<p>2 ounces cooked turkey</p>	<p>4 ounces firm tofu</p>	<p>2 ounces canned tuna</p>
<p>½ ounce low-fat cheddar cheese</p>	<p>1 cup fortified soy beverage</p>	<p>1 cup fat-free milk</p>
<p>2 tsp corn oil for cooking turkey</p>	<p>1 Tbsp canola oil for cooking stir-fry</p>	<p>1 Tbsp mayonnaise</p>



**DIETARY
GUIDELINES
FOR AMERICANS
2015-2020
EIGHTH EDITION**

Shift to Healthier Food & Beverage Choices

Here's some good news: Eating healthier doesn't mean you have to give up all the foods you love. It doesn't have to be confusing or complicated either. **The 2015–2020 Dietary Guidelines has a better approach—make small shifts in the foods you eat. Here's how to do it.**

What Are Healthy *Shifts*?

It's simple. When you can, **swap out a food or ingredient for a healthier option**. For example, you could:



Shift from whole milk to low-fat milk in your breakfast cereal



Shift from soda with added sugars to water during lunch



Shift from a cream-based pasta dish to one with a lighter sauce and more vegetables for dinner

How Will Making *Shifts* Help?

- Healthy eating patterns can help prevent chronic diseases like obesity, heart disease, high blood pressure, and Type 2 diabetes.
- Shifting to healthier choices doesn't mean you have to change your whole eating pattern. Shifts can be easier to stick with over time—you're just making small changes to the way you're already eating.

About half of all American adults have one or more chronic diseases—and they're often related to eating a poor quality diet.

Make *Shifts* Throughout the Day

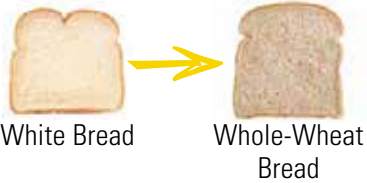
You have a chance to make a healthier choice whenever you:

- Open your fridge for a snack
- Shop in the grocery store
- Stand at a vending machine
- Pack a lunch
- Look at a menu in a restaurant
- Cook a favorite recipe

Take advantage of these everyday opportunities to make a shift. Everything you eat and drink matters. Over time, little changes in the foods and drinks you choose can have big health benefits.

Try Out These *Shifts*

The *Dietary Guidelines* has key recommendations for how we can all improve our eating patterns. The shifts below will help you stay on track.



How to Eat More Whole Grains:

- Choose whole-wheat bread instead of white
- Have popcorn for a snack instead of potato chips (just leave out the butter)



How to Cut Down on Saturated Fats:

- Twice a week, have seafood instead of fatty cuts of meat for dinner
- When you're making chili or stew, reduce the amount of meat and add more beans and vegetables



How to Cut Down on Added Sugars:

- Give your kids 100% juice or water instead of fruit punch
- Have a homemade fruit smoothie instead of ice cream



How to Cut Down on Sodium (Salt):

- Switch to unsalted nuts
- Shift from regular canned soups to low-sodium



How to Use Oils Instead of Solid Fats:

- Dip your whole-wheat bread in olive oil instead of spreading on butter
- Choose an oil-based salad dressing instead of cream-based

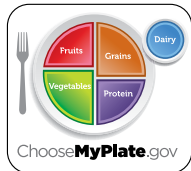
What *Shift* Will You Make Today?

Want to learn more about shifts and how to find a healthy eating pattern that works for your family? Check out ChooseMyPlate.gov, which has more information from the *Dietary Guidelines*, online tools, recipes, and more.





United States Department of Agriculture








MyPlate Daily Checklist

Find your Healthy Eating Style

Everything you eat and drink matters. Find your healthy eating style that reflects your preferences, culture, traditions, and budget—and maintain it for a lifetime! The right mix can help you be healthier now and into the future. The key is choosing a variety of foods and beverages from each food group—and *making sure that each choice is limited in saturated fat, sodium, and added sugars*. Start with small changes—“**MyWins**”—to make healthier choices you can enjoy.

Food Group Amounts for 2,000 Calories a Day

				
2 cups	2 1/2 cups	6 ounces	5 1/2 ounces	3 cups
<p>Focus on whole fruits</p> <p>Focus on whole fruits that are fresh, frozen, canned, or dried.</p>	<p>Vary your veggies</p> <p>Choose a variety of colorful fresh, frozen, and canned vegetables—make sure to include dark green, red, and orange choices.</p>	<p>Make half your grains whole grains</p> <p>Find whole-grain foods by reading the Nutrition Facts label and ingredients list.</p>	<p>Vary your protein routine</p> <p>Mix up your protein foods to include seafood, beans and peas, unsalted nuts and seeds, soy products, eggs, and lean meats and poultry.</p>	<p>Move to low-fat or fat-free milk or yogurt</p> <p>Choose fat-free milk, yogurt, and soy beverages (soy milk) to cut back on your saturated fat.</p>



Limit Drink and eat less sodium, saturated fat, and added sugars. Limit:

- Sodium to **2,300 milligrams** a day.
- Saturated fat to **22 grams** a day.
- Added sugars to **50 grams** a day.






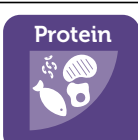


Be active your way: Children 6 to 17 years old should move **60 minutes** every day. Adults should be physically active at least **2 1/2 hours** per week.

Use SuperTracker to create a personal plan based on your age, sex, height, weight, and physical activity level.

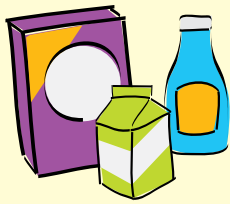
SuperTracker.usda.gov

MyPlate Daily Checklist

Write down the foods you ate today and track your daily MyPlate, MyWins!

Food group targets for a 2,000 calorie* pattern are:	Write your food choices for each food group	Did you reach your target?	
 Fruits 2 cups 1 cup of fruits counts as <ul style="list-style-type: none"> • 1 cup raw or cooked fruit; or • 1/2 cup dried fruit; or • 1 cup 100% fruit juice. 	_____ _____ _____	<input type="checkbox"/> Y <input type="checkbox"/> N	 Limit: <ul style="list-style-type: none"> • Sodium to 2,300 milligrams a day. • Saturated fat to 22 grams a day. • Added sugars to 50 grams a day. <input type="checkbox"/> Y <input type="checkbox"/> N  Be active your way: Adults: <ul style="list-style-type: none"> • Be physically active at least 2 1/2 hours per week. Children 6 to 17 years old: <ul style="list-style-type: none"> • Move at least 60 minutes every day. <input type="checkbox"/> Y <input type="checkbox"/> N
 Vegetables 2 1/2 cups 1 cup vegetables counts as <ul style="list-style-type: none"> • 1 cup raw or cooked vegetables; or • 2 cups leafy salad greens; or • 1 cup 100% vegetable juice. 	_____ _____ _____	<input type="checkbox"/> Y <input type="checkbox"/> N	
 Grains 6 ounce equivalents 1 ounce of grains counts as <ul style="list-style-type: none"> • 1 slice bread; or • 1 ounce ready-to-eat cereal; or • 1/2 cup cooked rice, pasta, or cereal. 	_____ _____ _____	<input type="checkbox"/> Y <input type="checkbox"/> N	
 Protein 5 1/2 ounce equivalents 1 ounce of protein counts as <ul style="list-style-type: none"> • 1 ounce lean meat, poultry, or seafood; or • 1 egg; or • 1 Tbsp peanut butter; or • 1/4 cup cooked beans or peas; or • 1/2 ounce nuts or seeds. 	_____ _____ _____	<input type="checkbox"/> Y <input type="checkbox"/> N	
 Dairy 3 cups 1 cup of dairy counts as <ul style="list-style-type: none"> • 1 cup milk; or • 1 cup yogurt; or • 1 cup fortified soy beverage; or • 1 1/2 ounces natural cheese or 2 ounces processed cheese. 	_____ _____ _____	<input type="checkbox"/> Y <input type="checkbox"/> N	
 MyWins Track your MyPlate, MyWins _____ _____ _____			

* This 2,000 calorie pattern is only an estimate of your needs. Monitor your body weight and adjust your calories if needed.



Understanding and Using the Nutrition Facts Label

The U.S. Food and Drug Administration has finalized a new Nutrition Facts label for packaged foods and beverages that will make it easier for you to make informed food choices that support a healthy diet.

Explore it today and discover the wealth of information it contains!



Servings Per Container

Servings per container shows the **total number of servings** in the entire food package or container. One package of food may contain more than one serving. Some containers may also have a dual column label, which shows the amount of calories and nutrients in one serving and the entire package.

Serving Size

Serving size is based on the **amount of food that is customarily eaten** at one time. The nutrition information listed on the Nutrition Facts label is *usually based on one serving* of the food; however, some containers may also have information displayed per package. When comparing calories and nutrients in different foods, check the serving size in order to make an accurate comparison.

Calories

Calories refers to the **total number of calories**, or “energy,” supplied from all sources (fat, carbohydrate, protein, and alcohol) in one serving of the food. To achieve or maintain a healthy weight, balance the number of calories you consume with the number of calories your body uses. 2,000 calories a day is used for general nutrition advice. However, your calorie needs may be higher or lower and vary according to age, gender, height, weight, and physical activity level. Check your calorie needs at <http://www.choosemyplate.gov>.

As a general rule:

100 calories per serving is **moderate**
400 calories per serving is **high**

Percent Daily Value

The percent Daily Value (%DV) shows **how much a nutrient in one serving of the food contributes to a total daily diet**. Use the %DV to determine if a serving of the food is high or low in an individual nutrient and to compare food products (*check to make sure the serving size is the same*).

As a general rule:

5% DV or less of a nutrient per serving is **low**
20% DV or more of a nutrient per serving is **high**

Nutrients

The Nutrition Facts label can help you learn about and compare the nutrient content of many foods in your diet. Use it to choose products that are lower in nutrients you want to get less of and higher in nutrients you want to get more of.

Nutrients to get less of: saturated fat, *trans* fat, sodium, and added sugars. Diets higher in these nutrients can increase the risk of developing high blood pressure and/or cardiovascular disease. **Get less than 100% DV of these each day.** (Note: *trans* fat has no %DV, so use the amount of grams as a guide)

Nutrients to get more of: dietary fiber, vitamin D, calcium, iron, and potassium. Most Americans do not get the recommended amount of these nutrients, and diets higher in these nutrients can decrease the risk of developing diseases, such as high blood pressure, cardiovascular disease, osteoporosis, and anemia. **Get 100% DV of these on most days.**

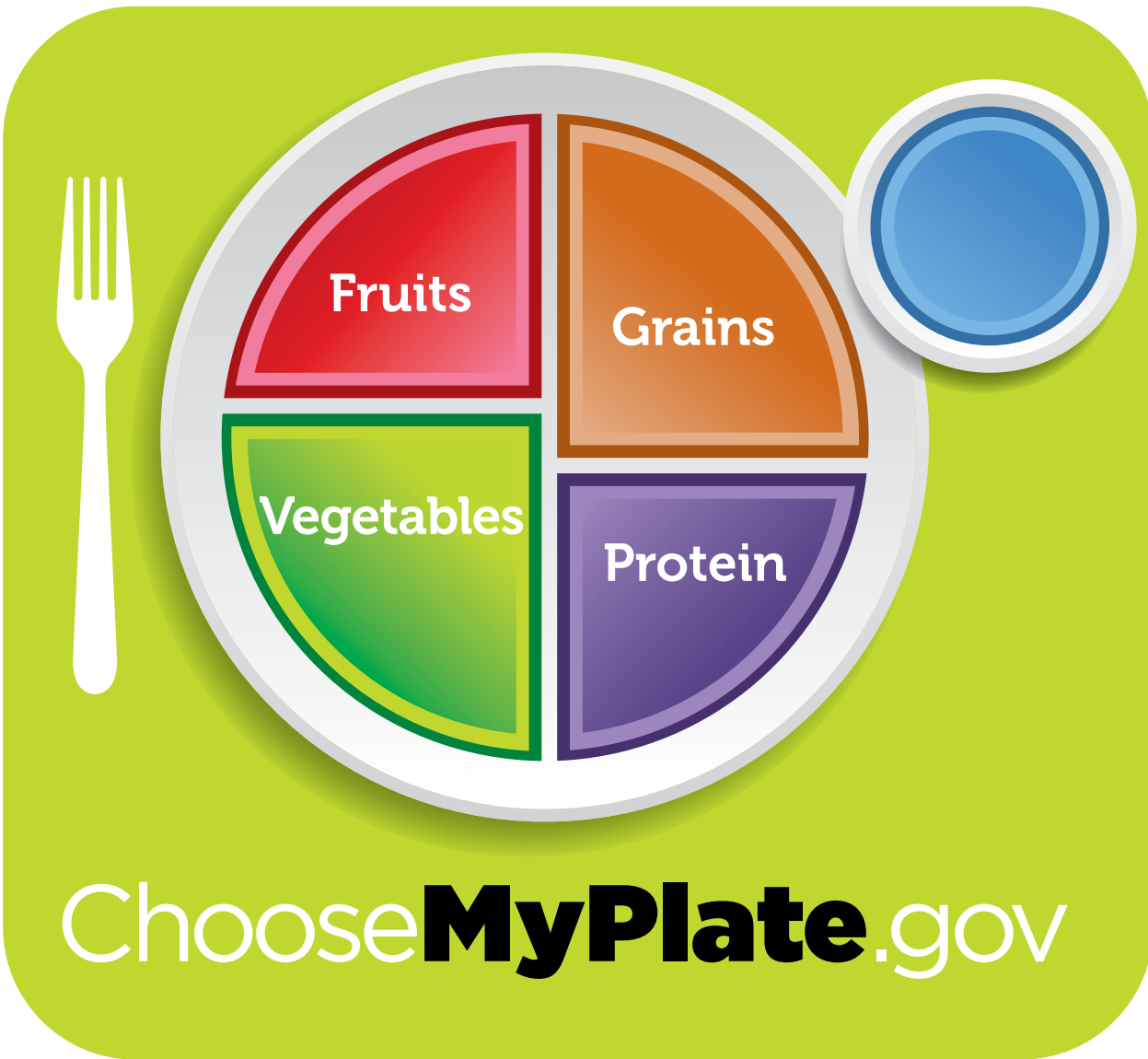
Nutrition Facts	
2 servings per container	
Serving size 1 1/2 cup (208g)	
Amount per serving	
Calories	240
% Daily Value*	
Total Fat 4g	5%
Saturated Fat 1.5g	8%
<i>Trans</i> Fat 0g	
Cholesterol 5mg	2%
Sodium 430mg	19%
Total Carbohydrate 46g	17%
Total Sugars 4g	
Includes 2g Added Sugars	4%
Protein 11g	
Vitamin D 2mcg	10%
Calcium 260mg	20%
Iron 6mg	35%
Potassium 240mg	6%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



<http://www.fda.gov/nutritioneducation>

December 2016



Choose **MyPlate**.gov

MyPlate, MyWins

Healthy Eating Solutions for Everyday Life



United States Department of Agriculture

10 tips
Nutrition
Education Series



MyPlate
MyWins

Based on the
**Dietary
Guidelines**
for Americans

Build a healthy meal

Each meal is a building block in your healthy eating style. Make sure to include all the food groups throughout the day. Make fruits, vegetables, grains, dairy, and protein foods part of your daily meals and snacks. Also, limit added sugars, saturated fat, and sodium. Use the [MyPlate Daily Checklist](#) and the tips below to meet your needs throughout the day.

1 Make half your plate veggies and fruits

Vegetables and fruits are full of nutrients that support good health. Choose fruits and red, orange, and dark-green vegetables such as tomatoes, sweet potatoes, and broccoli.



2 Include whole grains

Aim to make at least half your grains whole grains. Look for the words "100% whole grain" or "100% whole wheat" on the food label. Whole grains provide more nutrients, like fiber, than refined grains.



3 Don't forget the dairy

Complete your meal with a cup of fat-free or low-fat milk. You will get the same amount of calcium and other essential nutrients as whole milk but fewer calories. Don't drink milk? Try a soy beverage (soymilk) as your drink or include low-fat yogurt in your meal or snack.



4 Add lean protein

Choose protein foods such as lean beef, pork, chicken, or turkey, and eggs, nuts, beans, or tofu. Twice a week, make seafood the protein on your plate.



5 Avoid extra fat

Using heavy gravies or sauces will add fat and calories to otherwise healthy choices. Try steamed broccoli with a sprinkling of low-fat parmesan cheese or a squeeze of lemon.

6 Get creative in the kitchen

Whether you are making a sandwich, a stir-fry, or a casserole, find ways to make them healthier. Try using less meat and cheese, which can be higher in saturated fat and sodium, and adding in more veggies that add new flavors and textures to your meals.

7 Take control of your food

Eat at home more often so you know exactly what you are eating. If you eat out, check and compare the nutrition information. Choose options that are lower in calories, saturated fat, and sodium.



8 Try new foods

Keep it interesting by picking out new foods you've never tried before, like mango, lentils, quinoa, kale, or sardines. You may find a new favorite! Trade fun and tasty recipes with friends or find them online.

9 Satisfy your sweet tooth in a healthy way

Indulge in a naturally sweet dessert dish—fruit! Serve a fresh fruit salad or a fruit parfait made with yogurt. For a hot dessert, bake apples and top with cinnamon.

10 Everything you eat and drink matters

The right mix of foods in your meals and snacks can help you be healthier now and into the future. Turn small changes in how you eat into your MyPlate, MyWins.

Center for Nutrition Policy and Promotion
USDA is an equal opportunity provider, employer, and lender.

Go to [ChooseMyPlate.gov](#)
for more information.

DG TipSheet No. 7
June 2011
Revised October 2016

Evaluation

1 = Strongly Disagree 2 = Disagree 3 = Neither Disagree nor Agree 4 = Agree 5 = Strongly Agree

1. The workshop covered useful information. Comments:	1	2	3	4	5
2. The workshop activities were helpful. Comments:	1	2	3	4	5
3. I will look at the Nutrition Facts label when food shopping this week. Comments:	1	2	3	4	5
4. I plan to change my eating habits based on the information I learned today. Comments:	1	2	3	4	5
5. I plan to become more active based on the information I learned today. Comments:	1	2	3	4	5
6. The instructor presented the information in a helpful way. Comments:	1	2	3	4	5
7. Overall, I found the workshop to be very helpful. Comments:	1	2	3	4	5

8. Please tell us which materials you found most useful.

