Cooking For The Time Challenged

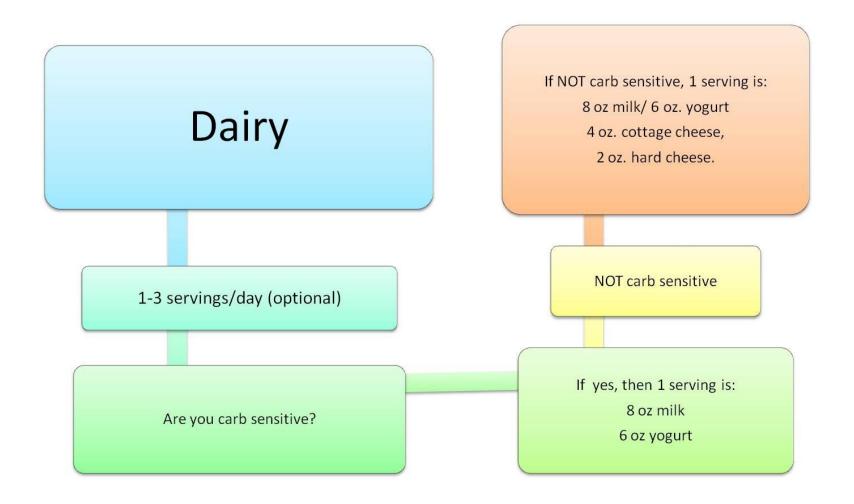
Creating a healthy, unique plan of eating

Principles For Healthy Eating

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- Balanced intake of all food groups
- Little or no refined sugars or flours
- Use whole grains
- No artificial flavors, sweeteners,
- No dyes, additives or preservatives
- No hydrogenated oils/fats
- Limit animal protein to <6 oz./day

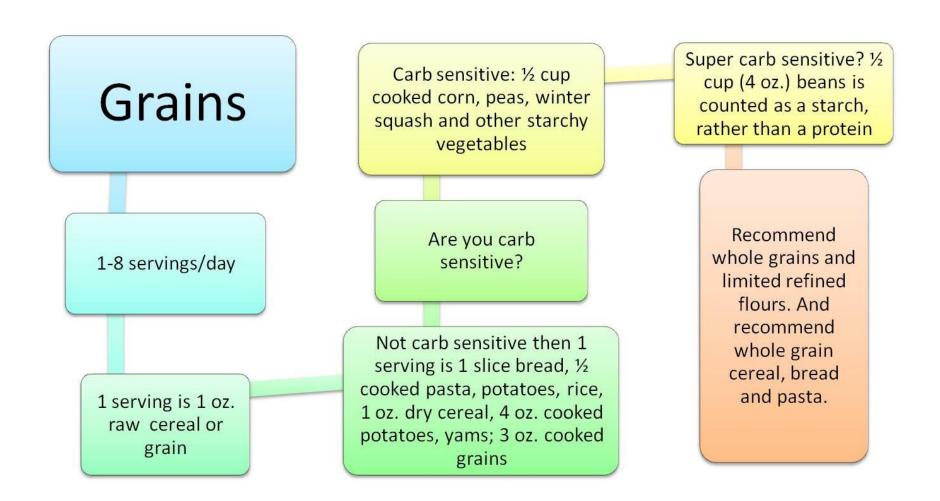
Dairy Serving Food Exchanges



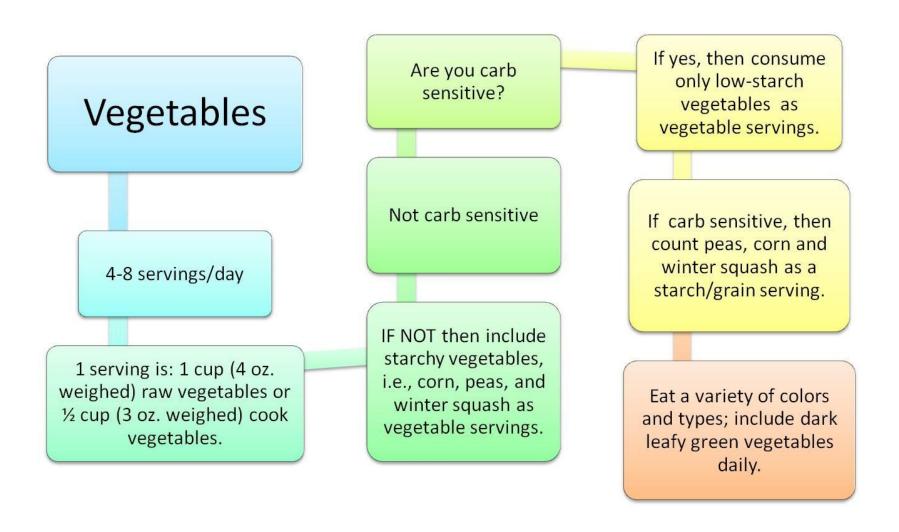
Protein Serving Food Exchanges



Grain Serving Food Exchanges



Vegetable Serving Food Exchanges



Fruit Serving Food Exchanges

Fruit

1-5 Servings/day

1 serving is 6 oz. (1 cup) of cutup fresh fruit.

34 cups or 6 oz. frozen, unsweetened fruit (after thawing)

Are you carb sensitive?
Avoid cherries, grapes,
pineapple, bananas &
dried fruit

½ cup canned fruit packed in its own juices

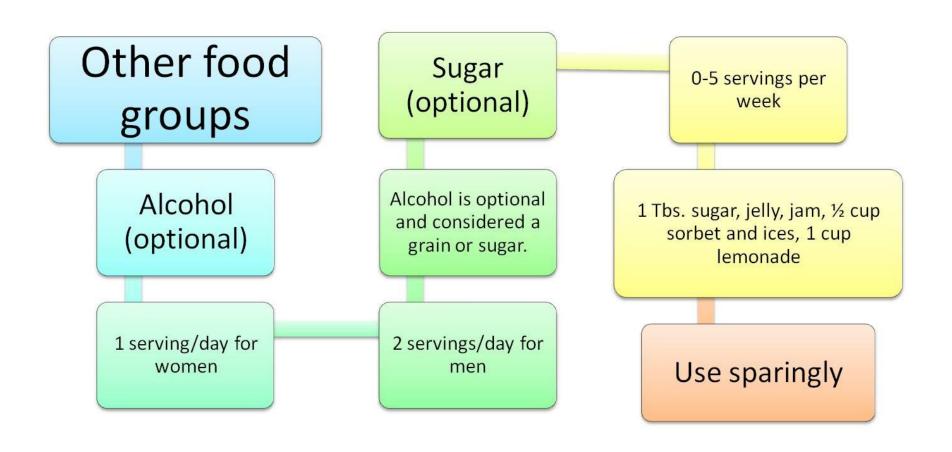
1 moderate piece of fruit

2 oz. dried fruit (use sparingly)

Can substitute 1 fruit for 2 vegetable servings.

Eat a variety of colors and types.

Other Food Groups Serving Food Exchanges



Summary of Daily Recommendations

Summary Of Daily Recommendations Un-Adjusted For Level Of Physical Activity, Age, Height, Gender, Weight						
Dairy (Optional)	1-3 servings/day					
Protein	6-13 or more servings /day Limit animal protein to 3-6 oz./day					
Vegetables:	4-8 servings/day					
Fruit:	1-5 Servings/day					
Grains	1-8 servings/day					
Fats:	2-3 servings/day.					
Can increase, depending on level of	physical activity, age, height, gender, weight					

Basic Food Plan, Unadjusted For Level of Physical Activity, Age, Height, Gender & Weight

Basic Food P	lan, Unadjusted for	r level of physical a weight	activity, age, heigh	nt, gender and			
	Breakfast	Lunch (3-6 hours after meal) Dinner (3-6 hours after meal)		Snack (Optional: If on weight loss, or depending on metabolic needs, this can be added to lunch or dinner.			
Protein	1 (2-6 oz.)	1 (3-6 oz.) 1 (3-6 oz.)		½ protein or 1			
	Size is dep	endent on metab	dairy (optional)				
Grain 1-1½ servings	1- 1.5 servings (optional)	1- 1.5 servings (optional)	1- 1.5 servings (optional)				
		If on weight loss, and depending on metabolic needs, so people choose to have a grain only at lunch or dinner, or, all.					
Dairy	1	1 (optional) 1 (optiona		1 dairy or ½ prote			
Fruit	Fruit 1		1 (optional) 1 (optional)				
		the state of the s	ensitivity or metabolic fruit at every meal.				
Vegetables		6-8 oz. cooked 6-8 oz. raw	6-8 oz. cooked 6-8 oz. raw				
Fat	1 - 1½ tsp.	1 1					
	(optional)	if desired, may have lunch o]				

Create Your Personalized Plan of Eating

Create Your Personalized Plan Of Eating									
Grain	• 1	2	3	4	5	6	7	8	more
Dairy	• 1	2	3						
Protein	• 6	7	8	9	10	11	12	13	more
Fruit	• 1	2	3	4	5				
Vegetables	• 4	5	6	7	8	9	10	more	
Fat	• 1	2	3	more					
Alcohol (optional)	• 1	2	more						
Sweets (weekly)	• 1	2	3	4	5				

Create Your Personalized Individual Meal Plan

Individual Meal Plan								
Grain	• 3	4	5	6	7	8	ounc	es
Dairy	• 1	2	3					
Protein	• 2	3	4	5	6	7	8	ounces
Fruit	• 1	2						
Vegetables	• 4	5	6	7	8	9	10	more
Fat	• 1	2	3	more				
Alcohol (optional)	• 1	2	3	more	r/ 29			
Sweets (weekly)	• 1	2	3	4	5			