Unit 7: Nutrition for Everyday Performance

Chapter 18 Nutrition and Healthy Eating

Healthy Active Living

Key Terms

- nutrition
- macronutrients (carbohydrates, proteins, and fats)
- micronutrients (vitamins and minerals)
- calorie
- energy balance equation
- Total Daily Caloric Need
- Harris Benedict formula
- Resting Metabolic Rate (RMR)
- vegetarianism
- dietary supplements
- Canada's Food Guide to Healthy Eating
- Canada's Physical Activity Guide to Healthy Active Living

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Chapter 18-2 Nutrition and Healthy Eating

What Is Nutrition?

- The science behind how your body uses the components of food to grow, maintain, and repair itself
- Nutrients are the chemical elements and compounds essential to the growth and maintenance of life:
 - Carbohydrates
- Minerals
- FatsProteins
- VitaminsWater

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Chapter 18-3 Nutrition and Healthy Eating

Healthy Active Living

Chapter 18-4 Nutrition and Healthy Eating

Witamins: Water-soluble vitamins Fat-soluble vitamins Minerals: Electrolytes Sodium Chloride Potassium Healthy Active Living Graphe for Everytay Performance Healthy Active Living Graphe 15-5 Notifice for Everytay Performance Object 15-5 Notifice for Everytay Performance

• The measurement of how much energy we get from carbohydrates, proteins, and fats • Calorie counting: • A measure of the amount of energy that food will produce as it passes through the body • 1 gram of carbohydrate = 4 calories • 1 gram of protein = 4 calories • 1 gram of fat = 9 calories • 1 gram of fat = 9 calories **Description of the recycle performance** **Des

hetitute with	Healthier Choice
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SUBSTITUTE WITH A HEALTHIER CHO	ca .
INSTEAD OF	Ter tres
Potato chips, taco chips	 Pretzels, baked crackers, popcom (use small amounts of butter or margarine, and salt to season), raw vegetables and lower-fat dip
Pop, fruit drinks, slunhes	 Water, 100% fruit juices, milk, chocolate milk, or soda water
french fries	 Tossed salad with the salad dressing on the side or a baked potato (use only small amounts of butter, margarine, or salad dressing to season)
Large hamburger	 Small hamburger, or a chicken burger or turkey burger (order any special sauces "on the side;" use only small amounts of sauce)
Sugary cereals	 Whole grain cereals (use small amounts of sugar or dried fruits to sweeten)
Breaded, fried chicken burger	 Roasted chicken burger (order any special sauces "on the side;" use only small amounts of sauce)
Loaded meat pizza	 Thin-crust vegetarian pizza, whole wheat crust, made with minimal oil and cheese
Deli meat submarine sandwich	Ask for a whole-wheat burn; avoid sausage type deli meats; choose leaner meats such as ham, roast beef, chicken or turkey; use mustard, relish, cranber sauce, or salts to season

he Energy Balance Equation	
Neutral Energy Balance: When energy intake is equal to energy expenditure Body weight does not change Negative Energy Balance: Fewer calories taken in than is burned off Results in weight loss Positive Energy Balance: More food taken in than is balanced out Results in weight gain	2
Unit 7 Healthy Active Living	Chapter 18-8

Total Daily Caloric Need The amount of calories you need each day Influenced by: Gender Body size Genetics Age Physical activity level Healthy Active Living Complete 18-9 Natiron for beryddy Performance Age Camplet 28-9 Natiron and Peably faring

The Harris Benedict Equation
For Mark (s60 cm tall, 68.4 kg in weight, and s4 years of age):
Resting Metabolic Rate = 66.5 + (s. × height in centimetred) = (13.2 × weight in Mingrams) - (6.8 × agn is years.)
=665+(5×160)+(157×684)-(68×14)
-665+800+91208-952
= s_roil caluries/day
For Jillian (153) on tall, 55 kg in weight, and 15 years of age):
Resting Metabolic Rate = 655 + (1.5 × height in centimetres) + (5.5 × weight in kilograms) - (4.7 × age is years)
=655 + (sa × 153) + (s.5 × 50) - (s.7 × 10)
=655+290.7+522.5-70.5
= L3p8 calories/day
To find Mark's and Ullian's Total Daily Caloric need, multiply his or her RMR by the appropriate activity factor.
to me want a are prount to the being carrier meet, morehy made not now any are appropriate accords accord.
Note: The same "Seeing Metabolic East" and "Seed Metabolic East" are often used Standards Reporting to any man pre-party bull horse. "Seed
Metabolic Rate" is generally the performed term when a very precise resolutement is attempted under strict laboratory conditions.

	nding Vegetarian Eatir	
Common Vegetar	IAN EATING STYLES	
Tore	Foods Selected	Foots Avoides
5emi-vegetarian	 Vegetables and fruit, grain products, milk and milk products, poultry, fish, shellfish, eggs, and meat alternatives (tofu, legumes, nuts) 	> Red meat
Lacto-ovo vegetarian	 Vegetables and fruit, grain products, milk and milk products, eggs, and meat alternatives (tofu, legumes, nuts) 	 Meat, fish, poultry, and shellfish
Ovo vegetarian	 Vegetables and fruit, grain products, eggs, and meat alternatives (tofu, legumes, nuts) 	 Meat, fish, poultry, shellfish, and mill and milk products
Lacto-vegetarian	 Vegetables and fruit, grain products, milk and milk products, and meat alternatives (tofu, legumes, nuts) 	 Meat, fish, poultry, shellfish, and egg
Vegan	 Vegetables and fruit, grain products, and meat alternatives (tofu, legumes, nuts) 	 Milk and milk products, meat, fish, poultry, shellfish, and eggs

G	oing Green
	 Vegetarian diets may reduce the risk of: Obesity and being overweight Heart disease Some types of cancer Poorly planned or overly restrictive vegetarian diets can lead to nutritional deficiencies: Shortages of iron, calcium, and zinc Visit a Registered Dietitian
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What Are Dietary Supplements?

- Products you take by mouth that contain a "dietary ingredient" to supplement foods you eat:
 - Vitamins
 - Minerals
 - Herbs or other botanicals
 - Amino acids
 - Enzymes, organ tissues, glandulars, and metabolites
- Regulated as foods, not drugs

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Buver Beware

- Research the product before buying
- Don't believe everything you read
- Read labels
- Don't buy into phrases like, "miracle product," "latest breakthrough," or "clinically proven"
- Tell your doctor and pharmacist exactly what you plan to take before you take it
- Don't take more than the recommended dose
- Talk to your coach or team doctor if you are a competitive athlete and interested in trying a dietary supplement
- Report any side effects to your doctor immediately

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Chapter 18-14 Nutrition and Healthy Eating

Energy Drinks

- Meant to provide mental and physical stimulation for a short period of time
- Chemical mix includes:
 - Caffeine
 - Taurine
 - Glucuronolactone
- Dangerous when mixed with alcohol or when used during intense activity

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Energy Drinks: Buyer Beware

- Health Canada advises caution, and to be aware of the following:
 - Do not drink excessive amounts
 - Do not mix with alcohol
 - Drink enough water to rehydrate your system
 - The safety of such drinks may not have been evaluated by Health Canada
 - Report any adverse reactions

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Chapter 18-16 Nutrition and Healthy Eating

Canada's Food Guide to Healthy Eating

- A simple tool to help people plan their food choices on a daily basis
- Categorizes foods into four groups:
 - Vegetables and Fruit
 - Grain Products
 - Milk and Alternatives
 - Meats and Alternatives

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Chapter 18-17 Nutrition and Healthy Eating

The New Version of Canada's Food Guide to Healthy Eating

- In February of 2007, Health Canada unveiled new version of Canada's Food Guide to Healthy Eating, the first revision guide since 1992
- Recommended number of servings now distinguishes between:
 - Age in Years
 - Sex
- More ethnic foods are included in each category (e.g., lychee, couscous, kefir)

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Chapter 18-18 Nutrition and Healthy Eating

Using the Food Guide

- Use the guide to learn about foods to emphasize, portion sizes, and how many servings of each kind of food needed each day
- Use the following tips to get started:
 - Create a food record
 - Check and compare
 - Set a healthy eating goal
 - Do a progress check
 - Repeat the goal setting

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Canada's Physical Activity Guide to Healthy Active Living

- Guidelines about how much activity we should strive for every day
- Defines three main types of physical activities:
 - Aerobic activities
 - Flexibility activities
 - Strength activities
- Analyze your current activity level to compare with the Physical Activity Guide

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Chapter 18-2

Get IIn Get Out Get Activel

- Walk more and walk more often
- Use a pedometer or step counter
- Plan an active getaway with friends
- Dance, dance—whoever you may be
- Step away from the box
- Try something new

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Chapter 18-21 Nutrition and Healthy Eating

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Measuring l	Jp: Fats and Th	eir Effect on Blood Chole	esterol	_		
		ARE FOUR TYPES OF SIETARY PAR.				
Tyre	FUNCTURE	Form	Found in	_		
Polyunsaturated	Helps lower LDL	Liquid at room temperature	Corn, soybean, sunflower, safflower, sesame oils, soft margarines			
Monounsaturated	Lowers LDL and raises HDL	Usually liquid at room temperature	Canola, olive, peanut oil, soft margarines containing these oils, seeds, and nuts	<u> </u>		
Saturated	Usually raises LDL	Solid at room temperature	Lard, meat, poultry, butter, cheese, palm oil, coconut oil, hard margarines	l		
Trans fat	Raises LDL	Formed through the process of hydrogenation of shortenings	Baked goods, cookles, crackers, chips, some margarines, hydrogenated oils			