# **General Diets**

# Healthful Eating Plan

### Healthful Eating Plan

If you eat more healthfully, you may be able to decrease your risk for common nutrition-related diseases such as diabetes, cardiovascular diseases, osteoporosis, and certain cancers. Eating healthfully doesn't mean giving up your favorite foods. *All* foods have their place in a healthful eating style! The best approach is to learn how to balance your food choices over the course of a day and week and to select more grain-based dishes, vegetables, and fruits.

Food Categories Choose Most Often Tip

### ▲ Breads, Cereals, Rice, and Pasta 6–11 servings each day

Serving size = 1 slice bread 1 oz ready-to-eat cereal ½ cup cooked cereal, rice, or pasta ½ bun, bagel, or English muffin 1 small roll, biscuit, or muffin 3–4 small or 2 large crackers 1 6-inch tortilla Whole-grain or enriched breads, bagels, tortillas, English muffins, crackers, hamburger/hot dog buns, dinner rolls, and pita bread Whole grains or enriched roads to eat

Whole-grain or enriched ready-to-eat cereals and cooked cereals like oatmeal, grits, and farina

Whole-grain or enriched rice, spaghetti, macaroni, or other type of noodles

Pancakes, waffles, pretzels, and rice cakes

Build daily menus around breads, cereals, rice, and pasta. Choose whole grains for added fiber.

Go easy on biscuits, cakes, cookies, cornbread, croissants, danish, doughnuts, muffins, pie crust, tortilla chips, and fatty sauces or toppings added to foods in this group.

### ▲ VEGETABLES 3-5 SERVINGS EACH DAY

Serving size = ½ cup cooked or chopped raw, 1 cup raw leafy, ¾ cup juice All vegetables like asparagus, broccoli, cabbage, carrots, cauliflower, celery, corn, greens, green beans, onions, peas, peppers, potatoes, snow peas, spinach, squash, sweet potatoes, tomatoes, zucchini

Try adding grated carrots to a salad or pasta sauce, or chopped veggies to an omelette or stir-fry.

Go easy on deep-fried vegetables, potato chips, pickled vegetables, and highly salted vegetables or juices.

### ▲ Fruits 2–4 servings each day

Serving size = 1 medium size, ½ melon wedge, ½ cup chopped, cooked, or canned, ¼ cup dried, ¾ cup juice

All fruits and fruit juices like apple, apricot, banana, berries, cherries, dates, figs, grapes, grapefruit, kiwi, mango, melons, orange, papaya, peach, pear, pineapple, prunes, raisins, and tangerine

Fruits contribute vitamins, minerals, and fiber, and they make sweet and tasty snacks and desserts.

Citrus fruits such as oranges, grapefruit, or tangerines provide vitamin C.

### ▲ MILK, YOGURT, AND CHEESE 2-3 SERVINGS EACH DAY

Serving size = 1 cup milk or yogurt, 1½ oz natural cheese, 2 oz processed cheese

Fat-free and reduced-fat milk and milk products like fat-free or 1% milk, low-fat or nonfat plain yogurt, low-fat cheese and cottage cheese For added calcium, sprinkle shredded cheese into salads and eggs or add yogurt to dips and salad dressings. Choose nonfat or reduced-fat dairy products to help trim fat.

Table continued on following page

	Healthful Eating Plan Continu	<i>ied</i>
Food Categories	Choose Most Often	Tips
▲ MEATS, POULTRY, FISH, DRY BEANS A	ND PEAS, EGGS, AND NUTS 2–3 SERVINGS EACH	I DAY
Serving size = 2–3 oz cooked lean meat, poultry, or fish; count 1 egg, ½ cup cooked dried beans, 2 tbsp peanut butter, or ⅓ cup nuts as 1 oz of meat	Lean beef such as sirloin, round, chuck Lean pork such as tenderloin Lean lamb such as chops or leg Veal Light-meat poultry without the skin All fresh, frozen, or canned fish and shellfish packed in water Eggs, dried beans and peas cooked without added fat, tofu	Foods from this group supply protein, iron, and vitamin B12.  To minimize fat, select lean cuts of mea and trim surrounding fat, remove skin from poultry, and broil, bake, stir-fry, or grill.  Once a weak try going "meatless" for dinner or lunch.
▲ FATS, SNACKS, SWEETS, CONDIMENTS, Use sparingly	Include moderate amounts occasionally: alcoholic beverages, bacon, butter, candy, cream, cream cheese, frosting, fruit drinks, gelatin desserts, honey, jam, jelly, lard, margarine, mayonnaise, molasses, popsicles, salad dressings, shortening, soft drinks, sour cream, sugar, syrup, vegetable oil	Foods in this group add flavor and pleasure to eating but provide mostly calories with few or no nutrients.

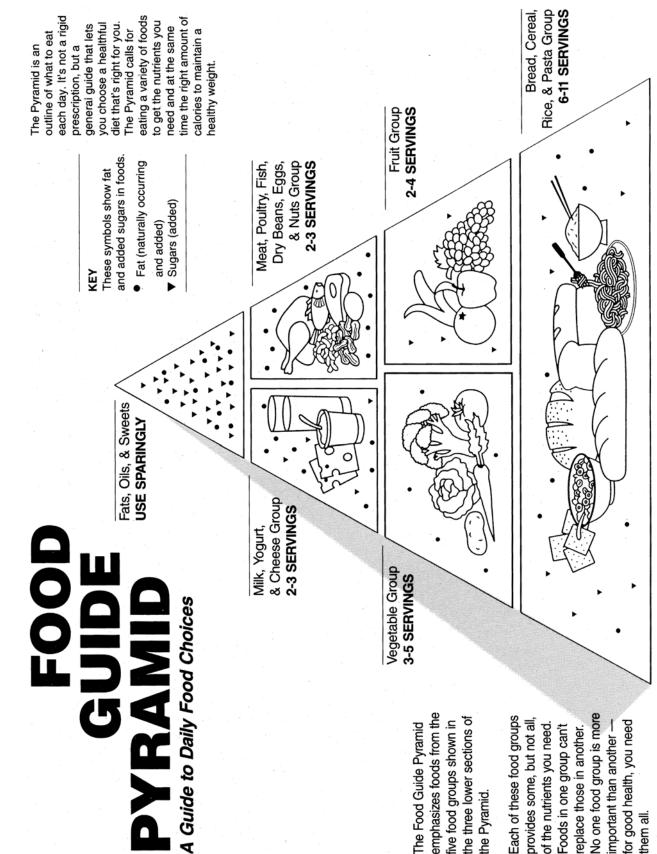
- All foods can be part of a healthful eating style. Use the Food Guide Pyramid to plan your food selections and to help you balance your choices over the course of the day or week.
- Healthful eating and physical activity go hand in hand. Each day participate in activities you like, such as walking, jogging, or swimming. Thirty minutes is recommended, but it need not happen all at once.
- Variety is an important part of eating healthfully. Each week try one new recipe, or when eating out order something you've never tried before.
- · When you read food labels, focus on the nutrition information that applies to your eating goals.

	Sample Menu i	for Healthful Eating	
Breakfast	Lunch	Snack	DINNER
Orange juice (¾ cup) Whole-grain cereal (¾ cup) with fresh berries (½ cup) Whole-wheat toast (2 slices) topped with jam (1 tbsp) Reduced-fat milk (1 cup) Coffee or tea	Vegetable soup (1 cup) with crackers (4) Hamburger (3 oz) on a toasted bun (1) with mustard (1 tbsp), ketchup (1 tbsp), sliced tomato (2 oz), and lettuce Fresh fruit salad (½ cup) Coffee or tea	Graham crackers (4) Fresh apple (1 medium) Reduced-fat milk (1 cup)	Tossed salad (1 cup) drizzled with vinegar and oil dressing (1 tbsp) Broiled, savory chicken breast (3 oz)—remove skin before eating Herbed brown rice (½ cup) Steamed broccoli (½ cup) Whole-grain roll (1) topped with margarine (2 tsp) Low-fat frozen strawberry yogurt (½ cup) Coffee or tea

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## OTHER INSTRUCTIONS

# Food Guide Pyramid



Provided by: the Education Department of the NATIONAL LIVESTOCK AND MEAT BOARD.

the Pyramid.

LIMIT CALORIES FROM THESE especially if you

need to lose weight

Fats, Oils, & Sweets

# What Counts as 1 Serving?

For example, a dinner portion of spaghetti would count as 2 or 3 servings. The amount you eat may be more than one serving.

> % cup of chopped raw or cooked 1 cup of leafy raw vegetables Vegetable Group Bread, Cereal, Rice, & % cup of cooked rice or ounce of ready-to-eat 1/2 cup of cooked cereal slice of bread Pasta Group pasta

% cup of dried fruit % cup of juice

Fruit Group	Milk, Yogurt, & Cheese Grou
1 piece of fruit or melon wedge	1 cup of milk or yogurt
% cup of juice	1½ounces of natural cheese
½ cup of canned fruit	2 ounces of process cheese

Meat, Poultry, Fish, Dry Beans, Eggs, & Nuts Group	2½ to 3 ounces of cooked lean	meat, poultry, or fish	Count ½ cup of cooked beans, or	1 egg, or 2 tablespoons of	peanut butter as 1 ounce of	lean meat
<del>g</del>						

A Closer L at Fat and

The small tip of the Pyramid shows fats, oils, and sweets. These are foods such as salad dressings, cream, butter, margarine, sugars, soft drinks, candies, and sweet desserts. people should go easy on calories but few vitamins Alcoholic beverages are also part of this group. oods from this group. These foods provide and minerals. Most

Some fat or sugar symbols are shown in the other food groups. That's to remind you that some foods in these groups sugars. When choosing foods for a can also be high in fat and added

ood groups, not just fats, oils, and sweets added sugars in your choices from all the nealthful diet, consider the fat and rom the Pyramid tip.

Added Sugars Teen boys & about 2,800 for a total of \*\*Women who are pregnant or breastfeeding, teenagers, and young adults to age 24 need 3 servings. active men 7 ounces Children, teen girls, active women, about 2,200 for a total of 6 ounces most men Women & some \*These are the calorie levels if you choose lowfat, lean foods from the 5 major food groups and use foods from the fats, oils, and sweets group sparingly. older adults about 1,600 for a total of 5 ounces Vegetable group Calorie level\* **Bread group** Fruit group Meat group Milk group

Source: U.S. DEPARTMENT OF AGRICULTURE and the U.S. DEPARTMENT OF HEALTH AND HUMAN SERVICES

Provided by: the Education Department of the NATIONAL LIVESTOCK AND MEAT BOARD.