•	Chapter 1
•	Food, Nutrition, and Health
•	Chapter 1 Lesson 1.1
•	Key Concepts
•	Optimal personal and community nutrition is a major component of health promotion.
•	Certain nutrients in food are essential to our health and well-being.
•	Nutrition and Dietetics
•	Nutrition
	 The sum of the processes involved in taking in nutrients and assimilating and using them
	— Food people eat and how the body uses it
•	Nutrition science
	Scientific knowledge on human food requirements
•	Nutrition and Dietetics, cont'd
•	Registered Dietitian (RD)
	Nutrition authority on the health care team
	Other terminology
	 Clinical nutrition specialist or public health nutritionist
	Check to make sure RD credentialed
•	Dietetics

Field that applies nutrition science to human health and assists in disease management
Health and Wellness
Proper nutrition is essential to good health
Health includes meeting basic human needs
Wellness seeks the full development of health potential for all persons
Wellness Movement and National Health Goals
Response to medical care system's focus on illness and disease
Response to rising health costs
Focus on lifestyle and personal choices
Traditional and Preventive Approaches to Health
Traditional
Attempts change only when illness or disease already exists
Little value for lifelong positive health
Preventive
— Identify risk factors
Allows people to choose behaviors to minimize risk of disease
Signs of Proper Nutrition
Well-developed body
Ideal weight for body composition
Adequate muscle development

•	Smooth skin, glossy hair, clear and bright eyes
•	Mental and physical alertness
•	Ability to resist disease
•	Increased life span
•	Nutrients in Food
•	Provide energy
•	Build tissue
•	Regulate metabolic processes
•	Individual nutrients with specific metabolic functions
•	No nutrient ever works alone
•	Energy Sources
•	Carbohydrates
	Primary source of fuel for heat and energy
	Maintain body's back-up store of quick energy
	— Should provide 45% to 65% of total kilocalories
•	Energy Sources, cont'd
•	Fats
	— Animal and plant sources
	Secondary (storage) form of heat and energy
	— Should provide no more than 20% to 35% of total kilocalories

•	Energy Sources, cont'd
•	Proteins
	Primary function is tissue building
	— Should provide 10% to 35% of total kilocalories
	— Source of energy when supply from carbohydrates and fats is insufficient
•	Tissue Building
•	Proteins
	— Provide amino acids
	 Necessary for building and repairing tissues
•	Vitamins and minerals
	Vitamin C for tissue building
	Calcium and phosphorus
	Building and maintaining bone
•	Tissue Building, cont'd
•	Iron
	Essential part of hemoglobin in the blood
•	Fatty acids
	Build central fat substance of cell walls
•	Regulation and Control
•	Vitamins

	— Function as coenzyme factors
	 Components of cell enzymes in governing a chemical reaction during cell metabolism
•	Minerals
	— Also serve as coenzyme factors
•	Regulation and Control, cont'd
•	Other nutrients
	— Water
	 Essential base for all metabolic processes
	— Fiber
	 Regulates passage of food material through gastrointestinal tract
•	Types of Nutrition Health
•	Optimal nutrition
	Obtained from a varied diet
	Desired amounts should be balanced
•	Undernutrition
	Less than desired amounts of nutrients
	— Limits work capacity, immune system, mental activity
•	Types of Nutrition Health, cont'd
•	Malnutrition
	— Reserves depleted

	Nutrient and energy intake insufficient
•	Overnutrition
	Excess nutrient and energy intake over time
	— Produces harmful gross body weight
	Excessive amounts of nutrient supplements over time
•	Chapter 1 Lesson 1.2
•	Key Concepts
•	Food and nutrient guides help us to plan a balanced diet according to individual needs and goals.
•	Dietary Reference Intakes (DRIs)
•	Published by the National Academy of Sciences
•	Updated every 5 to 10 years
•	Includes recommendations for each gender and age group
•	DRIs, cont'd
•	Encompass four interconnected categories of nutrient recommendations
	Recommended Dietary Allowances (RDAs)
	Estimated Average Requirements (EARs)
	— Adequate Intake (AI)
	Tolerable Upper Intake Level (UL)

DRIs, cont'd **Recommended Dietary Allowance (RDA)** Daily intake of nutrients that meet needs of almost all healthy individuals **Estimated Average Requirement (EAR)** Intake level that meets needs of half the individuals in a specific group DRIs, cont'd Adequate intake (AI) Used when not enough evidence to establish the RDA Tolerable upper intake level (UL) Sets maximal intake unlikely to pose adverse health risks **MyPyramid** Food guidance system Valuable nutrition education tool for the public Goal is to promote physical activity, variety, proportionality, moderation, and gradual improvements MyPyramid, cont'd **Dietary Guidelines for Americans, 2005** Result of growing public concerns in the 1960s Based on chronic health problems of an aging population Relate current scientific thinking to America's health problems

- Dietary Guidelines for Americans, 2005, cont'd
- Nine focus areas
 - Adequate nutrients within calorie needs
 - Weight management
 - Physical activity
 - Food groups
 - Fats
 - Carbohydrates
 - Sodium and potassium
 - Alcoholic beverages
 - Food safety
- Dietary Guidelines for Americans, 2005, cont'd
- Updated statement released every 5 years
- Reflect current DRIs
- Include 18 specific population recommendations
- Changing Food Environment
- Heightened reliance on fast, processed, or pre-packaged foods
- Surveys indicate malnutrition in U.S., however:
 - Fast food restaurants are offering lower-fat, health-conscious alternatives
 - Chain restaurants are developing new menu items
 - Shoppers are using FDA's nutrition labeling
- Summary
- Proper food and key nutrients are essential to life and health
- Registered Dietitian is the nutrition expert

- Proper nutrition requires carbohydrate, protein, fat, vitamins, minerals, and water
- Established nutrient and food guides for health promotion