Food Fit for Life: A healthy eating and weight management program for Mount Sinai employees

Week 1: Introduction to class and creating a healthy plate



Building a healthy plate - Step 1

 Make half of your plate non-Starchy vegetables

They include:

Lettuce, kale, collards, broccoli, carrots, string beans, Tomatoes, cucumber, zucchini, Onion, peppers, eggplant, okra, Mushrooms,

What is your favorite non-starchy vegetables?



How do you like your veggies? What are some of you favorite recipes?

COOKED



RAW





Building a healthy plate – Step 2

- Adding in a carbohydrate to ¼ plate
- Whole grains have more fiber and Nutrients

Examples are: Whole grain bread, brown rice, whole wheat pasta, buckwheat, bulgar wheat, beans (chickpea,black, pinto), farro, wheat berries and barley

Some vegetables are higher in starch
 And belong in this category (corn, potato,
 Peas, yam)



Building a healthy plate – Step 3

► Adding a lean protein to the remaining ¼ of your plate

Examples of lean protein: Chicken breast – with out the skin, Fish (baked, steamed, grilled), Tuna, Egg whites, Tofu, pork tenderloin, Turkey, Beef loin or 90-95% lean ground beef

Bake, broil or steam your protein vs frying

Low fat proteins are better for your heart and Waistline!



Adding a small fruit

Eating a diet rich in fresh fruit
 Reduces the risk of heart disease
 Stroke and type 2 diabetes



Fresh fruit is high in Vitamin C, folic acid, potassium and fiber

1 Serving of fruit is equal to: 1 small apple, ½ grapfruit, ½ banana, 15 grapes, 12 cherries, 1 cup berries, 1 ¼ cup melon, 1 small pear, kiwi, 1 small peach or plum

Fruit can be added to your salad with your meal or as a healthy snack in between meals.

Adding a healthy fat

Examples are:
 Avocado
 Dry Roasted unsalted nuts
 (almonds, walnuts, peanuts)
 Flaxseed Meal
 Natural Nut butters
 Olives
 Seeds (pumpkin, sunflower)
 Unsaturated oils (olive oil and canola)

Add nuts or avocado to salads; olive oil as dressing;

Smoosh up an avocado or your favorite nut butter and put on whole grain toast for a healthy breakfast!



Estimating portion size

A fist equals about 1 Cup

• A palm equals about 3 ounces

• A thumb equals 1 ounce





Other ways to estimate portions

Food	Serving Size	Looks similar to:
Cheese	1.5 ounce	6 stacked dice
Chicken, Fish, Meat	3 ounces	Deck of cards
Fruit	1 medium	Tennis ball
Baked potato	1 small	Computer mouse

My Healthy Eating Plan

Sweets

Juices
 Sodas

Candy
 Ice Cream



Carbohydrates/Starches

• Muffins

- Bagels
- White Bread
- White Rice
- Fries
- Plantains
- Cassava



Limit

- Crackers
- Donuts
- Chips
- Cakes/Cookies



Replace with* - 1 Slice of Whole-Wheat Toast - ½ Cup of Oatmeal - Fresh Fruit - ½ Cup of Beans - 1 Cup of Squash - ½ Cup of Squash

- ½ Cup of Peas
 Side Salad
- Baked Potato

Replace with*

Unsweetened Coffee/Tea

Mineral Water/Club Soda

Fresh Whole Fruit

(Apple/Orange) • Low-Fat Plain or Greek Yogurt with ½ Cup of Fresh Strawberries or Blueberries

Sugar-Free Jello

Sweet Potato

Replace with* • 4-6 Whole-Grain Crackers

Date

Always

Mount

Sinai

- 1 Whole-Grain Tortilla
- 100-Calorie Pack of Popcorn
- K Cup of Unsalted Nuts
- 2 Tablespoons of Hummus
- Sliced Fresh Vegetables

Building Your Plate



* Talk to a nutritionist about the appropriate serving sizes for you. For more information, go to www.mountsinai.org/nutritiontips

Thank You!!

Questions & Answers

