

# TIPS FOR HEALTHY EATING



## Tips for healthy eating

TIP 1

Enjoy a variety of foods every day.

**1**IP **2** 

Eat lots of vegetables, fruits, breads, cereals, grains and other low fat foods.

3

Keep a healthy body weight with exercise and healthy eating.

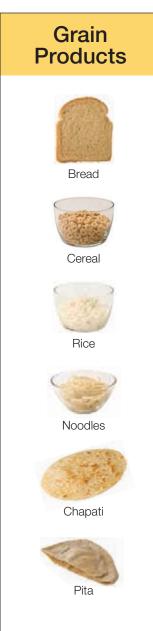
**4** 

Limit foods high in fat, sugar, salt, alcohol and caffeine.

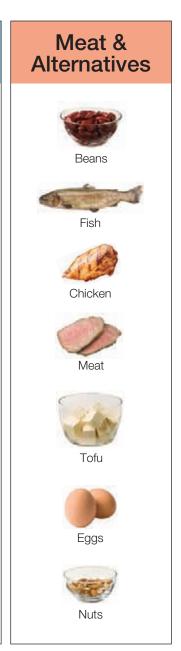
## **Food Groups**

## There are four food groups.











#### TEST YOURSELF ON THE FOOD GROUPS

# Vegetables & Fruit

Circle the Vegetable or Fruit in each row.





Cheese



Cookies





Apple Juice

Egg











Peas

Milk

Cereal

Chicken











Fruit Drink

Potato

Yogurt

Tuna











Pork Chop

Banana

Cheese

Baked Beans

# **Grain Products**

#### Circle the Grain Product in each row.











Chicken

Rice

Peanuts

Pudding











Noodles

Orange

**Ground Beef** 

Milk











Chocolate Milk

Doughnut

Roast Beef

Oatmeal











Peanut Butter

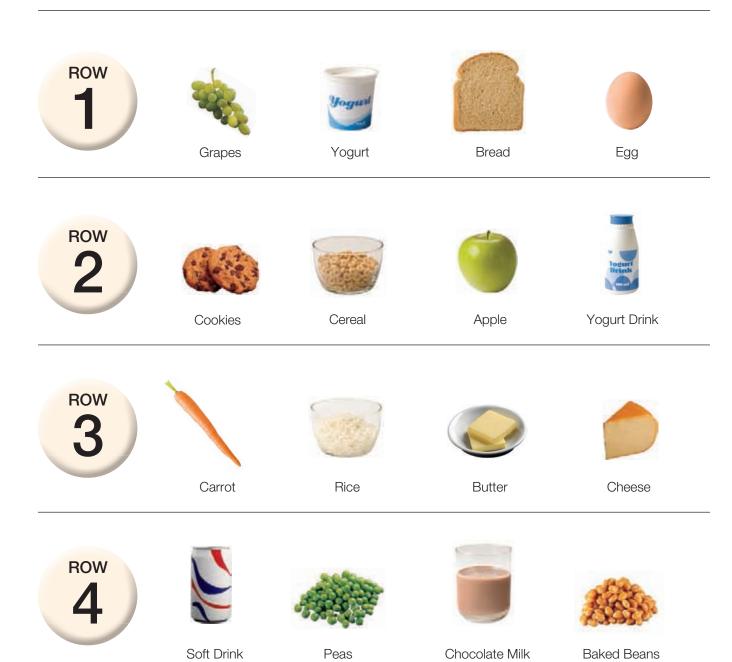
Chapati

Cheese

Salad

# Milk & Alternatives

#### Circle the Milk or Alternative in each row.



## **Meat & Alternatives**

Circle the Meat or Alternative in each row.







Yogurt





Banana

Tuna











Salad

Bread

Baked Beans

**Pudding** 









Apple



Egg



Crackers





Peanut Butter



Rice



Milk



Potato Chips

# **Foods to Limit**

Circle the foods to limit in each row.









Soft Drink

Bread

Baked Beans

Milk











Carrot

Cookies

Peanut Butter

Crackers











Chicken

Peach

Oatmeal

Fruit Roll-up











Cheese

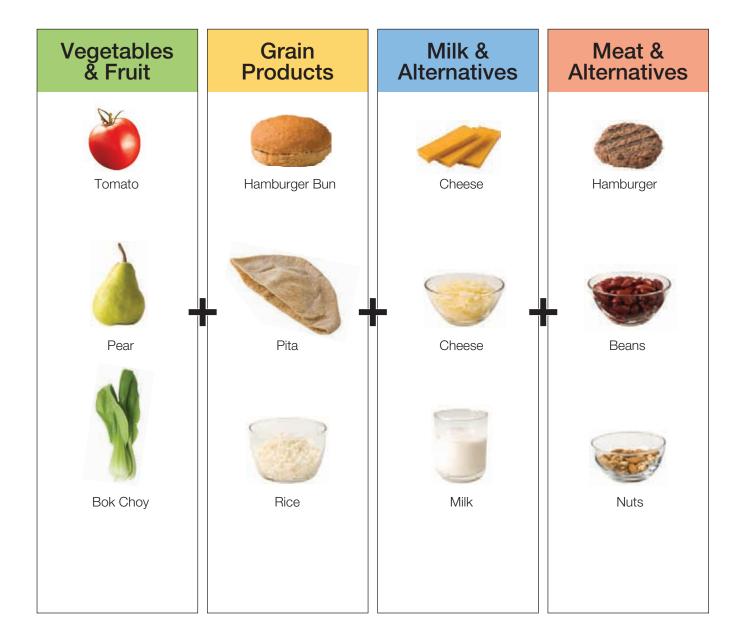
Banana

Peanut Butter

Potato Chips

## **Balanced Meals**

A balanced meal has foods from all four food groups.



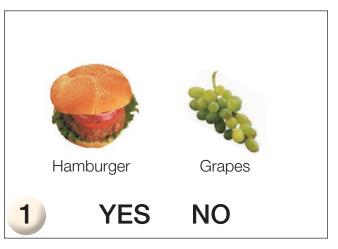
Eating balanced meals can help you look and feel good.

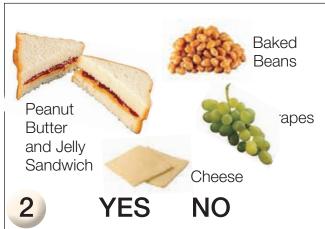
#### **Balanced Meals**

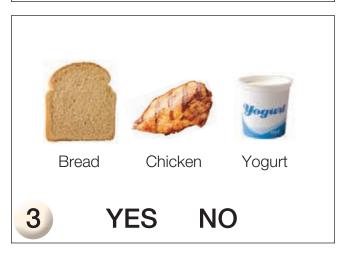
#### Are these meals balanced?

Circle YES for each meal that is balanced.

Circle NO for each meal that is not balanced.

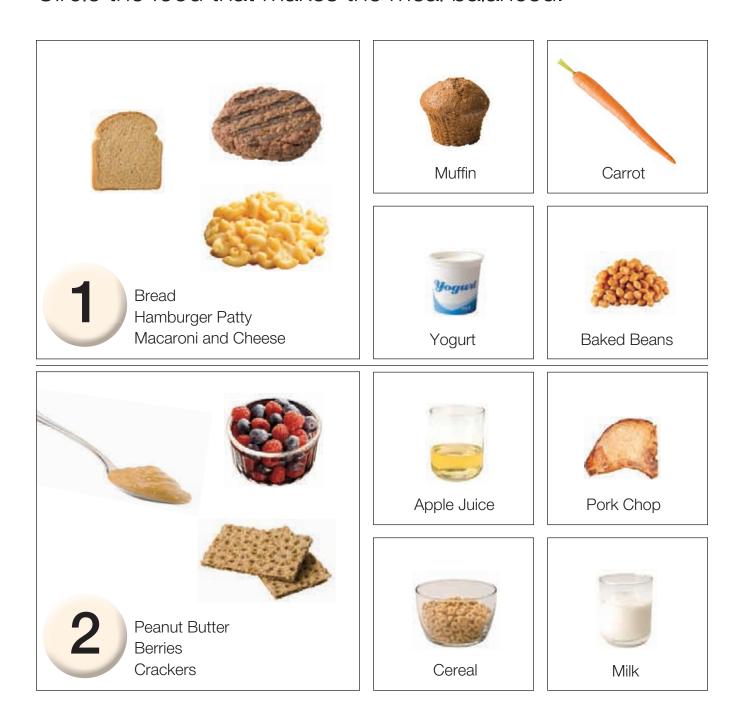




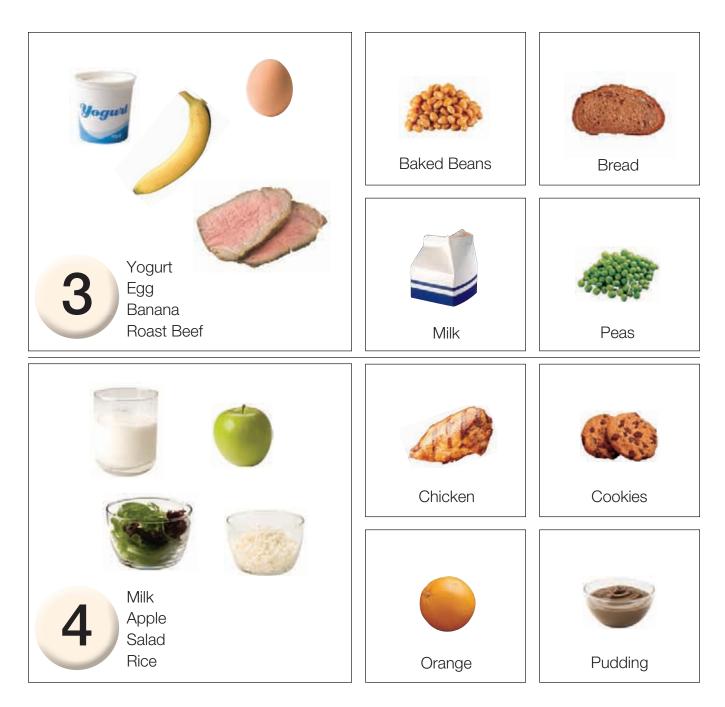


## **Complete A Meal**

These meals are not balanced. Something is missing. Look at the pictures beside each meal. Circle the food that makes the meal balanced.



#### Circle the food that makes the meal balanced.



#### What Would You Choose?

These meals are not balanced. Something is missing. Write the name of a food you would eat that would make the meal balanced.





# Write the name of a food you would eat that would make the meal balanced.





## **How About You?**

1	What did you eat for dinner last night?
	Was it a balanced meal?  If NO, what food could you add?
2	What is another meal that you like to eat?
	Is it a balanced meal?  If NO, what food could you add?

Turn the page for some recipe ideas to help you balance meals.

## Recipes

#### Wanda's Spaghetti

- 2 celery stalks
- 1 green pepper
- 1 small onion
- 2 shakes garlic powder
- 1 pound (500 grams) ground beef
- 1 large (28 ounces or 1 kilogram) can tomatoes
- ½ box spaghetti (1 kilogram size) parmesan cheese
- 1. Chop the celery, pepper, and onion.
- 2. Add the chopped onion to the meat and cook until brown. Drain the fat from the meat.
- 3. Add the celery, green pepper, and garlic.
- Cook on low heat until the vegetables are tender. Add the tomatoes.
- 5. Boil the spaghetti until cooked. Drain off the water.
- **6.** Pour the sauce over the spaghetti and sprinkle with parmesan cheese.

Serves 4

#### Wanda's Spaghetti has foods from all four food groups.

- □ VEGETABLES & FRUIT: tomatoes, green pepper, onion, celery
- □ GRAIN PRODUCTS: spaghetti
- MILK & ALTERNATIVES: parmesan cheese■ MEAT & ALTERNATIVES: ground beef

#### Homemade Pizza

- 4 pizza crusts—8 inch size (from store)
- 1 can (5½ ounces or 156 mL) tomato paste
- 2 cups (500 mL) grated mozzarella cheese

Your choice of toppings such as: crushed pineapple, chopped green pepper, sliced salami or ham, chopped onion

- 1. Heat the oven to 400° F (200° C).
- 2. Spread tomato paste on each pizza crust.
- 3. Add your choice of toppings.
- 4. Sprinkle with grated cheese.
- 5. Put pizzas on a cookie sheet and place in oven. Bake 5–10 minutes or until the cheese melts.

Serves 4

#### This pizza has foods from all four food groups.

- □ VEGETABLES & FRUIT: tomato sauce, pineapple, onion, green pepper
- ☐ GRAIN PRODUCTS: pizza crust
- MILK & ALTERNATIVES: mozzarella cheese
- ☐ MEAT & ALTERNATIVES: salami or ham



For more information, call a nutrition educator at: 604-294-3775 or 1-800-242-6455

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#### It's a Wrap!

- 1 can (14 ounces or 398 mL) canned beans
- 4 tortillas or pitas
- 1 cup (250 mL) grated cheddar cheese

½ cup (125 mL) salsa

vegetables, chopped (e.g. tomato, avocado, bell peppers, mushrooms, lettuce, etc.)

- 1. Heat beans.
- 2. Warm the tortillas or pitas and spread the beans in a line on each one.
- 3. Add salsa, cheese and vegetables.
- 4. Roll and enjoy!

Serves 4

#### This wrap has foods from all four food groups.

- □ VEGETABLES & FRUIT: chopped vegetables
- ☐ GRAIN PRODUCTS: tortilla or pita
- □ MILK & ALTERNATIVES: cheddar cheese
- MEAT & ALTERNATIVES: beans