

Section Two — Knowledge Organiser

Learning this Knowledge Organiser on diet and health will help you reach your recommended daily intake for revision...

Healthy Eating Guidelines

The **Eatwell Guide** recommends:

5 portions of fruit & veg — making up **1/3** of daily food intake.

Using **unsaturated oils and spreads**, & **not often**.

Protein: lean cuts & unprocessed meat best, plus **2 portions** of fish per week (1 oily).

Having some **dairy or alternatives** & trying **lower fat options**.

1/3 of daily food intake being **starchy carbs**. Go for higher fibre / wholegrain options.

6-8 glasses of fluids a day (but **no more than 1** being **fruit juice**).

Reference Intakes (RIs) = guideline amounts of **energy** and **nutrients** required **per day**. See p.12.



Diet-Related Health Problems

	Example of cause	Health problems
Cardiovascular disease	Eating lots of saturated fats	Blood clots, strokes & heart attacks
Anaemia	Not enough iron	Tiredness, headaches
Type 2 diabetes	Being overweight or obese	Kidney failure, poor eyesight (even blindness)
Rickets	Not enough vitamin D or calcium	Bone pain. Soft bones may lead to bowed legs
Osteoporosis	Loss of bone density in old age	Weak & brittle bones break more easily
Obesity	Eating lots of sugary & fatty foods	Coronary heart disease, strokes, type 2 diabetes

Body Mass Index (BMI) = indicator used to check if someone is obese.

Dental caries = caused by plaque build up, often due to eating too many sugary foods / not brushing teeth.

Energy Needs

Basal Metabolic Rate (BMR) is the amount of energy needed for **basic life processes** (e.g. breathing). It's affected by many factors, e.g. **age, sex, weight, exercise**.

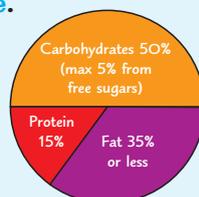
BMR also **changes** throughout **life**, e.g. it decreases as you age.

Physical Activity Level (PAL) measures how **active** you are. A **higher PAL** means you are **more active**.

Daily energy requirement (kcal)
= $BMR \times PAL$

To maintain a healthy weight, energy intake must be **balanced**:

Energy in > energy out = **weight gain**
Energy in < energy out = **weight loss**



Recommended ratio for energy sources.

Nutritional Needs of Different Age Groups

- Toddlers, children & teenagers** are growing, so need lots of **energy** — protein, carbohydrates etc.
 - Young children need **small & frequent** meals, lots of **calcium**.
 - Stress** during teenage years may affect **eating habits**.
- In **early / middle adulthood** the body **stops growing** & nutritional needs **don't vary** much. Should focus on maintaining a **balanced & healthy diet**.
- In **late adulthood** muscle **decreases** & exercising is **harder** — diet may **change**. **Taste & smell** changing can affect the **enjoyment** of food.

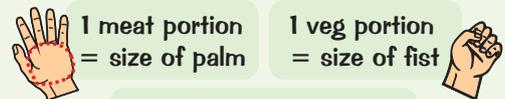
Other factors affect nutritional needs:

- People who are **heavier / larger** need more daily kcal.
- Iron** lost during **menstruation** = **higher iron** requirements.
- Bone density** can be lost after the **menopause** — important to get lots of **calcium** and **vitamin D**.
- Towards the end of **pregnancy**, the body needs **200 more calories** per day to support the **baby's growth**.

Planning Meals

Cost: healthier foods can **cost more**. Buying in bulk is normally cheaper.

Portion size: prepare the **right amount**, e.g.



Use scoops, dividers & cutters to portion meals

Dietary requirements:

- Lactose intolerance** (no dairy)
- Nut allergies**
- Coeliac disease** (no gluten)
- Vegetarians don't eat meat**
- Vegans don't eat any animal products**

Health problems: e.g. high iron for anaemia, no added sugar for diabetes.

Nutritional Analysis

- Macronutrients** have different **energy values** per 1 g.

Multiply these by the **mass** of each nutrient to find the **total energy value** of an **ingredient, recipe** or even a **diet**.

- Reference tables / websites** let you calculate the nutritional value of **ingredients** or **meals**.
- Modifying** a recipe can make it **more nutritious**, e.g. **reducing** sugar, salt & saturated fats, **increasing** fibre.