# HEALTHY EATING WORKSHOP

# Making Healthier Choices When Eating Out



## Agenda

- Review challenges
- Explore strategies
- Put it into practice
- Wrap up

# Objectives

After today's workshop, you will:

- Understand how food consumed away from home can affect our diets;
- Name at least two new strategies to help you make healthier choices when eating out; and
- 3. Be able to make healthier choices from a restaurant menu.

# What influences your food choices when ordering from a restaurant?

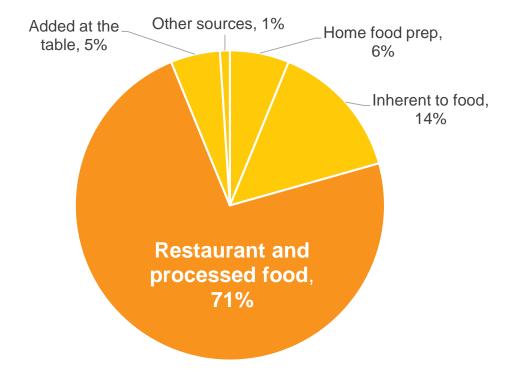
# What's the big deal?

- The amount of money spent on eating food away from home has increased.
- Eating out can increase the amount of calories and sodium you eat.
- A high number of calories and sodium can increase the risk of many health problems.

# What's the big deal?

## **Sources of Sodium in the Diet**

- Sodium is a mineral our body needs to manage many functions, like blood pressure.
- Too much sodium can increase your risk of high blood pressure.



Source: Harnack, LJ, Cogswell, ME, Shikany, JM, et al. Sources of Sodium in US Adults from 3 Geographic Regions. *Circulation.* 2017;135:1775-1783.

# Which has more calories?

## Chips and Salsa Appetizer

## Spinach and Artichoke Dip Appetizer





# Which has more calories?

## Chips and Salsa Appetizer



## 630 calories

## Spinach and Artichoke Dip Appetizer



#### 950 calories

# Which has more sodium?

## Chips and Salsa Appetizer



630 calories 3,820 milligrams of sodium

## Spinach and Artichoke Dip Appetizer



950 calories 3,990 milligrams of sodium

# Which has more calories?

## Ultimate Turkey Club, 8 inches



#### Chipotle Steak and Cheddar, 8 inches



# Which has more calories?

## Ultimate Turkey Club, 8 inches



#### 770 calories

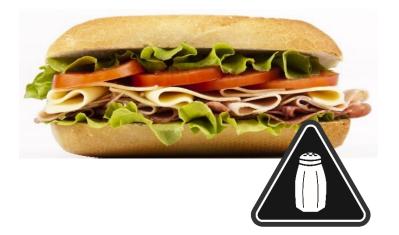
#### Chipotle Steak and Cheddar, 8 inches



#### 840 calories

# Which has more sodium?

## Ultimate Turkey Club, 8 inches



Chipotle Steak and Cheddar, 8 inches



## 770 calories 2,440 milligrams of sodium

840 calories 1,970 milligrams of sodium

# Strategies

## **1.** Build a healthy, balanced meal.

- Use MyPlate as a guide.
- Ask for healthy swaps.

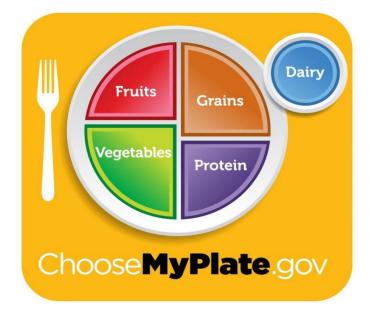
## 2. Understand the menu.

- Calories and salt
- Code words
- Plan in advance with nutrition information.

## **3.** Control portion sizes.

- Use calorie labeling.
- Share with a friend.
- Take half home.

- •Use MyPlate as a guide:
  - Include at least three food groups
  - Make half the meal fruits and vegetables
  - Choose whole grains
- Ask for healthy swaps:
  - Salad instead of fries
  - Baked, steamed, broiled, grilled
  - Dressing, sauce, gravy, sour cream, butter <u>on the side</u>





Visit nyc.gov/health and search for "plate planners."



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# Understand the Menu: Calories and Salt

#### Calories:

- Look for calorie labeling when eating in chain restaurants and food establishments.
- Balance meals eaten out with meals eaten throughout the day.
- Drink low-calorie beverages.
- Share a dessert.

#### Sodium:

- Sodium warning icon indicates menu items with 2,300 milligrams of sodium or more
- Additional ways to lower sodium:
  - Choose soy sauce with less sodium.
  - Limit how much cheese, bread, bacon, ham and salami you eat.
  - Avoid foods that are pickled, in cocktail sauce or smoked.



## Understand the Menu: Code Words

#### **Generally Less Healthy**

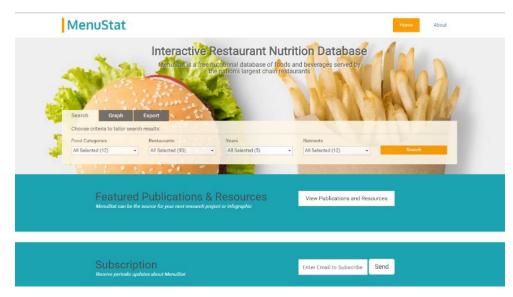
Fried Au Gratin Crispy **Smothered** Breaded Creamy Honey-dipped Crusted Gooey Cheesy

#### **Generally Healthier**

Roasted Baked Broiled Rubbed Seared Grilled Poached Steamed Sautéed

## Understand the Menu: Plan in Advance

- 1. Check to see if nutrition information is on the restaurant's website.
- 2. Visit <u>menustat.org</u> for nutrition information of foods and beverages served in chain restaurants.



# **Control Portion Sizes**

- Order the smallest size possible.
- Balance meals eaten out with meals eaten throughout the day.
- Share a dish with a friend.
- Take half home for your next meal.

## Let's Practice:

My Local Burger Joint				
Appetizers	Drinks			
<i>Chicken tenders</i> : panko crust, ranch dipping sauce <i>Fried Tomatoes</i> : cornmeal crust, buttermilk ranch	Soda, Seltzer Milkshake: vanilla, strawberry or chocolate			
	Iced tea: black tea, green tea Homemade Lemonade: classic, strawberry			
Burgers	Sides			
<ul> <li><i>American</i>: beef burger with pickles, tomatoes, red onions and ketchup on a brioche bun</li> <li><i>Supreme</i>: beef burger with bacon, onion rings and special sauce on a brioche bun</li> <li><i>Veggie</i>: mushroom burger with hummus, tomatoes and greens on a whole wheat bun</li> </ul>	<ul> <li>Fried Onion Rings: served with smoke sauce</li> <li>French Fries: seasoned and served with special sauce</li> <li>Farmer's Salad: mixed baby greens served with grape tomatoes and balsamic dressing</li> </ul>			

## Let's Practice:



## Let's Practice:



## Build Your Own Deli Sandwich

Protein	Veggies	Bread	Toppings	Sauce	Sides
Smoked Turkey	Spinach	Country White Bread	American Cheese	Mayonnaise	French Fries
Ham	Lettuce	Plain Bagel	Swiss Cheese	Mustards	Onion Rings
Roasted Beef	Chopped Peppers	Croissant	Bacon	Pesto Sauce	Chips
Corned Beef	Tomato	Whole Wheat Bread	Pickles	Honey Mustard	Mozzarella Sticks
Hummus	Cucumber	Whole Wheat Wrap	Avocado	Creamy Ranch	Side Salad
Black Bean Spread	Shredded Carrots	Seeded Rye Bread		BBQ Sauce	Broccoli Slaw
	Roasted Veggies	Flax Seed Bread		Oil/Balsamic Vinegar	Quinoa Salad

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# Plan For the Future

What strategy discussed today will you use next time you're eating out?

# Resources

## Visit <u>nyc.gov/Health</u> and search for:

- 1. "Healthy Eating."
  - Healthy Eating and Active Living Guide
  - Recipes and Plate Planners
- 2. "farmers markets" to find local produce.
  - Text "SoGood" to 877877 to find your nearest farmers market.
  - Onsite education is available at select markets.

## Visit <u>ChooseMyPlate.gov</u>.

# **Thanks for Attending!**

