



What is Nutrition?

- It's about FOOD, but also about...
- Absorption (how we get food in...)
- Use (what we do with it once it's there)
- 3) Elimination (how we get rid of the waste)

Nutrients?

 The substances in food that our bodies use to stay healthy

What body systems are involved?

- Digestive: breaking food down, absorbing it and eliminating waste.
- 2) Respiratory: Cells need oxygen to burn the fuel (food).
- 3) Cardiovascular: Blood brings nutrients and oxygen all over our body
- 4) Urinary: Filter the waste from the blood into urine.

Food is...

- Anything that you eat and that provide energy and help you stay alive.
 - Meat, fish, grains, nuts, fruits and vegetables.
- Each food has up to 6 nutrients.
- 1) Carbs / Carbohydrates
- 2) Fats / Lipids
- 3) Protein
- 4) Vitamins
- 5) Minerals
- 6) Water

https://www.youtube.com/watch?v=jqrVI4V5tlQ

Carbs

- Body's main source of energy.
- 2 kinds:
 - Simple sugars (mono / di saccharides), (glucose, lactose).
 - Fruits, sugar, juice, candy
 - Complex sugars (polysaccharides/starches)
 - Bread, cereal, pasta, potatoes, rice

Good carbs vs. bad carbs

Good carbs:

- Complex: They take longer to digest, therefore lengthening the time the body can obtain energy from it.
- BUT, beware of processed carbs, (white flour, white rice, pancakes etc.), they have had most of their nutrient value removed.

• Bad carbs:

- Simple: They are absorbed quickly by the body, providing little energy over a short period of time.
- BUT, some simple carbs have other nutritional value, like fruits and milk.

Lipids / Fats

- Energy storage = lots of energy
- Protect organs / Insulate from the cold
- Made of 2 things (Fatty acids and glycerol)
- Saturated and trans fats (BAD): butter/animal fat, whole milk, fried foods, frozen meals.
- Unsaturated (GOOD): olive oil, avocado, fish
- Cholesterol is a result of trans and saturated fats!!! → surrounds the heart and leads to heart disease.

Protein

- Build and repair cells and tissue
- Source of energy.
- Milk / cheese, meat, fish, eggs, nuts, tofu, legumes.
- Made from Amino Acids (AA)

Water

70 % weight of the human body

- Transports nutrients (blood).
- Regulates temperature (blood).
- Necessary for a great number of chemical reactions in the body.
- Also found in soups, juices, fruits and vegetables.

Vitamins and Minerals

- Vitamins: each does something different.
 - A: vision (sweet potato, carrots, fish)
 - B: skin (shellfish, dairy, cereals)
 - C: immune system, prevents scurvy (fruits oranges)
 - D: bone development (fish, dairy, fruit juice)
- Minerals: from the earth...
 - Calcium (bones and teeth) milk and greens
 - Phosphorous (water retention) meats and seeds
 - Potassium (Muscle cramps) bananas, avocados

https://www.youtube.com/watch?v=u1sh_XGKJ-Q

From dairy, fruits, vegetables

Energy...

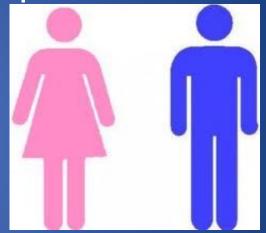
- Measured in....
- Joules (J) international
- Calories (Cal) used more commonly

- 1 Cal = 4000 J
- 1 Cal = 4 kJ



Boys and Girls are different

- Amount of energy you need depends on
 - Age
 - Sex
 - Weight
 - Level of physical activity
 - Overall health
- Girls: 2000 Cal (8000 kJ)
- Boys: 3000 Cal (12000 kJ)





Where energy comes from

- Where do we get energy?
- Mostly from CARBS, (largest part of our diets).
- Some from FAT (when no carbs are left)
- Some from PROTEIN (last resort)
- 1 g FAT = 2x as much energy as CARBS/PROTEIN
- 1 g Protein = 4 Cal
- 1 g Carbs = 4 Cal
- 1 g Fat = 9 Cal



Where the energy goes

- Energy is used by the body, but it doesn't disappear. It is transferred.
- The human brain = 25 % all energy from food
- Don't eat → fatigue, concentration problems.
- Burn calories when you...
 - Sleep (60 Cal)
 - Stand (90 Cal)
 - Walk (170 Cal)
 - Soccer (300 + Cal)
- Weight train to lose weight



Nutrition Labels

- Serving size always smaller than the package.
- Tells about
 - Energy (Cal)
 - Nutrients (carbs, lipids, proteins)
 - % daily recommended intake

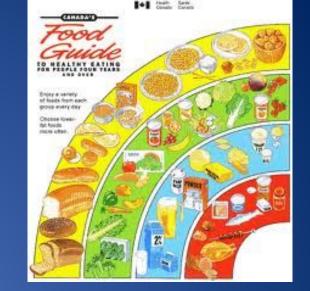


Nutrition Facts Serving Size: 1 cup **Amount Per Serving** Calories from Fat 22 Calories 120 % Daily Value* Total Fat 2.5 g Saturated Fat 1 q 596 Trans Fat 0 g Cholesterol 15 mg 50% Sodium 780 mg 32% **Potassium** Total Carbohydrate 18 q 69% Dietary Fiber 3 g 12% Sugars 5 g Sugar Alcohols Protein 7 g Vitamin A 400 IU Vitamin C 0 mg Calcium 40 mg

Iron 0.36 mg

Food Groups

Canada Food Guide



Fruit and Veg 8 servings: (half a juice box)

• **Grains** 7 servings: (1 slice of bread)

Dairy 4 servings: (box of milk)

Meat 3 servings: (2 eggs)

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