Year 9 Food | Food choices

Nutrition

Macro and micro nutrients

Macro means big Micro means small

The body needs macro nutrients in large amounts these are:

□ Fat

□ Protein

☐ Carbohydrates (starchy)

The body needs small amounts of micro nutrients, these are;

□ Vitamins

□ Minerals

Nutritional needs depend on

Age Gender Occupation Activity Level

and changes through each stage of our lives.

All groups need a balanced diet and should follow the Eatwell Guide. Except children under 2 years











<u>Children</u> grow quickly and are very active, so there is an extra demand for energy, and nutrients-they need more than adults (in proportion to their body size)

 $\underline{\textbf{Teenagers}} \text{-} \text{ Adolescence is a period of rapid growth and is when puberty occurs } \& \text{ need good amounts of; Protein} - \text{ to cope with}$

growth spurts, boys tend to need more than girls as muscular tissue

develops. Iron & Vitamin C - teenager girls lose iron when they have

their period so it needs to be replaced or they could become anaemic.

Vitamin C helps the body absorb iron.

Calcium & vitamin D – The skeleton grows quickly during this time.

these nutrients help the skeleton reach peak size and bone density.

<u>Pregnancy</u>- folic acid, a B vitamin, is needed before and during pregnancy

to help prevent spina bifida. Baby's bones require a good supply of

calcium from the mother's diet. Iron is needed for the production of additional blood supply and to lay down an iron store in the baby's liver.

<u>Adulthood</u> – Growth & development stops, so adults should focus on

maintaining a healthy lifestyle. Follow the Eatwell guide to keep the

body disease-free. Men usually require more calories than women

because they have lean muscle (muscles need lots of energy scissored/sliced/diced/carved/to function properly)

Iron is still important to women as they continue to lose it through periods.

Calcium & vitamin D are important to reduce the chance of bone disease in later life(osteoporosis)

Tier 2 Vocabulary	Weight
Tier 2 Vocabulary	Protein
Tier 2 Vocabulary	Bacteria
Tier 2 Vocabulary	Carbohydrates

Fruit and vegetables should make up over a third of the food we eat each day.

Eat at least <u>five portions</u> of a variety of fruit and veg each day. Can be fresh, frozen, tinned, dried or juiced.

Vitamins A, C and E Carbohydrates

Fibre

Some minerals

Benefits

- 1. Prevent constipation and digestive problems
- 2. Lower blood pressure,
- **3. Reduce** the risk of heart disease and stroke
- 4. Prevent some types of cancer
- 5. Make you feel fuller for longer

Versatility-eaten
raw/cooked/steamed
/baked/roasted/fried/pureed/dried
Used in food styling scissored/sliced/diced/carved/
sprinkled

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Different dietary requirements

Dietary groups	Requirements		
Coeliac	cannot eat foods with gluten (protein in flour) Must avoid Wheat, barley & rye. Need to avoid biscuits ,cakes, sauces, bread and use alternative flours e.g. coconut.		
Vegan	Chooses not to eat anything animal-based , no milk & dairy, eggs, meat, fish. May be deficient in iron & vitamin B12		
Lacto-ovo vegetarian	Consumes milk, dairy & eggs. No meat or fish		
Lacto vegetarian	Consumes milk & dairy. No eggs, meat or fish		

Religious beliefs

	BEEF	PORK	POULTRY & GOAT	FISH& SHELLFISH	EGGS	MILK
Buddhism	X	Х	X	Some		
Hinduism	Х	Х			Х	
Judaism	kosher	х	kosher	х	koshe r	Not with meat
Islam	halal	X	halal	х		

















- Seasonal factors Winter - rely on comfort foods (starch based e.g. pasta bake/lasagne/baked potatoes Summer - have lighter foods e.g. salads
- · Cost of food food prices increasing wages are being 'frozen'
 - Fashion/food trendsstreet food trending at the moment/out-ofthe-box e.g. Gousto/Hello fresh/pea milk/digestive wellness drinks e.g. Kefir and kombucha/

Tier 3 Vocabulary	Malnutrition
Tier 3 Vocabulary	Coeliac/lacto-ovo vegetarian/lacto vegetarian/vegan
Tier 3 Vocabulary	Recipe engineering
Tier 3 Vocabulary	Mis en place
Tier 3 Vocabulary	Dietary intolerance

- New technologies e.g. meat grown in labs
- Lifestyle and healthy eating medical conditions e.g. diabetes/allergens/ intolerances
- Marketing and advertising BOGOF (buy one get one free). Memorable adverts make us subconsciously buy foods we see advertised
 - Ethical choices
 - Likes/dislikes
- Occasion

Age

- Skills

- Accessibility Cooking facilities
- Religion
- Time available
- Culture and tradition