



INTRODUCTION



A healthy diet and balanced diet is important for:

- source of nutrients
- reducing risk of diseases

The Malaysian Dietary Guidelines recommends three important steps in planning healthy meals:

- Specificity of the nutrient and function in the body
- Eating a balanced diet
- ❖ Wide variety of foods in moderation





BALANCED DIET



BALANCED DIET



ENERGY

 Larger body size and muscle mass, greater needs for energy

 Trends; decreased energy intake, decreased PA and increased body fat (BMI)

 Diet low to moderate in fat (no more than 30% of total energy) supports energy balance

Requires 2000kcal-2500kcal (depends on activity)

BASIC

NUTRIENTS NEED



PROTEIN

- Recommended 55-62g/day
- Functions:
 - building materials for body tissue
 - as enzymes
 - as hormones
 - as transporter
 - as antibodies
- High intake of protein leads to heart disease, cancer, kidney disease and weight gain

BASIC NUTRIENTS NEED

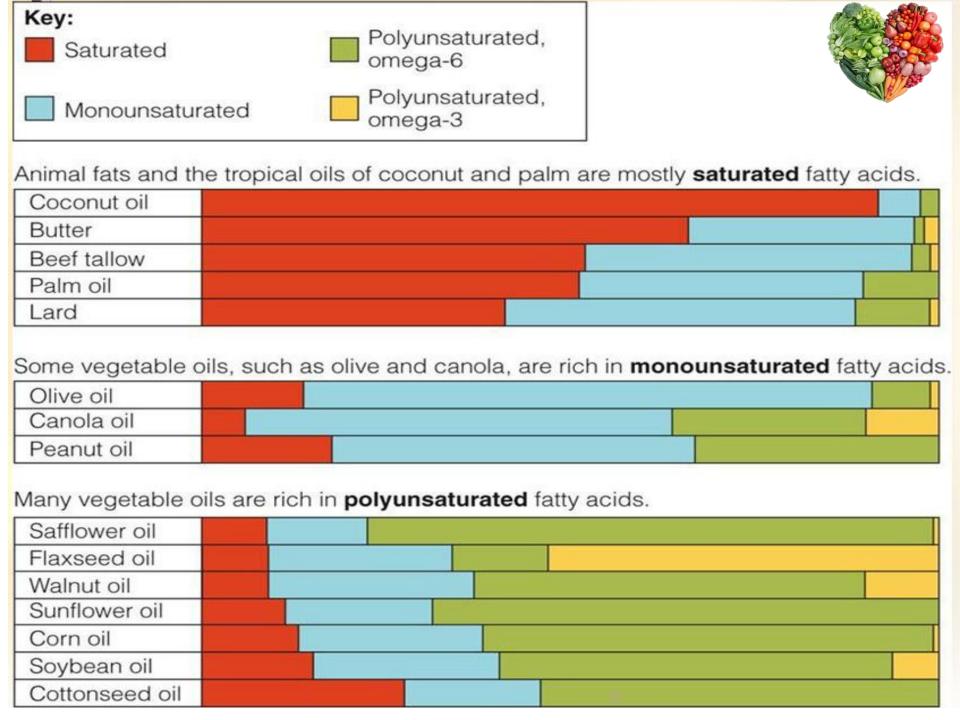


FAT

- RNI (19-59 years):
 - M 54-82g/day
 - F 46-70g/day
- Diet of high saturated fats; risk for atherosclerosis CHD, obesity, cancer
- Choose lean meat, poultry without skin, fish, low fat or non fat dairy products
- Minimising fat in food preparation
- Choose food that is low in fat and cholesterol
 BASIC

NUTRIENTS NEED





MINERALS

 Calcium: peak skeletal bone mass (age 35) and prevents osteoporosis

 Iron: prevents iron deficiency due to menstrual blood loss.

Reduce sodium chloride intake

BASIC NUTRIENTS NEED



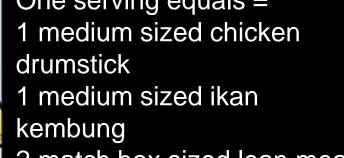






One serving equals =

2 match box sized lean meat



One serving equals=

½ cup cooked dark green leafy veges with edible stem

½ cup cooked fruit or root veges

One serving equals =

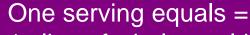
½ medium sized guava

1 small to medium whole orange, pear, apple

1 medium sized banana

1 slice papaya/pineapple/watermelon





1 slice of wholemeal bread

½ cup cooked rice

½ cup soaked bihun, mee or pasta

1cup plain rice porridge 1 medium sized potato



CARBOHYDRATES

- Bread, potatoes, rice, pasta, cereals, cous cous, yam, quinoa, pearl barley and cassava should make up a good part of our diet.
- Provides fiber, B vitamins, iron, and calcium
- Example wholegrain or whole meal such as wholegrain breakfast cereal, whole meal bread, brown rice and potatoes high in fiber

FRUITS AND VEGETABLES

- Should make up a large proportion of the diet
- Eat plenty of them
- Provides dietary fiber, Vitamin C, Vitamin A, folate, minerals such as calcium, iron and water.
- Choose a wide variety of different fruits and vegetables everyday.
- Fresh, frozen, dried and juice varieties





- A moderate amount of these foods is needed in the diet and should be consumed daily
- Cheese, milk, yogurt and others
- Provides protein, B vitamins,
 Vitamin A and minerals such
 as calcium, zinc.

MEAT, FISH, EGGS AND PULSES

- Meat, fish, eggs and pulses should be consumed in moderate amounts
- Best to choose lean cuts of meat and remove any visible fat
- Provides protein, B vitamins, Vitamin A and D, minerals such as calcium, iron, zinc











Food and drinks high in fat, sugar & salt

Should be eaten in limited amounts

These foods should be used sparingly if eaten everyday (such as butter, spreads and oil) or not eaten too often (sweets, cakes, biscuits and some savory snacks)

Foods high in saturated fat should be eaten in small amounts

Use reduced amount of salt in cooking

GUIDES IN REDUCING FAT, SUGAR AND SALT IN DIET



GUIDES IN REDUCING FAT, SUGAR AND SALT IN DIET

- Use fat in cooking sparingly
- Choose healthier fats for cooking, eg.
 vegetable oil
- Limit products high in sugar to meal times only
- Compare food labels and select options that are lower in fat, saturated fat, sugar and salt

Sugar

FAT

GI

GUIDES IN REDUCING FAT, SUGAR AND SALT IN DIET

- Remove skin from poultry, trim excess fat off meat before cooking
- Using different methods of cooking rather than frying will reduce the fat content.
- Instead choose methods such as roasting, grilling, steaming and baking.

LOW Sugar

FAT

LOW

NUTRITIONAL REQUIREMENTS



NUTRITIONAL REQUIREMENTS



NUTRITIONAL REQUIREMENTS





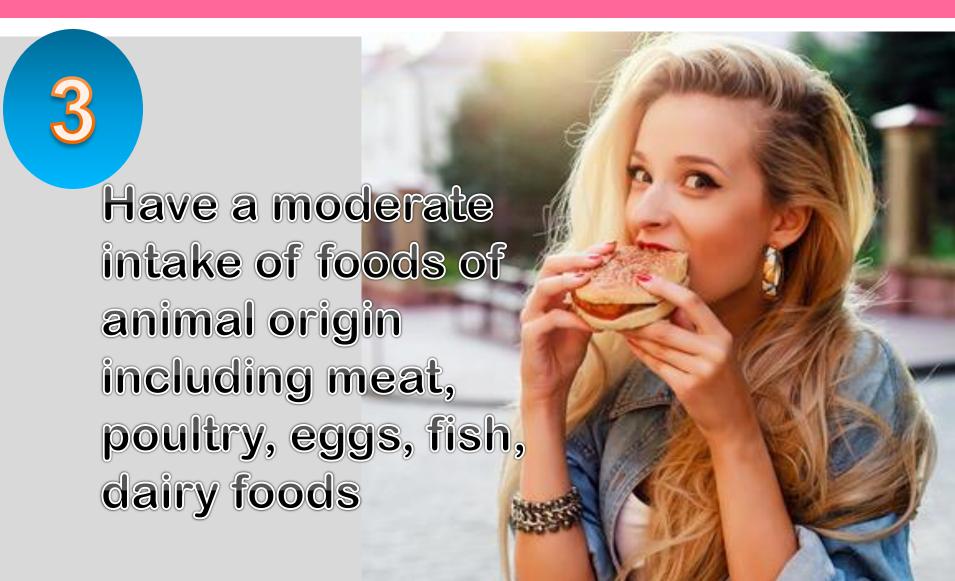
BENEFITS OF PHYSICAL ACTIVITY

- Controls weight
- Reduces cardiovascular diseases, cancer, diabetes type II, metabolic syndrome
- Strengthens muscles and bones
- Improves mental health and mood
- Improves ability to do daily activities
- Increases your chances of living

longer



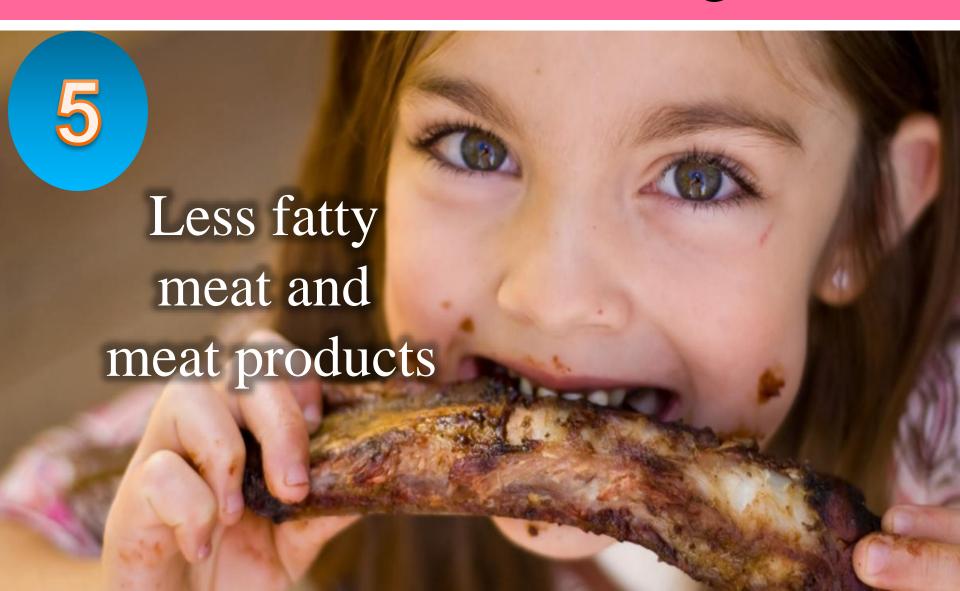
Eat starchy/ carbohydrate food according to the requirements



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Choose more FISH





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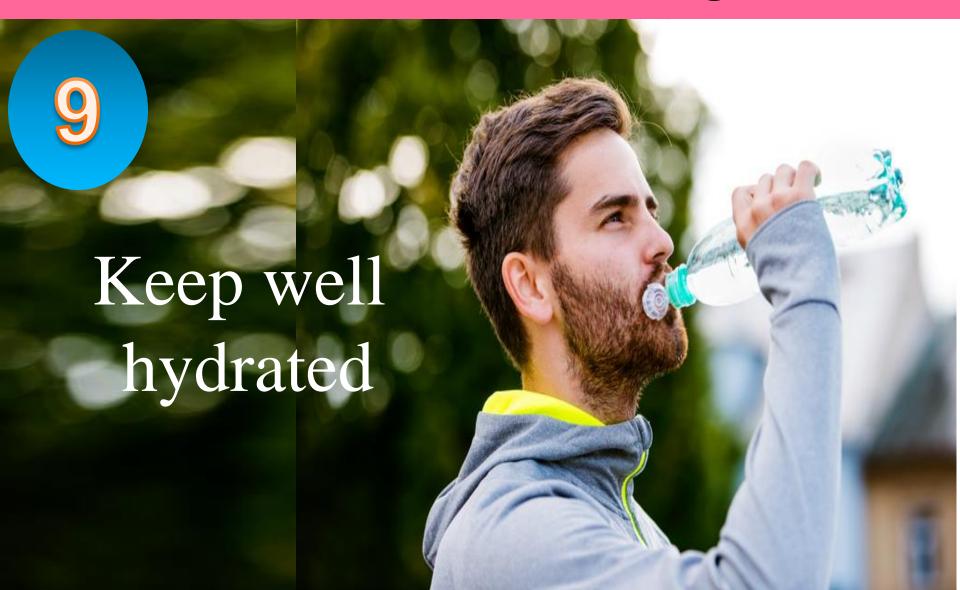
Choose healthy oils and fats





Get enough dietary fiber





Stay active

(exercise at least

3 times a week,

30 minutes each time)









"Every time you
eat or drink,
you are either
feeding disease
or
fighting it."

~ Heather Morgan, MS, NLC



