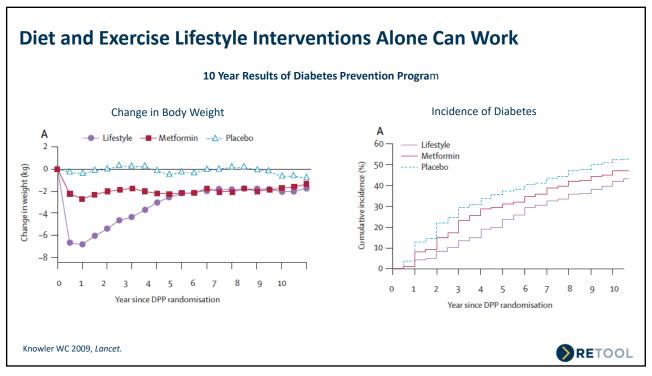
Nutrition

Debra K. Sullivan, PhD, RD

Chair & Midwest Dairy Endowed Professor of Clinical Nutrition Department of Dietetics and Nutrition University of Kansas Medical Center



1



Diet Quality vs Quantity

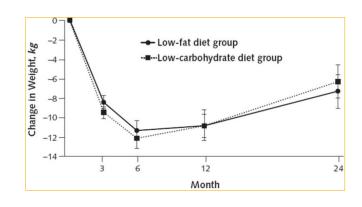
- ✓ Increase diet quality, thereby decrease calories
 - ✓ Micronutrients
 - √ Phytochemicals
 - √ Fiber
- ✓ Fullness (satiety) is driven by the *volume* of food more than calories
 - √ Fat and sugar pack a lot of calories in a small volume



4

What Diet to Prescribe?

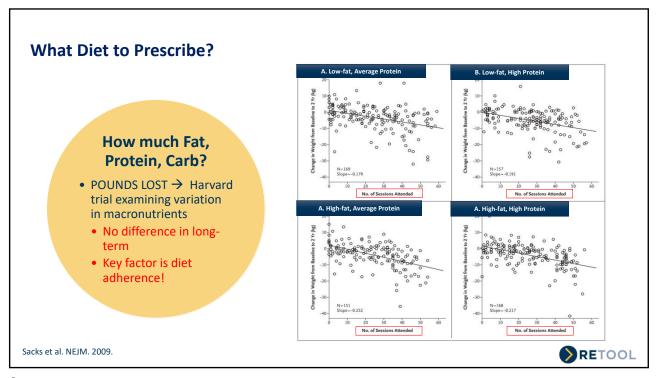
Low Fat vs. Low Carb

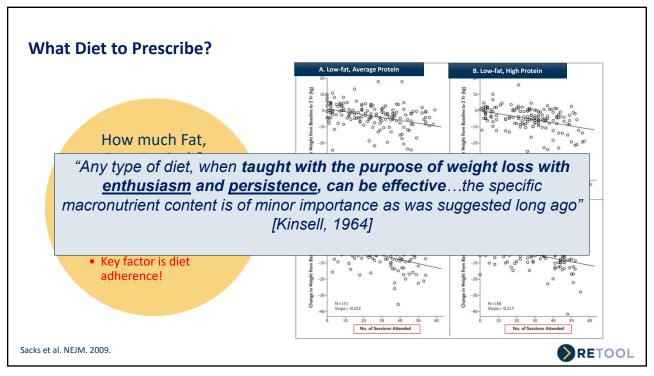


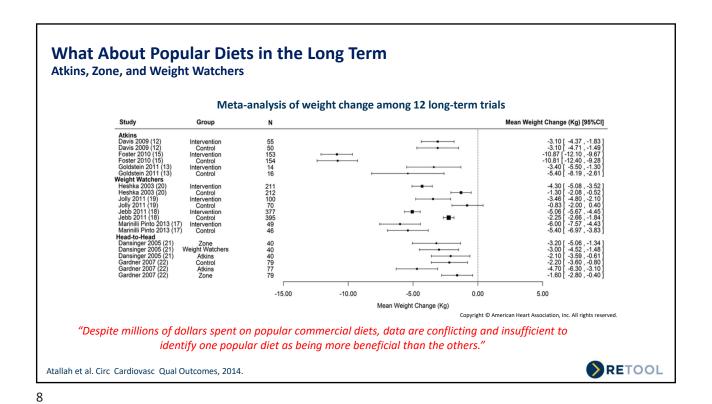
- ➤ Both received intensive lifestyle program
- ➤ No difference at any time point

Foster et al. Ann Intern Med. 2010.









Healthy Dietary Patterns

High-quality carbohydrates

Fruits, non-startchy vegetables, whole grains, beans

Variety of proteins

Lean meats, seafood, eggs, beans, legumes, nuts

High-quality fats

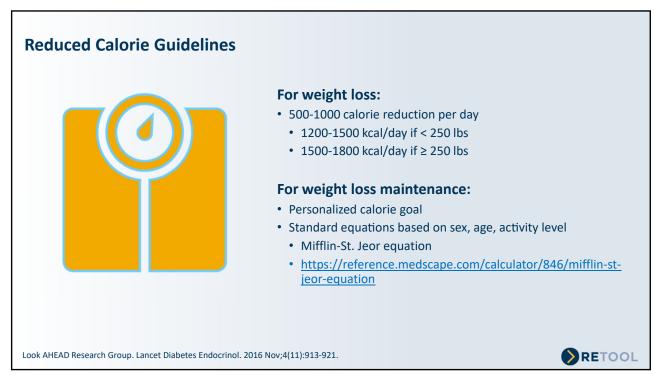
Nuts, seeds, fish, vegetable oils

Small serving sizes

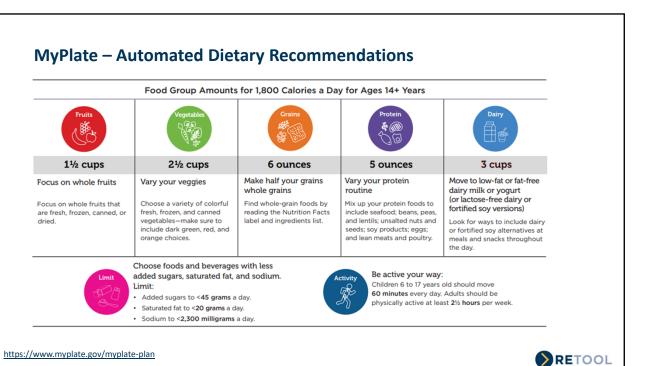
Reduce poor-quality carbs and processed foods

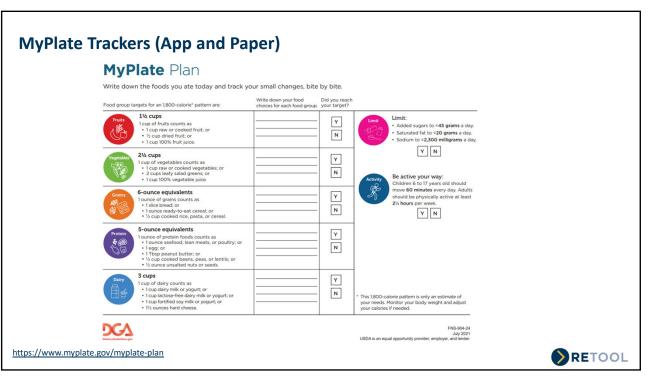
Sugar-sweetened beverages, refined grains, processed foods

Sugar-sweetened beverages, refined grains, processed foods



MyPlate Calculate Calorie Needs MyPlate Plan 55 years old 💠 The MyPlate Plan shows your food group targets - what and how much to Female \$ eat within your calorie allowance. Your food plan is personalized, based on your: 5 \$ feet Age • Sex Height Less than 30 ... 💠 Weight • Physical activity level Calculate food plan To get started, click on the "Start" button. You can also find out your MyPlate Plan in Spanish. Get the MyPlate Plan widget to post or share on your blog or website! Get the Widget RETOOL https://www.myplate.gov/myplate-plan





Protein is IMPORTANT During Weight Loss

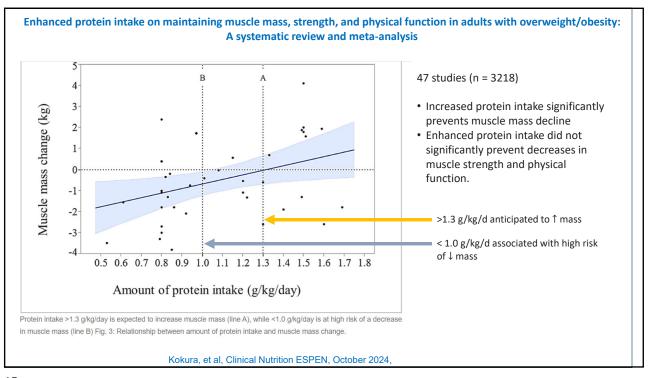
Benefits of Protein During Weight Loss

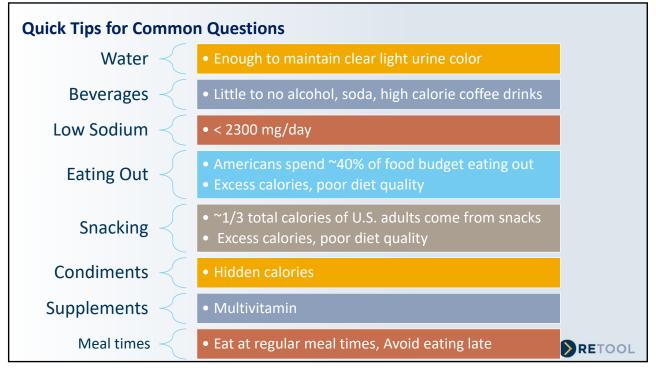
- Increased satiety
 - Slower digestion
 - Hormone regulation
 - Suppressing ghrelin & boosting GLP-1 and peptide YY
- Muscle preservation
 - Improved body composition
- Thermic effect of food

Recommendations

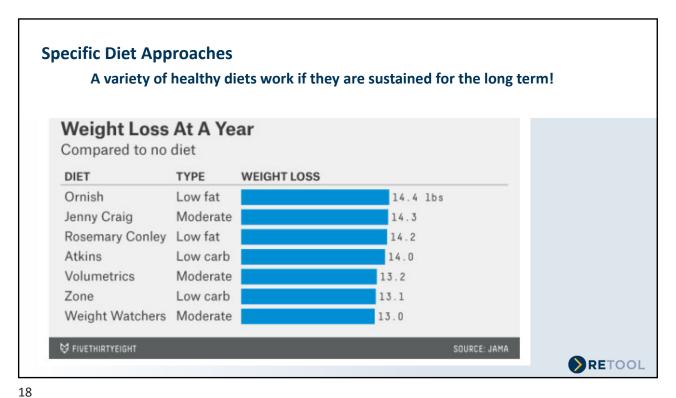
- · Recommendation: No consensus
 - ~1.0 1.2 g/kg; some suggest higher
 - However, at high body weights, g/kg actual body weight may be unrealistic
- Acceptable Macronutrient Range 10-35% of total Calories















Intermittent Fasting

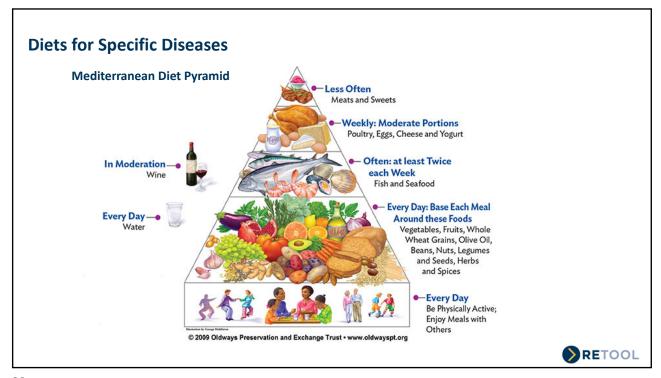
- Focus on when you eat
 - Alternate Day Fasting; 5:2
 - Time Restricted Eating (16:8; Eat-Stop-Eat)
- Pros
 - Flexible
 - · Minimal food restrictions
- Cons
 - Incompatible for those taking medication that requires regular food intake.
 - For some, fasting can also lead to overeating, undereating, or irritability.
- Do not utilize
 - History of eating disorders

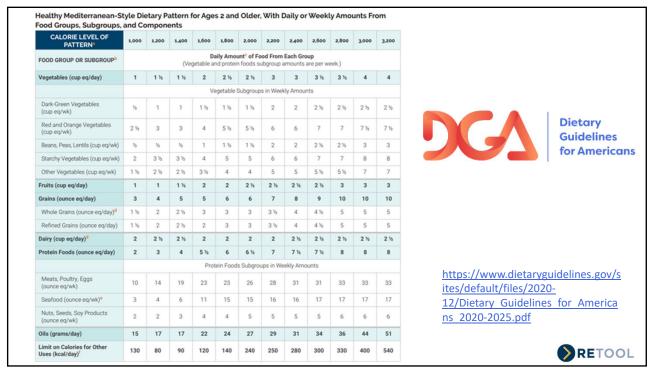
20

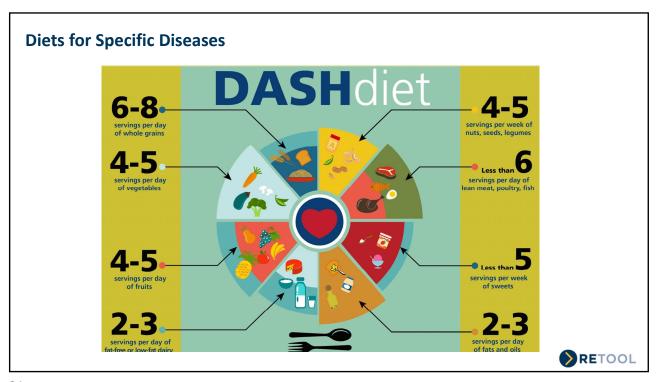


Keto Diet

- Goal
 - Low-carb, high-fat ketogenic diet
 - Well formulated keto diet replaces carbohydrates with unsaturated fats.
- Pros
 - Weight loss
- Cons
 - Most people eat a lot of saturated fats butter, oil, cheese, and red meat.
 - Some may increase in cholesterol, kidney complications, or heart palpitations.









The RETOOL Jumpstart Plan



2 Protein Shakes

- 100-140 calories, 10-25 grams of protein and less than 5 g of fat per serving.
- Whey protein recommended. Do not to use protein bars.
- · Mix with water or other calorie-free drink to mix (not milk).



2 Prepackaged Meals

- · Less than or equal to 350 calories per serving.
- Choose from frozen entrees, canned soup, or labeled/packaged fresh meals.
- If unable to use a prepackaged meal, make sure your meal is 350 calories or less.



5 or More Servings of Fruit and Vegetables

- Any combination or fruits and vegetables totaling 5 or more total servings per day.
- Serving = 1 piece of fruit or 1 cup fresh/frozen fruits and veggies.
- 1 serving of leavy greens = 3 cups
- 1 serving of beans = ½ cup



26

Why We Use Jumpstart

- √ Simple
 - Pre-portioned meals eliminate guess work and estimating
- √ Improves overall diet quality
 - By increasing fruits and vegetables and providing adequate protein
- ✓ Lessen hunger
 - Unlimited F&V and extra protein help moderate hunger
- √ Skill building
 - Patients simultaneously develop skills for meal planning, shopping, and food preparation for long-term habit changes
- √ Transition to healthy homecooked meals
 - Reduce prepackaged meals and shakes after 6 weeks and incorporate healthy, homecooked supper meals



