

EAT SMART KENTUCKY

*Guidelines for Healthy Foods
and Beverages at Meetings,
Gatherings and Events*



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Eating is one of life's greatest pleasures. There are many foods from which to choose, and many ways to build a healthy lifestyle. This leaves a lot of room for choice. The Dietary Guidelines for Americans¹ were designed to help people enjoy a variety of foods while ensuring good health. These guidelines encourage eating a variety of foods and balancing food with physical activity. Having healthy foods and drinks available at events makes sense and supports good health.

Imagine a Kentucky where:

- Children and adults can choose from a variety of tasty foods and drinks at community events, schools, and civic, professional and religious centers. This includes fruits, vegetables, and lower-fat, lower-calorie options. Water is always available to drink.
- Caterers, restaurant owners and other food and drink companies provide healthy foods and drinks in healthy amounts for customers.
- Employees can buy healthy snacks in vending machines at work and can choose healthy foods in meetings and classes.
- Food and beverages are served in smaller portions.
- Healthy foods are offered at potlucks, meetings, health fairs, religious functions and other community events.

The Partnership for a Fit Kentucky is a public/private partnership focused on building healthy nutrition and physical environments. Their mission

is to foster healthy weight and fitness in order to prevent chronic diseases among Kentuckians. We need your help to create a Kentucky where people view eating smart and moving more as a normal part of everyday living!

Think healthy eating is boring? Doesn't taste good? Costs more? Think again! Try colorful fruits and vegetables, tasty whole grain breads and pastas seasoned with delicious herbs and spices. You can eat and serve these tasty foods without blowing your budget. "Eating Smart" does not mean every single food you eat (or serve) has to be low in fat or high in fiber. It does mean balancing less-healthy foods and drinks with healthier ones. It also means serving food portions that support good nutrition without too many calories.

EAT SMART KENTUCKY: Guidelines for Healthy Foods and Beverages at Meetings, Gatherings, and Events is a tool for anyone who is in charge of food-related events. Making simple changes to foods and drinks you offer at group and community events gives Kentuckians disease-fighting foods and the energy boost they may need without worrying about too many calories or too much unhealthy fat.

Why Should We Be Worried?

Sixty-three percent of Kentuckians are obese or overweight.² Our food choices, lifestyle and surroundings all affect our health. We know that choosing the right foods can prevent diseases and help us live better lives. Most Kentuckians' diets are low in

fruits, vegetables and whole grains and are high in fat, saturated fat and sugars. Eating a steady diet of unhealthy foods and drinks is associated with four of the 10 leading causes of death: heart disease, some types of cancer, stroke and type 2 diabetes. Health problems related to poor nutrition and physical inactivity cost Kentuckians about \$1.2 billion each year in medical care costs.^{3,4}

Health experts are seeing growing numbers of people at an unhealthy weight in our state. The following guidelines will help meeting planners choose lower-fat, lower-calorie foods and drinks for events. As users of this guide, we can model our commitment to good health by making our meetings and events healthier and sharing that vision with others across our state. Most importantly, by following these guidelines, you can improve your own health and the quality of your life. You may also reduce your risk for long-term dis-

eases such as heart disease, cancer and diabetes. So think about all the food-related events you are involved in (meetings, trainings, church suppers, fundraisers, luncheons, receptions, etc.) and promote good health by using some of the suggestions listed in this guide.



Eat Smart Kentucky: Guidelines for Healthy Foods and Beverages at Meetings, Gatherings, and Events was printed with permission from Eat Smart, Move More... North Carolina, N.C. Division of Public Health—Physical Activity and Nutrition Branch. It was adapted from Guidelines for Offering Healthy Foods at Meetings, Seminars and Catered Events developed by the School of Public Health, University of Minnesota, 2003.

1. U.S. Department of Health and Human Services and U.S. Department of Agriculture. *Dietary Guidelines for Americans, 2005. 6th Edition*, Washington, DC: U.S. Government Printing Office. Available at: <http://www.healthierus.gov/dietaryguidelines/>.

2. CDC Behavioral Risk Factor Surveillance System Date 2004 http://www.cdc.gov/nccdphp/dnpa/obesity/stat_programs/kentucky.htm

3. US Department of Health and Human Services: Centers for Disease Control and Prevention. http://www.cdc.gov/NCCDPHP/DNPA/obesity/economic_consequences.htm.


4. Finklestein, EA, Fiebelkorn, IC, Wang, G. State level estimates of annual medical expenditures attributable to obesity. *Obesity Research* 2004; 12:18-24.



FIVE GUIDELINES

GUIDELINE 1

Offer healthy food choices at breakfasts, lunches, dinners, pot lucks and receptions.

There are many healthy and tasty options for foods and beverages. Fruits and vegetables are low in calories and high in vitamins, minerals and fiber. Portion sizes are important, too. Portion sizes have grown over the years. Larger helpings of high-calorie, high-fat foods contribute to overweight in adults and children. These “red flag” foods are “empty calories” with few nutrients. Offer smaller portions of these foods and beverages. Try to offer no more than two red flag foods at a party or event. Foods meeting this criteria are marked by a  throughout this booklet. Offer lower-calorie beverages — water, low-fat milk and unsweetened teas. Offer baked, roasted or grilled meats and fish, served with vegetables prepared without added fat.

GUIDELINE 2

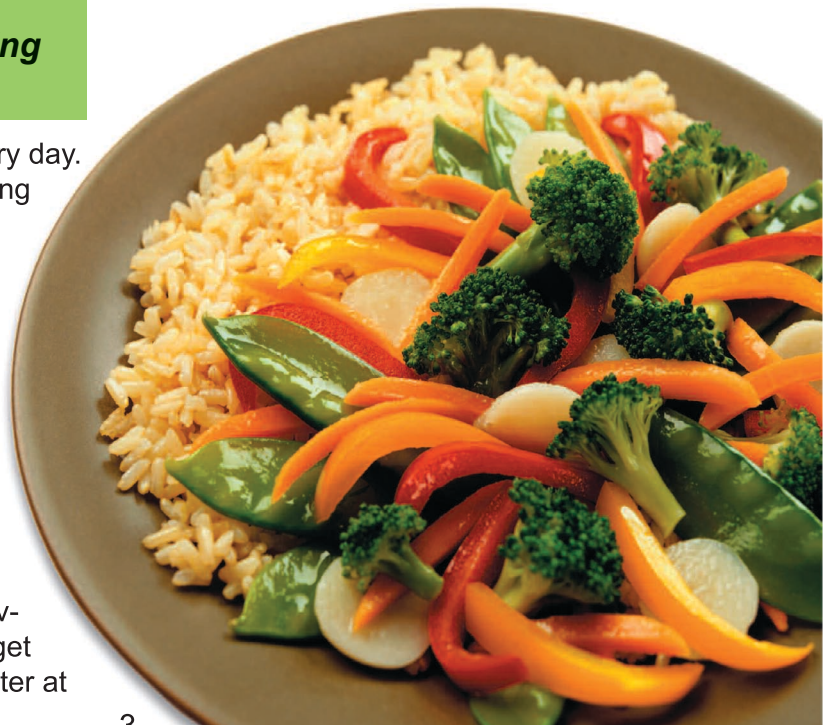
Offer only healthy foods at mid-morning or mid-afternoon meeting breaks.

Food is everywhere we go, all day, every day. Mid-morning and mid-afternoon meeting breaks often involve eating food. With many of us struggling to control our weight in our food-filled surroundings, it's good to think twice about whether it's necessary to offer food at meetings, presentations and seminars, especially mid-morning and mid-afternoon. Help create a norm that food does not have to be everywhere. Food does not have to be the way we get people to attend. If you do provide food, offer only fruits, vegetables or other healthy foods. Or, offer a physical activity break instead. Turn on some music and get people to dance or move around. Serve water at these events.

GUIDELINE 3

Identify and promote healthier food and beverage providers.

Healthy food and beverage options for meetings, gatherings and events can be purchased in many places: restaurants, grocery stores, farmer's markets, caterers and food distributors, just to name a few. Once you have identified the businesses that are willing to provide high quality, healthier foods at a reasonable price, compile and share that information with others in your community. For example, if you have worked with a caterer who has been willing to alter menu offerings or adjust recipes to decrease fat or increase fruit options, share that caterer's name with others. Promoting these businesses with friends and colleagues not only helps the business grow, but it sends a message into the community that healthy foods and beverages are a priority. In turn, this may mean that vendors begin to carry more items and are able to provide them at a lower cost. It's a win-win situation.



GUIDELINE 4

Keep food safe to eat.

Foods that are safe from harmful bacteria and viruses are vital for healthy eating. From farm to table, everyone shares the responsibility of keeping food as safe as possible by washing hands and surfaces often; separating raw, cooked and ready-to-eat foods while shopping, preparing and storing; cooking and chilling foods to a safe temperature; and serving foods safely.

Hot foods should be kept hot (140°F or above) and cold food at 45°F or below. Foods can be left at room temperature for a maximum of two hours. Call the Lexington-Fayette County Health Department Environmental Division at (859) 231-9791 to provide you with more suggestions.



GUIDELINE 5

Lead by example.

When group leaders role-model healthy eating and physical activity, it makes a powerful statement. Show your members or employees that you are concerned about their health and well-being.

- Sign a formal or informal Eat Smart Kentucky Healthy Foods policy (see page 11.)
- Share this document with other leaders in your community.
- Challenge them to lead by example. Buy healthy foods when you dine out.
- Prepare and eat healthy meals at home.
- Do not forget to build physical activity into your events as well.
- Encourage physical activity in your organization and “walk the talk” yourself.

TIPS FOR STOCKING A HEALTHY VENDING MACHINE

Ask your vendor about including some of these:

- Baked chips
- Reduced-fat cookies and crackers
- Reduced-fat chips
- Fig bars
- Pretzels
- Canned fruit (lite or packed in own juice)
- Animal crackers
- Popcorn (lite or low-fat — 5g fat or less/serving)
- Graham crackers
- Reduced-fat crackers
- Granola bars/cereal bars — low-fat (5g fat or less per bar)

For Refrigerated Units:

- 100% fruit or vegetable juices
- Yogurt (flavored, lowfat, non-fat or fat-free)
- Milk (skim or 1%)
- Reduced-fat cottage cheese or pudding
- Fresh fruit
- Mini carrots or other prepackaged vegetables
- Salads with low-fat/non-fat dressing choices
- Bottled water



FOODS & BEVERAGES

BEVERAGES

- Ice water
- Bottled spring or sparkling water — regular or flavored, with no added sugar
- 100% fruit or vegetable juices — avoid large-size bottles
- Skim or 1% milk (regular or lactose-free)
- Coffee — regular and decaffeinated
- Tea — regular and herb teas — hot or cold; unsweetened
- Soy beverage

SNACKS

- Fresh fruit—cut up and offered with low-fat yogurt dip
- Raw vegetables — cut up and offered with fat-free or low-fat dressing or salsa dip
- Pretzels — served with mustard dip
- Tortilla chips — baked and offered with salsa dip
- Popcorn — lower-fat (5g fat or less/serving)
- Whole-grain crackers — (5g fat or less/serving)



- Angel food cake with fruit topping
- Beverages from “Beverages” list

BREAKFAST MEETINGS

- Fresh fruit
- Yogurt — flavored non-fat or fat-free
- Bagels — 3-1/2” diameter or less; serve with low-fat cream cheese, jam or jelly
- Muffins — small or mini (5g fat or less/muffin)
- Fruit bread (5g fat or less/1 oz slice)
- Granola bars — low-fat (5g fat or less/bar)
- Beverages from “Beverages” list

CATERED LUNCHEES & DINNERS

- Select an entrée with no more than 12 to 15 grams fat
- Always offer a vegetarian entrée
- Avoid fried foods or cream sauces
- Include fresh fruit
- Include at least one vegetable — fresh or cooked, with no butter or cream sauces
- Serve salads with dressing on the side — offer at least one low-fat or fat-free dressing



TIPS FOR SELECTING FOODS LOWER IN FAT AND CALORIES

- Ask the caterer to use lower-fat or fat-free preparation methods, to serve added fats like dressings or condiments on the side, and to provide you with the number of calories and fat grams in entrées if available.
- Select lower-fat entrées — approximately 12 to 15 grams of fat or less.
- Select items that are broiled, baked, grilled, or steamed rather than fried or sautéed.
- Include whole grain breads — skip the butter or margarine.
- Choose entrées in tomato-based sauces rather than cream, butter or cheese sauces.
- Include fresh fruit.
- Include at least one vegetable — fresh or cooked, with no butter or cream sauces added.
- Choose lower-fat/lower-calorie desserts, such as cut-up fresh fruit with low-fat fruit yogurt dip, low-fat ice cream or frozen yogurt, sherbet or sorbet, or angel food cake with fruit topping.

- Include whole-grain breads.
- Choose lower-fat/lower-calorie desserts: cut up fresh fruit with low-fat fruit yogurt dip; low-fat ice cream or frozen yogurt; sherbet or sorbet; angel food cake with fruit topping.
- Include beverages from “Beverages” list.

Box Lunch Sandwich Ideas

- Offer a vegetarian option
- Whole-grain breads or pita wraps — prepared without butter/margarine, mayonnaise/ salad dressing
- Meats, poultry or marinated tofu — low-fat (3g fat/oz)
- Cheese — 1 oz. per serving
- Toppings of lettuce, sprouts, tomatoes, onions, pickles, mustard, catsup, low-fat mayonnaise
- Pretzels or baked chips (6g fat or less per serving)
- Fresh fruit

CATERED RECEPTIONS

- Fresh fruit — cut up and offered with low-fat yogurt dip
- Raw vegetables — cut up and offered with fat-free or low-fat dressing, salsa or tofu dip
- Raw vegetable salads marinated in fat-free or low-fat Italian dressing
- Pasta, tofu, and vegetable salads with fat-free or low-fat dressing

- Cheese — cut into 3/4” squares or smaller
- Whole grain crackers — 5g fat or less/serving
- Fish — not fried
- Lean beef or turkey — 1 oz. slices
- Cake — cut into small 2” squares
- Angel food cake slices with fruit topping
- Beverages from “Beverages” list



TIPS FOR FOOD PREPARATION TO CUT FAT AND CALORIES

- Serve salad dressings on the side, and offer low-fat or fat-free dressings.
- Consider serving baked, broiled or oven-fried chicken or grilled fish.
- Season greens, cabbage and string beans with smoked turkey instead of fatback or salt pork.
- When making potato salad, macaroni salad

and chicken salad, use less mayonnaise and substitute a lower-fat dressing in your recipe.

- Select leaner cuts of meat. Remove the skin from chicken before you cook it.
- Skim fat from gravies before serving.



CALORIES & FAT

FOOD ITEM **CALORIES** **GRAMS OF FAT**

BEVERAGES ~ All amounts listed for calories and grams of fat are approximate.

Coffee Creamer (1 tablespoon)	Fat-free — skim milk	6	0
	Half & half	20	1.7
Milk (8 oz carton)	Fat-free — skim milk	86	Trace
	Low-fat — 1% milk	102	2.5
	Reduced fat — 2% milk	121	5
	Whole milk	150	8
Regular Soft Drink	12 oz can	150	42g sugar
	20 oz bottle	250	70g sugar*

*This is more than 17 tsp. sugar

BREAKFASTS Total recommended calories and fat for breakfast = 300-400 calories and 13g fat or less (based on 2,000 calories/day)

Bagels	3-1/2"	180	1
	4-1/2"	330*	3
*This is the equivalent of 4 slices of bread			
Cream Cheese (2 tablespoons)	Low-fat	60	2.5
	Regular	100	10
Blueberry Muffins	Small: 2-1/2"	160	4
	Large: 3-1/2"	250	9
Croissant	Regular size	230	12
Apple Danish	Regular size	260	13
Glazed Doughnut	Regular size	240	14

SNACKS

Chips (1 oz, about 12 chips)	Baked or low-fat potato	130	5
	Regular potato	150	10
	Baked or low-fat tortilla	125	4
	Regular tortilla	140	7
Pretzels	Regular size	110	1
Cookies (chocolate chip)	Small: 2-1/2"	50	2
	Large: 4"	280	14
Carrots, Baby	10	50	0
Apple	1 medium (1 cup)	65	0
Orange	1 medium (1 cup)	85	0
Yogurt (8 oz)	Non-fat with fruit	230	0
	Low-fat with fruit and low-calorie sweeteners	238	3
	Non-fat with low-calorie sweeteners	125	0

FOOD ITEM

CALORIES

GRAMS OF FAT

LUNCHEES & DINNERS

Total recommended calories and fat for lunch = 600-700 calories and 23g fat or less (based on 2,000 calories/day)

Total recommended calories and fat for dinner = 700-800 calories and 27g fat or less (based on 2,000 calories/day)



Sauces (1/2 cup)	Marinara (tomato-based)	50	2
	☞ Alfredo (cream-based)	200	15
Salad Dressings (2 tablespoons)	Fat-free	50	0
	☞ Regular	150	16
Submarine Sandwich (with cold cuts)	~6-inch sub	456	19
Tossed Salad without dressing	1 1/2 cups	33	0
Pasta with Meatballs in Tomato Sauce	9 oz (~1 1/2 cups)	309	12
Beef Stir Fry with White Rice	9 oz (~2 cups)	433	5
Cheesecake (1/10 slice of 12" cake)	☞ Bakery style	460	30*
		*This is more than 7 tsp. of fat	
Ice Cream (1/2 cup)	☞ Regular vanilla	140	7

RECEPTIONS

Salad Dressings (2 tablespoons)	Fat-free	50	0
	☞ Regular	150	16
Pasta Salads (2 tablespoons)	Low-fat Italian dressing	190	2
	☞ Regular creamy dressing	350	22
Egg Rolls (1 3-1/2 oz)	☞ Chicken	215	10
Spring Rolls (1 3-1/2 oz)	Vegetable, fresh — not fried	80	3
Buffalo Wings (1 mini chicken wing)	☞ Barbecued	85	6
Chicken Drummette (1 mini drumstick)	☞ Barbecued	85	6
Snack Crackers (approx. 8 crackers)	Reduced fat whole grain	120	3
	☞ Regular butter-flavored	130	7
Cake (3" x 2-1/4" piece)	Angel	130	Trace
	☞ White	190	5
	☞ Chocolate	200	8
	☞ Carrot	240	11

FOOD & BEVERAGE OPTIONS

CHOOSE . . .

INSTEAD OF . . .

FOR BEVERAGES

carbonated (with no sugar), coffees or teas,
100% fruit or vegetable juices

flavored soft drinks or fruit-flavored drinks
or sweet tea

1% low-fat or skim milk

whole or 2% milk

FOR BREAKFASTS

fresh fruits, dried fruits, unsweetened juices

sweetened canned fruits and juices

low-fat yogurt

regular yogurt

small bagels — 3-1/2" or smaller

regular or large bagels

small or mini muffins — 2-1/2" or smaller

regular or large muffins

small lowfat muffins or low-fat granola bars

muffins, croissants,
doughnuts, sweet rolls, pastries

toppings of light margarine,
low-fat cream cheese, jam or jelly

regular butter, cream cheese, peanut butter

unsweetened cereals

sweetened cereals

whole-grain waffles and French toast

waffles or French toast made from white bread

whole-grain bread or English muffin

white bread or English muffin

FOR LUNCHESES OR DINNERS

salads with dressings on the side

salads with added dressing

low-fat or fat-free salad dressings

regular salad dressings

soups made with vegetable puree or skim milk

soups made with cream or half-and-half

pasta salads with low-fat dressing

pasta salads made with mayonnaise
or cream dressing

sandwiches on whole-grain breads

sandwiches on croissants or white bread

lean meats, poultry, fish, tofu (3g fat/oz)

high-fat and fried meats, bacon, poultry with
skin, cold cuts, oil-packed or fried fish

baked potatoes with low-fat or vegetable toppings

baked potatoes with butter, sour cream
and bacon bits

steamed vegetables

vegetables in cream sauce or butter

whole-grain bread or rolls

croissants or white rolls

margarine without trans-fatty acids

butter

lower-fat/lower-calorie desserts: fresh fruit, low-fat ice cream, low-fat frozen yogurt, sherbet, sorbet, angel food cake with fruit topping

higher-fat and higher-calorie desserts: ice cream, cheese cake, pie, cream puffs, large slices of cake

CHOOSE . . .

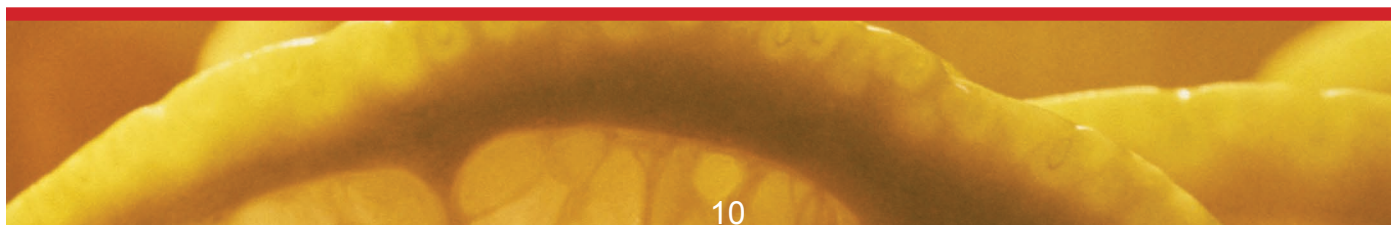
INSTEAD OF . . .

FOR RECEPTIONS

fresh vegetables, cut up and served with low-fat dressing, salsa or tofu dip	tempura or deep-fat fried vegetables
cut-up fresh fruits	fruit tarts, pie, cobbler
grilled or broiled chicken without skin	fried chicken, chicken with skin
miniature meatballs made with lean meat	large meatballs made of high-fat meat, meatballs served in gravy or high-fat sauces
broiled or poached seafood: shrimp, fish, scallops, oysters, clams	deep-fat fried seafood, seafood in high-fat sauces
mushroom caps with low-fat cheese	stuffed mushrooms with high-fat cheese stuffing or mushrooms marinated in oil
miniature pizzas made with English muffins, tomato sauce, mozzarella cheese, and mushrooms	pizza with pepperoni, Italian sausage or other high-fat meats
vegetable spring rolls—fresh, not fried	egg rolls
small cubes of cheese (3/4" squares or smaller)	large slices of cheese
whole grain crackers (5g fat or less/serving)	regular crackers
low-fat, "lite" popcorn (5g fat or less/serving)	regular popcorn
baked or low-fat chips, pretzels	regular chips
dips made of salsa, low-fat cottage cheese, hummus or low-fat salad dressings	dips made from regular mayonnaise, sour cream, cream cheese or cheese sauce
small slices of cake (2" square)	large slices of cake

FOR SNACKS

cut-up fresh fruits and/or vegetables	chips or cookies
whole-grain crackers (5g fat or less/serving)	regular crackers
low-fat, "lite" popcorn (5g fat or less/serving)	regular popcorn or buttered popcorn
baked or low-fat chips, pretzels	regular chips
small slices of cake (2" square)	large slices of cake



SAMPLE MENUS

SAMPLE BREAKFAST MENU

Assorted mini-bagels or muffins (some whole-grain or bran)
 Assorted reduced-fat cream cheese (plain, vegetable, strawberry, honey nut, etc.)
 Assorted fresh fruit (sliced honeydew and cantaloupe, grapes, bananas, sliced oranges)
 Peanut butter
 Assorted 100% juices (orange, grapefruit, tomato, apple)
 Low-fat milk (1% or less), soy beverage
 Coffee (regular and decaf), tea (regular and herbal), hot chocolate
 (made with skim milk) and non-fat creamer
 Water



HEALTHY BREAK



Consider replacing a food break with a physical activity break! Or, include a physical activity break with the following:

Assorted whole fruit and fruit skewers
 Trail mix, granola bars
 Low-fat yogurt
 Assorted fruit juice (100%), vegetable juices and bottled water
 Coffee (regular and decaf), tea (regular and herbal), hot chocolate (made with skim milk) and non-fat creamer

SAMPLE LUNCH AND/OR DINNER MENUS

Grilled (or baked) chicken sandwich on whole-grain bread with lettuce, tomato and pickle
 Sliced seasonal fruit
 Pretzels/baked potato chips
 Low-fat ice cream or frozen yogurt
 Low-fat milk (1% or less), soy beverage, coffee (regular and decaf), tea (regular and herbal), hot chocolate (made with skim milk), non-fat creamer and bottled water

Mixed green salad with a variety of fresh raw vegetables (low-fat dressing on the side)
 Baked potato with salsa and/or vegetable topping or pasta primavera in light sauce
 Fresh fruit salad with yogurt topping
 Low-fat milk (1% or less), soy beverage, coffee (regular and decaf), tea (regular and herbal), hot chocolate (made with skim milk), non-fat creamer and bottled water

Mixed green salad with cherry tomatoes and low-fat dressing on the side
 Italian baked chicken or seasoned baked chicken
 Brown rice
 Steamed green beans
 Whole-grain rolls, margarine
 Angel food cake with fresh strawberries and light whipped topping
 Low-fat milk (1% or less), soy beverage, coffee (regular and decaf), tea (regular and herbal), hot chocolate (made with skim milk), non-fat creamer and bottled water

Baby spinach salad with fresh strawberries and seasoned pecans (low-fat raspberry dressing on the side)
 Baked pork chops with peach salsa or barbecue
 baked pork chops
 Baked sweet potato
 Garden peas
 Whole-grain rolls, margarine
 Cupcake
 Low-fat milk (1% or less), soy beverage, coffee (regular and decaf), tea (regular and herbal), hot chocolate (made with skim milk), non-fat creamer and bottled water



SAMPLE HEALTHY FOODS POLICY

For use within any organization/agency or community group where foods or beverages are served.

Whereas:

(fill in your work, church, etc., name here)

is concerned about the health of our _____
(employees, members);

Whereas:

People have become more and more interested in eating smart and moving more;

Whereas:

Heart disease, cancer and stroke — the top three causes of death in Kentucky — are largely affected by what we eat and how active we are;

Whereas:

Foods such as fruits, vegetables, whole grain breads and pastas, and low-fat dairy products are better choices for preventing many diseases;

Therefore:

Effective _____, it is the policy of _____
(today's date) (fill in your organization's name)

that all activities and events (examples of events may include: meetings, potluck events, catered events, community-sponsored events) sponsored or supported by this organization will always include opportunities for healthy foods and beverages by:

- **Purchasing and serving no more than two “red flag” foods.**
- **Identifying healthy food sources to be utilized when planning a meeting or event.**
Examples include identification of restaurants, caterers and farmer's markets where healthy food choices are readily available and sharing this information with employees or members.
- **Providing encouragement from organizational leadership to enjoy healthy foods.**
Examples include offering healthy options in worksite/organization-run vending, offering healthy “lunch and learn” opportunities for employees/members, identifying role models of healthy living in the organization.

Signature

Title

Name of Organization, Church, Community Group, Worksite, School, Health Care Facility

Date



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