

SuperTracker Nutrition Lesson Plans for High School Students

https://www.SuperTracker.usda.gov

USDA Center for Nutrition Policy and Promotion













Contents

Background	5
About SuperTracker	5
Lesson Plan Overview	6
Audience	6
Purpose	6
Subject Focus	6
Standards	6
Nutrition Overview	7
Using SuperTracker in a Classroom Setting	7
Special Considerations for Teenagers	8
Helpful Resources	9
SuperTracker Nutrition Lesson Plans	10
Lesson 1: Track Your Snack	12
Time Required:	12
Audience:	12
Lesson Overview	12
Lesson Preparation	12
Lesson Objectives	12
Teaching Instructions	13
Reflection, Evaluation, and Discussion	18
Additional Resources	18
Notes	19
Handout	19
Lesson 2: What's Your Plan?	24
Time Required:	24
Audience:	24
Lesson Overview	24

Lesson Preparation	24
Lesson Objectives	25
Teaching Instructions	25
Reflection, Evaluation, and Discussion	29
Additional Resources	30
Notes	30
Handout	30
Lesson 3: Three-Day Food Record	34
Time Required:	34
Audience:	34
Lesson Overview	
Lesson Preparation	34
Lesson Objectives	35
Teaching Instructions	35
Reflection, Evaluation, and Discussion	40
Notes	41
Handout	41
Lesson 4: Build Healthy Meals	45
Time Required:	45
Audience:	45
Lesson Overview	45
Lesson Preparation	
Lesson Objectives	46
Teaching Instructions	46
Reflection, Evaluation, and Discussion	
Notes	
Handout	
Nutrition Glossary	
Added Sugars	53

	Calories	53
	Calorie Balance	53
	Dairy	53
	Empty Calories	54
	Food Groups	55
	Fruits	55
	Grains	56
	MyPlate	57
	Nutrient	58
	Oils	58
	Physical Activity	58
	Protein Foods	59
	Sodium	60
	Solid Fats	60
	Vegetables	61
i	intable Materials	63



Background

High school students are increasingly in control over the decisions that influence their health and wellness, and the behaviors they learn throughout childhood and young adulthood will carry on into their adult lives. Teens who are overweight or obese are more likely to be overweight and obese as adults, putting them at risk for chronic diseases such as hypertension, heart disease, and diabetes. While the decision to choose a healthy lifestyle is ultimately up to the individual, teachers have the opportunity to influence their students by providing them with the information they need to make knowledgeable and responsible choices. Teachers are a key resource for disseminating healthy messages, as they play a large role in shaping the views and behaviors that students will use in the future.

The USDA Center for Nutrition Policy and Promotion, in conjunction with Team Nutrition, developed lesson plans for high school students using the engaging, interactive SuperTracker tool to help students think critically about their food and physical activity choices. We hope that you find these lesson plans to be a useful resource for educating your students about the importance of good nutrition and physical activity!



About SuperTracker

SuperTracker is a visually appealing, comprehensive, state-of-the-art diet and physical activity tracking tool available at https://www.SuperTracker.usda.gov. Based on the *Dietary Guidelines for Americans*, this tool is designed to assist individuals as they make lifestyle changes to reduce the risk of chronic disease and maintain a healthy weight. Using this free, online tool, students can choose a variety of features to support nutrition and physical activity goals, including:

- 1. Get personalized recommendations for what and how much to eat and optimal amounts of physical activity.
- 2. Track foods and physical activity from a database of about 8,000 foods and 900 physical activities.
- 3. Edit nutrition information for SuperTracker foods to better match personal food choices.
- 4. Build, track, and analyze personal recipes.
- 5. Track weight over time.

- 6. Set personal goals, sign up for tips and support, and share successes with friends and family using social media.
- 7. Journal about personal factors and health behaviors.
- 8. Measure progress with comprehensive reports ranging from a simple meal summary to indepth analysis of food groups and nutrient intake over time.



Lesson Plan Overview

Audience

High school students grades 9-12

Purpose

To encourage high school students to build a healthier diet and increase physical activity using the SuperTracker interactive tool.

Subject Focus

These lesson plans are designed for high school Health, Physical Education, and Family and Consumer Science teachers; however, the resources provided allow any teacher to promote health and wellness in their classrooms, with or without experience in nutrition education.

Standards

SuperTracker Nutrition Lesson Plans for High School Students are intended to enable students to achieve the following healthy behavior outcomes:

- Eat the appropriate amounts from each food group every day.
- Eat a variety of foods within each food group every day.
- Eat fruits and vegetables every day.
- Choose to eat whole-grain products and fat-free or low-fat milk or milk products.
- Eat a variety of foods from the Protein Foods group each week.
- Limit foods and beverages high in added sugars, solid fat, and sodium.
- Eat healthy snacks.
- Prepare food in healthful ways.
- Balance caloric intake with caloric expenditure.
- Follow an eating plan for healthy growth and development.
- Support others to eat healthfully.



Nutrition Overview

The information provided in these lesson plans covers basic nutrition topics, including:

- Calories
- Empty Calories
- Solid Fats
- Added Sugars
- Sodium
- MyPlate
- Food Groups
 - o Grains
 - Vegetables
 - o Fruits
 - o Dairy
 - o Protein Foods
- Nutrients

Detailed definitions and information about each topic listed above can be found in the Nutrition Glossary section starting on page 53 of this document.



Using SuperTracker in a Classroom Setting

It is important to create a safe, "judgment free" learning environment for students when using SuperTracker in a classroom setting. Keep in mind that some students may not be comfortable entering sensitive information such as their weight or food choices in front of their peers. The following best practices can help ensure a successful learning experience for students:

- Do not require students to share their results unless they volunteer to do so.
- Do not make comments about "good foods" or "bad foods." SuperTracker is designed to
 provide information about the nutrition content of foods and beverages that allows
 students to identify healthier options on their own.

- If desired, instruct students not to enter their height and weight when they create their profile. The system will calculate a plan based on a standard height weight for someone of their age and gender.
- If desired, skip the personalization step when instructing students to create a profile. All non-personalized profiles will receive a general 2,000 calorie plan.
- Please note that if students age 18 and under do enter their height and weight,
 SuperTracker identifies overweight and underweight teens using backend calculations and adjusts their plan recommendations appropriately. This information is handled solely on the backend and is not communicated to users to avoid situations of stigma in the classroom.



Special Considerations for Teenagers

To encourage students to make healthier food and physical activity choices, it can be helpful to discuss their perceived motivators and barriers. Discussing barriers that are preventing students from making healthy choices can lead to the identification of strategies to overcome these barriers. In the same way, recognizing motivators can help students develop healthy eating strategies that they can stick with over time. Studies show that teenagers commonly report the following motivators and barriers to healthy eating. Ask students about their own motivators and barriers when implementing these lesson plans.

<u>Motivators</u>

- support from family
- wider availability of healthy foods
- improving or maintaining appearance

Barriers

- lack of time
- limited availability of healthy foods
- lack of concern regarding healthy eating
- taste preferences



Helpful Resources

The following resources are available to help introduce your students to SuperTracker.

• SuperTracker Scavenger Hunt

The SuperTracker scavenger hunt (found in the Printable Materials section at the end of this toolkit) is a quick, fun activity that will help students learn the features SuperTracker offers.

Link:

https://www.supertracker.usda.gov/Documents/SuperTracker Scavenger Hunt.pdf

SuperTracker 10 Tips

The SuperTracker 10 Tips handout (found in the Printable Materials section at the end of this toolkit) includes tips and ideas for getting started with SuperTracker.

Link: http://www.choosemyplate.gov/food-

groups/downloads/TenTips/DGTipsheet17SuperTracker.pdf

SuperTracker Flyer

Post the SuperTracker flyer (found in the Printable Materials section at the end of this toolkit) in common areas such as lunchrooms, bulletin boards, and stairwells to get students excited about the application.

SuperTracker Site Tour Videos

These short YouTube videos offer step-by-step demonstrations on how to use each SuperTracker feature.

Link: https://www.supertracker.usda.gov/sitetour.aspx

SuperTracker User Guide

This indepth guide includes instructions for using SuperTracker and details on how it works. Link: https://www.supertracker.usda.gov/Documents/SuperTrackerUserGuide.pdf

SuperTracker Button

Click the link below to download a SuperTracker button. Instructions are provided on how to add it to your website, so students can access the site quickly and easily from a webpage they regularly visit.

Link: http://www.choosemyplate.gov/supertracker-tools/supertracker.html

Best Practices for Conducting SuperTracker Trainings

Refer to these best practices when conducting SuperTracker trainings for a group. The recommendations are lessons learned from others who have conducted SuperTracker trainings.

Link:

https://www.supertracker.usda.gov/Documents/ Best Practices for SuperTracker Training.pdf



SuperTracker Nutrition Lesson Plans

The following lesson plans provide exciting and engaging hands-on opportunities for your students to analyze their food intake and to discuss ways to make healthier choices. The lesson plans are "stand-alone" topics, meaning they can be used out of sequence and individually. You may also use them as a starting point for customizing lesson plans that specifically meet the needs of your students. Each lesson includes preparation steps, learning objectives, teaching instructions, and a handout that students can complete to reflect on the information they have learned. The questions in the handouts typically do not have "right" or "wrong" answers. Rather, they are meant to inspire students to reflect on their individual dietary choices and identify areas for personal improvement.

Lesson 1: Track Your Snack

Lesson 1: Track Your Snack

Time Required: 40 minutes

Audience: High school students grades 9-12

Lesson Overview

In this lesson, the teacher will provide information about what makes a healthy snack, including information about total calories, empty calories, and sodium. The students will use SuperTracker's Food-A-Pedia feature to compare the total calories, empty calories, and sodium content of various snack foods. Students will complete the *Track Your Snack* handout to reflect on what they've learned and discover the nutrition content of their favorite snack foods.

Lesson Preparation

SuperTracker	 Watch the Food-A-Pedia site tour video, Getting Started: How to Use Food-A-Pedia, on YouTube (2 min. 8 sec.) Link: https://www.youtube.com/watch?v=-EZI-Zfhd78&feature=youtu.be Review navigation of the SuperTracker website Link: https://www.supertracker.usda.gov/default.aspx Familiarize yourself with the Food-A-Pedia feature Link: https://www.supertracker.usda.gov/foodapedia.aspx
Materials	Track Your Snack handout (found at the end of this lesson), copies made for each student
Setup	Computer with Internet accessScreen

Lesson Objectives

Following this lesson, students will be able to:

- 1. Summarize why healthy snacking is important.
- 2. Choose healthier snack options based on their nutritional content (calories, empty calories, and sodium).
- 3. Explain the importance of monitoring total calorie, empty calorie, and sodium intake in their diet.

Teaching Instructions

- 1. Review the learning objectives.
- 2. Provide information about healthy snacking.
 - o Snacks can help you get the nutrients you need to grow and maintain a healthy weight.
 - Choose a variety of snacks from each of the five food groups over the course of a week.
 Examples from each food group include:

(¬rains	whole grain crackers, cereal, rice cakes, sliced bread, mini bagels, graham crackers, whole wheat tortillas	
Vegetables carrots, celery, bell pepper, cherry tomatoes, broccoli, green beans, si peas, avocados		
Frilits	ts apple, tangerine, strawberry, banana, pineapple, kiwi, peach, mango, nectarine, melon, grapes, berries, dried apricots	
Dairy low-fat cheese slices or string cheese, yogurt, fat-free or low-fat mi		
Protein boiled egg, peanut butter, bean dip, hummus, slices of lean turkey or chicken, pumpkin seeds		

- Choose snacks that are lower in calories.
 - Calories are the measure of energy a food or beverage provides—from the carbohydrate, fat, and protein it contains. Calories are the fuel you need to work and play. Foods and beverages vary in how many calories and nutrients they contain. When choosing what to eat and drink, it's important to get the right mix—enough nutrients, but not too many calories.
 - You will gain weight when the calories you eat and drink are greater than the calories you burn. The current high rates of overweight and obesity in the United States mean that many people are taking in more calories than they burn.
- Choose snacks that have little to no empty calories.
 - Empty calories add calories to a food but few or no nutrients. Empty calories come from solid fats and added sugars.
 - Solid fats are fats that are solid at room temperature, like butter and shortening. Most solid fats are high in saturated fats and/or *trans* fats, which can increase the risk for heart disease.

- Added sugars are sugars and syrups that are added to foods or beverages when they are processed or prepared. This does not include naturally occurring sugars such as those in milk and fruits.
- In some foods, like most candies and sodas, all the calories are empty calories.
- Empty calories can also be found in some other foods that contain important nutrients. For example, a fruit cup packed in syrup has empty calories (from added sugars), whereas a fruit cup packed in water does not, and whole milk has empty calories (from solid fats), whereas skim milk does not.
- Choose snacks that are lower in sodium. Try to choose snacks with less than 200 milligrams (mg) of sodium per serving.
 - Sodium is found in salt.
 - Too much sodium is bad for your health. It can increase your blood pressure and your risk for a heart attack and stroke. Heart disease and stroke are the leading causes of death in the United States.
 - Eating less sodium can reduce risk for high blood pressure.
- 3. Demonstrate the Food-A-Pedia feature by showing the "Getting Started: How to Use Food-A-Pedia" SuperTracker site tour video available on YouTube (2 min. 8 sec.).

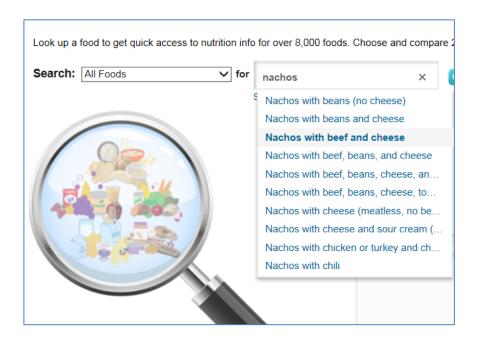
 Link: https://www.youtube.com/watch?v=-EZI-Zfhd78&feature=youtu.be
- 4. Go to the SuperTracker website.

Link: https://www.supertracker.usda.gov/default.aspx

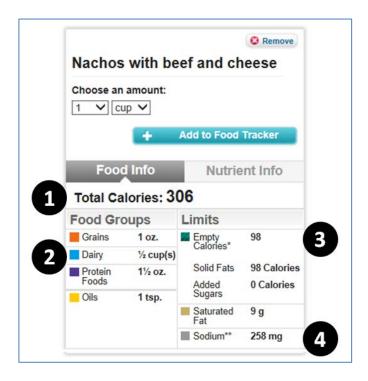
5. Show students how to navigate to the Food-A-Pedia feature.



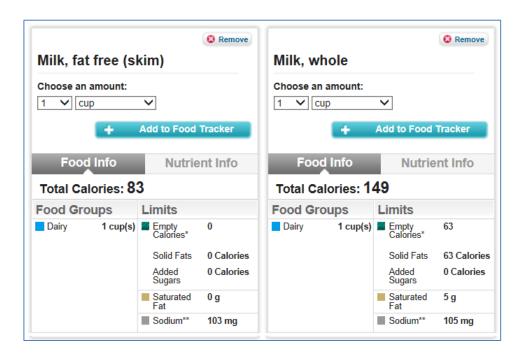
6. Demonstrate how to search for a food using Food-A-Pedia. For example, search for the food "nachos" and select "Nachos, with beef and cheese".



7. Show students where to find the (1) total calories, (2) food groups, (3) empty calories, and (4) sodium content.



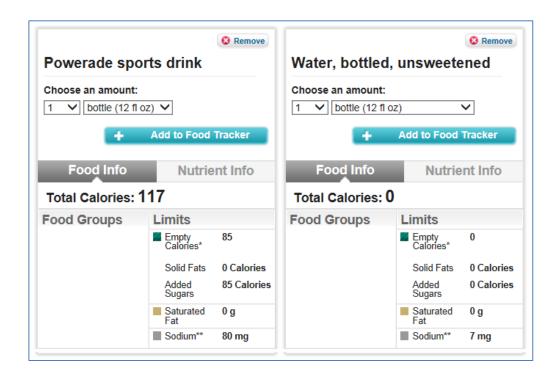
8. Show students how to compare two foods. For example, compare 1 cup of "Milk, fat free (skim)" to 1 cup of "Milk, whole".



9. Point out the differences in total calories, empty calories, and sodium between the two foods.

	1 cup of skim milk	1 cup of whole milk	
Total Calories	83 calories	149 calories	
Empty Calories	0 calories	63 calories	
Sodium	103 mg	105 mg	

10. Show students how to compare 1 bottle (12 fl oz) of "Powerade sports drink" to 1 bottle (12 fl oz) of "Water, bottled unsweetened".



11. Point out the differences in total calories, empty calories, and sodium between these two beverages.

	12 fluid ounce bottle of sports drink	12 fluid ounce bottle of water
Total Calories	117 calories	0 calories
Empty Calories	85 calories	0 calories
Sodium	80 mg	7 mg

- **12.** Ask students to make a list of snack foods that have less than 200 calories per portion, contribute to at least one food group, and have less than 200 mg sodium per portion. Use Food-A-Pedia to determine whether the snacks suggested meet these criteria.
- **13.** Distribute the *Track Your Snack* handout to students.
- 14. Assign homework:
 - Students will analyze, review, and compare their favorite snack items using Food-A-Pedia.
 - Students will complete the *Track Your Snack* handout, which requires them to use Food-A-Pedia to learn about the healthfulness of snack choices.

Reflection, Evaluation, and Discussion

The teacher will summarize what the students were taught. The teacher will restate and summarize the learning objectives.

The teacher will encourage students to reflect on the topics learned by asking discussion questions such as:

- Why do we need foods from all five food groups?
- Why is it important to make healthy snack choices?
- What prevents you from making healthy snack choices? How can you overcome these barriers?

The teacher will check for understanding and encourage the students to ask questions if they need further clarification of the lesson.

Additional Resources

The USDA Smart Snacks in School nutrition standards provide practical, science-based standards for all foods sold in school outside the school meals programs. You can find more information about the Smart Snacks in School nutrition standards at http://www.fns.usda.gov/school-meals/smart-snacks-school. To determine whether a particular snack item meets the USDA Smart Snacks in School nutrition standards, check out the Alliance Product Calculator for Smart Snacks available at

https://www.healthiergeneration.org/take action/schools/snacks and beverages/smart snacks/alliance product calculator/.

Notes
Record any notes about this lesson. For example, did students understand the material? Are there
any changes to the lesson you would like to make for next time?

Handout

The Track Your Snack handout can be found on the next page.



United States Department of Agriculture

Name:	Date:
	Track Your Snack
	https://www.SuperTracker.usda.gov
•	ions: rTracker's Food-A-Pedia feature to answer the questions below. access Food-A-Pedia here: https://www.supertracker.usda.gov/foodapedia.aspx
1. Searcl	h for your favorite snack using Food-A-Pedia and select the amount you typically ea
a.	What is your favorite snack?
b.	How many food groups are in it? food groups
c.	What are the food groups?
d.	How many total calories does it have? total calories
e.	How many empty calories does it have? empty calories
f.	How much sodium does it have? mg
g.	Based on this information, will you be choosing this snack: (check one) More often
	☐ Less often

The same

2.	What is another snack you like to eat?		
	a.	Compare this snack to your favorite snack in Food-A-Pedia. Is one of the snacks a better choice? If yes, why?	
5.	Compa	are 1 cup of "Apple juice" and 1 cup of "Fruit drink".	
	a.	Which option contributes to the Fruit food group?	
	b.	Which option has more empty calories?	
	c.	Which option is the better choice? Why?	
6.		od-A-Pedia to find a snack that (1) has less than 200 calories per portion, (2) contributes east one food group, and (3) has less than 200 mg sodium per portion.	
	a.	What snack did you find?	
	b.	Choose an amount you typically eat. What amount did you choose?	
	c.	What food group(s) does it contribute to?	
	d.	How many total calories does it have? total calories	
	e.	How many empty calories does it have? empty calories	
	f.	How much sodium does it have per portion? mg	

7. List one snack food that you see advertised on television and one snack food that you see sold in your school. Look up the nutrition content of both snacks using Food-A-Pedia and compare (1) the number of food groups, (2) the number of calories, (3) the number of empty calories, and (4) the amount of sodium.

	Snack Advertised on TV	Snack Sold at School
Name of Snack		
Snack Portion Size (e.g., 1 cup)		
Number of Food Groups (Per Portion)		
Number of Calories (Per Portion)		
Number of Empty Calories (Per Portion)		
Amount of Sodium (Per Portion)		

•	Why is healthy snacking important?
	
	Identify one barrier that prevents you from making healthy snack choices. How can you overcome this barrier?

Lesson 2: What's Your Plan?

Lesson 2: What's Your Plan?

Time Required: 40 minutes

Audience: High school students grades 9-12

Lesson Overview

In this lesson, students will learn about the five food groups and their role in building a healthy meal. They will also discover how many calories they need and how much of each food group they should eat in a day. The students will create a SuperTracker profile to get a personalized food plan. Students will complete the *What's Your Plan* handout to reflect on their personalized food plan.

Lesson Preparation

SuperTracker	 Watch the My Plan site tour video, Getting Started: How To Get My Plan, on YouTube (2 min. 59 sec.) Link: https://www.youtube.com/watch?v=MukLDO5kGh8&feature=youtu.be Review navigation of the SuperTracker website Link: https://www.supertracker.usda.gov/default.aspx Familiarize yourself with the Create Profile process Link: https://www.supertracker.usda.gov/CreateProfile.aspx Familiarize yourself with My Plan Link: https://www.supertracker.usda.gov/myplan.aspx
Materials	 What's On Your Plate? handout, copies made for each student Link: http://www.choosemyplate.gov/downloads/mini poster English final.pdf What's Your Plan? handout (found at the end of this lesson), copies made for each student
Setup	Computer with Internet accessScreen

Lesson Objectives

Following this lesson, students will be able to:

- 1. Identify how many calories they need in a day.
- 2. Understand the five food groups and devise strategies for meeting their daily food group targets.
- 3. Describe the importance of eating a variety of foods to meet daily nutrient and caloric needs.

Teaching Instructions

- 1. Review the learning objectives.
- **2.** Distribute the What's On Your Plate? handout and discuss the importance of eating a variety of foods:
 - Over the day, include foods from all food groups: vegetables, fruits, whole grains, low-fat dairy products, and lean protein foods.
 - The five food groups are the building blocks for a healthy diet.
 - Each food group provides important nutrients that your body needs. For example:
 - Many foods in the Grains group are important sources of B vitamins (thiamin, riboflavin, niacin, and folate). B vitamins play a key role in metabolism (helping your body get energy from foods) and are also essential for a healthy nervous system.
 - Foods in the Vegetables group are important sources of nutrients like dietary fiber. Fiber is important for your digestive system and may help lower risk of heart disease and type 2 diabetes.
 - Many foods in the Fruit group are important sources of nutrients such as vitamin C, which is important for growth and repair of all body tissues and keeps teeth and gums healthy.
 - Foods in the Dairy group provide calcium and vitamin D, which are good for vour bones.
 - Foods in the Protein Foods group provide protein in addition to many other important nutrients. Proteins function as building blocks for bones, muscles, skin, and blood.

- **3.** Review key healthy eating messages with students. Briefly discuss each message or choose one or more that you would like to highlight with your students. Additional details can be found in the *What's On Your Plate?* handout and at http://www.ChooseMyPlate.gov.
 - o Make half your plate fruits and vegetables.
 - o Switch to fat-free or low-fat (1%) milk.
 - o Make at least half your grains whole.
 - Compare sodium, sugars, and saturated fats in foods and choose the foods with lower numbers.
 - o Enjoy your food, but eat less.
 - Avoid oversized portions.
 - Be active your way.
 - Drink water instead of sugary drinks.
- **4.** Demonstrate the Create Profile feature by showing the "Getting Started: How To Get My Plan" SuperTracker site tour video available on YouTube (2 min. 59 sec.)

Link: https://www.youtube.com/watch?v=MukLDO5kGh8&feature=youtu.be

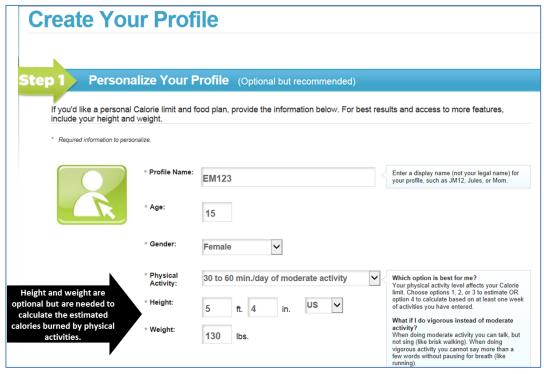
5. Go to the SuperTracker website.

Link: https://www.supertracker.usda.gov/default.aspx

6. Show students how to create a profile.

Please Note: If you would like students to be able to save data and access their account on an ongoing basis, they should complete the registration section in addition to the personalization section on the Create Profile page.

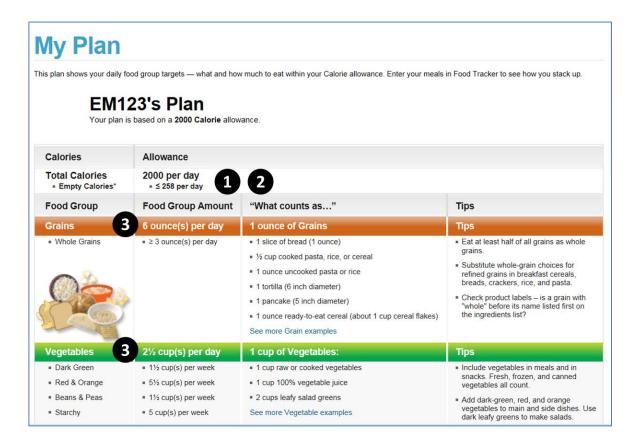




7. After creating a profile, "My Plan" will open in new window. Or, if popup blockers are on, navigate to the My Plan page.

Link: https://www.supertracker.usda.gov/myplan.aspx

8. Point out where to find the (1) total calorie allowance, (2) empty calorie allowance, and (3) food group targets in the plan.



- 9. Tell students why it is important to know their daily allowance for calories and empty calories.
 - Calories
 - Calories are the measure of energy a food or beverage provides—from the carbohydrate, fat, and protein it contains. Calories are the fuel you need to work and play. Foods and beverages vary in how many calories and nutrients they contain.
 - You will gain weight when the calories you eat and drink are greater than the calories you burn. The current high rates of overweight and obesity in the United States mean that many people are taking in more calories than they burn.

- Empty Calories
 - You should limit your empty calorie intake because empty calories add calories to a food or beverage but few or no nutrients.
 - o Empty calories come from solid fats and added sugars.
 - Solid fats are fats that are solid at room temperature, like butter and shortening. Most solid fats are high in saturated fats and/or *trans* fats, which can increase the risk for heart disease.
 - Added sugars are sugars and syrups that are added to foods or beverages when they are processed or prepared. This does not include naturally occurring sugars such as those in milk and fruits.
- **10.** Guide students through the process to create their own profile and get a personalized "My Plan."
- 11. Distribute the What's Your Plan? handout to students.
- **12.** Assign homework:
 - Students will review their SuperTracker plan.
 - Students will complete the *What's Your Plan?* handout to reflect on the recommendations in their personalized food plan.

Reflection, Evaluation, and Discussion

The teacher will summarize what the students were taught. The teacher will restate and summarize the learning objectives.

The teacher will encourage students to discuss strategies for meeting daily food group targets. Discussion questions could include:

- On a typical day, do you eat foods from all five food groups?
- Can you think of a lunch menu that includes all five food groups?
- What are some strategies for including all five food groups in your daily diet?
- What motivates you to make healthy food choices?

The teacher will check for understanding and encourage the students to ask questions if they need further clarification of the lesson.

Additional Resources

The USDA Food and Nutrition Service administers several programs that provide healthy food to children, including the National School Lunch Program, the School Breakfast Program, the Child and Adult Care Food Program, the Summer Food Service Program, the Fresh Fruit and Vegetable Program, and the Special Milk Program. Administered by State agencies, each of these programs helps fight hunger and obesity by reimbursing organizations such as schools, child care centers, and after-school programs for providing healthy meals to children. You can find more information about school meals, including nutrition standards, at http://www.fns.usda.gov/school-meals/child-nutrition-programs.

Notes		
$Record\ any\ notes\ about\ this\ lesson.\ For\ example,\ did\ students\ understand\ the\ material?\ Are\ there$		
any changes to the lesson you would like to make for next time?		

Handout

Makaa

The What's Your Plan? handout can be found on the next page.

Name:

United States Department of Agriculture

	What's Your Plan? https://www.SuperTracker.usda.gov			
Instructions: Personalize a SuperTracker profile and review your personalized plan (My Plan). You can create a profile here: https://www.supertracker.usda.gov/CreateProfile.aspx You can access your plan here: https://www.supertracker.usda.gov/myplan.aspx				
1.	According to your plan, how many calories should you eat in a day? calories			
2.	Are you surprised by your daily calorie allowance? Check one:			
	☐ I thought it would be higher			
	☐ I thought it would be lower			
	☐ I got the calorie allowance I expected			
3.	What is your daily limit for empty calories? calories			
4.	What are empty calories and why should you limit them?			
5.	What are the five food groups?			
6.	List three foods that are in the Grains group and the amount of each that counts as 1 ounce of Grains.			

Date:

	a.	How many ounces of Grains do you need in a day? ounces
	b.	How many cups of Vegetables do you need in a day? cups
	c.	How many cups of Fruits do you need in a day? cups
	d.	How many cups of Dairy do you need in a day? cups
	e.	How many ounces of Protein Foods do you need in a day? ounces
	f.	Do you think you meet your daily food group targets on a typical day? Check one:
		☐ Yes
		□ No
	g.	If you answered no, which food group(s) could you improve on?
8.	Accord	ling to your plan, how much seafood should you eat per week?
9.	Why is	it important to eat from each food group every day?
10.	Are the	ere any changes you would like to make to your diet based on your plan? If yes, what are

7. Take a look at your daily food group targets.

Lesson 3: Three-Day Food Record

Lesson 3: Three-Day Food Record

Time Required: 40 minutes

Audience: High school students grades 9-12

Lesson Overview

In this lesson, students will learn how to track and analyze their dietary intake. They will enter their daily food selections for 3 days using SuperTracker's Food Tracker feature and analyze their average intake of food groups and calories using SuperTracker's Food Groups & Calories Report. Students will complete the *Three-Day Food Record* handout to reflect on their experience tracking and analyzing their foods.

Lesson Preparation

Tr.	
SuperTracker	 Watch the Food Tracker site tour video, How to use Food Tracker: Tracking foods, on YouTube (3 min. 8 sec.) Link: https://www.youtube.com/watch?v=dZ49FuUpxnE&feature=youtu.be Review navigation of the SuperTracker website Link: https://www.supertracker.usda.gov/default.aspx Familiarize yourself with the Food Tracker feature Link: https://www.supertracker.usda.gov/foodtracker.aspx Familiarize yourself with the Food Groups & Calories Report Link: https://www.supertracker.usda.gov/FoodGroupCalorieReport.aspx
Materials	Three-Day Food Record handout (found at the end of this lesson), copies made for each student
Setup	 Computers with Internet access for teacher and students Screen

Lesson Objectives

Following this lesson, students will be able to:

- 1. Track their daily foods.
- 2. Determine whether their meal selections meet their daily food group targets, on average.
- 3. Determine whether their meal selections fall within their daily calorie allowance, on average.

Teaching Instructions

- 1. Review the learning objectives.
- 2. If students do not already have a SuperTracker account, demonstrate how to create one by showing the "Getting Started: How to create a profile" SuperTracker site tour video available on YouTube (2 min. 15 sec.)

Link: https://www.youtube.com/watch?v=vZ67QXVJKBg&feature=youtu.be

3. Go to the SuperTracker website.

Link: https://www.supertracker.usda.gov/default.aspx

4. Show students how to create a profile.

Please Note: If you would like students to be able to save data and access their account on an ongoing basis, they should complete the registration section in addition to the personalization section on the Create Profile page.



5. Demonstrate the Food Tracker feature by showing the "How to use Food Tracker: Tracking foods" SuperTracker site tour video available on YouTube (3 min. 8 sec.)

Link: https://www.youtube.com/watch?v=dZ49FuUpxnE&feature=youtu.be

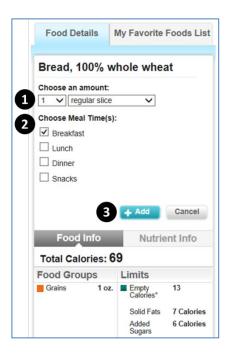
6. Show students how to navigate to the Food Tracker feature.



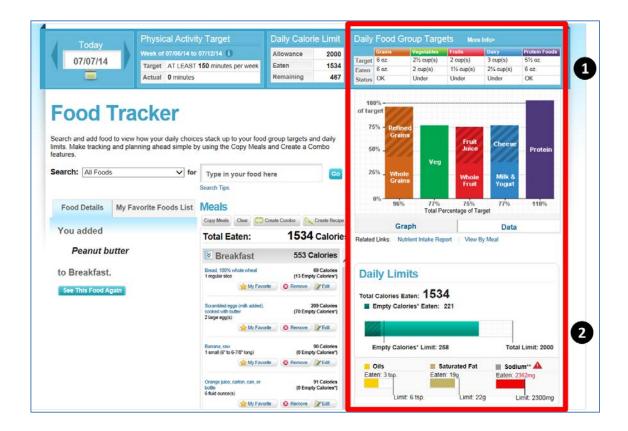
7. Demonstrate how to search for a food using Food Tracker. For example, search for the food "bread" and select "bread, 100% whole wheat".



8. Show students how to add the food to their day by (1) choosing the amount, (2) selecting a meal, and (3) clicking the blue "Add" button. For example, add 1 regular slice of 100% whole wheat bread to breakfast.



9. Continue adding foods to the day and show students where to see their progress toward their (1) daily food group targets and (2) daily calorie limit.



- 10. Assist students as they practice adding foods to meals using their own SuperTracker accounts.
- 11. Show students how to access the Food Groups & Calories Report.



12. Show students how to run a Food Groups & Calories Report by (1) selecting the date range and (2) clicking the "Create Report" button.



13. Show students where to find their (1) Target, (2) Average Eaten, and (3) Status for each item in the Food Groups & Calories Report.



14. Demonstrate how to drill down on an individual item by clicking the plus sign icon to the left of the name. For example, click the plus sign next to "empty calories" to find the top sources of empty calories eaten during the report timeframe.

⊞ Total Calories	2000 Calories	1903 Calories	OK			
⊟ Empty Calories*	≤ 258 Calories	631 Calories	Over			
Food Sources \$		Tips				
Ice cream, regular, chocolate	36% of intake	36% of intake 1. Empty Calories are the Calories from food c as added sugars and solid fats, that provide litt value.				
2. Cheese sandwich, grilled	19% of intake	Choose fewer and smaller portions of grain-based desserts, sodas, and other sugar-sweetened beverages.				
3. Cheese, Cheddar	18% of intake	3. Limit Empty Calories by trimming fat from meat, using less butter and stick margarine, using less sugar or syrup, and eatilless fried foods.				
4. Cookie, chocolate chip, homemade or bakery	14% of intake					
5. Cracker, wheat (Wheatables, Wheat Thins)	8% of intake					
6. Salad, Caesar	5% of intake					
7. Cheerios Cereal	1% of intake					

15. Distribute the *Three-Day Food Record* handout to students.

16. Assign homework:

- Students will use SuperTracker's Food Tracker to track all foods they eat for 3 days.
- Students will run a Food Groups & Calories Report for the 3 days they tracked foods.
- Students will complete the *Three-Day Food Record* handout to answer questions about their Food Groups & Calories Report.

Reflection, Evaluation, and Discussion

The teacher will summarize what the students were taught. The teacher will restate and summarize the learning objectives.

The teacher will encourage students to reflect on the topics learned by asking discussion questions such as:

- How can SuperTracker help you determine whether you are eating the right amount of calories and food groups?
- Will you continue to use SuperTracker to help you track your foods and beverages? Why or why not?

The teacher will check for understanding and encourage the students to ask questions if they need further clarification of the lesson.

Notes								
Record any notes about this lesson. For example, did students understand the material? Are there								
any changes to the lesson you would like to make for next time?								

Handout

The Three-Day Food Record handout can be found on the next page.

United States Department of Agriculture

	Name: Date:
	Three-Day Food Record
	https://www.SuperTracker.usda.gov
	Instructions:
	Track your foods and beverages for 3 days in a row using SuperTracker's Food Tracker feature. Run a Food Groups & Calories Report for those 3 days, and use your report to answer the questions below.
	You can access Food Tracker here: https://www.supertracker.usda.gov/foodtracker.aspx
	You can access the Food Groups & Calories Report here: https://www.suportracker.usda.gov/FoodGroupCalorieBonort.acpy
	https://www.supertracker.usda.gov/FoodGroupCalorieReport.aspx
1.	Which food groups did you eat the right amount of (Status = OK)? Check all that apply: ☐ Grains
	☐ Vegetables
	☐ Fruits
	☐ Dairy
	☐ Protein Foods
2.	Which food groups did you not eat enough of (Status = Under)? Check all that apply: ☐ Grains
	☐ Vegetables
	☐ Fruits
	☐ Dairy
	☐ Protein Foods

3.			_	-				ler), and list thro nave you never	
	a.	I did n	ot eat enou	gh of the		_ food group			
	b.	Three	foods I enjo	y from this foc	od group are:				
	c.	A food	d I have nev	er tried before	from this foo	od group is:			
4.	Which	_	roups did yo] Grains	ou eat too muc	h of (Status =	- Over)? Ched	ck all that a	pply:	
] Vegetable	S					
] Fruits						
] Dairy						
] Protein Fo	ods					
5.	What	was yoı	ur average c	alorie intake fo	or the 3 days	?	cal	ories	
6.	What	was you	ur average e	empty calorie ir	ntake for the	3 days?		calories	
7.	to you		y calorie int	•		•		e the top contr " to find the foo	
10.		-		ou would like to	-	ur diet based	on the res	ults of your Foo	d

Lesson 4: Build Healthy Meals

Lesson 4: Build Healthy Meals

Time Required: 40 minutes

Audience: High school students grades 9-12

Lesson Overview

In this lesson, students will learn how to plan a daily menu that meets all of their food group targets within their daily calorie allowance. Students will create a daily meal plan using SuperTracker's Food Tracker feature and will complete the *Build Healthy Meals* handout to reflect on what they've learned.

Lesson Preparation

SuperTracker	 Watch the Food Tracker site tour video, How to use Food Tracker: Tracking foods, on YouTube (3 min. 8 sec.) Link: https://www.youtube.com/watch?v=dZ49FuUpxnE&feature=youtu.be Review navigation of the SuperTracker website Link: https://www.supertracker.usda.gov/default.aspx Familiarize yourself with the Food Tracker feature Link: https://www.supertracker.usda.gov/foodtracker.aspx
Materials	 10 Tips for Healthy Meals handout, copies made for each student Link: http://www.choosemyplate.gov/food-groups/downloads/TenTips/DGTipsheet7BuildAHealthyMeal.pdf Build Healthy Meals handout (found at the end of this lesson plan), copies made for each student Measuring cups and cereal to demonstrate portion sizes
Setup	Computer with Internet accessScreen

Lesson Objectives

Following this lesson, students will be able to:

- 1. Build a healthy meal.
- 2. Create a sample menu that meets daily food group targets.
- 3. Create a sample menu within a given calorie allowance.

Teaching Instructions

- **1.** Review the learning objectives.
- **2.** Distribute the *10 Tips for Healthy Meals* handout and review the tips provided for how to build a healthy meal:
 - Make half your plate veggies and fruits: Vegetables and fruits are full of nutrients and help to promote good health. Choose red, orange, and dark-green vegetables such as tomatoes, sweet potatoes, and broccoli.
 - o **Add lean protein:** Choose protein foods, such as lean beef and pork, or chicken, turkey, beans, or tofu. Twice a week, make seafood the protein on your plate.
 - o **Include whole grains:** Aim to make at least half your grains whole grains. Look for the words "100% whole grain" or "100% whole wheat" on the food label. Whole grains provide more nutrients, like fiber, than refined grains.
 - O **Don't forget the dairy:** Pair your meal with a cup of fat-free or low-fat milk. They provide the same amount of calcium and other essential nutrients as whole milk, but less fat and calories. Don't drink milk? Try soymilk (soy beverage) as your beverage or include fat-free or low-fat yogurt in your meal.
 - Avoid extra fat: Using heavy gravies or sauces will add fat and calories to otherwise healthy choices. For example, steamed broccoli is great but avoid topping it with cheese sauce. Try other options, like a sprinkling of low-fat parmesan cheese or a squeeze of lemon.
 - Take your time: Savor your food. Eat slowly, enjoy the taste and textures, and pay attention to how you feel. Be mindful. Eating very quickly may cause you to eat too much.
 - Use a smaller plate: Use a smaller plate at meals to help with portion control. That way
 you can finish your entire plate and feel satisfied without overeating.
 - Take control of your food: Eat at home more often so you know exactly what you are eating. If you eat out, check and compare the nutrition information. Choose healthier options such as baked instead of fried.

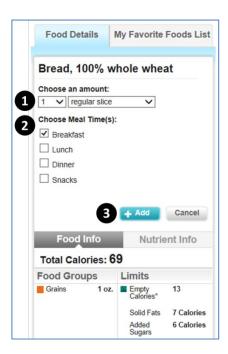
- Try new foods: Keep it interesting by picking out new foods you've never tried before, like mango, lentils, or kale. You may find a new favorite! Trade fun and tasty recipes with friends or find recipes online.
- Satisfy your sweet tooth in a healthy way: Indulge in a naturally sweet dessert dish—fruit! Serve a fresh fruit cocktail or a fruit parfait made with yogurt. For a hot dessert, bake apples and top with cinnamon.
- 3. When using Food Tracker, students will need to estimate approximate portions for foods. Using measuring cups and cereal, measure out various amounts to show students what a ¼-cup, ½-cup, and 1-cup portion looks like.
- **4.** Demonstrate the Food Tracker feature by showing the "How to use Food Tracker: Tracking foods" SuperTracker site tour video available on YouTube (3 min. 8 sec.). Link: https://www.youtube.com/watch?v=dZ49FuUpxnE&feature=youtu.be
- **5.** Go to the SuperTracker website. Link: https://www.supertracker.usda.gov/default.aspx
- 6. If you would like for students to plan a meal based on their personalized calorie allowance and food group targets, instruct students to create a profile in order to get a personalized SuperTracker plan. Instructions for creating a profile are provided in Lesson Plan 2: What's Your Plan. Or, if you would like students to plan a menu based on a default 2,000 calorie allowance and food group plan, move forward to step 7 below.
- **7.** Show students how to navigate to the Food Tracker feature.



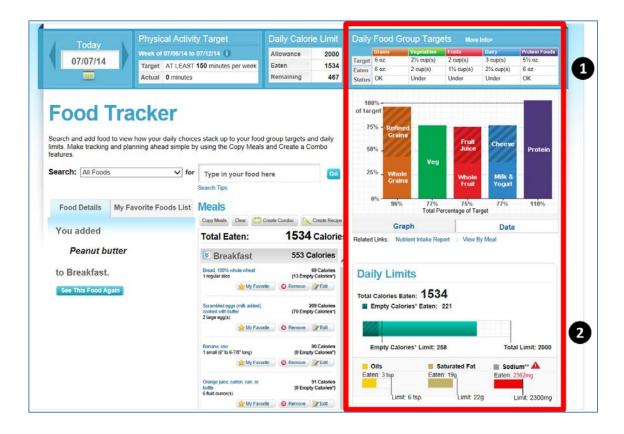
8. Demonstrate how to search for a food using Food Tracker. For example, search for the food "bread" and select "Bread, 100% whole wheat".



9. Show students how to add the food to their day by (1) choosing the amount, (2) selecting a meal, and (3) clicking the blue "Add" button. For example, add 1 slice of 100% whole wheat bread to breakfast.



10. Continue adding foods to the day and show students where to see their progress toward their (1) daily food group targets and (2) daily calorie allowance.



11. Distribute the Build Healthy Meals handout to students.

12. Assign homework:

- Students will use SuperTracker's Food Tracker to build a daily menu (including breakfast, lunch, dinner, and snacks) that meets their daily food group targets within their calorie allowance.
- Students will complete the *Build Healthy Meals* handout to answer questions about the sample menu they created.

Reflection, Evaluation, and Discussion

The teacher will summarize what the students were taught. The teacher will restate and summarize the learning objectives.

The teacher will encourage students to reflect on the topics learned by asking discussion questions such as:

- What are some strategies for building a healthy meal?
- What steps will you take to eat healthier meals?
- Do you have any barriers preventing you from eating healthier meals? If so, how might you overcome them?

further clarification of the lesson.
Notes
Record any notes about this lesson. For example, did students understand the material? Are there any changes to the lesson you would like to make for next time?

The teacher will check for understanding and encourage the students to ask questions if they need

Handout

The Build Healthy Meals handout can be found on the next page.

United States Department of Agriculture

Name: _____

	Build Healthy Meals https://www.SuperTracker.usda.gov
	Instructions: Use SuperTracker's Food Tracker feature to build a 1-day menu that meets your daily food group targets and stays within your daily calorie allowance. You can access Food Tracker here: https://www.supertracker.usda.gov/foodtracker.aspx
L.	What did you plan for breakfast in your menu?
2.	How many total calories are in the daily menu you created? calories
3.	How many empty calories are in the daily menu you created? calories
1.	How much of each food group does your menu include?
	a. Grains ounces
	b. Vegetables cups
	c. Fruits cups
	d. Dairy cups
	e. Protein Foods ounces

Date: _____

5.	 How difficult was it to plan a daily menu that meets all five food group targets within your calor allowance? Check one: 							
	☐ It was easy							
	☐ It was difficult							
	☐ It was neither easy nor difficult							
6.	Would you eat the foods you selected for your menu? Why or why not?							
	☐ Yes							
	□ No							
7.	Did you include any foods that you do not typically eat that you would like to try? If yes, ple them.	ase list						
8.	Describe similarities and differences between the daily menu you created and what you typeat.	ically						
	Similarities (for example, I drink low-fat milk, which was included in my menu):							
	Differences (for example, I typically eat less fruits and vegetables than the menu I created):							



Added Sugars

Added sugars are sugars and syrups that are added when foods or beverages are processed or prepared. This does not include naturally occurring sugars such as those in milk and fruits.

Calories

Calories are a measurement tool, like inches or ounces. They measure the energy a food or beverage provides. Calories are the fuel you need to work and play. Foods and beverages vary in how many calories and nutrients they contain. When choosing what to eat and drink, it's important to get the right mix—enough nutrients, but not too many calories.

Keep your calorie limit in mind when deciding what to eat and drink. For example, if your calorie limit is 1,800 calories per day, think about how those calories can be divided among meals, snacks, and beverages over the course of a day.

Calorie Balance

Everyone has a personal calorie limit. Staying within yours can help you get to or maintain a healthy weight. Reaching a healthier weight is a balancing act. The secret is learning how to balance your "energy in" and "energy out" over the long run.

"Energy in" is the calories from foods and beverages you have each day. "Energy out" is the calories you burn for basic body functions and physical activity.

A balancing act:

- Maintaining weight—Your weight will stay the same when the calories you eat and drink equal the calories you burn.
- Losing weight—You will lose weight when the calories you eat and drink are less than the calories you burn.
- Gaining weight—You will gain weight when the calories you eat and drink are greater than the calories you burn.

Dairy

All fluid milk products and many foods made from milk are considered part of this food group. Most Dairy Group choices should be fat-free or low-fat. Foods made from milk that retain their calcium content are part of the group. Foods made from milk that have little to no calcium, such as cream cheese, cream, and butter, are not part of the group. Calcium-fortified soymilk (soy beverage) is also part of the Dairy Group.

Consuming dairy products provides health benefits—especially improved bone health. Foods in the Dairy Group provide nutrients that are vital for health and maintenance of your body. These nutrients include calcium, potassium, vitamin D, and protein.

Health Benefits

- Intake of dairy products is linked to improved bone health and may reduce the risk of osteoporosis.
- The intake of dairy products is especially important to bone health during childhood and adolescence, when bone mass is being built.
- Intake of dairy products is also associated with a reduced risk of cardiovascular disease and type 2 diabetes, and with lower blood pressure in adults.

Nutrients

- Calcium is used for building bones and teeth and maintaining bone mass. Diets that provide 3 cups or the equivalent of dairy products per day can improve bone mass.
- Diets rich in potassium may help to maintain healthy blood pressure. Dairy products, especially yogurt, fluid milk, and soymilk (soy beverage), provide potassium.
- Vitamin D functions in the body to maintain proper levels of calcium and phosphorous, thereby helping to build and maintain bones. Milk and soymilk (soy beverage) that are fortified with vitamin D are good sources of this nutrient. Other sources include vitamin D-fortified yogurt and vitamin D-fortified ready-to-eat breakfast cereals.
- Milk products that are consumed in their low-fat or fat-free forms provide little or no solid fat.

Empty Calories

Empty calories (part of total calories) are calories from food components, such as solid fats and added sugars, that add calories to the food but few or no nutrients. In some foods, like most candies and sodas, all the Calories come from ingredients with little nutritional value. These foods are often called "Empty Calorie foods."

Empty Calories from solid fats or added sugars can also be found in some other foods that contain important nutrients. For example, chocolate milk contains the nutrients of milk, but also some Empty Calories from the chocolate syrup, and fried chicken contains the nutrients of chicken, plus some Empty Calories from the skin and frying fat. Limit the amount of solid fats and added sugars when cooking or eating (e.g., trimming fat from meat, using less butter and stick margarine, using less table sugar). Choose fewer and smaller portions of foods and drinks that contain solid fats and/or added sugars, such as grain-based desserts, sodas and other sugar-sweetened beverages, cheese, pizza, sausages, and hot dogs. Many of these foods can be found in forms with less or no solid fat or added sugars.

A small amount of empty calories is okay, but most people eat far more than is healthy. It is important to limit empty calories to the amount that fits your calorie and nutrient needs. You can lower your intake by eating and drinking foods and beverages containing empty calories less often or by decreasing the *amount* you eat or drink.

Food Groups

The five food groups are Fruits, Vegetables, Grains, Protein Foods, and Dairy. For more information about each food group, visit http://www.ChooseMyPlate.gov.

Fruits

Any fruit or 100% fruit juice counts as part of the Fruit Group. Fruits may be fresh, canned, frozen, or dried, and may be whole, cut-up, or pureed. In general, 1 cup of fruit or 100% fruit juice, or ½ cup of dried fruit can be considered as 1 cup from the Fruit Group.

Eating fruit provides health benefits—people who eat more fruits and vegetables as part of an overall healthy diet are likely to have a reduced risk of some chronic diseases. Fruits provide nutrients vital for health and maintenance of your body.

Health Benefits

- Eating a diet rich in fruits and vegetables as part of an overall healthy diet may reduce risk for heart disease, including heart attack and stroke.
- Eating a diet rich in some fruits and vegetables as part of an overall healthy diet may protect against certain types of cancers.
- Diets rich in foods containing fiber, such as some fruits, may reduce the risk of heart disease, obesity, and type 2 diabetes.
- Eating fruits rich in potassium as part of an overall healthy diet may lower blood pressure, and may also reduce the risk of developing kidney stones and help to decrease bone loss.
- Eating foods such as fruits that are lower in calories per cup instead of some other higher calorie food may be useful in helping to lower calorie intake.

Nutrients

- Most fruits are naturally low in fat, sodium, and calories. None have cholesterol.
- Fruits are sources of many essential nutrients that are underconsumed, including potassium, dietary fiber, vitamin C, and folate (folic acid).
- Diets rich in potassium may help to maintain healthy blood pressure. Fruit sources of potassium include bananas, prunes and prune juice, dried peaches and apricots, cantaloupe, honeydew melon, and orange juice.

- Dietary fiber from fruits, as part of an overall healthy diet, helps reduce blood cholesterol
 levels and may lower risk of heart disease. Fiber is important for proper bowel function. It
 helps reduce constipation and diverticulosis. Fiber-containing foods such as fruits help
 provide a feeling of fullness with fewer calories. Whole or cut-up fruits are sources of
 dietary fiber; fruit juices contain little or no fiber.
- Vitamin C is important for growth and repair of all body tissues, helps heal cuts and wounds, and keeps teeth and gums healthy.
- Folate (folic acid) helps the body form red blood cells. Women of childbearing age who may become pregnant should consume adequate folate from foods, and in addition 400 micrograms of synthetic folic acid from fortified foods or supplements. This reduces the risk of neural tube defects, spina bifida, and anencephaly during fetal development.

Grains

Any food made from wheat, rice, oats, cornmeal, barley, or another cereal grain is a grain product. Bread, pasta, oatmeal, breakfast cereals, tortillas, and grits are examples of grain products.

Grains are divided into two subgroups, whole grains and refined grains. Whole grains contain the entire grain kernel—the bran, germ, and endosperm.

Refined grains have been milled, a process that removes the bran and germ. This is done to give grains a finer texture and improve their shelf life, but it also removes dietary fiber, iron, and many B vitamins.

Most refined grains are enriched. This means certain B vitamins (thiamin, riboflavin, niacin, folic acid) and iron are added back after processing. Fiber is not added back to enriched grains. Check the ingredient list on refined grain products to make sure that the word "enriched" is included in the grain name. Some food products are made from mixtures of whole grains and refined grains.

Eating grains, especially whole grains, provides health benefits. People who eat whole grains as part of a healthy diet have a reduced risk of some chronic diseases. Grains provide many nutrients that are vital for the health and maintenance of our bodies.

Health Benefits

- Consuming whole grains as part of a healthy diet may reduce the risk of heart disease.
- Consuming foods containing fiber, such as whole grains, as part of a healthy diet, may reduce constipation.
- Eating whole grains may help with weight management.
- Eating grain products fortified with folate before and during pregnancy helps prevent neural tube defects during fetal development.

Nutrients

- Grains are important sources of many nutrients, including dietary fiber, several B vitamins (thiamin, riboflavin, niacin, and folate), and minerals (iron, magnesium, and selenium).
- Dietary fiber from whole grains or other foods may help reduce blood cholesterol levels and may lower risk of heart disease, obesity, and type 2 diabetes. Fiber is important for proper bowel function. It helps reduce constipation and diverticulosis. Fiber-containing foods such as whole grains help provide a feeling of fullness with fewer calories.
- The B vitamins thiamin, riboflavin, and niacin play a key role in metabolism—they help the body release energy from protein, fat, and carbohydrates. B vitamins are also essential for a healthy nervous system. Many refined grains are enriched with these B vitamins.
- Folate (folic acid), another B vitamin, helps the body form red blood cells. Women of childbearing age who may become pregnant should consume adequate folate from foods and, in addition, 400 micrograms of synthetic folic acid from fortified foods or supplements. This reduces the risk of neural tube defects, spina bifida, and anencephaly during fetal development.
- Iron is used to carry oxygen in the blood. Many teenage girls and women in their childbearing years have iron-deficiency anemia. They should eat foods high in heme-iron (meats) or eat other iron-containing foods along with foods rich in vitamin C, which can improve absorption of non-heme iron. Whole and enriched refined grain products are major sources of non-heme iron in American diets.
- Whole grains are sources of magnesium and selenium. Magnesium is a mineral used in building bones and releasing energy from muscles. Selenium protects cells from oxidation. It is also important for a healthy immune system.

MyPlate

MyPlate is a food guidance icon designed to prompt consumers to think about building a healthy plate at meal times and to seek more information to help them do that by going to http://www.ChooseMyPlate.gov. The MyPlate icon emphasizes the fruit, vegetable, grains, protein and dairy food groups, from which consumers can choose healthy foods to build a healthy plate.

Nutrients

Nutrients are vitamins, minerals, and other substances within food that promote health and well-being.

Oils

Oils are fats that are liquid at room temperature, like the vegetable oils used in cooking. Oils come from many different plants and from fish. Oils are not a food group, but they provide essential nutrients. Therefore, oils are included in USDA food patterns.

Some commonly eaten oils include:

- canola oil
- corn oil
- cottonseed oil
- olive oil
- safflower oil
- soybean oil
- sunflower oil

A number of foods are naturally high in oils, like:

- nuts
- olives
- some fish
- avocados

Foods that are mainly oil include mayonnaise, certain salad dressings, and soft (tub or squeeze) margarine with no *trans* fats. Check the Nutrition Facts label to find margarines with 0 grams of *trans* fat. Amounts of *trans* fat are required to be listed on labels.

Physical Activity

Physical activity is any form of exercise or movement of the body that uses energy. Physical activity increases calorie needs, so those who are more physically active need more total calories and have a larger limit for empty calories.

To get the health benefits of physical activity, include activities that make you breathe harder and make your heart beat faster. These aerobic activities include things like brisk walking, running, dancing, swimming, and playing basketball. Also, include strengthening activities to make your muscles stronger, like push-ups and lifting weights. Some activity is better than none. The more you do, the greater the health benefits and the better you'll feel!

- Ages 2-5: Play actively every day.
- Ages 6-17: Be physically active for at least 60 minutes each day.
- Ages 18 & up: Be physically active for at least 150 minutes each week.

Protein Foods

All foods made from meat, poultry, seafood, beans and peas, eggs, processed soy products, and nuts and seeds are considered part of the Protein Foods Group.

Select a variety of protein foods to improve nutrient intake and health benefits, including at least 8 ounces of cooked seafood per week. Young children need less seafood, depending on their age and calorie needs. The advice to consume seafood does not apply to vegetarians. Vegetarian options in the Protein Foods Group include beans and peas, processed soy products, and nuts and seeds. Meat and poultry choices should be lean or low-fat.

Health Benefits

- Meat, poultry, fish, dry beans and peas, eggs, and nuts and seeds supply many nutrients. These include protein, B vitamins (niacin, thiamin, riboflavin, and B6), vitamin E, iron, zinc, and magnesium.
- Proteins function as building blocks for bones, muscles, cartilage, skin, and blood. They are
 also building blocks for enzymes, hormones, and vitamins. Proteins are one of three
 nutrients that provide calories (the others are fat and carbohydrates).
- B vitamins found in this food group serve a variety of functions in the body. They help the body release energy, play a vital role in the function of the nervous system, aid in the formation of red blood cells, and help build tissues.
- Iron is used to carry oxygen in the blood. Many teenage girls and women in their child-bearing years have iron-deficiency anemia. They should eat foods high in heme-iron (meats) or eat other non-heme iron-containing foods along with a food rich in vitamin C, which can improve absorption of non-heme iron.
- Magnesium is used in building bones and in releasing energy from muscles.
- Zinc is necessary for biochemical reactions and helps the immune system function properly.
- EPA and DHA are omega-3 fatty acids found in varying amounts in seafood. Eating 8 ounces per week of seafood may help reduce the risk for heart disease.

Nutrients

Diets that are high in saturated fats raise "bad" cholesterol levels in the blood. The "bad" cholesterol is called LDL (low-density lipoprotein) cholesterol. High LDL cholesterol, in turn, increases the risk for coronary heart disease. Some food choices in this group are high in saturated fat. These include fatty cuts of beef, pork, and lamb; regular (75% to 85% lean) ground beef; regular sausages, hot dogs, and bacon; some luncheon meats such as regular

bologna and salami; and some poultry such as duck. To help keep blood cholesterol levels healthy, limit the amount of these foods you eat.

- Diets that are high in cholesterol can raise LDL cholesterol levels in the blood.
 Cholesterol is only found in foods from animal sources. Some foods from this group are high in cholesterol. These include egg yolks (egg whites are cholesterol-free) and organ meats such as liver and giblets. To help keep blood cholesterol levels healthy, limit the amount of these foods you eat.
- A high intake of fats makes it difficult to avoid consuming more calories than are needed.

Why Is It Important To Eat Seafood Each Week?

- Seafood contains a range of nutrients, notably the omega-3 fatty acids, EPA and DHA.
 Eating about 8 ounces per week of a variety of seafood contributes to the prevention of heart disease. Smaller amounts of seafood are recommended for young children.
- Seafood varieties that are commonly consumed in the United States that are higher in EPA and DHA and lower in mercury include salmon, anchovies, herring, sardines, Pacific oysters, trout, and Atlantic and Pacific mackerel (not king mackerel, which is high in mercury). The health benefits from consuming seafood outweigh the health risk associated with mercury, a heavy metal found in seafood in varying levels.

Sodium

Sodium is found in salt. Sodium is an essential nutrient but is needed by the body in relatively small quantities. Virtually all Americans eat too much and should reduce the amount they eat. On average, the higher your sodium intake, the higher your blood pressure. And as sodium intake decreases, so does blood pressure. Keeping blood pressure in the normal range reduces risk of cardiovascular disease, congestive heart failure, and kidney disease. Most sodium in the diet comes from salt added during food processing. The problem of excess sodium is due to both high-sodium foods and frequent consumption of foods that contain lower amounts of sodium such as yeast breads.

Please note that for many grain, bean, vegetable, and meat products in the SuperTracker database, sodium is assumed to be added during cooking. As a result, the sodium values listed for these foods may be higher than the amount in the version you prepare if you do not add salt. If you do not add salt when preparing these food items, choose the "no salt added" version when available, or use SuperTracker's My Foods feature to create your own version with a modified level of sodium.

Solid Fats

Solid fats are fats that are solid at room temperature, like butter and shortening. Some solid fats are found naturally in foods. They can also be added when foods are processed by food companies or when they are prepared.

Eat fewer foods high in solid fats, such as cakes, cookies, pizza, regular cheese, processed meats, and ice cream. When cooking, replace solid fats such as butter, lard, and shortening with oils. Also, to limit your solid fat intake, select lean meat and poultry, and fat-free or low-fat milk and milk products.

Vegetables

Any vegetable or 100% vegetable juice counts as a member of the Vegetable Group. Vegetables may be raw or cooked; fresh, frozen, canned, or dried/dehydrated; and may be whole, cut-up, or mashed.

Based on their nutrient content, vegetables are organized into five subgroups: dark-green vegetables, starchy vegetables, red and orange vegetables, beans and peas, and other vegetables. In general, 1 cup of raw or cooked vegetables or vegetable juice, or 2 cups of raw leafy greens can be considered as 1 cup from the Vegetable Group.

Eating vegetables provides health benefits—people who eat more vegetables and fruits as part of an overall healthy diet are likely to have a reduced risk of some chronic diseases. Vegetables provide nutrients vital for health and maintenance of your body.

Health Benefits of Vegetables

- Eating a diet rich in vegetables and fruits as part of an overall healthy diet may reduce risk for heart disease, including heart attack and stroke.
- Eating a diet rich in some vegetables and fruits as part of an overall healthy diet may protect against certain types of cancers.
- Diets rich in foods containing fiber, such as some vegetables and fruits, may reduce the risk of heart disease, obesity, and type 2 diabetes.
- Eating vegetables and fruits rich in potassium as part of an overall healthy diet may lower blood pressure, and may also reduce the risk of developing kidney stones and help to decrease bone loss.
- Eating foods such as vegetables that are lower in calories per cup instead of some other higher calorie food may be useful in helping to lower calorie intake.

Nutrients of Vegetables

- Most vegetables are naturally low in fat and calories. None have cholesterol. (Sauces or seasonings may add fat, calories, or cholesterol.)
- Vegetables are important sources of many nutrients, including potassium, dietary fiber, folate (folic acid), vitamin A, and vitamin C.

- Diets rich in potassium may help to maintain healthy blood pressure. Vegetable sources of potassium include sweet potatoes, white potatoes, white beans, tomato products (paste, sauce, and juice), beet greens, soybeans, lima beans, spinach, lentils, and kidney beans.
- Dietary fiber from vegetables, as part of an overall healthy diet, helps reduce blood cholesterol levels and may lower risk of heart disease. Fiber is important for proper bowel function. It helps reduce constipation and diverticulosis. Fiber-containing foods such as vegetables help provide a feeling of fullness with fewer calories.
- Folate (folic acid) helps the body form red blood cells. Women of childbearing age who may become pregnant should consume adequate folate from foods, and in addition 400 micrograms of synthetic folic acid from fortified foods or supplements. This reduces the risk of neural tube defects, spina bifida, and anencephaly during fetal development.
- Vitamin A keeps eyes and skin healthy and helps to protect against infections.
- Vitamin C helps heal cuts and wounds and keeps teeth and gums healthy. Vitamin C aids in iron absorption.



Printable Materials

On the following pages you will find additional resources that you can print and/or copy for students, including:

- SuperTracker Scavenger Hunt
- Use SuperTracker Your Way—10 tips to get started
- SuperTracker Flyer
- SuperTracker Participation Certificate



SuperTracker Scavenger Hunt

https://www.SuperTracker.usda.gov

1.	Pick your two favorite snacks. U Write down which snacks you c									arison.
	Snack 1:									
	Snack 2:							_ has	calories	
2.	What did you have for breakfas you had this morning. Of the fiv many did you incorporate into	e fo	od g	ro	ups -	Gr	ains, Vegetal			_
	Circle one:	1	2	3	4	5				
3.	According to the <i>Physical Activi</i> should perform to maintain a h									k adults
	minutes									
4.	Visit the My Reports section. Ho	ow m	any	re	port	s do	oes SuperTra	cker offer?		
	reports									
5.	Under the My Features navigati	ion, v	vha	t ty	/pes	of p	personalized	support ar	e available in Suj	perTracker?
	Circle one:	В. С.	W Jo	eig uri	sett tht malin	nan g	agement			
	OPTIONAL: Go to the <i>Create Profile</i> page, and complete the personalization and/or registration section to get a personalized plan and/or sign up for a SuperTracker account.									
	Circle all that apply:	В.	Tr	egi	ster	ed a	ed a profile. a profile. ve a SuperTra	acker accou	int!	















use **SuperTracker** your way



10 tips to get started

SuperTracker is an online tool where you can get a personalized nutrition and activity plan. Track what you eat and your activities to see how they stack up, and get tips and support to help you make healthy choices.

create a profile
Enter information about yourself on the Create Profile
page to get a personal calorie limit and food plan;
register to save your data and access it any time.

Check out Food-A-Pedia to look up nutrition info for over 8,000 foods and compare foods side by side.

3 get your plan
View My Plan to see your daily food group targets—what and how much to eat within your calorie allowance.

track your foods and activities
Use Food Tracker and Physical Activity Tracker
to search from a database of over 8,000 foods and
nearly 800 physical activities to see
how your daily choices stack up
against your plan; save favorites
and copy for easy entry.

build a combo

Try My Combo to link and save foods that you typically eat together, so you can add them to meals with one click.

fun a report

Go to My Reports to measure progress; choose from six reports that range from a simple meal summary to an indepth analysis of food group and nutrient intakes over time



set a goal

Explore My Top 5 Goals to choose up to five personal goals that you want to achieve.

Sign up for My Coach Center to get tips and support as you work toward your goals.

Visit My Weight Manager to enter your weight and track progress over time; compare your weight history to trends in your calorie intake and physical activity.

record a journal entry
Use My Journal to record daily events; identify
triggers that may be associated with changes in your
health behaviors and weight.

refer a friend!
Tell your friends and family about **SuperTracker**; help them get started today.





SuperTracker

Take charge of YOUR health today with USDA's free

SuperTracker application!



Food-A-Pedia >

Look up nutrition information for over 8,000 foods and compare foods sideby-side.



Food Tracker >

Type in your food here

Track the foods you eat and compare to your nutrition targets.



Physical Activity Tracker >

Enter your activities and track progress as you move.





My Weight Manager >

Get weight management guidance; enter your weight and track progress over time.



My Top 5 Goals >

Choose up to five personal goals; sign up for tips and support from your virtual coach.



My Recipe >

Build and save your favorite recipes for tracking, and analyse the nutrition information.















www.SuperTracker.usda.gov





United States Department of Agriculture



Congratulations



You're a SuperTracker star!

Keep working toward your goals at www.SuperTracker.usda.gov















United States Department of Agriculture



Congratulations



You're a SuperTracker star!

Keep working toward your goals at www.SuperTracker.usda.gov













SUPERTRACKER



Food-A-Pedia

My Plan

Track Food & Activity

My Reports My Features

▼ Log In / Create Profile

▼ Groups



SuperTracker:



My foods. My fitness. My health.

- Get your personalized nutrition and physical activity plan.
- Track your foods and physical activities to see how they stack up.
- Get tips and support to help you make healthier choices and plan ahead.

Food-A-Pedia > Look up nutrition info for over 8,000 foods and compare foods side-by-side. Type in your food here All Foods My Weight Manager > Get weight management guidance: enter your weight and track progress over time.



Marlene Israelsen Graf ● FACS Conference ● June 7 2016

All Foods

virtual coach.





Politics Economy

Business

Tech Markets

Opinion

Real Estate





Frustrating Chore



Touring Pittsburgh,



Bad Weather Is Less Likely to Strand You at the Airport













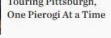




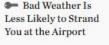














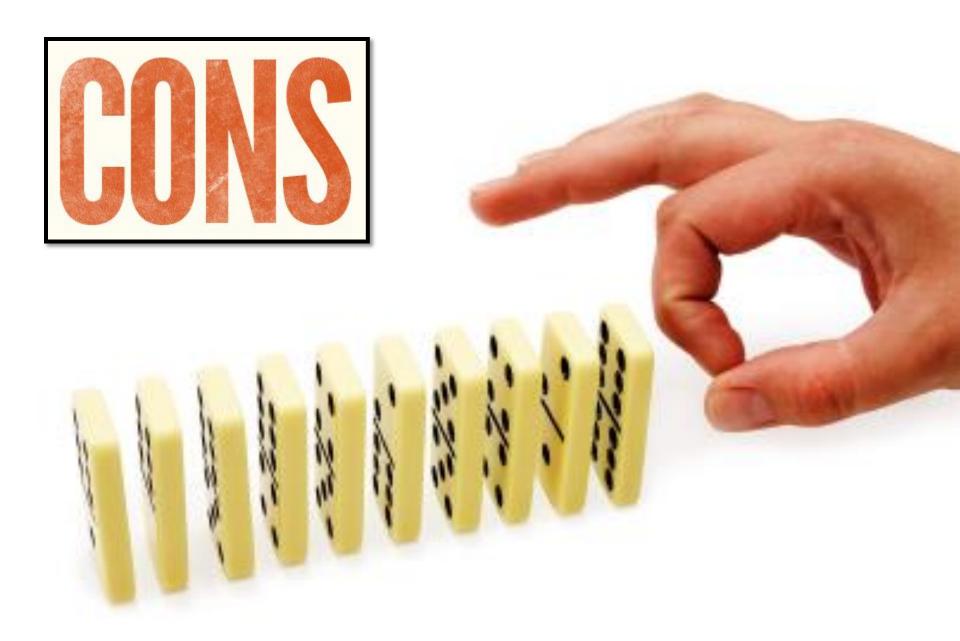
From the Grave



LIFE | HEALTH | YOUR HEALTH New Reasons Why You Should Keep a Food Journal

Writing down every food you eat over a period of weeks—whether for weight loss or to identify triggers of allergic or other reactions—is one of the most powerful ways to change habits







Food-A-Pedia

My Plan

Track Food & Activity

My Reports My Features

▼ Log In / Create Profile

▼ Groups



SuperTracker:



My foods. My fitness. My health.

- Get your personalized nutrition and physical activity plan.
- Track your foods and physical activities to see how they stack up.
- Get tips and support to help you make healthier choices and plan ahead.

Website: https://supertracker.usda.gov/

Food-A-Pedia > Look up nutrition info for over 8,000 foods and compare foods side-by-side. Type in your food here All Foods My Weight Manager > Get weight management guidance:

enter your weight and track progress

over time.



Food Tracker >

to your nutrition targets.

Track the foods you eat and compare



Group Challenges > NEW: Group Leaders can create a healthy eating and/or physical activity challenge.

Get Started >

Find out what and how much to eat. Personalize your experience by creating your profile, and get a plan tailored for you.

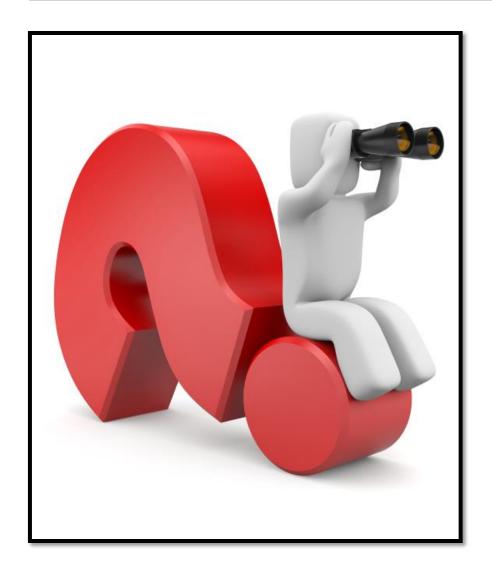


Create Your Profile

Or, use the general plan.



FOIA



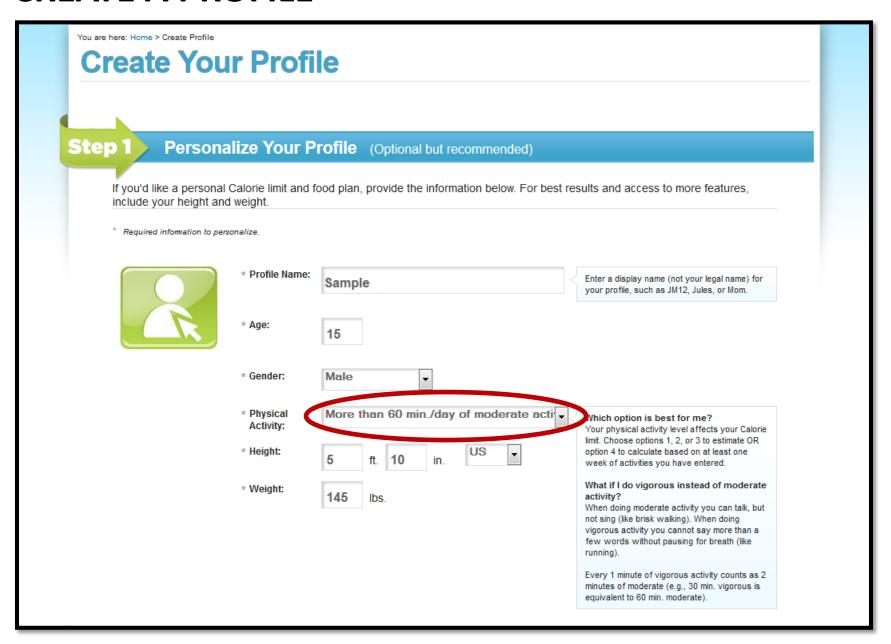
- Create Profile
- Food-A-Pedia
- My Plan
- Track Food & Activity
- My Reports
- My Features
- Groups





Food-A-Pedia	My Plan	Track Food & Acti	ivity My Reports	My Features		▼ Log In / Create Profile	▼ Groups
						▶ Log In	
You are here: Home	> Create Profile					► Create Profile	
Creat	e Yo	ur Profil	e				
Step 1	Person	nalize Your Pı	rofile (Optional	but recommended)			
include y	ike a person our height a	and weight.	ood plan, provide the	information below. For besi	t results	and access to more features,	
		* Profile Name:					or
	R	* Age:			Enter a display name (not your legal name) for your profile, such as JM12, Jules, or Mom.		
		* Gender:	Select	,			
		* Physical Activity:	- What's your leve	l of physical activity? -		ich option is best for me? Ir physical activity level affects your Cald	orie
		Height:	ft.	in. US V	limit opti	t. Choose options 1, 2, or 3 to estimate Of ion 4 to calculate based on at least one ek of activities you have entered.	
		Weight:	lbs.		act Wh not vigo few run Eve	at if I do vigorous instead of moderativity? en doing moderate activity you can talk, to sing (like brisk walking). When doing or words activity you cannot say more than a words without pausing for breath (like ning). ery 1 minute of vigorous activity counts a utes of moderate (e.g., 30 min. vigorous invalent to 60 min. moderate).	out a

CREATE A PROFILE



Home Food-A-Pedia My Plan Track Food & Activity My Reports My Features

REATE PROFILE > LOG IN >

You are here: Home > Create Profile

Create Your Profile

Step 1

Personalize Your Profile (Optional but recommended)

Lab #1

* Profile Name:

If you'd like a personal Calorie limit and food plan, provide the information below. For best results and access to more features, include your height and weight.

* Required information to personalize.



* Age:	22
* Gender:	Female v
	Are you pregnant or breastfeeding?
* Physical Activity:	30 to 60 min./day or moderate activity
* Height:	5 ft. 6 in. US ▼
* Weight:	145 lbs.

Which option is best for me?

Your physical activity level affects your Calorie limit. Choose options 1, 2, or 3 to estimate OR option 4 to calculate based on at least one week of activities you have entered.

Enter a display name (not your legal name) for

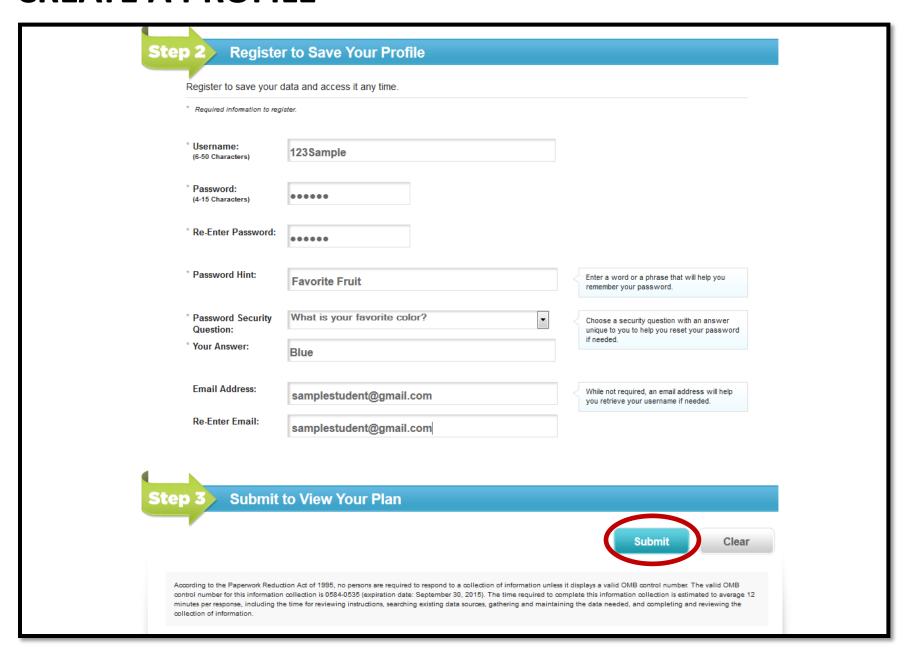
your profile, such as JM12, Jules, or Mom.

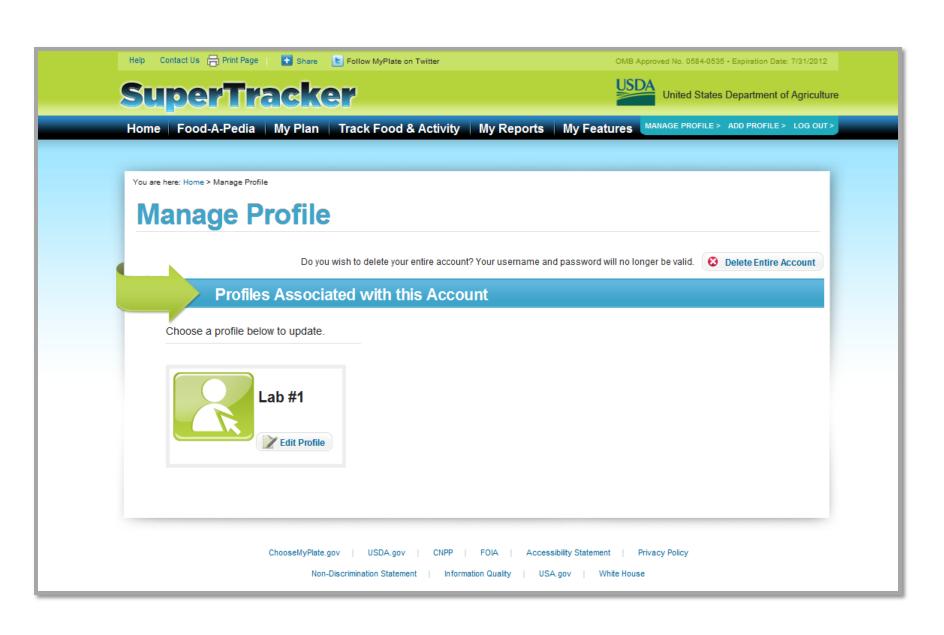
What if I do vigorous instead of moderate activity?

When doing moderate activity you can talk, but not sing (like brisk walking). When doing vigorous activity you cannot say more than a few words without pausing for breath (like running).

Every 1 minute of vigorous activity counts as 2 minutes of moderate (e.g., 30 min. vigorous is equivalent to 60 min. moderate).

CREATE A PROFILE

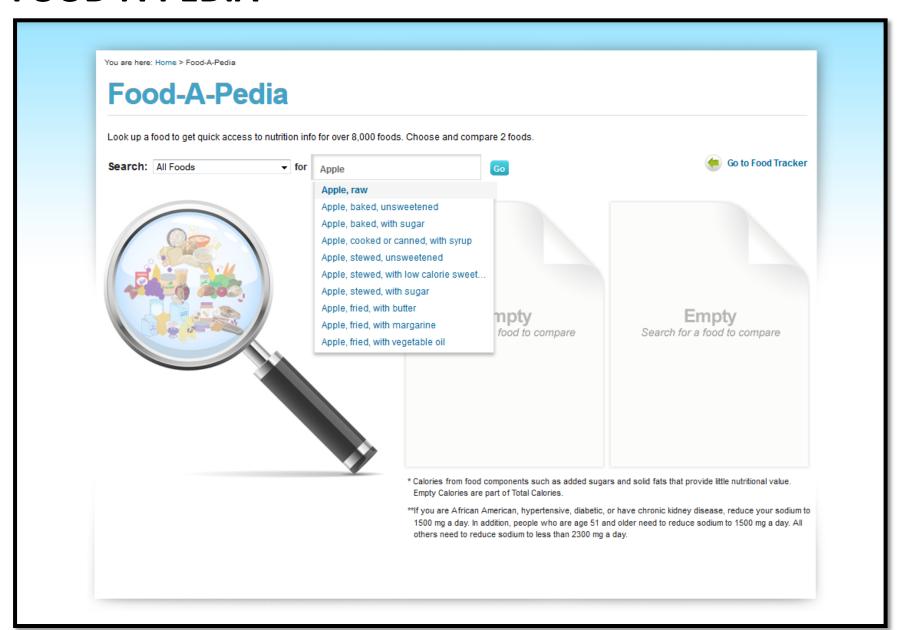


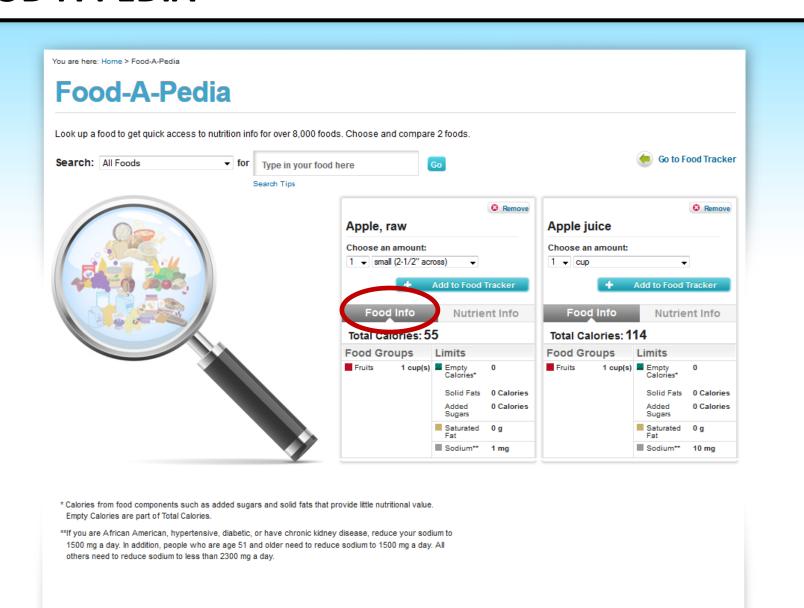


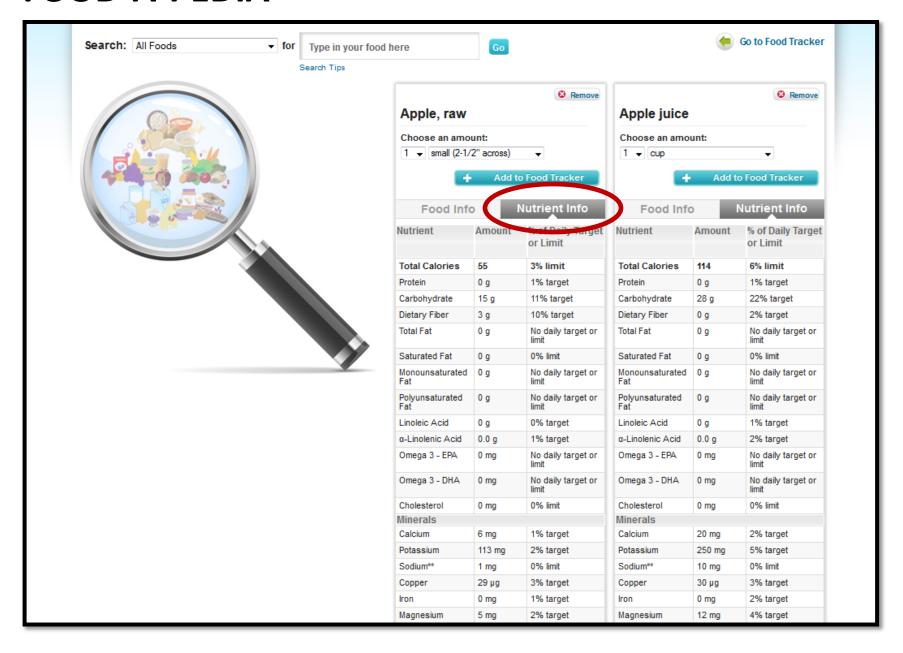


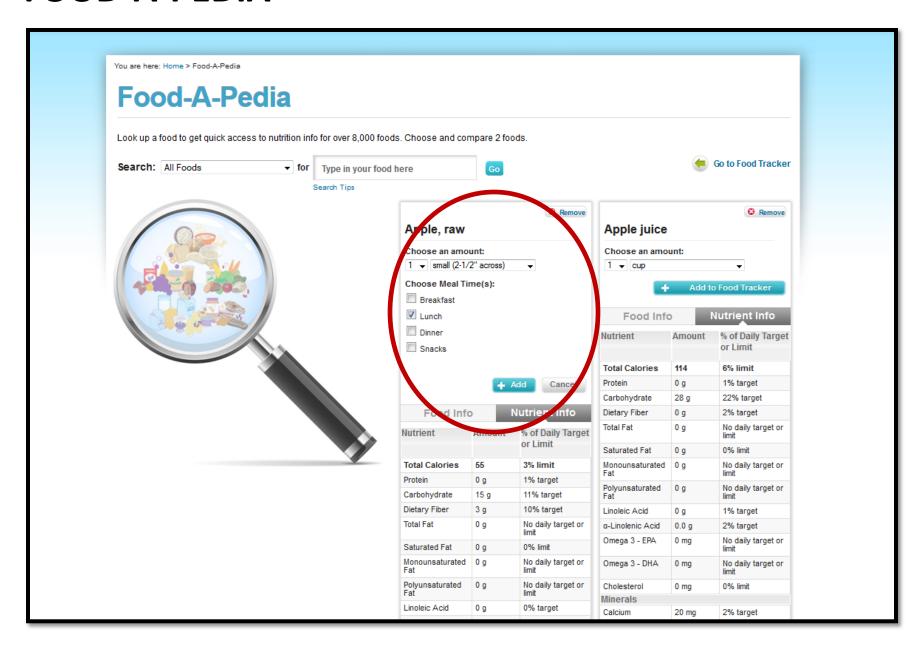
- Create Profile
- Food-A-Pedia
- My Plan
- Track Food & Activity
- My Reports
- My Features
- Groups

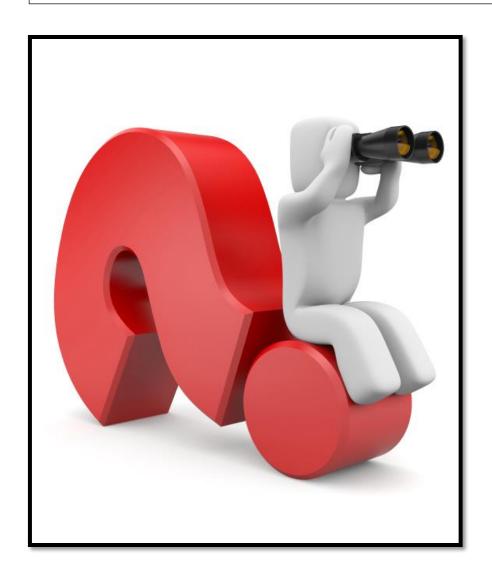






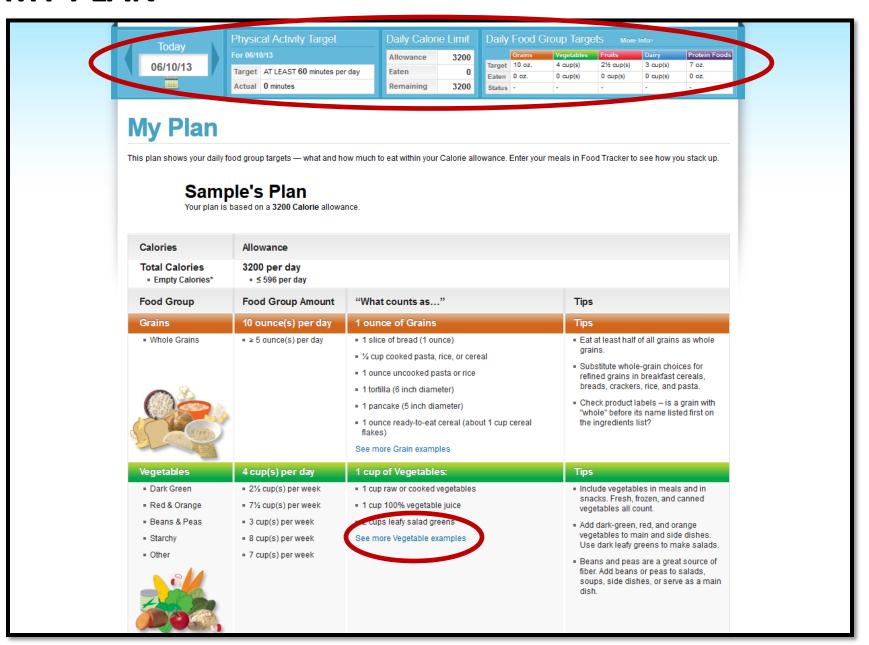




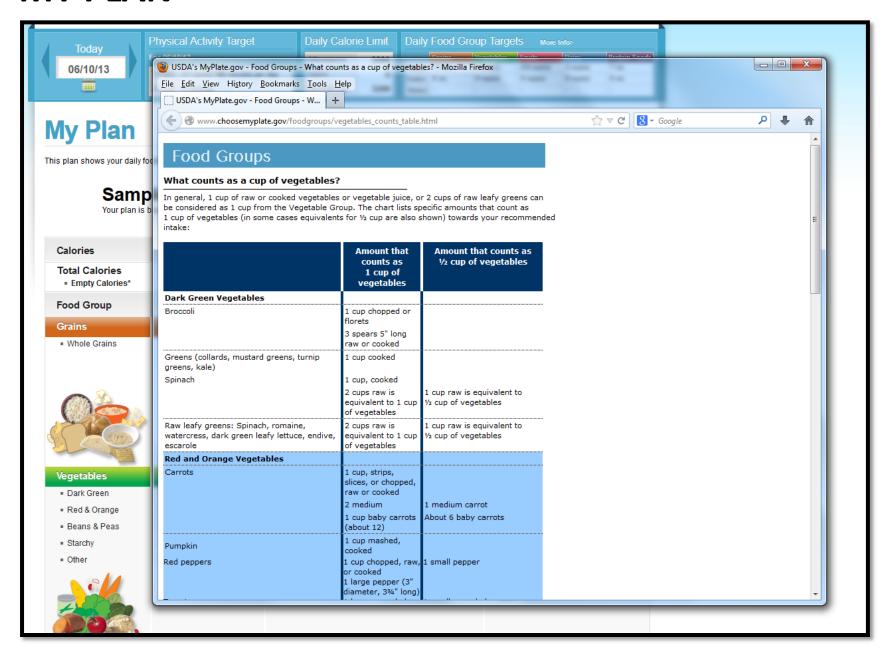


- Create Profile
- Food-A-Pedia
- My Plan
- Track Food & Activity
- My Reports
- My Features
- Groups

MY PLAN



MY PLAN







United States Department of Agriculture

Home | Food-A-Pedia | My Plan | rack Food & Activity | My Reports | My Features

MANAGE PROFILE > ADD PROFILE > LOG OUT >

My Plan Sample Meal Pla

You are here: Home > My Plan > Sample Meal Plans



Physical Activity Target					
Neek of 01/08/12 to 01/14/12 1					
Target	AT LEAST 150 minutes per week				
Actual	0 minutes				

Daily Calorie Limit			
Allowance	2400		
Eaten	1931		
Remaining 469			

Daily Food Group Targets Morento					
	Grains	Vegetables	Fruits	Dairy	Protein Foods
Target	8 oz.	3 cup(s)	2 cup(s)	3 cup(s)	61/4 OZ.
Eaten	6 oz.	2 cup(s)	2 cup(s)	3 cup(s)	5 oz.
Status	Under	Under	OK	OK	Under

Sample Meal Plans

These samples show just a few ways to combine meals and snacks to meet your daily food group targets.

















MY PLAN

Oils	11 tsp. per day	1 tsp. of Oil:	Tips
		 1 tsp. vegetable oil (e.g. canola, corn, olive, soybean) 1½ tsp. mayonnaise 2 tsp. tub margarine 2 tsp. French dressing See more Oil examples 	Choose soft margarines with zero trans fats made from liquid vegetable oil, rather than stick margarine or butter. Use vegetable oils (olive, canola, corn, soybean, peanut, safflower, sunflower) rather than solid fats (butter, shortening). Replace solid fats with oils, rather than adding oil to the diet. Oils are a concentrated source of Calories, so use oils in small amounts.

^{*} Calories from food components such as added sugars and solid fats that provide little nutritional value. Empty Calories are part of Total Calories.

Get Additional Guidance

Additional Guidance

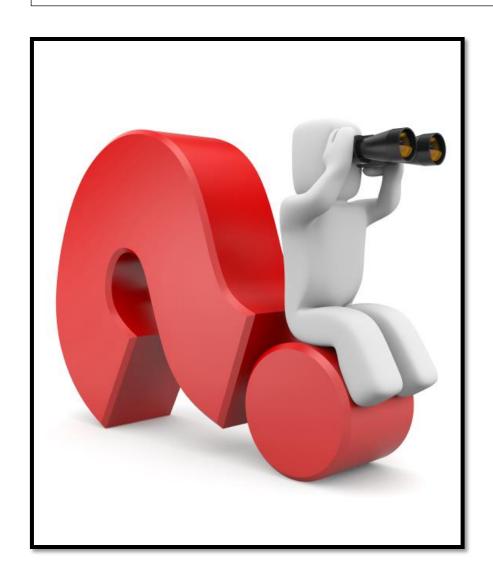
Read below for more information on the following topics:

- Physical Activity
- More Information about Food Groups
 - Grains
 - Vegetables
 - Fruits
 - Dairy
 - Protein Foods
- Related Topics
 - Oils
 - Sodium
 - Empty Calories
- Information for Specific Population Groups
 - Women capable of becoming pregnant
 - Women who are pregnant or breastfeeding
 - Individuals ages 50 years and older
 - Individuals ages 71 years and older
 - Individuals who are African American

Physical Activity

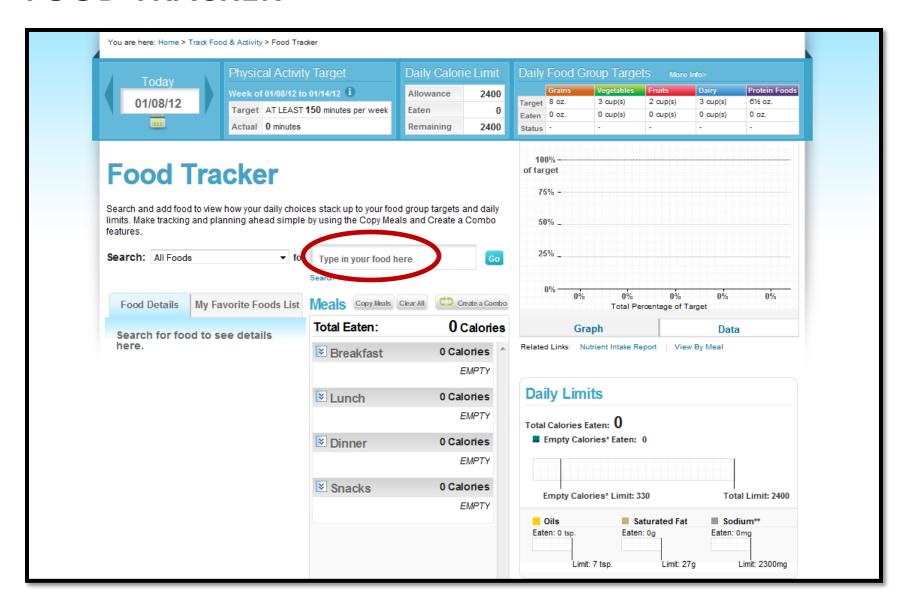
Physical activity is any form of exercise or movement of the body that uses energy. To get the health benefits of physical activity, include activities that make you breathe harder and make your heart beat faster. These aerobic activities include things like brisk walking, running, dancing, swimming, and playing basketball. Also include strengthening activities to make your muscles stronger, like push-ups and lifting weights.

- Ages 2-5: Play actively every day.
- Ages 6-17: Be physically active for at least 60 minutes each day.



- Create Profile
- Food-A-Pedia
- My Plan
- Track Food & Activity
- My Reports
- My Features
- Groups

FOOD TRACKER

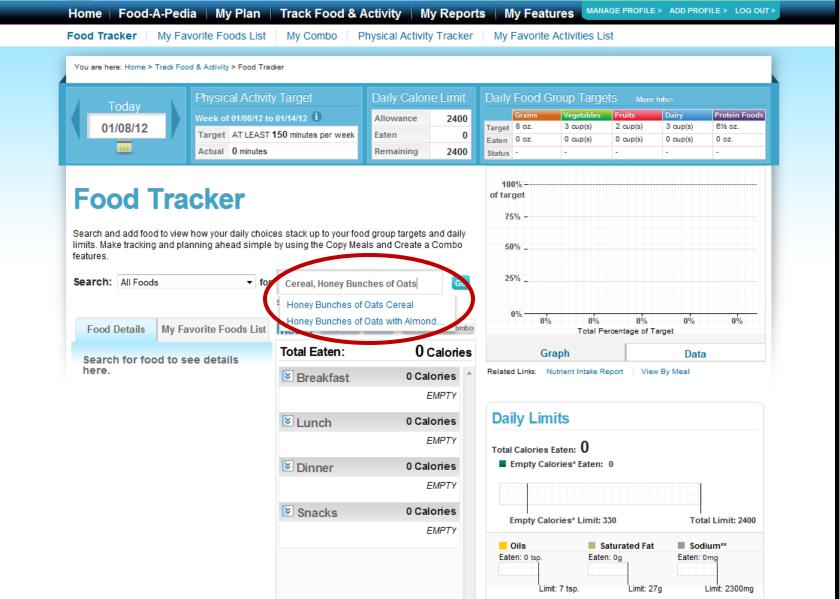


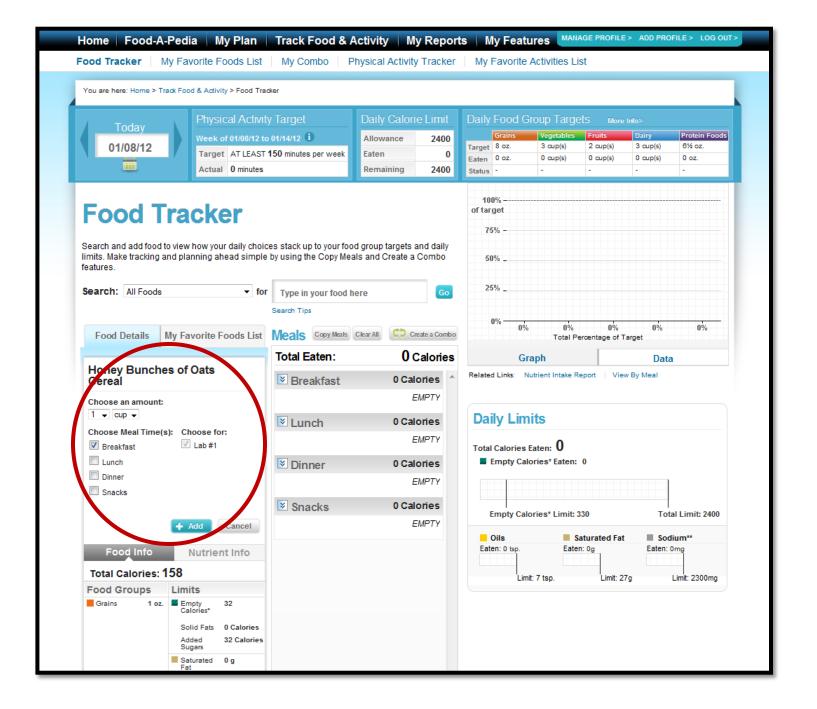
SuperTracker

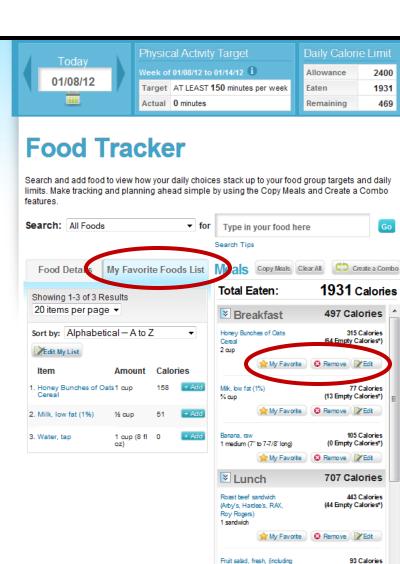




Lab #1, your targets are based on a 2400 Calorie allowance. See your plan for more details.







citrus fruits), no dressing

1 cup

Water, tap

1 cup (8 fl oz)

(0 Empty Calories*)

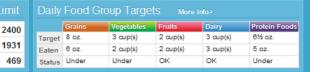
(0 Empty Calories*)

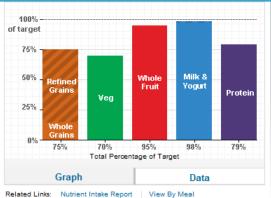
0 Calories

171 Calories

My Favorite S Remove Edit

My Favorite S Remove Edit



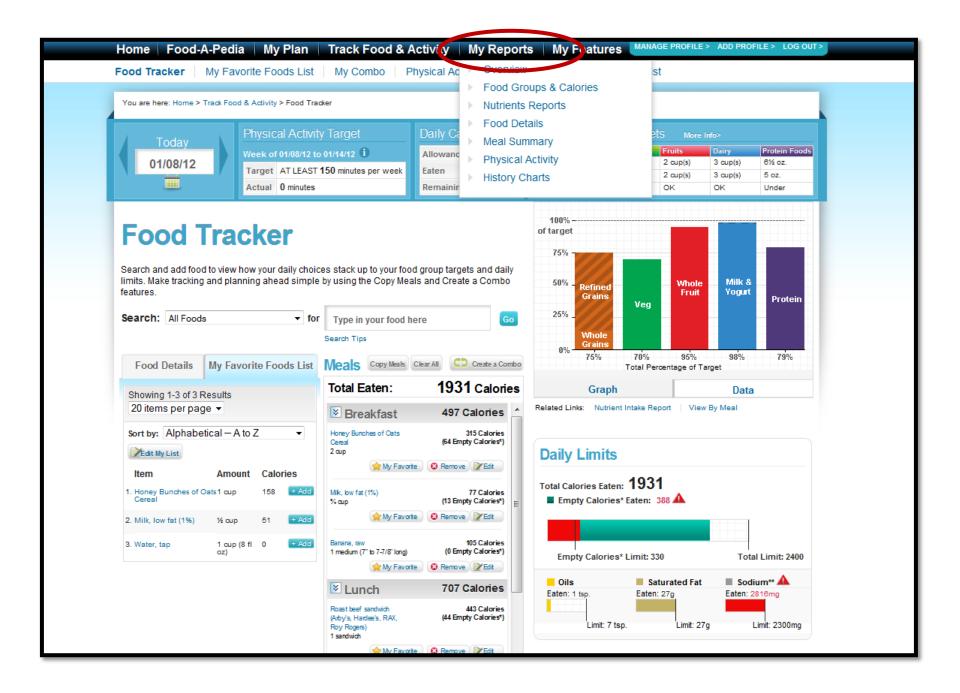


Go





- Create Profile
- Food-A-Pedia
- My Plan
- Track Food & Activity
- My Reports
- My Features
- Groups



Food Groups & Calories | Nutrients Reports | Food Details | Meal Summary | Physical Activity

History Charts

You are here: Home > My Reports > Overview

My Reports

Viewing your trends over time can help you achieve food and activity goals. Use reports to see where you're meeting your goals and identify areas you'd like to work on.



Food Groups & Calories >

Get your average intake of Calories and food groups for any time period you choose.



Nutrients >

Get your average intake of nutrients (for example, calcium, sodium, vitamin D) for any time period you choose.



Food Details :

See the food group and nutrient content of your foods each day.





Meal Summary

View a menu of foods you've eaten or planned for any time period you choose.



Physical Activity >

View your weekly physical activities to compare against Physical Activity Guidelines for Americans.

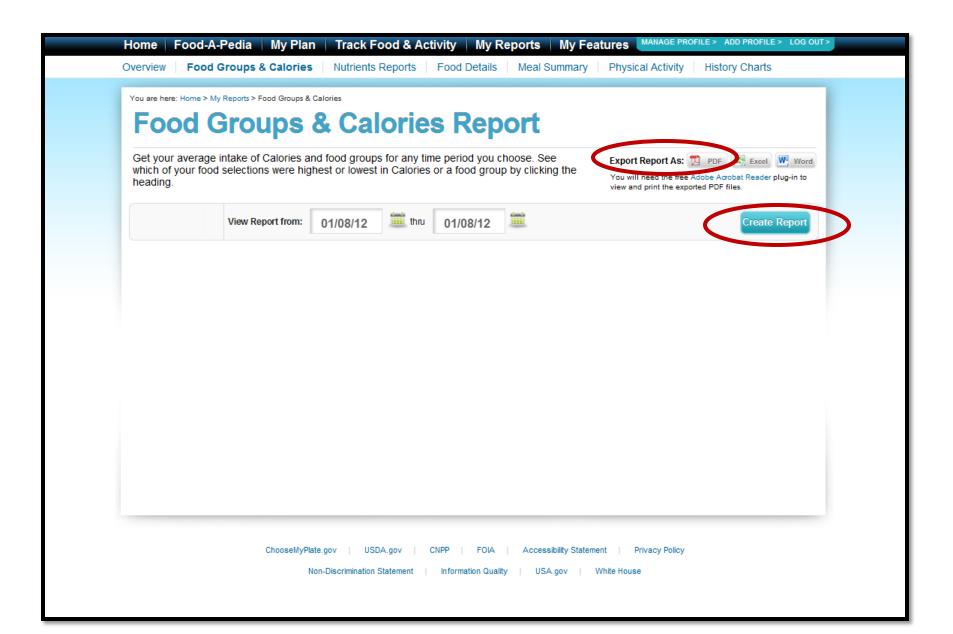


History Charts >

See a graph of your trend history for weight, Calories, physical activity, food groups, or nutrients.

FOIA Accessibility Statement

> Non-Discrimination Statement Information Quality USA.gov



Lab #1's Food Groups and Calories Report

Your plan is based on a 2400 Calorie allowance.

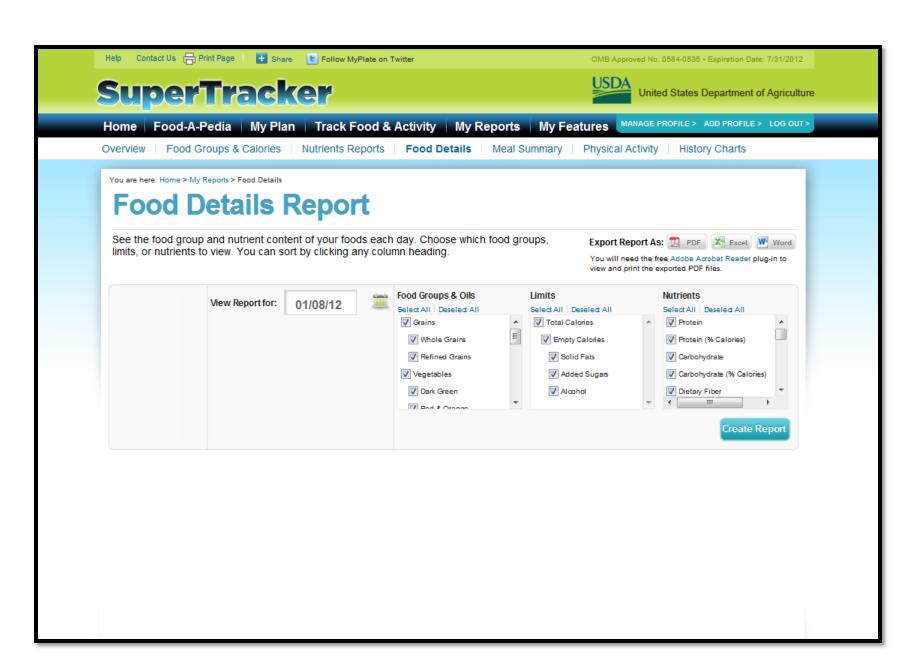
Food Groups	Target	Average Eaten	Status
o Grains	8 ounce(s)	6 ounce(s)	Under
⊞ Whole Grains	≥ 4 ounce(s)	1 ounce(s)	Under
⊞ Refined Grains	≤ 4 ounce(s)	5 ounce(s)	Over
□ Vegetables	3 cup(s)	2 cup(s)	Under
⊞ Dark Green	2 cup(s)/week	11/4 cup(s)	Under
Red & Orange	6 cup(s)/week	½ cup(s)	Under
⊞ Beans & Peas	2 cup(s)/week	0 cup(s)	Under
⊞ Starchy	6 cup(s)/week	0 cup(s)	Under
⊞ Other	5 cup(s)/week	½ cup(s)	Under
Fruits	2 cup(s)	2 cup(s)	ОК
⊞ Whole Fruit	No Specific Target	2 cup(s)	No Specific Target
⊞ Fruit Juice	No Specific Target	0 cup(s)	No Specific Target
T Dairy	3 cup(s)	3 cup(s)	ОК
⊞ Milk & Yogurt	No Specific Target	3 cup(s)	No Specific Target
⊞ Cheese	No Specific Target	0 cup(s)	No Specific Target
Protein Foods	61/2 ounce(s)	5 ounce(s)	Under
⊞ Seafood	10 ounce(s)/week	0 ounce(s)	Under
⊞ Meat, Poultry & Eggs	No Specific Target	5 ounce(s)	No Specific Target
⊞ Nuts, Seeds & Soy	No Specific Target	0 ounce(s)	No Specific Target
o Oils			
Limits	Allowance	Average Eaten	Status
Total Calories	2400 Calories	1931 Calories	ОК
⊞ Empty Calories*	≤ 330 Calories	388 Calories	Over
⊞ Solid Fats	*	226 Calories	*
⊞ Added Sugars	*	162 Calories	*



Lab #1's Nutrients Report 01/08/2012 - 01/08/2012

Your plan is based on a 2400 Calorie allowance.

Nutrients	Target	Average Eaten	Status
⊞ Total Calories	2400 Calories	1931 Calories	ок
⊞ Protein (g)***	46 g	90 g	ОК
⊞ Protein (% Calories)***	10 - 35% Calories	19% Calories	ОК
⊞ Carbohydrate (g)***	130 g	264 g	ОК
⊞ Carbohydrate (% Calories)***	45 - 65% Calories	55% Calories	ОК
⊞ Dietary Fiber	25 g	24 g	Under
⊞ Total Fat	20 - 35% Calories	29% Calories	ОК
⊞ Saturated Fat	< 10% Calories	13% Calories	Over
⊞ Monounsaturated Fat	No Daily Target or Limit	10% Calories	No Daily Target or Limit
⊞ Polyunsaturated Fat	No Daily Target or Limit	3% Calories	No Daily Target or Limit
⊞ Linoleic Acid (g)***	12 g	5 g	Under
⊞ Linoleic Acid (% Calories)***	5 - 10% Calories	2% Calories	Under
⊞ a-Linolenic Acid (g)***	1.1 g	1.0 g	Under
🖽 α-Linolenic Acid (% Calories)***	0.6 - 1.2% Calories	0.5% Calories	Under
⊞ Omega 3 - EPA	No Daily Target or Limit	14 mg	No Daily Target or Limit
⊞ Omega 3 - DHA	No Daily Target or Limit	27 mg	No Daily Target or Limit
⊞ Cholesterol	< 300 mg	213 mg	ок
Minerals	Target	Average Eaten	Status
⊞ Calcium	1000 mg	1254 mg	ок
⊞ Potassium	4700 mg	3265 mg	Under
⊞ Sodium**	< 2300 mg	2816 mg	Over
⊞ Copper	900 μg	1098 µg	ОК
⊞ Iron	18 mg	37 mg	ОК
⊞ Magnesium	310 mg	295 mg	Under
⊞ Phosphorus	700 mg	1458 mg	ОК
⊞ Selenium	55 µg	101 µg	ОК
⊞ Zinc	8 mg	14 mg	ок
Vitamins	Target	Average Eaten	Status
⊞ Vitamin A	700 μg RAE	1623 µg RAE	ок
⊞ Vitamin B6	1.3 mg	3.9 mg	ок
⊞ Vitamin B12	2.4 μg	13.9 µg	ок
⊞ Vitamin C	75 mg	149 mg	ок



Lab #1's Food Details Report

Date: 01/08/12

Your plan is based on a 2400 Calorie allowance.

Food ≑	Amount	Grains ⇔	Whole Grains ≑	Refined Grains 🕏	Vegetables ≑
1% milk	2½ cup	0 oz.	0 oz.	0 oz.	0 cup(s)
Banana, raw	1 medium (7" to 7-7/8" long)	0 oz.	0 oz.	0 oz.	0 cup(s)
Bread, wheat or cracked wheat	1 regular slice	1 oz.	½ oz.	½ 0Z.	0 cup(s)
Broccoli, frozen, cooked, no fat added	1 cup, spears	0 oz.	0 oz.	0 oz.	1 cup(s)
Butter, whipped (tub), salted	1 tablespoon	0 oz.	0 oz.	0 oz.	0 cup(s)
Chicken and vegetable with noodles diet frozen meal (Lean Cuisine, Jenny's Cuisine, Healthy Choice)	1 Lean Cuisine meal (11.75 oz)	1 oz.	0 oz.	1 oz.	1 cup(s)
Fruit salad, fresh, (including citrus fruits), no dressing	1 cup	0 oz.	0 oz.	0 oz.	0 cup(s)
Honey Bunches of Oats Cereal	2 cup	2 oz.	1 oz.	1 oz.	0 cup(s)
Ice cream cone, vanilla ice cream or other flavors	1 cone and single dip	0 oz.	0 oz.	0 oz.	0 cup(s)
Jam, preserves, all flavors	1 tablespoon	0 oz.	0 oz.	0 oz.	0 cup(s)
Roast beef sandwich (Arby's, Hardee's, RAX, Roy Rogers)	1 sandwich	2 oz.	0 oz.	2 oz.	0 cup(s)
Water, tap	1 cup (8 fl oz)	0 oz.	0 oz.	0 oz.	0 cup(s)
Your Menu Total		6 oz.	1 oz.	5 oz.	2 cup(s)
Target or Limit	Farget or Limit				

*Limit your intake of Empty Calories. Empty Calories are from food components such as added sugars and solid fats that provide little nutritional value. Empty Calories are part of Total Calories.

**If you are African American, hypertensive, diabetic, or have chronic kidney disease, reduce your sodium to
1500 mg a day. In addition, people who are age 51 and older need to reduce sodium to 1500 mg a day. All
others need to reduce sodium to less than 2300 mg a day.

***Nutrients that appear twice (*protein, carbohydrate, linoleic acid*, and *a-linolenic acid*) have two separate recommendations:

- 1) Amount eaten (in grams) compared to your minimum recommended intake.
- 2) Percent of Calories eaten from that nutrient compared to the recommended range.
- You may see different messages in the status column for these 2 different recommendations.

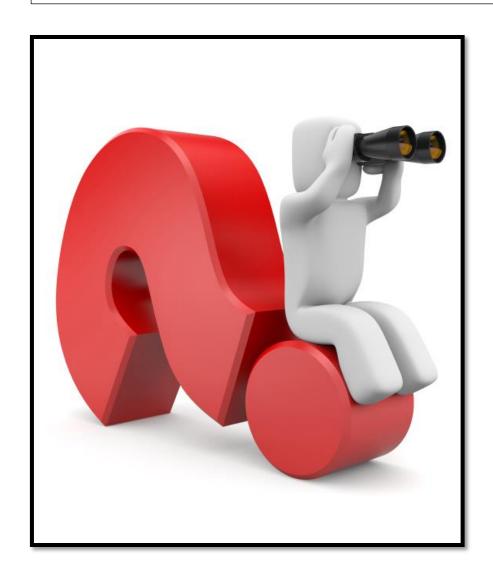


Meals from 01/08/12 - 01/08/12

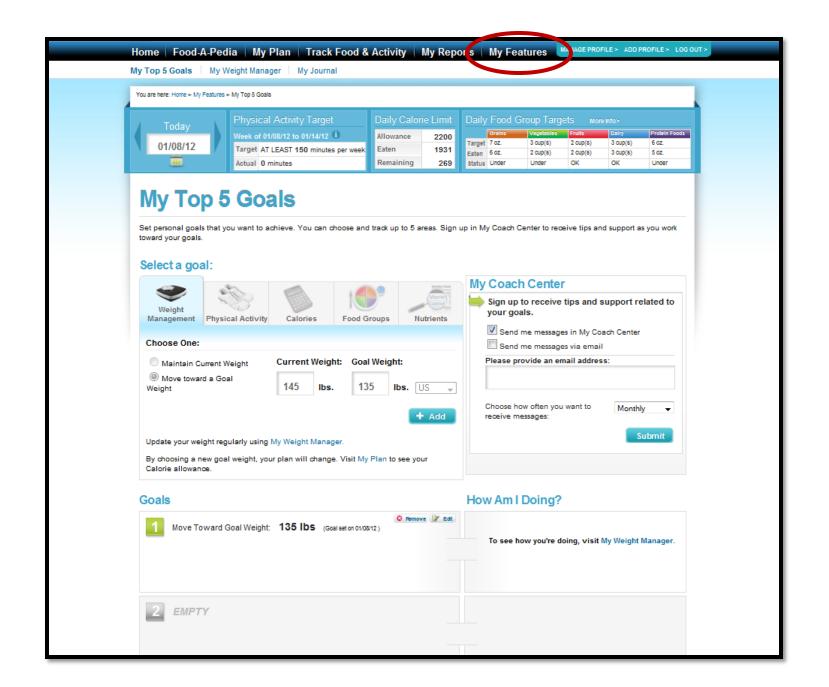
Lab #1's Meals

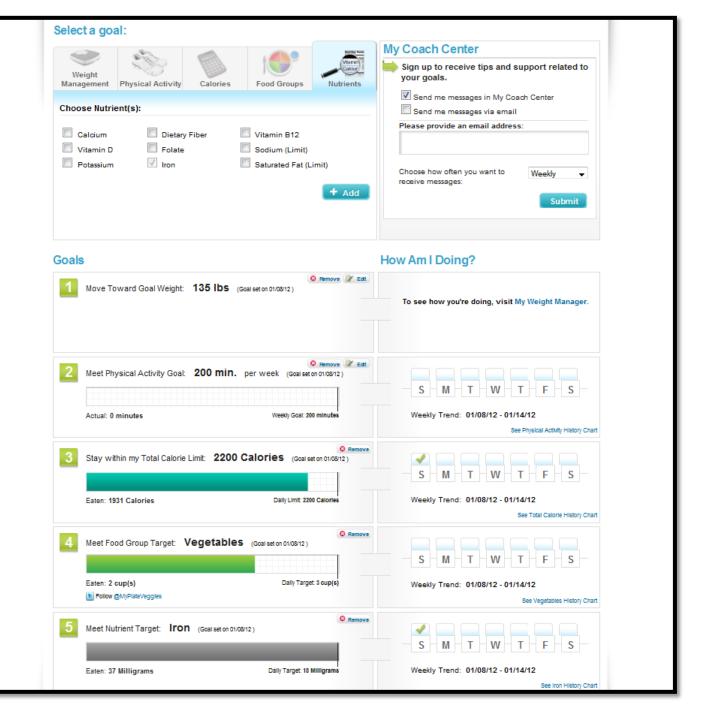
Lab #1, your plan is based on a 2400 Calorie allowance.

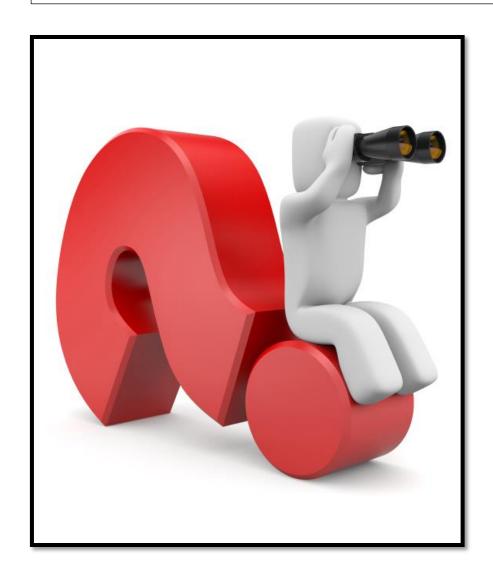
Date	Breakfast	Lunch	Dinner	Snacks
01/08/12	• 1 medium (7" to 7-7/8" long) Banana, raw	 1 cup Fruit salad, fresh, (including citrus fruits), no dressing 	1 regular slice Bread, wheat or cracked wheat	EMPTY
	2 cup Honey Bunches of Oats Cereal	 1 cone and single dip Ice cream cone, vanilla ice cream or other flavors 	 1 cup, spears Broccoli, frozen, cooked, no fat added 	
	• ¾ cup Milk, low fat (1%)	 1 sandwich Roast beef sandwich (Arby's, Hardee's, RAX, Roy Rogers) 	 1 tablespoon Butter, whipped (tub), salted 	
		• 1 cup (8 fl oz) Water, tap	 1 Lean Cuisine meal (11.75 oz) Chicken and vegetable with noodles diet frozen meal (Lean Cuisine, Jenny's Cuisine, Healthy Choice) 	
			 1 tablespoon Jam, preserves, all flavors 	
			2 cup Milk, low fat (1%)	



- Create Profile
- Food-A-Pedia
- My Plan
- Track Food & Activity
- My Reports
- My Features
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- My Plan
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SUPERTRACKER



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My Reports My Features

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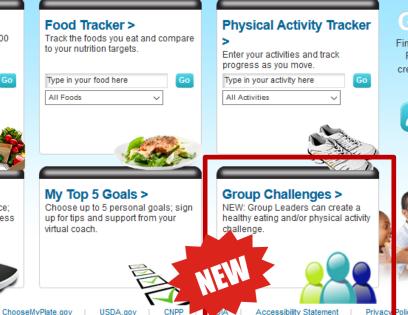
SuperTracker:



My foods. My fitness. My health.

- Get your personalized nutrition and physical activity plan.
- Track your foods and physical activities to see how they stack up.
- Get tips and support to help you make healthier choices and plan ahead.

Food-A-Pedia > Look up nutrition info for over 8,000 foods and compare foods side-by-side. Type in your food here All Foods My Weight Manager > Get weight management guidance: enter your weight and track progress over time.



Get Started >

Find out what and how much to eat. Personalize your experience by creating your profile, and get a plan tailored for you.



Create Your Profile

Or, use the general plan.





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My Plan

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My Reports

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▼ Log In / Create Profile

▼ Groups

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About Groups





SuperTracker Groups

SuperTracker groups allow groups of people to use SuperTracker together. Anyone can create a group and invite others to join (via email or with a group-specific access code). Group members use SuperTracker's great features to track their foods and/or physical activities and opt to share this information with their group leader. Group leaders can run reports of food and physical activity data group members agree to share.

Whether you are a teacher, health professional, coach, worksite wellness coordinator, or parent extraordinaire, use SuperTracker to help the people you care about reach their health and wellness goals. Create a group to get started today!

Group Challenges

Create a challenge for your group to encourage healthy eating and physical activity through friendly competition and gamification. Choose from a ready-made MyPlate Challenge or create your own custom challenge. Participants track their food and physical activity using the Quick Tracker quick entry form and can compare progress on the leaderboard as they compete to earn points. Watch the video below for a demo.

Get Started

Join Group

Have an invitation code? Click here to officially join your group.

Create Group

Want to start a new group? Click here to create a group and invite others to join.

Get Started



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Create Group

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More Info





Helpful Links for Group Leaders

SuperTracker Groups & Challenges User Guide

Learn how to create and manage a group and launch a group challenge.

SuperTracker Lesson Plans for High School Students

Help students learn to build a healthy diet with SuperTracker

SuperTracker Worksite Wellness Toolkit

Support employee wellness with SuperTracker.

SuperTracker Training Guide

Leader's guide for an interactive SuperTracker training.

Best Practices for SuperTracker Trainings

Helpful tips for leading your own SuperTracker training.

Media Clips & Links to PDF Files...

- Getting Started with Super Tracker Groups (3:39)
- https://www.youtube.com/watch?v=ui1wgSznUl o#action=share
- Super Tracker Groups Challenges (3:12)
- https://www.youtube.com/watch?v=NGCHr72tY9 0#action=share
- Super Tracker Groups User Guide (37 pages)
- http://www.choosemyplate.gov/sites/default/file s/printablematerials/STleadersguide.pdf
- Lesson Plans for High School Students (67 pages)
- http://www.choosemyplate.gov/sites/default/file s/printablematerials/SuperTrackerHSLessonPlans 1.pdf

Some Practice, Examples, & Ideas

