

Cultural Considerations for General Nutrition Education & Promoting a Healthy Relationship with Food

Brooke Tresch, RD



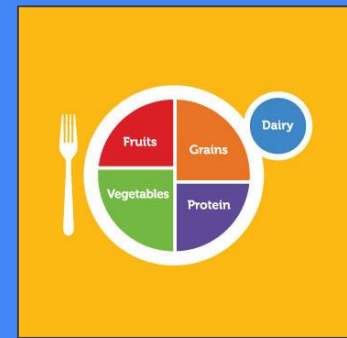
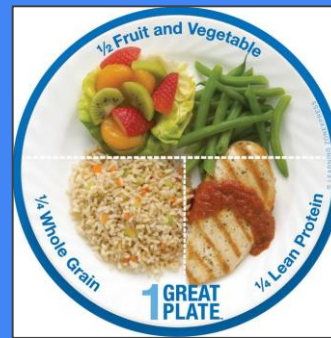
Introduction

- Registered Dietitian with over 10 years of experience
 - WIC
 - Clinical
 - George Mason University
- MPH candidate, practicum placement with the Fairfax Food Council
 - Concentration in Community Health Promotion
- Experience in working in health promotion overseas

Agenda

1. Delivering Basic Nutrition Education with Cultural Considerations
2. Promoting A Healthy Relationship with Food (for clients & ourselves/families!)

The Five Food Groups¹



- Protein, Grains, Dairy, Vegetables & Fruit
- MyPlate encourages a variety of food groups, but it is not necessary to eat all food groups at every meal
- Brooke's 6th Food Group: Satisfaction!
 - Consider food preferences
 - Consider various textures & colors
 - Consider social aspect of eating & food



What about cultural foods?²



- Lack of representation of diverse foods as examples of healthy eating and gaps in culturally sensitive nutrition guidance can have some feeling like their foods don't "fit"
- The individual's food preferences, traditions, and current cultural context should be taken into consideration when providing nutrition education
- Cultural foods may often fit more than one food group category



Social Determinants of Health³

- Overall health status is determined by more than just individual food choices
- Research conducted by The Obesity Society gathered data on >160,000 U.S. adults and concluded that cumulative social disadvantage, denoted by higher SDOH burden, was associated with increased odds of obesity
- As nutrition educators, we have to move away from
 - Food hierarchy
 - Placing blame/judgement on the individual for their health/nutrition status
 - The focus of food being solely for nourishment

Nutrition Education with Cultural Considerations

1. Do your Research
2. Ask, “Does the MyPlate material fit the population I serve?” If no, how can I adapt it?
3. Offer multiple nutrition solutions to avoid harm



Culturally Inclusive Nutrition Education Ideas



Nutrition Facts	
Serving Size 1 cup (226g)	
Servings Per Container about 2	
Amount Per Serving	
Calories 250	Calories from Fat 110
% Daily Value*	
Total Fat 12g	18%
Saturated Fat 3g	15%
Trans Fat 3g	
Cholesterol 30mg	10%
Sodium 470mg	20%
Total Carbohydrate 31g	10%
Dietary Fiber 0g	0%
Sugars 5g	
Protein 5g	
Vitamin A	4%
Vitamin C	2%
Calcium	20%
Iron	4%

*Percent Daily Values are based on a diet of other people's secrets.

†Your Daily Values may be higher or lower depending on your calorie needs.

	Calories: 2,000	2,500
Total Fat	Less than 65g	80g
Saturated Fat	Less than 35g	45g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	35g

For educational purposes only. This label does not meet the labeling requirements described in 21 CFR 101.8.

BY
Kelly Rashid, RD

CULTURAL HIGHLIGHT:
Falafel is a common plant-based food found throughout the Middle East and Mediterranean region.

Falafel

SIDE EFFECTS HELP
This falafel recipe uses canned chickpeas for quick prep with minimal cleanup. High in fiber and vegan-friendly, it offers phytochemicals and minimally processed plant-based protein.



Promoting a Healthy Relationship with Food

The Connection: Food & Mental Health⁴

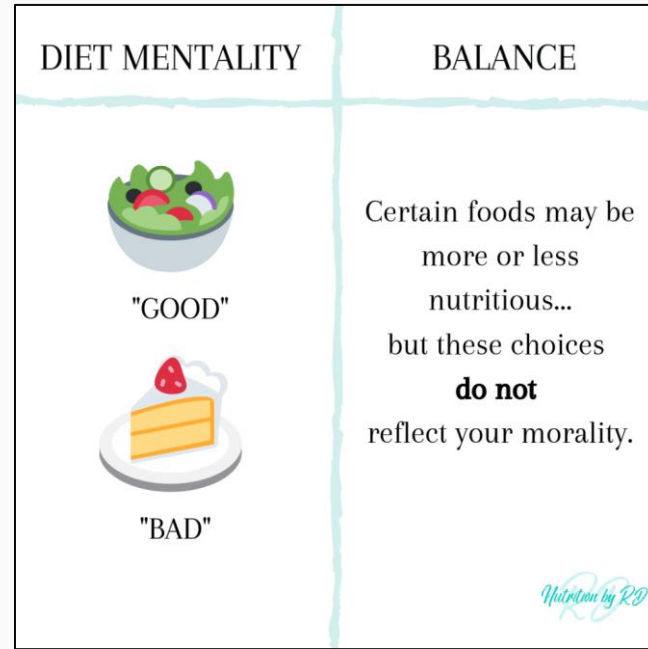
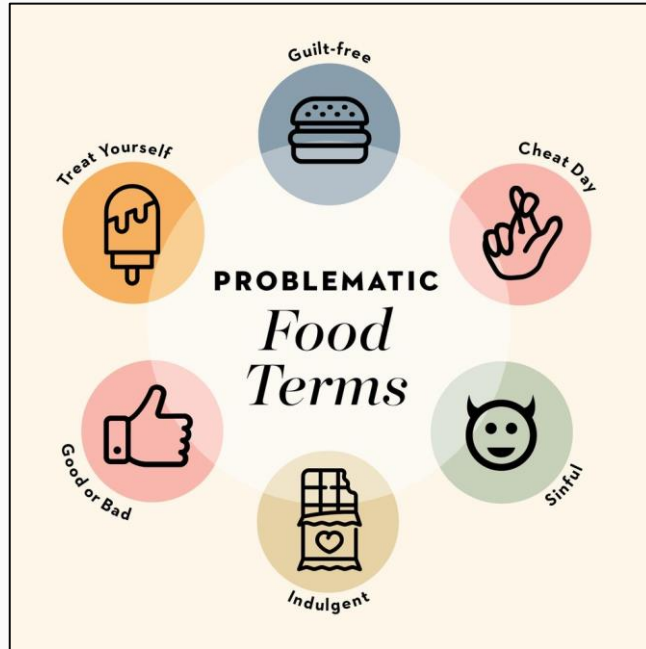
- There is a bidirectional relationship between food and mental health.
- Most traditional diets promote whole foods, which are associated with better mental health outcomes
- The invention of ultra-processed foods is relatively new and research illustrates that increased amounts of these foods in the diet have a negative impact on mental health

Food Access & Mental Health⁴

- Malnutrition (over/undernutrition) often occurs in tandem with socioeconomic factors, including poverty and food insecurity
- The constant worry about having enough to eat and the inability to access nutritious foods can lead to anxiety, depression, and other mental health challenges
- While it is always recommended to honor your hunger and fullness cues, this is difficult when you are not certain when your next meal will be.



Food Language ^{5,6}



Societal Pressures & Body Image



Promoting a Healthy Relationship with Food for our clients as Nutrition Educators⁷

Improving Food Access & the Quality of Foods Provided

Watching our language around food & others' bodies

Hunger & Fullness Cues*;
Emotional Eating

Encourage regulating social media feeds/reduced screen time

Encourage regular meals & snacks

Understand Restriction; All Foods Fit

Encouraging Self-Compassion & Activities that Build Self-Esteem

Refer to a professional

References

1. U.S. Department of Agriculture. MyPlate. Accessed July 12, 2024. <https://www.myplate.gov/>
2. Diversifying MyPlate Series: Q&A on Culturally Sensitive Approaches in Nutrition. Food Insight. September 29, 2021. Accessed July 12, 2024. <https://foodinsight.org/diversifying-myplate-series-qanda/>
3. Javed Z, Valero-Elizondo J, Maqsood MH, et al. Social determinants of health and obesity: Findings from a national study of US adults. *Obesity (Silver Spring)*. 2022;30(2):491-502. doi:10.1002/oby.23336
4. Mass General Brigham McLean. Diet and Mental Health: How Nutrition Shapes Your Well-Being. May 24, 2024. Accessed July 12, 2024. <https://www.mcleanhospital.org/essential/nutrition#:~:text=For%20this%20reason%2C%20there%20is,an%20ot%20herwise%20mildly%20stressful%20situation.>
5. Lizz Schumer. Why I Banned Words Like “Guilt Free” and “Cheat Day” From My Vocabulary. Good Housekeeping. June 10, 2021. Accessed July 12, 2024. <https://www.goodhousekeeping.com/health/diet-nutrition/a36465849/toxic-diet-culture-words-phrases/>
6. Rebecca Ditkoff. Why & how to ditch the “Good” vs. “Bad” food labels. Nutrition by RD. July 31, 2019. Accessed on July 12, 2024. <https://nutritionbyrd.com/why-labeling-food-as-bad-vs-good-is-harming-your-health-happiness-and-what-to-do-instead/>
7. Noma Nazish. How To Build A Healthy relationship With Food, According to Experts. Last Updated April 1, 2022. Accessed July 12, 2024. <https://www.forbes.com/sites/nomanazish/2022/03/30/how-to-build-a-healthy-relationship-with-food-according-to-experts/>