

How to Include Nutrition in Your Holiday Plans

Presented by: Gabriela Rivera, M.S. Functional Nutritionist



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Importance of Nutrition



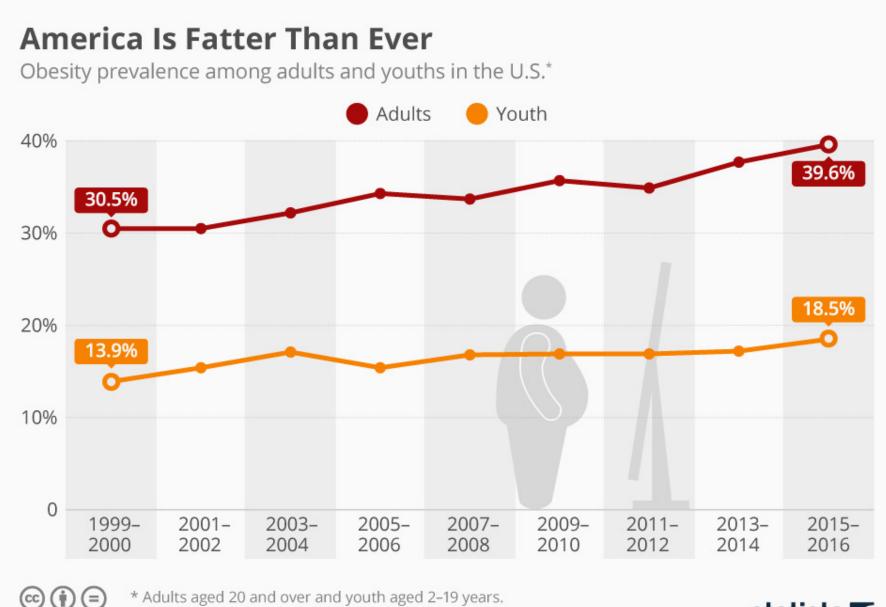
Your daily food choices make a big difference in your health.

Why is Nutrition Important?

Most people know good nutrition and physical activity can help maintain a healthy weight. But the benefits of good nutrition go beyond weight.

Good nutrition can help

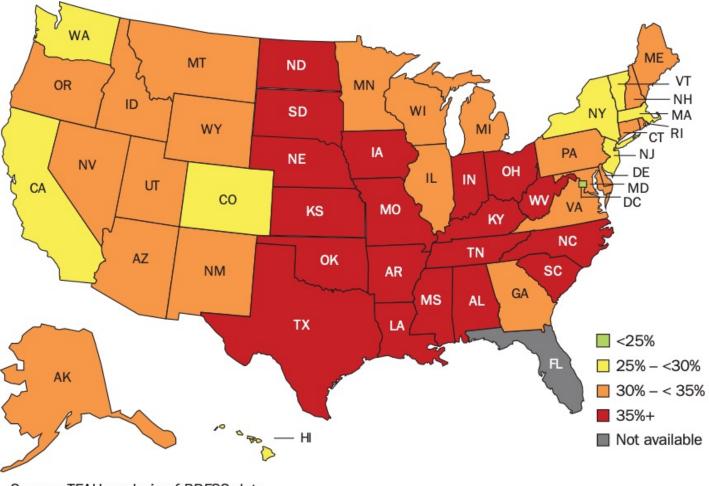
- Reduce the risk of some diseases, including heart disease, diabetes, stroke, some cancers, and osteoporosis
- Reduce high blood pressure
- Lower high cholesterol
- Improve your well-being
- Improve your ability to fight off illness
- Improve your ability to recover from illness or injury
- Increase your energy level



C Adults aged 20 and over and youth aged 2–19 years.
Source: Centers For Disease Control And Prevention



Adult Obesity Rates by State, 2021



Source: TFAH analysis of BRFSS data

Consequences of Obesity

Obesity is the leading cause of death in the United States

(estimated 300,000 deaths result from obesity each year in the US)

Consequences of Obesity

- High blood pressure
 - High cholesterol
 - Type 2 diabetes
 - Heart disease
 - Stoke
 - Sleep apnea
 - Mental illness
 - Body pain

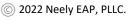


51%

of Americans have broken a diet due to the temptation of holiday food

The average respondent expects to gain about **8 POUNDS** throughout the season





HOW HAVE RESPONDENTS WRECKED THEIR HEALTHY LIFESTYLE OVER THE HOLIDAY SEASON?



Eaten so much they've had to undo a button on their pants or loosen a belt



Eaten more than one of	
the same meal in a day	



Eaten until they feel sick,	
unwell or full to bursting	



Deliberately worn stretchy clothes to accommodate overeating

39%

48%

45%

39%







Food affects almost everything we do. It affects how we look, feel, and act. It even affects our abilities – how well we function every day.

Nutrition & Nutrients

There are six types of nutrients

- Carbohydrates
 - Fats
 - Protein
 - Vitamins
 - Minerals
 - Water





Carbohydrates are the sugars and starches found in food. Made up of carbon, hydrogen and oxygen.

Examples of carbohydrates: Breads, cereals, pasta, potatoes



Fats are a type of lipid. Lipids are substances that are similar to carbohydrates but contain less oxygen and do not dissolve in water.

Examples of fats: oil, butter, animal fat, nuts, seeds

Protein



Proteins are made up of carbon, hydrogen, oxygen and nitrogen atoms. Together they form into basic units called amino acids.

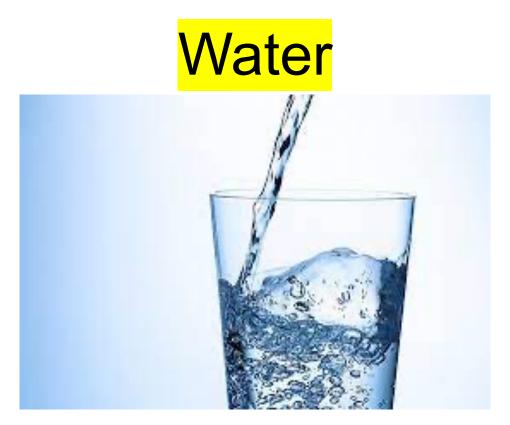
Examples of protein: chicken, beef, eggs, cheese

Vitamins/Minerals



Vitamins & minerals are compounds found in living things and are needed in small amounts for life, growth and to prevent diseases.

The body cannot produce most vitamins; therefore, we must supplement through the food we eat



We are 60% water. Our blood is 90% water. Water helps our body digest food, eliminate waste, and regulate our temperate.

Each day we lose two to three quarts of water. If not replenished, our bodies dehydrate.





Plan & Prepare



1. When is the event happening? (lunch, dinner, all day?)



2. Plan your day according to your event



Example: Company Christmas Party – Saturday Evening

-Morning walk before breakfast (movement)

-Protein rich Breakfast (omelet, protein smoothie) -Protein rich Lunch (grilled chicken with veggies) All day Hydration

(at least 48oz water, especially before event)

-Enjoy evening event



Build The Perfect Plate



Build The Perfect Plate

1. Load up on Protein

2. Choose colorful Veggies

3. Sauces on the side

4. Choose carbs wisely







Wait



Wait

1. Take your time while eating and chew all of your food

2. Wait 10-15 minutes before getting a second plate

* It takes about 20 minutes for your brain to send out signals of fullness *



Plan & Prepare



Build The Perfect Plate



Wait















Hummus only has about 50 calories and three grams of fat per serving, which makes it a very nutrition choice versus spinach artichoke.



<mark>VS</mark>









When compared to stuff meats, a plain steak would be the better option. A 6 oz steak has 42g of protein.













Pumpkin pie is the winner here. 1 slice is typically about 350 calories. Pecan pie on the other hand is about 620 calories per slice.







Champagne or a light beer average about 80 calories per serving. Eggnog, creamy martinis or sweet mixed drinks are anywhere between 300-500 calories per serving.

QUESTIONS?



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HOW TO INCLUDE NUTRITION IN YOUR HOLIDAY PLANS





Benefits of good nutrition go beyond weight. The average American gains 5-8lbs during the holiday season. Make a plan this holiday season to avoid crash/extreme diets in January.

REGULAR EXERCISE

Whenever you can, try going for a walk. Remember that exercise doesn't have to be extreme, however, a regular exercise routine is extremely beneficial.



HAVE A PLAN

- 1. Plan and eat according to your event.
- 2. Build your perfect plate.
- 3. Eat slow and wait 15 minutes before serving yourself a second plate.

DRINK WATER

Don't forget to stay hydrated! Especially before events/parties. Our bodies lose two to three quarts of water daily. Make sure you replenish to avoid dehydration.





ENJOY!

Remember that the holidays happen once a year. Enjoy your time with your family and friends and focus on making memories that will last forever.

Happy holidays!

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