Make a Change



| Instead of | Choose |
|--|--|
| Example: Double bacon cheeseburger with mayo | Single hamburger with ketchup and mustard |
| Large fries | |
| Fried chicken | |
| Whole milk | |
| Chocolate milk shake | |
| Eggs and bacon | |
| Cake and ice cream | |
| Potato chips | |





Make a Change



(time)

| Here's now | I'll be active t | nis week: | |
|------------|------------------|-----------|--|



Homemade Pizza with Whole Grain Crust





United States Department of

National Instit of of Food and

This material is based upon work that is supported by the National Institute of Food and Agriculture, US Department of Agriculture. USDA is an equal opportunity provider, employer, and lender.

2016 Colorado State University all rights reserved.

My fast food meal

| Menu item | Grams of fat |
|-----------|--------------|
| | |
| | |
| | |

The scoop on soft drinks and other sweetened drinks

12 fluid ounces ______ teaspoons sugar

16 fluid ounces _____ teaspoons sugar

20 fluid ounces _____ teaspoons sugar

64 fluid ounces _____ teaspoons sugar



Ways I can reduce the amount of sugary drinks I drink:



Label detective



My food item:

Amount of sodium:

Percent daily value:

Foods with 20 percent or more of the daily value of sodium are considered high in sodium.

Make a Change



Tips for reducing fat:

- Eat less fast food.
- Eat less chips and other snack foods.
- Choose non-fat or low-fat dairy foods.
- Grill or bake food.
- Eat less cream sauces and gravies.

Tips for reducing sugar:

- Limit sugary drinks.
- Choose water often.
- Eat less candy, cakes, pies, and other sweet treats.
- Choose fruit for dessert.



Zesty Bean Dip with Baked Tortilla Chips



Flavored Water

Make a Change Handout 76-ESBA

Make a Change

Tips for reducing salt:

- Eat less fast food.
- Eat less processed foods. Cook food from scratch.
- Use less sauces and condiments.
- When choosing canned foods, choose cans labeled "low sodium" or "no salt added."









United States
Department of

National Institute of Food and

This material is based upon work that is supported by the National Institute of Food and Agriculture, US Department of Agriculture. USDA is an equal opportunity provider, employer, and lender.

2016 Colorado State University all rights reserved