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# A FOOD GUIDE

**MyPlate Activity** 



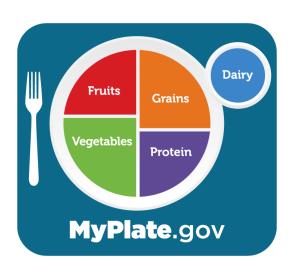














Drink water often, with, and between your meals.

# Fruits and Vegetables fill ½ the plate.

Pile them as high as you want. If you are still hungry, go for more fruit and veggies.

Choose a variety of colors and forms: fresh, frozen, canned, dried, and 100% juice.



### **Grains and starches** fill ¼ of the plate.

Make at least ½ your grains whole grains.

**Protein** fills ¼ of the plate.

Choose leaner cuts of meat. Try plantbased proteins like beans, a natural source of fiber and protein.

**Dairy:** Choose fat-free or low-fat (1%) options. Calcium-rich foods like dairy foods are important for building bones among youth.

**Water:** Drink more water, the liquid your body needs.

#### **WHOLE FOODS:**

• Choose foods in their natural, unprocessed form when possible.

For example, fresh apples are in the "whole" form that nature gave us.

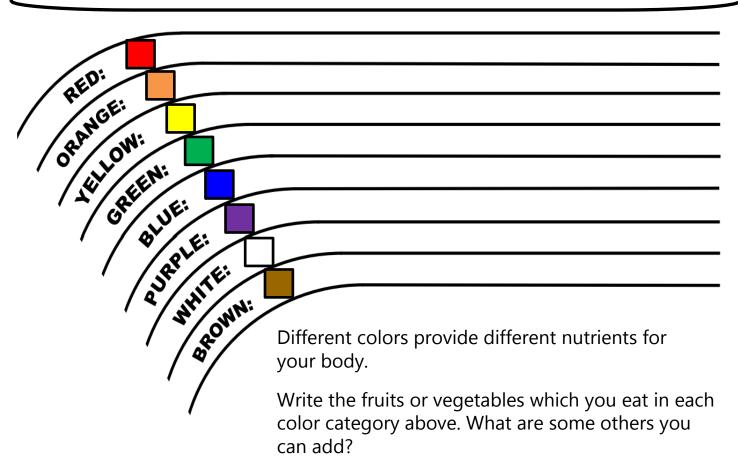
Applesauce and apple juice are more processed. Apple-flavored products may not contain real apples.

Whole Processed More Processed

#### **MODERATION:**

- Reduce your risk of chronic diseases by limiting the amounts of foods you eat that are high in fats, sugars, and salt, such as fatty meats, desserts, and convenience foods.
- Avoid oversized portions.

# **EAT A RAINBOW OF FRUITS AND VEGGIES!**



# Helpful hints to include more fruits and veggies in your meals and snacks:

 Put fruits and veggies in easy to reach places. Keep a bowl of fresh fruits on your table.



- Prepare fruits and veggies cut into bite-sized pieces.
- Top hot or cold cereal, pancakes, waffles, yogurt, or salads with fruit.



 Freeze 100% fruit juice in an ice cube tray or small paper cups to make popsicles.



 Add chopped or mashed fruits and veggies to muffins, quick breads, or other baked goods.



- Add veggies to sauces, soups, or stews.
- Dips and dressings can add taste and flavor to vegetables and fruits.
   Store-bought products may be high in fat, salt, and calories. Try making your own<sup>1</sup>



# A FOOD GUIDE

- How well does your plate match MyPlate?
- Is there anything you would change?
- What did you learn?



