

#### **Self-Monitoring**

Height	Weight	Activity Level
		☐ Not Active
		☐ Moderately Active
		☐ Very Active
Goal Weight	Date to Reach Goal Weight	Goal
		☐ Weight Loss
		☐ Weight Maintenance
		☐ Weight Gain
Calories/Day	Short Term Goals	Long Term Goals

## Physical Activity Guidelines

- Adults should aim for 150 minutes (2 hours and 30 minutes) a week of moderate intensity, or 75 minutes (1 hour and 15 minutes) a week of vigorous intensity aerobic physical activity, or an equivalent combination of moderate and vigorous intensity aerobic activity.
- Adults should also do muscle-strengthening activities involving all major muscle groups at least two days perweek.

## My Tracker

Date	Weight	Body Mass Index - BMI	Body Fat%	Waist Circumference	Blood Pressure

## Servings I Need From Different Food Groups



Food Group	Serving Sizes
Vegetables	cups
Fruits	cups
Grains	OZ
Dairy	cups
Protein Foods	OZ

#### How to Record Your Intake

#### Write down everything you eat or drink every day.

- Meal/Time: What time of the day you ate. Example: Dinner at 6:15 p.m.
- How much: Indicate the quantity of food or beverage that you ate or drank. Example: 1 cup cereal, 1/2 cup 2% milk.
- Food and drink: Write down what type of food you ate. Try to be as specific as possible. Include sauces, gravies, and any extras such as soda, salad dressing, mayonnaise, butter, sour cream, sugar, and ketchup. Example: Cheeseburger, french fries with one packet ketchup and mayonnaise, and 16 oz soda.
- Mood: How did you feel when you finished your meal? Example: Happy, sad, tired, hungry, bored, anxious, tense, and so on.
- Hungerscale: Rate your level of hunger and fullness on a scale of one to 10, with one being extremely hungry and 10 being uncomfortably stuffed. Try to stay between four to six and do not let yourself get too hungry.

1	Weak and light-headed: Your stomach acid is churning.	
2	Very uncomfortable: You feel irritable and unable to concentrate.	
3	Uncomfortably hungry: Your stomach is rumbling.	
4	Slightly uncomfortable: You're just beginning to feel the signs of hunger.	A rating
5	Comfortable: You're more or less satisfied, but could eat a little more.	of 4 to 6 is where
6	Perfectly comfortable: You feel satisfied.	you want to be.
7	Full: A little bit uncomfortable.	
8	Uncomfortably full: You feel bloated.	
9	Very uncomfortably full: You need to loosen your clothes.	
10	Stuffed: You are so full you feel nauseous.	

- Calories/Meal: Use the food label or the calorie counting guide to estimate the best you can. Tracking calories is the key to keeping you on goal with your weight.
- Physical activity: Write down the type of activity you performed, where and how many minutes.
- Check servings: Indicate how many servings you ate and in which food group.
- Journal/Goal setting: Track your progress with your goals and identify any specific changes or steps that are needed.

## Sample Food and Exercise Diary Entry

My calorie intake: 1600/day

Grains...... 5 oz
Dairy...... 3 cups

Protein foods. ..... 5 oz

Meal/Time	How Much	Food/Drink	Mood/Hunger Scale	Calories/ Meal
8:00 a.m. Breakfast	2 slices 2 strips 2 16 oz 1 tsp	White bread Bacon Eggs scrambled Orange juice Butter	Hungry Hunger scale: (4 to 6)	160 200 150 240 45 Total: 795

✓ Check Servings	Physical Activity
Vegetables0cupsFruit2cupsGrains2ozDairy0cupsProtein foods3ozWater0oz	Type Walked on treadmill Minutes 20

## Food and Exercise Diary

Day:	Calories/day:
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Meal/Time	How Much	Food/Drink	Mood/Hunger Scale	Calories/ Meal
Breakfast				
Lunch				
Dinner				
Snack				
Snack				

✓ Check Servings	Physical Activity	Journal/Goal Setting
Vegetablescups	Туре	
Fruitcups		
Grainsoz		
Dairycups		
Protein foodsoz	Minutes	
Wateroz		

## Helpful Food Measurement Guide

#### **Abbreviations**

Teaspoon	tsp, also t
Tablespoon	Tbsp, also T
Cup	С
Ounce	oz
Fluid ounce	fl oz
Pound	lb, also #

**Weight** - Used to weigh cooked meats. To measure correctly, read scale at eyelevel.

**Dry Measures** - Used for measuring solid foods. To measure precisely, level off top with a flat edge. Dry equivalents of measure:

3 tsp = 1 Tbsp
4 Tbsp = 1/4 cup
5 Tbsp + 1 tsp = 1/3 cup
8 Tbsp = 1/2 cup
10 Tbsp + 2 tsp = 2/3 cup
12 Tbsp = 3/4 cup
16 Tbsp = 1 cup

**Liquid Measures** - Used for measuring fluids. To measure precisely, read at eye level.

2 Tbsp = 1 fl oz
4 Tbsp = 2 fl oz or 1/4 fluid cup
5 Tbsp + 1 tsp = 2 1/2 fl oz or 1/3 fluid cup
8 Tbsp = 4 fl oz or 1/2 fluid cup
10 Tbsp + 2 tsp = 5 1/2 fl oz or 2/3 fluid cup
12 Tbsp = 6 fl oz or 3/4 fluid cup
16 Tbsp = 8 fl oz or 1 fluid cup or 1/2 pint



# Vegetables

Туре	Serving Size
Cooked vegetables	1/2 cup
Vegetable juice	1/2 cup
Raw vegetables	1 cup
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Pea pods or snow peas
Tomato sauce - 1/4 cup
Sauerkraut
Spinach
Vegetable juice
Water chestnuts
Zucchini

## Per Serving:

- 5 grams carbohydrate2 grams protein
- 25 calories

# Fruits

Food	Serving Size
Apple, raw (2" across)	1 whole
Applesauce, no sugar added	1/2 cup
Banana (medium)	1/2
Berries	1 cup
Cantaloupe or honeydew melon	1 cup
Cherries, raw	12
Grapefruit (medium)	1/2
Grapes	15
Mango, fresh (small)	1/2
Orange (2 1/2" across)	1 whole
Papaya	1 cup
Peach or pear (2 3/4" across)	1 whole
Pineapple, fresh	3/4 cup
Plums, raw (2" across)	2 whole
Raisins	2 Tbsp
Watermelon	1 1/4 cup

Fruit Juice	Serving Size
Apple, orange or grapefruit	1/2 cup
Cranberry, grape or prune	1/3 cup



Per Serving:
15 grams carbohydrate
60 calories

# **Grains**

Cereals, Beans, Grains and Pasta	Serving Size
Cooked cereal (oatmeal, rice, etc.)	1/2 cup
Shredded wheat	1/2 cup
Bran cereal (flaked)	1/2 cup
Dry cereal (check label)	3/4 cup
Beans, cooked or canned (all kinds)	1/2 cup
Baked beans	1/3 cup
Rice, cooked (all kinds, brown preferred)	1/3 cup
Pasta, cooked (all kinds)	1/2 cup
Quinoa, cooked	1/3 cup
Granola, low-fat or regular	1/4 cup
Barley, cooked	1/3 cup
Wild rice, cooked	1/2 cup

Starchy Vegetables	Serving Size
Corn, cooked or canned	1/2 cup
Corn meal, uncooked	2 Tbsp
Corn on the cob (6" piece)	1 piece
Green peas, cooked or canned	1/2 cup
Potato, baked, boiled or steamed	3 oz (1 small)
Squash, winter, acorn, etc.	1 cup
Yam or sweet potato	1/2 cup

## Per Serving:

15 grams carbohydrate3 grams protein1 gram fat80 calories

## Grains

Bread	Serving Size
Bread (whole wheat, rye, white)	1 slice or 1oz
Bagel	1/4 or 1 oz
Sandwich bun or roll	1/2
Roll, dinner or hard	1 small
Pita pocket bread (6" across)	1/2
Tortilla (6" corn or 8" flour)	1
English muffin	1/2

Crackers and Snacks	Serving Size
Graham crackers (squares)	3
Animal crackers	8
Crackers	4-6
Pretzels (hard)	3/4 oz
Popcorn (plain, popped)	3 cups



Starches and Breads with Fat Per Serving:
15 grams carbohydrate
3 grams protein
5 or more grams fat
125-150 calories

Starches and Breads with Fat	Serving Size
Biscuit (2 1/2")	1
Corn, taco or tortilla chips	1 oz
Potato chips	10
Refried beans	1/3 cup
Fried rice	1/3 cup
Pancakes (4" across)	2
Waffle (4 1/2" square)	1

# Dairy

	Туре	Serving Size
486	Skim milk	8 oz
	Buttermilk (low-fat)	8 oz
	Yogurt (plain or artificially sweetened)	8 oz
	Cheese (0 grams of carbohydrate)	1 oz

#### **Dairy Alternatives**

Unsweetened almond, rice, hemp milk (fortified)	Fortified cereals
Canned salmon with bones	Trout, halibut, lobster
Tofu	Legumes

Dark, leafy greens such as kale, collards, spinach, and broccoli

# Skim/Non-Fat Dairy Per Serving:

12 grams carbohydrate 8 grams protein 0-1 grams fat 90-110 calories

# 1%/Low-Fat Dairy Per Serving:

12 grams carbohydrate 8 grams protein 3 grams fat 110-140 calories

# 2%/Reduced-Fat Dairy Per Serving:

12 grams carbohydrate 8 grams protein 5 grams fat 110-140 calories

# Whole Fat Dairy Per Serving:

12 grams carbohydrate 8 grams protein 8 grams fat 150-170 calories

Note: When using soy milk, read label for nutrition information. Products may vary. It is best to use non-fat or low-fat varieties.

# Meats

f	Lean Meats	Serving Size
	Chicken or turkey, white meat, no skin	1 oz
	Fish, fresh, frozen or canned in water	1 oz
	Shellfish (clams, crab, shrimp)	1 oz
	Egg white/egg substitute	2 whites or 1/4 cup
	Canadian bacon/fresh ham	1 oz
	Lean beef select or choice grades (round, flank, tenderloin, sirloin)	1 oz
	Pork (top loin, chops, cutlets, tenderloin)	1 oz
Service Company	Veal (loin chop/roast)	1 oz
	Lamb (chop, leg or roast)	1 oz

**Lean Meats** 

Per Serving:

0 grams carbohydrate

7 grams protein

0-3 grams fat

45 calories

## Meats

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Medium Fat Meats	Serving Size
Beef (prime grades trimmed of fat, prime rib, short ribs)	1 oz
Chicken or turkey, dark meat with skin	1 oz
Eggs	1
Fried chicken and fish	1 oz
Lamb (ground, rib roast)	1 oz
Pork (cutlet, shoulder)	1 oz
Cheese (reduced-fat)	1 oz

# Medium Fat Meats Per Serving:

0 grams carbohydrate7 grams protein4-7 grams fat75 calories

High Fat Meats	Serving Size
Pork (spareribs, barbecue, ground)	1 oz
Sausage, hot dogs, bologna, salami	1 oz
Cheese, regular	1 oz
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# High Fat Meats Per Serving:

0 grams carbohydrate 7 grams protein 8+ grams fat 100 calories

## **Plant-Based Proteins**

Proteins	Serving Size
Beans & lentils, cooked	1/4 cup
Edamame	1/4 cup
Falafel patty (1 1/4", 4 oz)	1 patty
Hummus	2 Tbsp
Nut butters	1 Tbsp
Nuts	1/2 oz (12 almonds, 24 pistachios, 7 walnut halves)
Peas, cooked	1/2 cup
Seeds, hulled, roasted	1/2 oz (pumpkin, sunflower or squash)
Tempeh, cooked	1 oz
Tofu	2 oz

**Note:** Carbohydrate, fat, and calories will vary; read foodlabels.

## **Fats**

**Polyunsaturated** 

Corn oil

Mayonnaise, regular

Safflower/Soybean oil

Mayonnaise, reduced fat

Monounsaturated	Serving Size
Avocado, 4" across	1/8 (2 Tbsp)
Canola oil	1 tsp
Olive oil	1 tsp
Nuts and seeds	1 Tbsp
Olives	8 large
Nut butters	1 1/2 tsp

**Serving Size** 

1 tsp

1 Tbsp

1 tsp

1 tsp

Saturated	Serving Size
Bacon	1 slice
Butter	1 tsp
Lard	1 tsp
Sour cream	2 Tbsp
Half and Half	2 Tbsp

Trans Fats	Serving Size
Margarine (stick)	1 tsp
Solid vegetable shortening	1 tsp

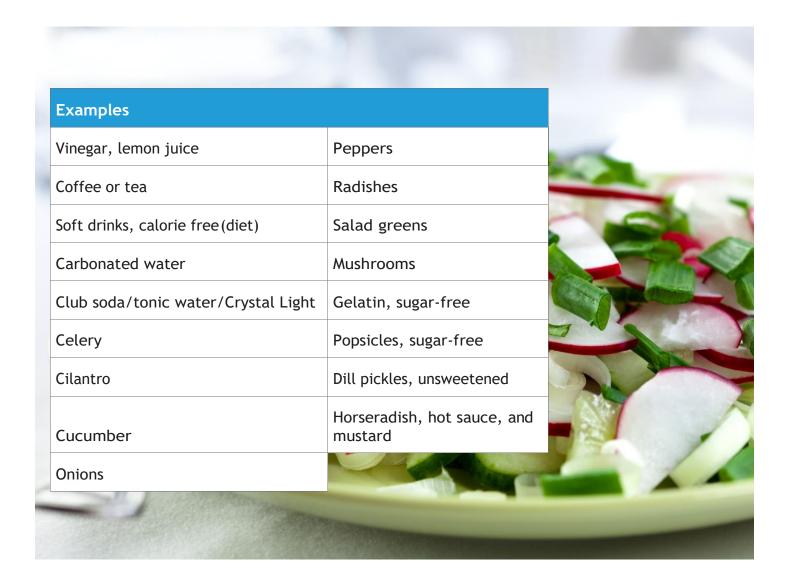
**Note:** Avoid partially hydrogenated vegetable oils known as transfats.

# Omega-3 Fatty AcidsServing SizeWalnuts4 halvesFlaxseed1 TbspChia seeds1 TbspPumpkin/Sunflower seeds1 Tbsp

#### Per Serving:

0 grams carbohydrate0 grams protein5 grams fat45 calories

## Free Foods



**Note:** Serving sizes will vary. Be aware that fat-free and sugar-free products may contain artificial ingredients not beneficial to your health.

Per Serving:
0 grams carbohydrate
Less than 20 calories

My Food and Exercise Diary - A Guide to Daily Food Choices has been developed by Health Education and Wellness.

If you are enrolled on the Health Plan of Nevada and would like more information, please call Health Education and Wellness at 702-877-5356 or toll-free at 1-800-720-7253, TTY 711, Monday through Friday, 8 a.m. to 5 p.m. local time.

Tiene derecho a recibir ayuda e información en su idioma sin costo. Para solicitar un intérprete, llame al número de teléfono gratuito para miembros que se encuentra en su tarjeta de identificación del plan o los documentos de su plan.





Health plan coverage provided by Health Plan of Nevada. Insurance coverage provided by Sierra Health and Life.

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