## What did you eat and drink yesterday? Try to remember everything.

Fill in the chart. You can use vocabulary from the list in exercise 2.

| Time | Ate | Drank |
| :--- | :--- | :--- |
| 8.00 |  |  |
| 11.00 |  |  |
| 14.00 |  |  |
| 17.00 |  |  |
| 19.00 |  |  |

Here is a list of foods and their energy content. Calculate the amount of energy in the food you eat in a normal day.

| MILK and DAIRY | Energy (Portion Size) | Per 100g |
| :---: | :---: | :---: |
| Cheese (average) | 460 kJ (25g) | 1840 kJ |
| Cottage cheese | 200 kJ (49g) | 410 kJ |
| Cream cheese | 840 kJ (47g) | 1790 kJ |
| Eggs (1 average size) | 380 kJ (60g) | 630 kJ |
| Ice cream | 840 kJ (111g) | 750 kJ |
| Milk (whole) | 730 kJ (250ml) | 292 kJ |
| Milk (semi-skimmed) | 525 kJ (250ml) | 210 kJ |
| Milk (skimmed) | 400 kJ (250ml) | 160 kJ |
| Trifle with cream | 1200 kJ (150g) | 800 kJ |
| Yoghurt (natural) | 375 kJ (150g) | 250 kJ |
| Yoghurt (reduced fat) | 285 kJ (150g) | 190 kJ |
| BREADS and CEREALS | Energy (Portion Size) | Per 100g |
| Bagel | 585 kJ (45g) | 1300 kJ |
| Bread (white, thick slice) | 400 kJ (1 slice 40g) | 1000 kJ |
| Bread (wholemeal, thick slice) | 368 kJ (1 slice 40g) | 920 kJ |
| Noodles (boiled) | 733 kJ (250g) | 293 kJ |
| Pasta (normal, boiled) | 1380 kJ (300g) | 460 kJ |
| Porridge oats (with water) | 805 kJ (350g) | 230 kJ |
| Potatoes (boiled) | 880 kJ (300g) | 293 kJ |
| Rice (white, boiled) | 1760 kJ (300g) | 587 kJ |
| MEATS and FISH | Portion Size | Per 100g |
| Bacon (average, fried) | 1050 kJ (50g) | 2100 kJ |
| Beef (roast) | 1255 kJ (107g) | 1173 kJ |
| Chicken | 920 kJ (110g) | 837 kJ |
| Ham | 502 kJ ( 50 g ) | 1005 kJ |
| Lamb (roast) | 1256 kJ (100g) | 1256 kJ |
| Luncheon meat | 1256 kJ (75g) | 1674 kJ |
| Prawns | 754 kJ (180g) | 419 kJ |
| Pork | 1337 kJ (110g) | 1215 kJ |
| Salmon (fresh) | 920 kJ (122g) | 754 kJ |
| Sausage (pork, fried) | 1045 kJ (78g) | 1340 kJ |
| Trout (fresh) | 838 kJ (167g) | 502 kJ |
| Turkey | 838 kJ (125g) | 670 kJ |
| FRUITS and VEGETABLES | Portion Size | Per 100g |
| Apple | 184 kJ (100g) | 184 kJ |
| Banana | 449 kJ (165g) | 272 kJ |
| Broccoli | 113 kJ (84g) | 134 kJ |
| Cucumber | 13 kJ (30g) | 42 kJ |
| Grapes | 230 kJ (88g) | 260 kJ |
| Lettuce | 17 kJ (27g) | 63 kJ |
| Peas | 880 kJ (142g) | 620 kJ |
| Spinach | 33 kJ (100g) | 33 kJ |
| Strawberries | 42 kJ (33g) | 126 kJ |

Source: US Department of Agriculture

Work in groups. Look at the information about how much energy different people need.

Compare the energy intake of each member of the group with the recommended minimum. You will need to know how much each person weighs.

## Can you draw any conclusions?

| Category | Age (years) | Energy per <br> day (kJ per kilo <br> of weight) | Proportion of <br> protein $(\mathrm{g} / \mathrm{kg})$ | Calcium <br> $(\mathrm{mg} / \mathrm{kg})$ |
| :--- | :--- | :--- | :--- | :--- |
| Infants | Up to 6 months | 453 | 2.2 | 66.7 |
|  | 6 months to a | 395 | 1.6 | 66.7 |
|  | year |  |  |  |
| Children | $1-3$ | 418 | 1.2 | 61.5 |
|  | $4-6$ | 377 | 1.2 | 40.0 |
|  | $7-10$ | 299 | 1.0 | 28.6 |
|  | $11-14$ | 233 | 1.0 | 26.7 |
|  | $15-18$ | 190 | 0.9 | 18.2 |
|  | $19-24$ | 167 | 0.8 | 16.7 |
|  | $25-50$ | 154 | 0.8 | 10.1 |
|  | Over 50 | 125 | 0.8 | 10.4 |
|  | $11-14$ | 200 | 1.0 | 26.1 |
|  | $15-18$ | 167 | 0.8 | 21.8 |
|  | $19-24$ | 159 | 0.8 | 20.7 |
|  | $25-50$ | 146 | 0.8 | 12.7 |
|  | Over 50 | 122 | 0.8 | 12.3 |

## HEALTH AND DISEASE

## Diet and fitness: Energy and food Stefka Kitanova

## Teacher's Notes and Answer Key

This worksheet will take 45-60 minutes to complete. It is suitable for lower secondary school students and provides a general introduction to energy and food.

## 1 Healthy eating

Writing, Vocabulary


#### Abstract

Aims: - to gather information to be used in subsequent exercises - to start to reflect about individual eating habits - to revise English vocabulary for food and drink

Students work individually to complete the diary page. Encourage them to remember everything, including how many servings they ate at each meal and what snacks they ate between meals.


## 2 Energy content of foods

Reading

## Aims:

- to learn about the relative energy values of common foods
- to read information from a detailed table and apply it
- to calculate an individual figure for daily energy intake

Students can continue to work individually, or you may prefer to allow them to help one another in pairs. They will probably need to use calculators, and may need advice on typical portion sizes. The table is based on portions that are considered typical by the US Department of Agriculture. At the end of the task each student should have a figure in kilojoules (kJ) for the total energy they consumed from food and drink the previous day.

## Aims:

- to calculate recommended energy intake and compare it with actual intake
- to make calculations and comparisons in a group and discuss their implications.

Put the students into groups of three or four. Remember that some students are sensitive about their weight so try to avoid trouble in selecting the groups.

In order to make the calculation they will need to multiply their weight in kilos by the number given in the chart. For example, a 14 -year-old girl who weighs 50 kg has a recommended daily intake of $50 \times 200=10000 \mathrm{~kJ}$. Ideally in a day, according to the chart, she might eat and drink, for example:

- A glass of semi-skimmed milk ( 525 kJ )
- Two eggs (760 kJ)
- Some cheese (460 kJ)
- One slice of white bread ( 400 kJ ) with bacon ( 1050 kJ )
- Chicken ( 929 kJ ) with potatoes ( 880 kJ ) and peas (880 kJ)
- Fresh salmon ( 920 kJ ) with noodles ( 733 kJ )
- A green salad of lettuce and cucumber ( 30 kJ )
- 1 pot of natural yoghurt ( 375 kJ )
- An apple (184 kJ)
- A banana (449 kJ)
- A dessert such as trifle with cream (1200 kJ)

It will be necessary to make clear rules about how to treat foods that do not appear on the list: all sweets and crisps eaten during the day could be equivalent to 1 trifle, for example.

If you have an internet connection available, you could allow students to research further and find values for other foods they have eaten.

In discussing this data, it is important to point out that it is very approximate and cannot be taken to have serious implications for anybody's lifestyle. It will allow students to see if they are greatly different from their peers in their eating habits.

