

ENGAGE • INSPIRE • INVEST



NUTRITION FOR HEALTH

EMBRACING OUR NAMIBIAN FOOD SYSTEMS



HANDOUTS





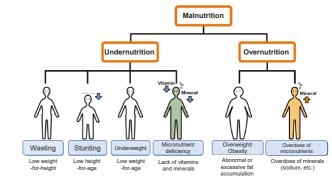


WHAT IS MALNUTRITION?

A serious condition that results from a deficiency or excess of essential nutrients.

2 TYPES OF MALNUTRITION "DOUBLE BURDEN OF MALNUTRITION"

- Undernutrition Nutrient intake is lower than needed
- Overnutrition Nutrient intake is higher than needed



DIFFERENT FORMS OF UNDERNUTRITION

- Wasting = Weight is too low for height
- Stunting = Height is too short for age
- Underweight = Weight is too low for age
- Micronutrient Deficiency = Lack of specific vitamins and minerals

CAUSES OF UNDERNUTRITION

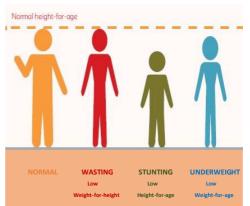
 Poverty

 Food Insecurity
 Lack of access to sufficient and nutritious food
 No clean water/sanitation

EFFECTS OF UNDERNUTRITION

Long-term Consequences

- Short adult size
- Poor learning ability
- Poor performance at school
- Reduced economic productivity
- Low birth weight and stunted children in the next generation





Short-term Consequences

- Recurring illness
- Delayed physical and mental development .
- Weakness
- Increased risk of death
- Poor appetite

SEVERE ACUTE MALNUTRITION (SAM)

- **Protein Energy Malnutrition** (Kwashiorkor – Lack of protein and Marasmus – Lack of energy)
- Marasmic kwashiorkor (combination of both kwashiorkor and marasmus)
- Micronutrient Deficiency (Iron, Vitamin A and Iodine deficiencies)
- Stunting (Low height for age)

MODERATE MALNUTRITION (MM)

Wasting (recent rapid weight loss or failure to gain weight or infection)



Kwashiorkor

Marasmus



Kwashiorkor + Marasmus



Stunted Growth

SIGNS AND SYMPTOMS:

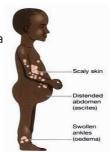
Marasmus

- Severe wasting
- Old man face
- Thinning hair
- Prominent ribs
- Constant hunger



Kwashiorkor

- Bilateral pitting odema
- Potbelly
- Brittle hair
- Sores and peeling skin
- Moon face
- Thin upper arms











OVERNUTRITION

What is Overnutrition?

A condition that results from excessive intake of food.

FORMS OF OVERNUTRITION

- Overweight= BMI greater than 29.5 Kg/m^2
- Obese = BMI greater than 30 Kg/m²

Risks of obesity

- Type 2 diabetes
- High blood pressure (Hypertension)
- Cancer
- Stroke
- Depression

Causes of obesity

- Too much junk food
 Lack of exercise
- Not enough sleep
 Genetics
 Stress
 Trauma

TYPES OF SUGARS

Natural sugars
 Added sugars

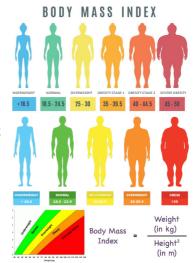
Added Sugars

These are sugars that are added to food, food products, and drinks during processing/preparation.

Examples: tomato sauce, mayonnaise, flavored yogurt, breakfast cereals, cool drinks, energy drinks and juices.

DANGERS OF ADDED SUGARS

- Weight gain
- Obesity
- Type 2 diabetes
- Heart Disease



MACRO-NUTRIENTS



MICRO- NUTRIENTS



RETHINK YOUR FAVOURITE DRINKS! DAY: MAX. 50G (=12 TFASE 300ml 500ml 250ml 300m 300ml 500m 500ml 500ml 14/17 Grams 53g 24q 26q 32q 32q 57q 60q 70q 5 x 5x 10.5x 6.5x 6.5x 14x 11.5x 14x Grams 40g 43g 53g 55g 60g 70g 53g 57g Per 500ml

3 TYPES OF FATS IN OUR DIET



Not all fats are the same:

- ✓ 'love' certain fats
- ✓ 'limit' certain fats
- ✓ 'lose' certain fats
- = healthy
 = mono- and polyunsaturated fat
 = in-between
 = saturated fat
 = unhealthy
 = artificial trans-fatty acids

<u>Healthy' fats</u> are usually liquid = 'oils' = marula, groundnut, olive, sunflower), but also in avocados, nuts, and fish/seafood.

Fats to be limited are mostly solid: margarine, peanut butter, butter and animal fats.

<u>Unhealthy trans-fats</u> are also solid and in fast foods, pastries, snacks, spreads and processed foods.

PROCESSED FOOD

Processed food is any food that has been changed from its natural state usually



through the addition of sweeteners, preservatives, additives, flavors, or other chemicals. Processed foods are often high in energy, sugar, salt, and unhealthy fats. Many processed foods also lack important nutrients and fiber found in unprocessed foods.

DANGERS OF PROCESSED FOOD

- Contain high amounts of salt, which can contribute to high blood pressure, heart disease, and stroke. Examples include: chips, crackers, pizza
- Include artificial sweeteners, which have been linked to a higher risk of obesity, type 2 diabetes, and other health issues. Examples include: energy drinks, sugar-free candies, yogurt, and puddings.

- Contain high levels of added sugar, which can cause weight gain, insulin resistance, and a higher risk for type 2 diabetes.
- Processed foods also contain unhealthy fats including trans fats and saturated fats, increase the risk of heart disease and can raise cholesterol levels. Examples include: sausages, bacon, milk chocolate, pies, and cakes.
- Foods that have been processed also contain chemical additives like artificial preservatives and colors that can be dangerous to your health. Examples include bread, cheese, yogurt, sauces, and soups.

HEALTHY PLATE

The importance of eating a variety of foods

- Provides the body with a range of nutrients.
- Reduces the risk of diseases
- Makes meals more interesting from day to day.
- Promotes good health



NB: There is no single food that can supply all nutrients in the amounts needed. Eating foods from all 5 food groups helps you to obtain nutrients for good health.

IMPORTANCE OF WATER

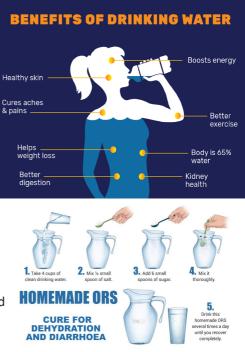
It is important to drink enough water (8-12 glasses per day)

- Regulates the body's temperature.
- Prevents dehydration
- Improves brain performance.
- Proper functioning of the digestive system

NB! Drinking too little can cause constipation and dehydration.

Dehydration can be treated at home, using the Oral Rehydration Solution:

• ORS consists of: 1 liter of boiled and cooled water, 6 level teaspoons of sugar and half a teaspoon of salt.



FOOD PRESERVATION

It is the process of treating and handling food in order to slow down spoilage and prevent foodborne illness while maintaining nutritional value, texture, and flavor.

TRADITIONAL PRESERVATION:





Smoking





Jellying / Jam



Sugaring



Salting



Fermenting & Pickling

Canning Pasteurization Earning Pasteurization Sterilization Sterilization Image: Pasteurization Image: Pasteurization

Food Storage Tips

- Keep perishable foods, such as meat, poultry, and dairy products, in the refrigerator.
- Store dry goods, such as grains, flours, and cereals, in airtight containers in a cool, dry place.
- Store fruits and vegetables in the refrigerator or in a cool, dry place, depending on the type of produce.
- Avoid storing food in direct sunlight or near heat sources, as these can accelerate spoilage.

MODERN PRESERVATION:

HEALTHY FOOD PREPARATION METHODS



FOODBORNE ILLNESSES

Foodborne illnesses happen through food or drinks contaminated with bacteria, viruses, or parasites

Short-term Symptoms

SYMPTOMS OF FOODBORNE ILLNESSES

What to do?

- First aid: drink lots of water, get proper rest, eat light food like bananas, apples, crackers, bread, rice
- What to avoid: alcohol, fried, fatty or spicy foods, meat, eggs, milk-products, coffee and smoking
- Severe symptoms
 = see a doctor:

bloddy diarrhea or diarrhea for more than 3 days, frequent vomiting, signs of dehydration (no/little urin, dry mouth/throat, dizziness), fever is high (39°C+) or lasts 3+ nights



Chronic Arthritis

Long-term Symptoms

Colon Cance

For more information visit: www.nafsan.org/resources