



Food Record Form

Complete this 3-day Food Record and bring this form with you to your appointment.

Please write down everything you eat and drink for a total of three days including **2 weekdays** (Monday – Friday) and **1 weekend day** (Saturday/Sunday). This food record will help you and the dietitian develop an awareness of your eating habits in order to formulate individualized nutrition goals. Follow the instructions below to complete your food record.

Instructions

1. **Do not change** your eating habits on the days you are recording your food. The purpose of the food record is to identify your *typical* eating patterns. Accurate information will help provide the best provide recommendations.

To estimate how much was eaten, use a set of **measuring cups and spoons**. Also see the examples below to estimate portion sizes when eating out.

- 2. Record everything you consume, including beverages and snacks.
- 3. Please try to be as specific as possible. This includes condiments such as ketchup, butter and cheese on your food. Indicate if food choices are homemade or purchased and the brand names whenever possible.
- 4. Rate your hunger/fullness cues on a scale of 1-10 by how your stomach feels before & after you eat
- (1 = famished/ starving; 3 = stomach grumble; 5 = neither hungry nor full; 7 = full; 10 = painfully full)

 For example, if you feel your stomach grumble and you decide to eat, record a 3 for hunger. If
 you eat until you feel politely full record a 7 for satiety. Recording this information can help
 you identify external or emotional cues to eat.
- 5. Use the following example as a guide:

Sample 24-Hour Food Record					
Time	Food & Beverage Description	Amount eaten	Hunger/ Fullness	Location/Feelings	
7:15 am	Blueberry bagel	1 bagel, 6 inches across	4/8	Eating while Driving – feel rushed	
	Margarine	2 tablespoons			
	100% orange juice	³∕4 cup			
12:30 pm	Grilled chicken	3 ounces	3/7	At desk - focused on work	
	Spinach leaves	2 cups			
	Baby carrots	½ cup			
	Bacon bits	2 tablespoons			
	Kraft Italian dressing	2 tablespoons			
	Ritz crackers	4 each			
	Water	8 ounces			

Amounts and Conversions

1/4 cup = 50 ml or 4 Tablespoons

1/3 cup = 75 ml or 5 1/2 Tablespoons

1/2 cup = 125 ml or 8 Tablespoons

2/3 cup = 150 ml or 10 1/2 Tablespoons

3/4 cup = 175 ml or 12 Tablespoons

1 cup = 250 ml or 16 Tablespoons

1 oz = 1 slice of processed cheese or lunchmeat

How to Estimate Your Portion Size

How to Estimate Your Portion Size					
Meat Three (3) ounces of meat is about the size and thickness of a deck of playing cards.					
Fruit A medium apple or peach is about the size of a tennis ball.					
Grains One cup of rice or pasta is about the size of your fist.					
Cheese One ounce of cheese is about the size of four dice.					

Beverages	What kind of milk? Homo, 2%, 1%, skim, almond, soy, other.			
2010.0800	Was it fruit juice or fruit beverage or drink?			
Breads	What brand?			
Bi eads	Did you spread on butter or margarine?			
Cereal	Did you add milk?			
Cerear	Did you add sugar or fruit?			
Daine	What brand or kind of yogurt?			
Dairy	What brand or kind of cheese?			
	Was it raw or cooked?			
Vegetables	Was it fresh, frozen or canned?			
	Did you add any butter, margarine or sauce?			
Finish	Was it a small, medium or large fruit?			
Fruit	Was it fresh, frozen or canned?			
	Did you add any butter, margarine, peanut butter, jam or honey?			
Grains	Was it a half or whole sandwich?			
	Was it a small or large muffin or bagel?			
Fish	Was your canned fish packed in water or oil?			
FISH	How did you cook your fish?			
D.d.o.eta	How did you cook your meat?			
Meats	What kind of cut was it e.g. chicken leg or chicken breast?			
C	Was your soup homemade, from a can, from powder?			
Soups	Did you prepare it with milk, water or cream?			
Restaurants	What restaurant was it?			
Packaged food	What brand was it?			
	What type?			
Fats, oils and spreads	What brand was it?			

Name:	

Canada's Food Guide:

Canada's Food Guide shows how many servings of each four food group you need to achieve overall health. Here are some examples of 1 serving for each group:

Vegetables and Fruit

- 125 mL (½ cup) fresh, frozen or canned vegetable or fruit or 100% juice
- 250 mL (1 cup) leafy raw vegetables or salad
- 1 piece of fruit

Grain Products

- 1 slice (35 g) bread or ½ bagel (45 g)
- ½ pita (35 g) or ½ tortilla (35 g)
- 125 mL (½ cup) cooked rice, pasta, or couscous
- 30 g cold cereal or 175 mL (¾ cup) hot cereal

Milk and Alternatives

- 250 mL (1 cup) milk or fortified soy beverage
- 175 g (¾ cup) yogurt
- 50 g (1 ½ oz.) cheese

Meat and Alternatives

- 75 g (2 ½ oz.)/125 mL (½ cup) cooked fish, shellfish, poultry or lean meat
- 175 mL (¾ cup) cooked beans
- 2 eggs
- 30 mL (2 Tbsp) peanut butter

Oil and fats:

• Include a small amount – 2 to 3 Tbsp – of unsaturated fat each day.

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Day 1 Food Record Date:				
Time	Food & Beverage Description	Amount eaten	Hunger/ Fullness	Location/Feelings

Name:				

	Day 2 Fo	ood Record	D	ate:
Time	Food & Beverage Description	Amount eaten	Hunger/ Fullness	Location/Feelings

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Name:				

	Day 3 F	Food Record	Da	ate:
Time	Food & Beverage Description	Amount eaten	Hunger/ Fullness	Location/Feelings

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	Name:		