

PARTNERS

Berufskolleg Wirtschaft und Verwaltung Ahaus- Ahaus/ Germania

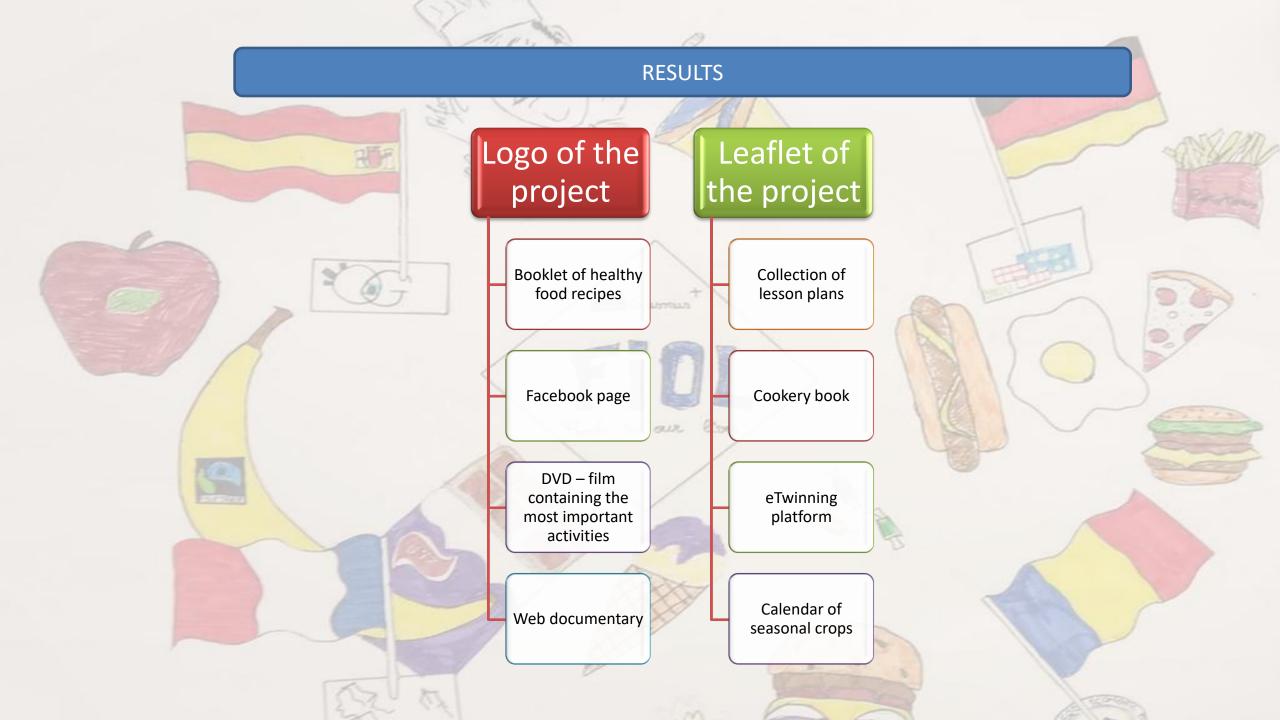
Lycée Jules Mousseron- Denain/ Franța

IES Nosa Señora dos Ollos Grandes-Lugo/ Spania

Colegiul Economic Buzau- Buzău/ România



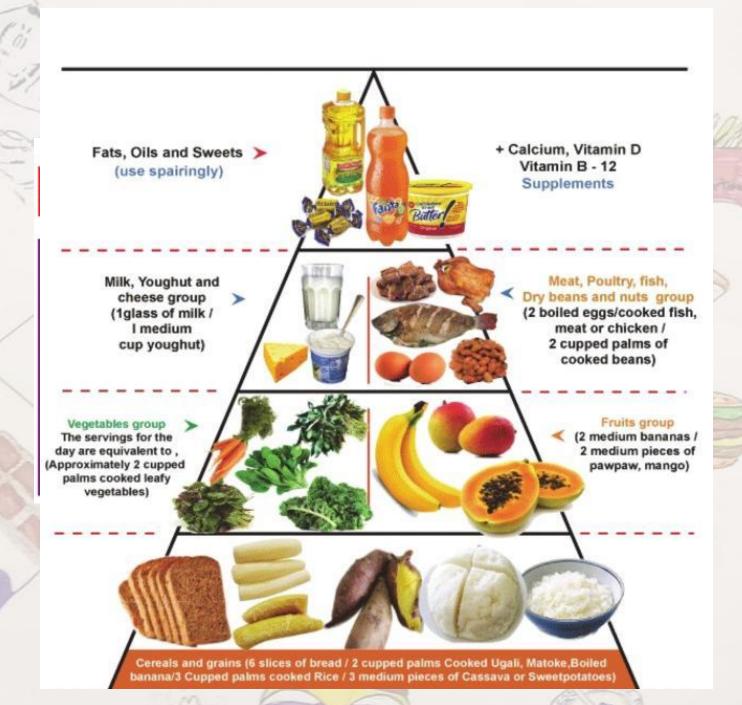
RAISE AWARENESS in students and teachers for the RICH CULTURAL HERITAGE food offers RAISE AWARENESS for the dangers of unhealthy food To create an interest in the process of production and MARKETING of (local)food products and in supporting SMEs (work dimension) RAISE AWARENESS for the impact of food production on the ENVIRONMENT, RAISE AWARENESS for the tragedy of food being WASTED RAISE AWARENESS for the impact of food production on the ENVIRONMENT





What is it?

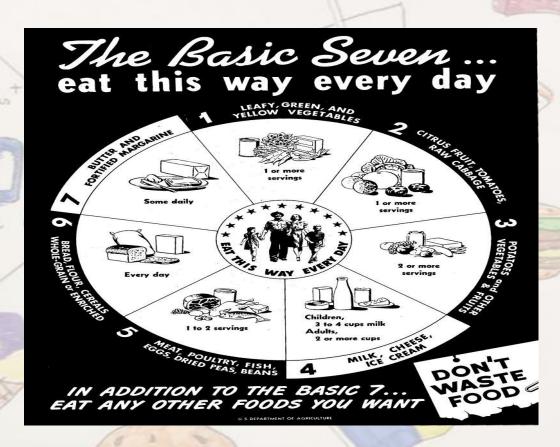
The Food Pyramid is designed to make healthy eating easier. Healthy eating is about getting the correct amount of nutrients – protein, fat, carbohydrates, vitamins and minerals you need to maintain good health.



The first pyramid was published in Sweden in 1974

The World Health Organization, in

conjunction with the Food and Agriculture Organization, published guidelines that can effectively be represented in a food pyramid relating to objectives to prevent obesity, chronic diseases and dental caries based on meta-analysis though they represent it as a table rather than a "pyramid".



At the base of the pyramid we find food that can be eaten in a larger quantity (first fruits and vegetables, then food rich in carbohydrates, milk and derivatives) and as we go up we find the food we need to limit their consumption (fats, proteins, , beer, sweets). The pyramid, of course, also includes water consumption and physical activity.

Fruits and vegetables: This group also includes fresh vegetables. Fruits and vegetables are a very important source of fiber, vitamins (such as provitamin A or vitamin C), minerals and antioxidants that have important protective action.



Vegetables

Vegetables contain
many vitamins and minerals; however,
different vegetables contain different spreads,
so it is important to eat a wide variety of
types. For example, green vegetables typically
contain vitamin A, dark orange and dark green
vegetables contain vitamin C, and vegetables
like broccoli and related plants contain iron
and calcium. Vegetables are very low in fats
and calories, but ingredients added in
preparation can often add these.



Fruits

Fruits are low in calories and fat and are a source of natural sugars, fiber and vitamins. Processing fruit when canning or making into juices may add sugars and remove nutrients. The fruit food group is sometimes combined with the vegetable food group.



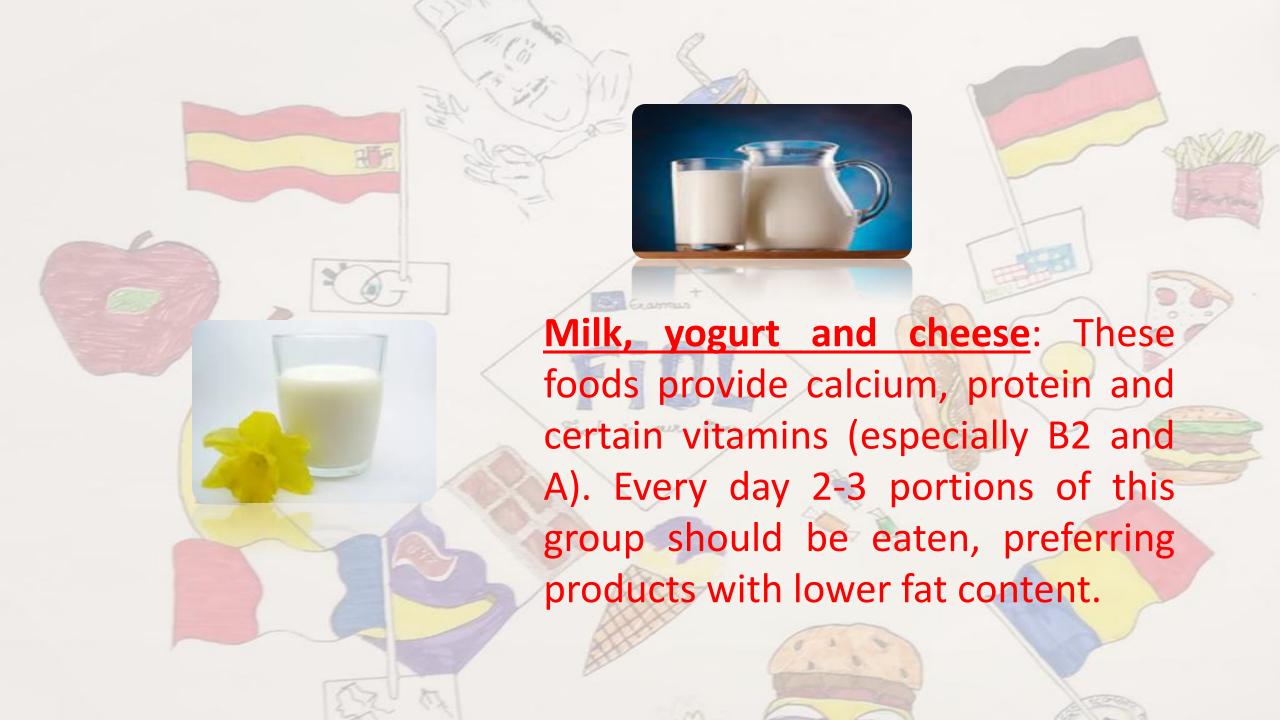


Cereals, tubers and derivatives: grains have higher nutritional value because they provide not only starch and fiber but also essential protein and essential fatty acids. They also contain carbohydrates with a chemical structure that allows for gradual absorption, which helps maintain a correct level of blood sugars.

Grains

These foods provide complex carbohydrates, which are a good source of energy but provide little nutrition. While they may serve as a filler in low-fat meal plans, replacing these with nuts and seeds would be a better option. Examples include corn, wheat, pasta, and rice.











Meat, Fish and Eggs: Provides trace elements such as zinc, copper, iron, protein and vitamin B complex B. A fair diet suggests the preference for eating fish and lean meats and no more than 2-3 eggs a week. In this group you can also insert the dried vegetables, a source of nutrients characteristic of meat, fish and eggs, to which is added starch and fiber. Every day, 1-2 portions of food from this group should be eaten

- <u>Sweets</u>: moderate consumption of sweets, french fries, salty biscuits, sweetened drinks, not more than 1 serving per day is recommended.
- Liquids: It is recommended to consume large liquids throughout the day, from 1 to 2 liters, preferably unsweetened drinks such as water and herbal infusions. It is good to drink beverages containing caffeine (coffee and tea) with moderation.





oils and sweets

A food pyramid's tip is the smallest part, so the fats and sweets in the top of the Food Pyramid should comprise the smallest percentage of the diet. The foods at the top of the food pyramid should be eaten sparingly because they provide calories, but not much in the way of nutrition. These foods include salad dressings, oils, cream, butter, margarine, sugars, soft drinks, candies, and sweet desserts.

