

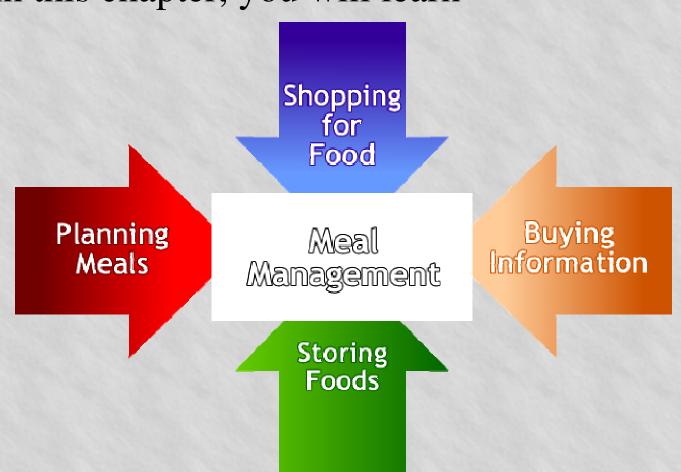
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Chapter 13 Meal Management

■ In this chapter, you will learn



Topic 13-1 Planning Meals

- In this topic, you will learn how to use resources to put together nutritious meals, as well as
 - Planning for nutrition
 - ***** Variety in meals
 - ***** When you are the meal manager

Planning Meals

Objectives for Topic 13-1

After studying this topic, you will be able to

- use a meal pattern based on MyPyramid to plan meals throughout the day
- write a menu illustrating variety in color, flavor, texture, shape, size, and temperature
- evaluate your cooking skills, food budget, and preparation time as they apply to meal management

Topic 13-1 Terms

- * meal management
- * convenience food

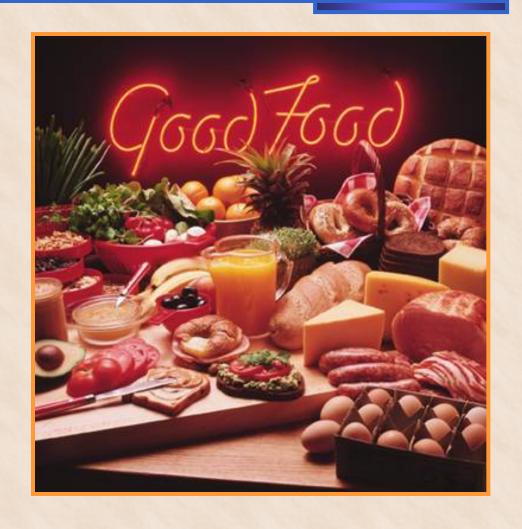
Planning Meals

■ *Meal management* involves using resources of skills, money, and time to put together nutritious meals



Planning for Nutrition

- No one food provides all the needed nutrients
- Plan carefully to have meals and snacks that will supply essential nutrients



Using a Meal Pattern

- 2–3 servings from the grains group
- 1–2 servings from vegetable group
- 1–2 servings from the fruit group
- 1 serving from the milk group
- 1 serving from the meat and beans group

Variety in Meals

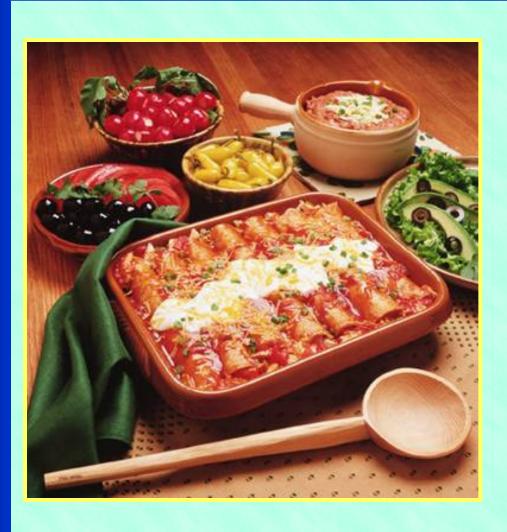
- Meals should contain foods that complement one another and appeal to the senses
- When preparing meals, consider
 - color
 - flavor
 - texture
 - shape and size
 - temperature
 - cultural and societal influences

Color

- Color adds eye appeal
- Garnishes can add color and interest



Flavor



- Flavors should complement each other
- Avoid repeating flavors

Texture

- Textures should vary
- Crisp, tender, soft, creamy, smooth, and crunchy are common food textures



Shape and Size

- Combine a variety of shapes and sizes
- Avoid serving several foods at the same meal that are the same shape and size



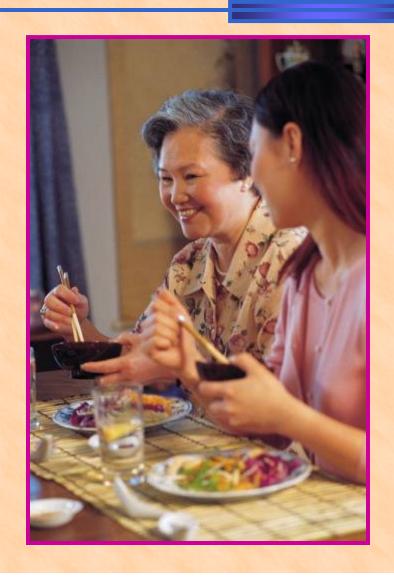
Temperature



- Plan to serve foods that differ in temperature as part of the same meal
- Hot and cold foods offer an appealing contrast

Cultural and Societal Influences

- Early people ate
 whatever food was
 available in their
 geographic region
- Regional and cultural influences are still seen today



Did You Know...

- Ancient civilizations used products from nature as "food coloring" to make foods more appealing
 - These additives included spices, flowers, and minerals

Source: FDA

When You Are the Meal Manager

- After considering the nutrition and appearance of the food, also think about your
 - cooking skills
 - budget
 - preparation time

Your Cooking Skills

- Try one new recipe at a time
- Plan simple meals
- Build confidence and experience



Your Food Budget

- Check advertisements for weekly specials
- Use coupons for items you use regularly
- Use seasonal foods
- Use less expensive cuts of meat or meat alternates
- Try to cook foods together to save on energy costs

Your Preparation Time

- To save preparation and cooking time
 - * use *convenience foods* (foods that have some preparation steps done)
 - plan foods that require no cooking
 - prepare large portions of food for use at later meals
 - plan meals for the amount of time you have available

A Variety of Eating Schedules

- To meet varying schedules of adults, teens, and children
 - * select foods that taste good when reheated
 - prepare food on weekends and freeze them for later use
 - freeze individual portions of food
 - buy food items that family members can use to quickly make their own meals

Summary for Topic 13-1

- Basic meal management skills are an important part of meal planning
- Following a meal pattern based on MyPyramid can help you plan appealing meals to meet your family's nutrient needs
- Meal management skills can help you plan meals that suit your preparation skills, food budget, and available preparation time