

# About us



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# Learning outcomes



By the end of this topic, you will be able to:

- 1. Describe the aspects of a basic dietary assessment
- 2. Demonstrate how to get relevant nutrition information from your patient



# Readings



### Recommended reading

- The NutComp Tool (Healthy Primary Care, n.d.). Test your nutrition competence and identify possible areas for improvement.
- SNAP: Population health guide to behavioural risk factors in general practice The 5As: Section 2.1 and Section 3.3 (Royal Australian College of General Practitioners (RACGP), 2015)
- · Nutrition assessment: REAP and WAVE: New tools to rapidly assess/discuss nutrition with patients (Gans et al., 2003)
- Nutritools: Supporting dietary assessment through guidance and access to validated interactive dietary assessment tools (Nutritools)

### **Additional resources**

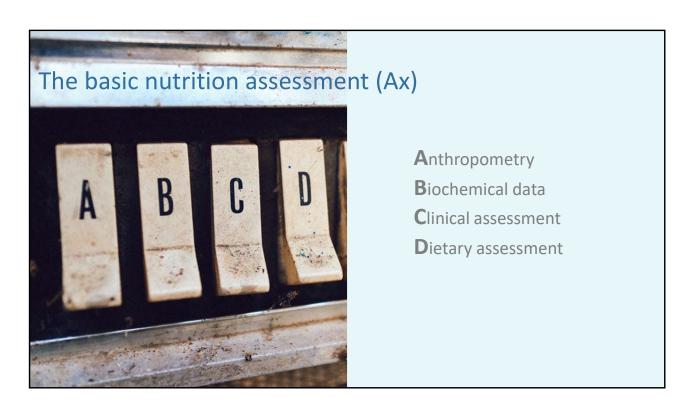
- Healthy eating quiz: How healthy is your diet? https://healthyeatingquiz.com.au/ (Collins, n.d.) 10 minute self-assessment tool
- Eat for health calculators <a href="https://www.eatforhealth.gov.au/eat-health-calculators">https://www.eatforhealth.gov.au/eat-health-calculators</a> (NHMRC, 2019)
- Calculators to estimate energy (kilojoule) needs, nutrient requirements, and number of serves from the five good groups.



# Why assess diet?

- 1. Help assess a patient's nutritional status
- 2. Key for patients where diet and nutrition plays a major role in their condition or disease and for prevention!
- 3. Know where a referral to an APD is beneficial for more specialist or detailed advice & support
- 4. Point of reference in their LM management plan
- 5. To provide a nutrition prescription

Think we talk here about the fact that of course if you are a GP you won't have time to do a full nutrition/dietary assessment but understanding the methods dietitians and researchers use is important – we will highlight the simpler methods that can be utilised by other HCPs, the basic advice that can be given and then emphasise when to refer on.



It doesn't start with D. A, B and C are all integral and essential to assess someone's diet (will discuss why in detail).

Age affects BMR, energy requirements, nutrient requirements, type of work, cooking skills, shopping skills, food access, food knowledge etc. all can influence nutritional needs and status.

# The ABC information collected

### **Anthropometry**

- Height and weight (and hx), BMI
- Waist circumference
- DEXA, calipers, biomedical impedance

### Biochemical data (lab work)

- Extremely important nearly all related to nutritional status
  - Glucose, insulin, HbA1c, liver function tests (alcohol)
  - Lipid profile
  - ❖ Vitamin D, vitamin B12, iron studies, iodine, folate

### Clinical

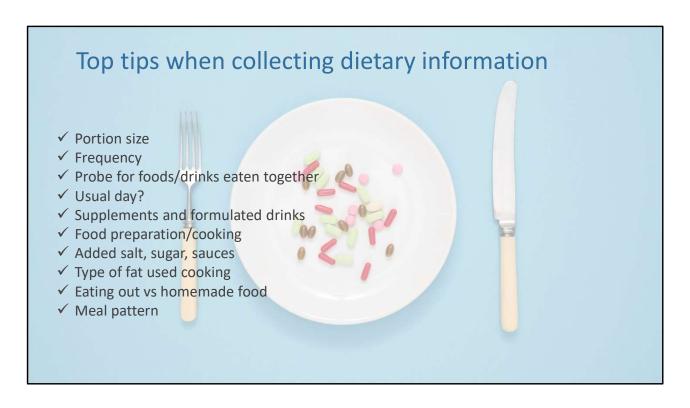
- Age, sex, medical history, physical activity level
- Relevant medical history (i.e. family history diabetes, heart disease, on blood pressure medication, bone density)
- Visual assessment (hair, skin, nails, muscle fitness/wasting, hydration)



# Nutrition related 'clinical' assessment

- **Nutritional history:** weight, dieting, seeing a nutrition professional, malnutrition/deficiencies
- Family structure (how many people live in the household, who does the food cooking/shopping?)
- Cultural or religious factors that affect diet (i.e. fasting, no pork, vegetarian)
- Food security (any issues with food budget, access to food)
- Individual factors (intolerances, bloating/constipation, allergies, ability to chew/swallow)
- Behavioural factors (emotional eating, yo-yo dieting)

 Medical nutrition therapy needs (renal disease, bariatric surgery, weight disorders, cancer)



Get portion size, use reference to size (deck of cards, dice, or food models, etc.) Talk about frequency that the food/drink is consumed

Probe for foods/drinks that go together (i.e. spread on bread, dressing on salad, sugar in coffee)

Ask about usual/typical day

Ask about nutritional supplements including meal replacements, bars, shakes (you'd be surprised!)

How food is prepared/cooking method

What is often added to food (sauces, salt, sugar)

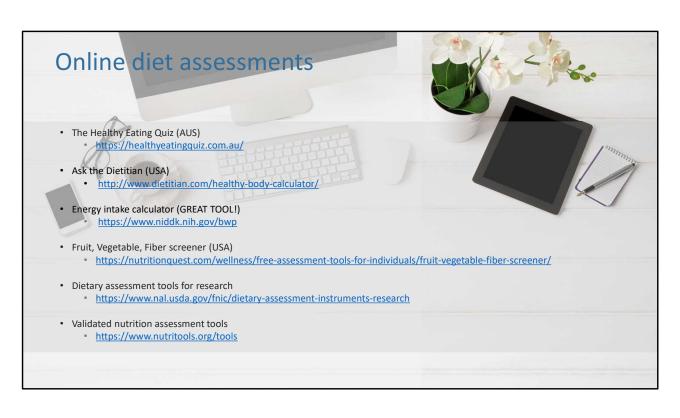
What fat is used when cooking

Eating out vs homemade food

Meal pattern (timing, schedule, place, activities while eating)

# Quick assessment

- ✓ Any food groups or nutrients over or under consumed?
- ✓ Food likes/dislikes?
- ✓ Need to refer to a dietitian? Psychologist?
- ✓ Nutrition is often the primary treatment for many lifestyle related risk factors and co-morbidities
- ✓ No need to develop a meal plan, ongoing dietary support or medical nutrition therapy (dietitian's role)



Top 2 aimed at consumers.

# Dietary assessment tools



Food diaries



24-hour recall



Food frequency questionnaires



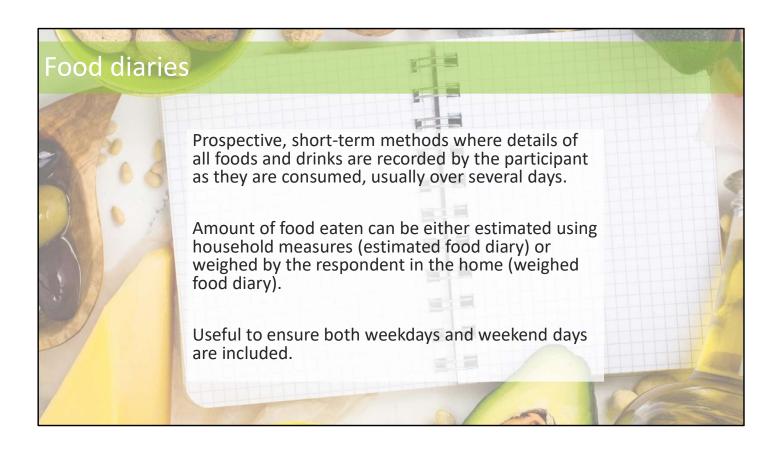
Food checklists



Diet histories



Emerging technology



# Food diaries

### **Strengths**

- Provides detailed data on all foods & drinks consumed along with portions sizes
- Doesn't rely on memory if written in real time i.e. at time of consumption or immediately after
- Can also provide contextual info such as meal timing, eaten with whom, location, mood, symptoms, etc.
- Cheap although emerging technologies may have higher costs

### Weaknesses

- Labour intensive people don't always like doing it
- Likelihood of changes to usual food choice & omissions
- Completion rate tends to fall with an increasing number of days
- Good literacy & numeracy needed
- Time consuming to interpret & analyse

# 24-Hour recall

 Retrospective, short-term method where details of foods and drinks consumed over previous 24 hours recalled.

 Can be administered as a single recall (for group-level assessment) or on multiple days (multiple recall) (required to capture individual variation).

(Nutritools, n.d.)

# 24-Hour recall

### **Strengths**

- If done well provides good estimates of short-term total diet and nutrient intake
- Element of surprise lowers reactivity i.e. changes to food intake as can happen with food diary
- Less burden on participant than food diary
- Literacy issues minimised
- Can provide contextual info such as location, behaviours (in front of TV/at desk), with whom, etc.

### Weaknesses

- Relies on memory forgotten items common
- Single 24-hr recall unable to provide day to day variation
- Relies on ability of the individual to describe portion sizes (photos can help)
- Misses irregularly consumed foods this may or may not matter

(Nutritools, n.d.)

# Interview techniques

- Be careful of making assumptions, leading questions or making judgemental statements
  - What did you eat for breakfast yesterday?
     vs
     What was the first thing you ate or drank yesterday morning?
- Probe for more info and on portions sizes
  - What type of bread? White, wholemeal, multigrain
  - Use household measures or photos to help with portion sizes
  - What oil was used in cooking/dressings, was butter in the sandwich, what cut
    of meat was used, was it homecooked or eaten out, where was food or drink
    consumed and with whom, etc.

Additional information to consider: Was the day typical, weekday or weekend

# Food Frequency Questionnaires (FFQs)

- Retrospective methods querying frequency over periods of time, questions relate to the frequency with which foods and drinks have been consumed over a long time period (weeks, months, years)
- Can be 'qualitative' (frequency only), 'semi-quantitative' (estimated portion pre-assigned e.g. small, average, large) or 'fully quantitative' (portion size queried)
- Can be long (comprehensive, around 100 items queried or more) or short (also known as 'screeners' or a type of brief instrument)
- Can be interviewer or self-administered, completed on paper or online

Australian example: https://healthyeatingquiz.com.au/

# **Food Frequency Questionnaires**

### **Strengths**

- Estimates long term usual diet
- Short FFQ have low participant burden
- Useful for large population studies
- Online versions automatically provide results & report without requiring analysis by you

### Weaknesses

- In depth FFQs are long & have high participant burden
- Short FFQs not reliable for measuring total diet or nutrient intakes
- Prone to mis-reporting
- Requires good memory, literacy & numeracy
- Cultural differences may require different FFQs

(Nutritools, n.d.)

# Food checklists

Prospective, short-term method where specified foods and drinks are ticked from a list as they are consumed over a day or number of days; frequency can be queried; option to query portion sizes or pre-assign them.

This is a less used method that has a lot of strengths and weaknesses in common with the longer FFQ.

### Example: Cadet Child & Diet Evaluation Tool

4	-school club on the school premises).  CEREALS	Morning break	Lunch time	Afternoon break	Before tea (after school)	Evening meal/tea	After tea/ during night	Breakfast/ before school
1	Sugar-coated e.g. Frosties, Sugar Puffs	(1)	(2)	(3)	(4)	(5)	(6)	(7)
2	Hi-fibre e.g. Branflakes, Weetabix, Shreddies, Muesli							
3	Other e.g. Cornflakes, Rice Krispies etc							
4	Milk on cereal							
5	Porridge, Ready Brek							
		All sugar	eaten i	s recorded	l in Q6 on pag	ge 12		
В	SANDWICH, BREADS, CAKES, BISCUITS							
1	Sandwich (tick filling separately), bread, roll, toast, crumpet etc							
2	Croissant, sweet waffles, pop tarts							
3	Garlic bread, naan							
1	Chapatti, pitta bread etc	$\Box$	Ħ	$\overline{\Box}$	H	$\exists$	$\Box$	H
5	Cracker, crispbread etc							
5	Cake, bun, sponge pudding							
7	Sweet pies, tarts, crumbles		$\overline{\Box}$					一

(Nutritools, n.d.)

# Food checklists

- Most likely to be utilised by healthcare professionals in LM
- Can be useful for quick assessment of patient's diet for example:
  - How many serves of vegetables do you have per day? Fruit?
  - How often do you eat nuts?
  - Queries on specific foods high in a nutrient e.g. iron or calcium
- Used in some studies similar pros and cons to FFQ



# Strengths • Good for estimating usual intakes of foods and nutrients over long period • Assesses meal patterns, food preparation & habits Weaknesses • Requires skilled HCP to interview and interpret • High participant burden • Takes a lot of time • Complex analysis

(Nutritools, n.d.)

# Emerging technologies

Dietary data collected and processed making use of hardware plus software (e.g. devices such as sensors and optical readers) or software such as web-based versions and apps based on traditional DATs.

More advanced method of collecting data, which could be based on traditional methods (FFQs, food diary or 24 h recall). It is a rapidly evolving area.

# Emerging technologies

### Strengths

- Can provide real-time results without manual analysis
- Potential to enhance portion size & food waste estimations
- Participants may be more motivated to complete
- Prompting may reduce misreporting
- May be more truthful than answering direct to HCP?

### Weaknesses

- Requires technological ability, literacy & numeracy
- Access to smart phone and/or computer
- Participants may need training if tool not intuitive
- Potential high cost



Measure diet intake and deficiencies in minutes using our image-based pattern recognition system

An example of a digital platform for dietary assessment – currently based on US dietary patterns, but expanding globally



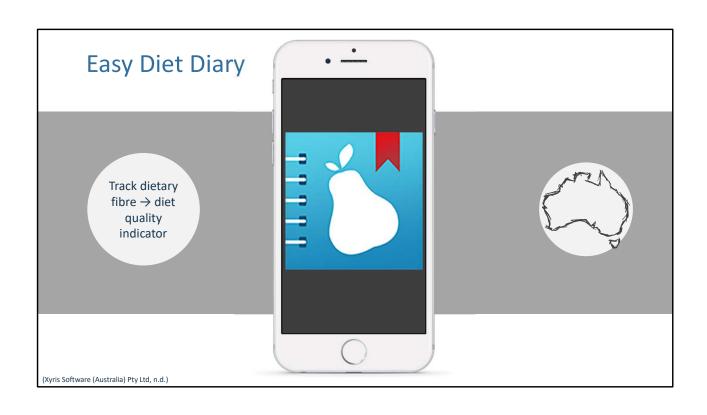
Receive a real time personalised blueprint for change

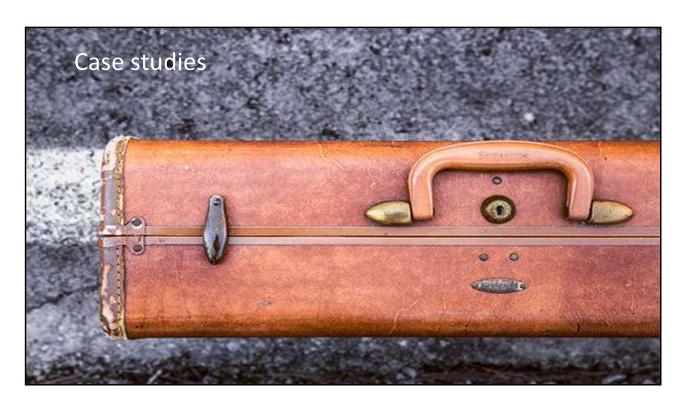


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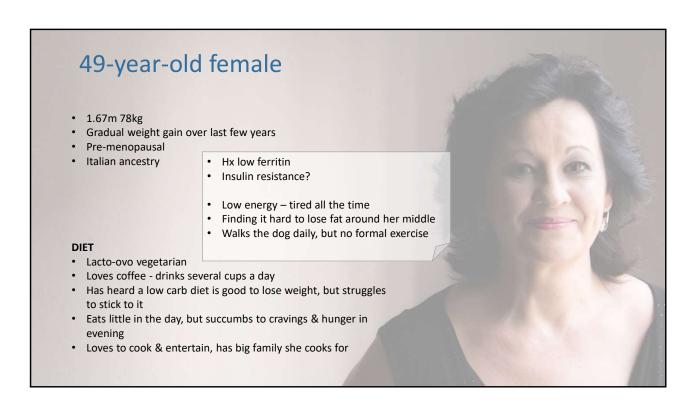
Provide clients with personalised digital coaching based on blueprint

Dietid.com





~ 80 consults within the same office

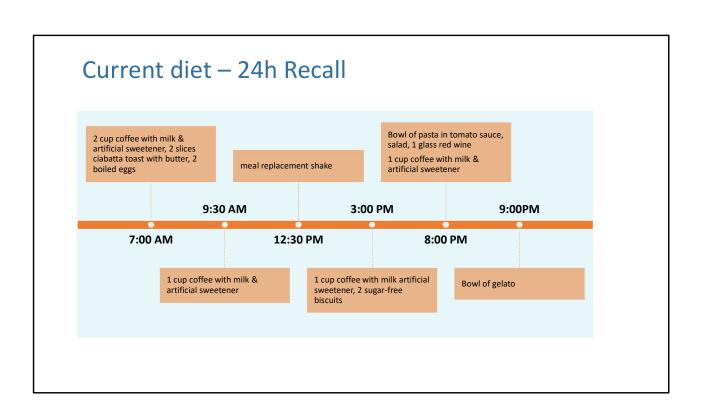


Iron intake – how to improve on vegetarian diet - discuss supplement use (short term measure – risks with long term use)

Exercise – briefly mention exercise options to build muscle & protect bone density moving towards menopause

Discuss low GI, smart carbs & reduced carb diet rather than low carb – focusing on wholegrains, legumes, fruit... limiting the refined processed foods

Discuss options for weight loss – intermittent fasting, kJ-controlled diet, meal replacements for 2 meals a day?



# Nutritional assessment

- Inadequate iron and requirements elevated due to vegetarianism & pre-menopausal status
- Excess caffeine may interfere with iron absorption
- ❖ Inadequate vitamin D → blood tests (supplementation may be needed)
- Not meeting requirements for fruit, vegetables, wholegrains, nuts or legumes
- Insufficient protein in day leading to increased appetite and overeating in evening

Briefly touch on what the nutrition prescriptions would then be in this case **Iron bioavailability** and choice

Lentil; spinach; dried fruit Vitamin C (lemon squeeze, fruit with meals) Consider limited suppl. if required Remove coffee with meals, reduce overall caffeine intake

### **CURRENT DIET**

- 7 AM: 2 cup coffee with milk & artificial sweetener, 2 slices ciabatta toast with butter & jam
- 9:30 AM: 1 cup coffee with milk & artificial sweetener
- 12:30 PM: meal replacement shake
- 3 PM: 1 cup coffee with milk artificial sweetener, 2 sugar-free biscuits
- 8 PM: Bowl of pasta in tomato sauce, salad, 1 glass red wine
   1 cup coffee with milk & artificial sweetener
- 9 PM: Bowl of gelato

### TWEEKED DIET

- 7 AM: 2 cups coffee with milk,
   2 slices wholegrain toast with
   avocado, tomato & 2 boiled eggs
- Iron supplement (only until stores adequate)
- 9:30 AM: 1 cup coffee with milk
- 12:30 PM: Mixed salad with marinated tofu, slice wholegrain bread & EVOO & vinegar dressing
- 2:30 PM: Greek yoghurt with fruit/berries & sprinkle of mixed nuts
- · 4PM: Cup of tea
- 8 PM: Bowl of wholemeal pasta in tomato sauce with beans & vegies, salad, 1 glass red wine
- 9 PM: Cup of herbal tea

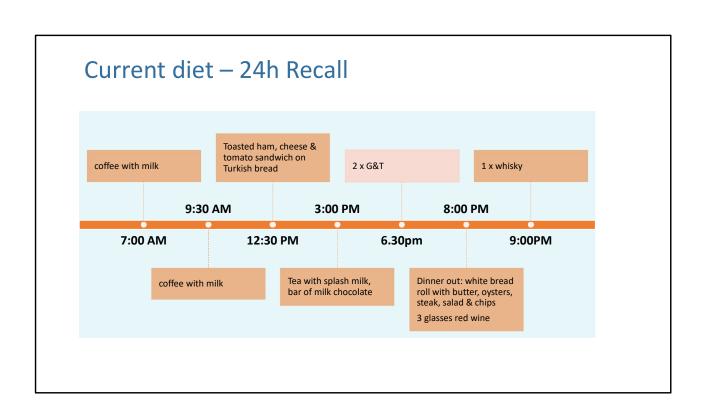
Nothing wrong with using meal replacement shakes if they want to for portion and kJ control but whole foods more nutritious for long term

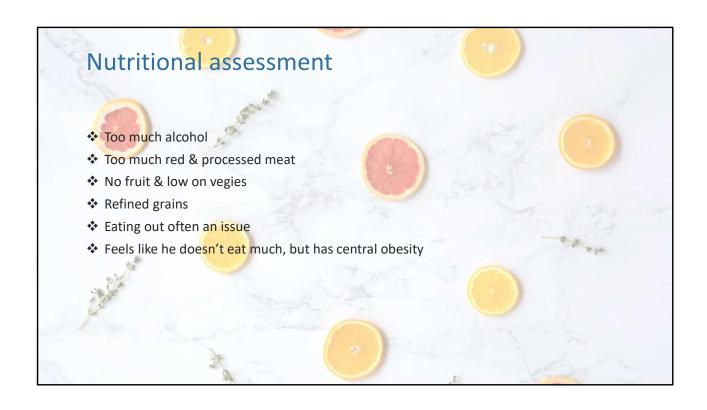
Discuss pros and cons of artificial sweeteners (negative impact on microbiome – trains for sweet taste – but probably better than sugar – hopefully can get her to give both up!)

Discuss potential for extending overnight fast – or at least limiting/cutting out evening snacks. Kitchen closed after dinner.

Discuss plant sources of iron – tofu, green vegies, nuts etc







### **CURRENT DIET**

- 7 AM: coffee with milk
- 9:30 AM: coffee with milk
- 12:30 PM: Toasted ham, cheese & tomato sandwich on Turkish bread
- 3 PM: Tea with splash milk, bar of milk chocolate
- 6.30 PM: 2 x G&T
- 8 PM: white bread roll with butter, oysters, steak, small salad & chips, 3 glasses red wine
- 9 PM: 1 x whisky

### TWEEKED DIET

- 7 AM: coffee with milk
- 9:30 AM: coffee with milk
- 12:30 PM: Wholegrain bread sandwich with chicken, salad & avocado, bowl of vegetable soup
- 3 PM: Tea with splash milk, handful nuts, mixed berries & 2 squares dark chocolate
- 6.30 PM: discuss alcohol free options
- 8 PM: rye bread roll with extra virgin olive oil, oysters, small fillet steak\*, large salad, 2 glasses red wine (discuss min. 2 AFDs)
- · 9 PM: sparkling water or herbal tea

Discuss breakfast – if he really doesn't like breakfast he doesn't need to have it! Or give options for healthy breakfast.

Discuss strategies for cutting down on alcohol

Boosting wholegrains, handful nuts a day reduces CVD risk, using EVOO, avoiding refined grains and too much sugar

And what exercise options he would like as well as minimising sedentary hours & boosting activity in day

Stress management

<sup>\*</sup>Recommend seafood 2-3x a week, choosing white or game meats more often

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