



NUTRITION FOR HEALTH

EMBRACING OUR NAMIBIAN FOOD SYSTEMS



More information: www.nafsan.org/N4H

HANDOUTS

JULY 2024











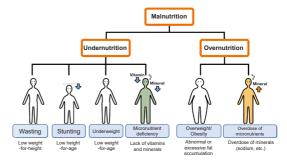


WHAT IS MALNUTRITION?

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

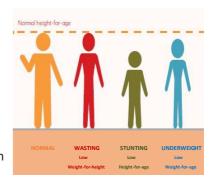


DIFFERENT FORMS OF UNDERNUTRITION

- 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

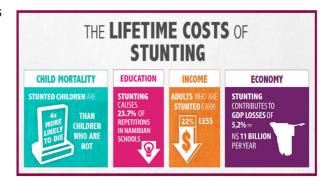
 Poverty • Food Insecurity • Lack of access to sufficient and nutritious food • No clean water and lack of sanitation



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





Effects of Stunting

Short-term

Long-term





SEVERE ACUTE MALNUTRITION (SAM)

- Two forms of Protein Energy Malnutrition: Kwashiorkor = lack of protein Marasmus = lack of energy (calories/kilojoules)
- Marasmic kwashiorkor (combination of both kwashiorkor and marasmus)
- Micronutrient Deficiency (Iron, Vitamin A & Iodine deficiencies)
- Stunting (stunted growth): low height for age, irreversible after 2 years of age

MODERATE ACUTE MALNUTRITION (MAM)

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

 Overnutrition is a condition that results from excessive intake of food.

FORMS OF OVERNUTRITION

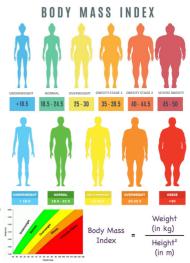
- Overweight = Body Mass Index greater than 29.5 Kg/m²
- Obese = Body Mass Index greater than 30 Kg/m²

RISKS OF OBESITY

Type 2 diabetes • High blood pressure
 (Hypertension) • Cancer • Stroke • Depression • Increased health costs • Shorter life-span

CAUSES OF OBESITY

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



TYPES OF SUGARS

Natural Sugars

These are sugars naturally found in milk (lactose), fruits (fructose), and in some vegetables.

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.

Recommended sugar intake: 50 grams (= 10 teaspoons) per day

DANGERS OF ADDED SUGARS

- Weight gainObesity
- Type 2 diabetes
- Heart Disease



3 TYPES OF FATS IN OUR DIET



Not all fats are the same:

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

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

<u>Fats to be limited</u> - mostly solid: margarine, peanut butter, butter and animal fats. <u>Unhealthy trans-fats</u> - also solid and in fast foods, pastries, snacks, spreads and ultra-processed foods.

ULTRA-PROCESSED FOOD

Processed foods refer to any food item that undergoes deliberate changes before being consumed or sold to consumers. These changes can include washing, cutting, cooking, canning, bottling, drying, freezing, or adding preservatives for increased shelf life. Processed foods are not always bad for us, and some processing methods can actually help retain nutrients in the food.

Ultra-processed foods, often referred to as 'fast foods', can be cheap, convenient, tasty, and have a longer shelf life, but often have lots of added sugar, refined carbohydrates, trans fats, salt/sodium, which tends to have a lot of (empty) calories per bite. They mostly contain artificial colourings, sweeteners and preservatives, and they can be highly addictive, so one could say that ultra-processed food is often not designed with health in mind but with profit.

Examples of ultra-processed foods are chips, pizza, burgers, sausages, salami, bacon, pies, 'ready-to heat' food, instant soups/sauces, cheese, cakes, puddings, ice cream, breakfast cereals, candies, as well as soda drinks (= 'soft drinks') and energy drinks.

Regular consumption of ultra-processed foods has been linked to obesity and to serious health issues, e.g. gut disturbances, micronutrient deficiencies, diabetes and cancer.

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

There is no single food that can supply all nutrients in the amounts needed. Eating

Have plenty of vegetables and fruits

Eat protein foods

Make water your drink of choice

Choose whole grain

foods from all 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 levelled teaspoons of sugar and half a teaspoon of salt.



Home-made remedies for mild/medium cases of Dehydration:



FOOD PRESERVATION

Food preservation 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:



MODERN PRESERVATION:

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.



For more information visit:

www.nafsan.org/resources



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: bloody diarrhea, or diarrhea

...are caused by food or drinks contaminated with bacteria, viruses, or parasites.



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

REMEMBER

First 1,000 Days



"Breast is Best!" For optimal nutrition and immune support for your growing child exclusively breastfeed your newborn for the first 6 months, then introduce first foods while continuing to breastfeed until your child is at least 2 yrs old.

More information:

www.nafsan.org/breastfeeding



www.RightStart.com.na



https://cloud.nafsan.org/ ChildNutrition.pdf

