

# **Multiple Day Food Record**

#### **General Instructions**

- Please eat as you usually eat.
- Record everything you eat and drink, including snacks.
- Complete the *Meal* and *Place Prepared* columns for each meal or snack. Please write in name of restaurant if you know it.
- Start each new day on a new page.
- Please write clearly.

#### How to Record Each Food

• Describe each food and beverage in detail, as best you can.

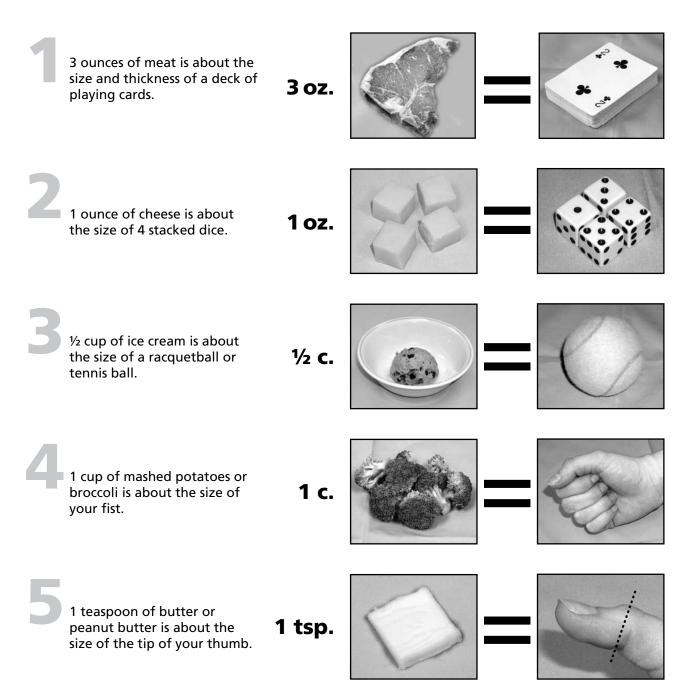
INCLUDE	FOR EXAMPLE
How prepared	Fried, grilled, breaded, etc.
Added fats	Fried in butter
Brand name	Stouffer's Frozen Lasagna
Portion size	½ cup, 4 oz. [weight from package], 1" x 3" x 2" cube

• Describe each ingredient in a mixed dish or use page 19:

Chicken Caesar Salad	3 cups romaine, 1 medium chicken breast (no skin) grilled, ¼ cup caesar dressing, 2 Tbsp. parmesan cheese, 6 large croutons
Spaghetti & Meat Balls	1½ cups cooked spaghetti, 4 meatballs (1" diameter), ½ cup Ragu meatless spaghetti sauce, 1 Tbsp. parmesan cheese

• For help with portion sizes, use *Five Ways to Size up Your Servings* (on next page) and the ruler on the back of this booklet.

### **Five Ways to Size Up Your Servings**



# **General Questions**

Please check (🖌) below.

		Usually / Always	Sometimes	Rarely / Never
1.	When you eat bread or rolls, how often do you add butter or margarine?			
2.	When you cook vegetables, how often do you add oil, margarine or butter?			
3.	When you eat vegetables, how often do you add oil, butter or margarine at the table?			
4.	When you eat potatoes, how often do you use butter, margarine, or sour cream?			
5.	How often do you use milk or cream in coffee or tea?			
6.	When you eat chicken or turkey, how often do you eat the skin?			
		Yes	No	
7.	Do you eat in restaurants or purchase take-out food more than three times per week?			

# What type of milk, spreads and cooking oils do you usually use?

Please specify only the type you use most often.	. Please check (🖌	) below.
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1.			] 1%	l <b>us, and soy i</b> Skim		dn't use
2.	-	Diet/low-fat		🗌 Spray	🗆 Die	dn't use
3.	Real Butter:	Whipped	🗆 Lig	ht	🗆 Didn't	use
4.	-	□ Diet/low-fa		-free	🗌 Didn't	use
5.	<b>Oil:</b> <ul> <li>Canola oil</li> <li>Soybean oil</li> </ul>	<ul><li>Corn oil</li><li>Other oil</li></ul>		ve oil In't use	□ Safflov	wer oil
6.	<b>Mayonnaise:</b>	□ Diet/low-fa	at 🗌 Fat	-free	🗌 Didn't	use

Day: <u>Saturday</u> (example)

Date: <u>|| / 5 / 06</u>

		$\begin{array}{l} \textbf{PLACE} \\ \textbf{PREPARE} \\ \textbf{H} = \textbf{Home} \\ \textbf{R} = \textbf{Restaur} \\ \textbf{O} = \textbf{Other} \end{array}$		AMOUNT
1	B	R	Denny's® buttermilk pancakes, about 6" across ea.	2
2			Butter, whipped	2 tsp
3			Maple syrup	1/4 cup
4			Bacon, 6" long	2 strups
5			Coffee, decaffeinated	2 cups
6			Half # half	2. Tbsp
7	S	R	$\operatorname{Starbucks}^{ extsf{e}}$ tall latté, made with 2% milk	12 oz.
8		#	Ham sandwich	
9			Rye bread, regular size	2 slices
10			Ham (from the Albertson's deli)	3 slices
11			Kraft® American cheese slice	1 slice
12			Best∓oods <sup>®</sup> lowfat mayonnaise	2 tsp

Day: Saturday (example), continued

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	$\begin{aligned} \textbf{MEAL} \\ \textbf{B} &= Brkfast \\ \textbf{L} &= Lunch \\ \textbf{D} &= Dinner \\ \textbf{S} &= Snacks \end{aligned}$	PLACE PREPARE H = Home R = Restaur O = Other		AMOUNT
1			Doritos® regular tortilla chips	12 chips
2			Señor Felip® Salsa	1/4 cup
3			Minute Maid® lemonade	10 oz.
4			Chips Ahoy® chocolate chip cooki <i>es,</i> 3" diameter	2 cooki <i>es</i>
5	Q	-11	Dinty Moore® Beef Stew	2 cups
6			Salad:	
7			Romaine lettuce	1 cup
8			Tomato	1/4 med
9			Kraft® Italian fat free salad dressing	1 Tbsp
10			French bread (I slice = $3" \perp p 2" W p 34"$ thick)	2 slices
11			Butter, regular stick	2.tsp
12	S	-11	Dreyer's® Grand Chocolate ice cream	1 cup

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#### **Recipes:**

If unsure of servings made, think of size of container. For example, a 3 quart pot = 12 cups. How many cups did you eat? A casserole dish 13x9x2 might be divided into 12 servings. How many servings did you eat? You do not have to include seasonings like salt and pepper.

EXAMPLE:	Chicken Broccoli Casserole
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# of servings (1 cup each) made: \_\_\_\_\_ # of servings (1 cup each) you ate:\_\_\_\_!

INGREDIENTS	PREPARATION	AMOUNT
Broccoli, frozen	Steamed	15 oz bag
Chicken breast, no skin	Grilled	4 medium
Cream of chicken soup	Undiluted	One 10.75 oz can
Cheddar cheese, grated		!/4 cup
Bread crumbs, seasoned		3 thsp

#### RECIPE 1: \_\_\_\_\_

# of servings (1 cup each) made: \_\_\_\_\_ # of servings (1 cup each) you ate:\_\_\_\_\_

#### INGREDIENTS

#### PREPARATION

AMOUNT

18)

#### RECIPE 2: \_\_\_\_\_

# of servings (1 cup each) made: \_\_\_\_\_ # of servings (1 cup each) you ate:\_\_\_\_\_

INGREDIENTS	PREPARATION	AMOUNT
IPE 3:		
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# Thank you!

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