

## 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

| How prepared | Fried, grilled, breaded, etc. |
| :--- | :--- |
| Added fats | Fried in butter |
| Brand name | Stouffer's Frozen Lasagna |
|  | $1 / 2 \mathrm{cup}$, <br> Portion size |
|  | 4 oz. [weight from package], |
|  | $1^{\prime \prime} \times 3^{\prime \prime} \times 2^{\prime \prime}$ cube |

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

| Chicken Caesar Salad | 3 cups romaine, 1 medium chicken breast <br> (no skin) grilled, $1 / 4$ cup caesar dressing, <br> 2 Tbsp. parmesan cheese, 6 large croutons |
| :--- | :--- |
| Spaghetti \& Meat Balls | $11 / 2$ cups cooked spaghetti, 4 meatballs <br> $(1$ " diameter), $1 / 2$ cup Ragu meatless <br> 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

3 ounces of meat is about the size and thickness of a deck of playing cards.

1 ounce of cheese is about the size of 4 stacked dice.
$1 / 2$ cup of ice cream is about the size of a racquetball or tennis ball.

1 cup of mashed potatoes or broccoli is about the size of your fist.

1 teaspoon of butter or peanut butter is about the size of the tip of your thumb.

3 Oz.

$\square$


1 oz.

$1 / 2$


1 c.


## General Questions

Please check ( $\boldsymbol{V}$ ) 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, $\square$ 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 $\square$ $\square$ 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 $(\boldsymbol{V})$ below.

1. Milk (include all types - cow milk, acidophilus, and soy milk):Whole2\%1\%
$\square$ Skim
$\square$ Didn't use
$\square$ Other $\qquad$
2. Margarine:
$\square$ Regular
$\square$ Diet/low-fat
$\square$ Fat-free
$\square$ Spray
$\square$ Didn't use
Brand name $\qquad$
3. Real Butter:
$\square$ RegularWhippedLight
$\square$ Didn't use
4. Salad Dressing:
$\square$ Regular
$\square$ Diet/low-fatFat-free
$\square$ Didn't use
Brand name $\qquad$
5. Oil:Canola oilCorn oilOlive oil
$\square$ Safflower oil
$\square$ Soybean oil
$\square$ Other oil
$\square$ Didn't use
6. Mayonnaise:
$\square$ RegularDiet/low-fatFat-freeDidn't use

$\qquad$ Saturday (example), continued

Date: $\qquad$ 11 $\qquad$

Day: $\qquad$ Date: $\qquad$ / /

MEAL PLACE
B = Brkfast PREPARED
$L=$ Lunch $\quad H=$ Home
$D=$ Dinner $\quad R=$ Restaurant
$S=$ Snacks $\quad 0=0$ ther
FOOD AND BEVERAGES
AMOUNT

| 1 |  |  |  |  |
| :--- | :--- | :--- | :--- | :--- |

Day: $\qquad$ Date: $\qquad$ 1

MEAL PLACE
B $=$ Brkfast PREPARED
$L=$ Lunch $\quad H=$ Home
$D=$ Dinner $\quad R=$ Restaurant
$S=$ Snacks $\quad 0=0$ other
FOOD AND BEVERAGES
AMOUNT

| 1 |  |  |  |  |
| :--- | :--- | :--- | :--- | :--- |

Day:
Date: $\qquad$ 1__1

MEAL PLACE
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FOOD AND BEVERAGES
AMOUNT

| 1 |  |  |  |  |
| :--- | :--- | :--- | :--- | :--- |

Day:
Date: $\qquad$


Day: $\qquad$ Date: $\qquad$ 1

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FOOD AND BEVERAGES
AMOUNT

| 1 |  |  |  |  |
| :--- | :--- | :--- | :--- | :--- |

Day: $\qquad$ Date: $\qquad$ 1

| MEAL | PLACE |
| :--- | :--- |
| B $=$ Brkfast | PREPARED |
| $\mathrm{L}=$ Lunch | $\mathrm{H}=$ Home |
| $\mathrm{D}=$ Dinner | $\mathrm{R}=$ Restaurant |
| $\mathrm{S}=$ Snacks | $0=$ Other |


| 1 |  |  |  |  |
| :--- | :--- | :--- | :--- | :--- |

Day:
Date: $\qquad$ 1 1

MEAL PLACE
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FOOD AND BEVERAGES
AMOUNT

| 1 |  |  |  |  |
| :--- | :--- | :--- | :--- | :--- | P

Day: $\qquad$ Date: $\qquad$ 1

| MEAL | PLACE |
| :--- | :--- |
| $\mathrm{B}=$ Brkfast | PREPARED |
| $\mathrm{L}=$ Lunch | $\mathrm{H}=$ Home |
| $\mathrm{D}=$ Dinner | $\mathrm{R}=$ Restaurant |
| $\mathrm{S}=$ Snacks | $0=$ Other |


| 1 |  |  |  |  |
| :--- | :--- | :--- | :--- | :--- |

Day:
Date: $\qquad$ 1__1

MEAL PLACE
B $=$ Brkfast PREPARED
L = Lunch $\quad H=$ Home
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FOOD AND BEVERAGES
AMOUNT

| 1 |  |  |  |  |
| :--- | :--- | :--- | :--- | :--- |

Day: $\qquad$ Date: $\qquad$ 1

| MEAL | PLACE |
| :--- | :--- |
| $\mathrm{B}=$ Brkfast | PREPARED |
| $\mathrm{L}=$ Lunch | $\mathrm{H}=$ Home |
| $\mathrm{D}=$ Dinner | $\mathrm{R}=$ Restaurant |
| $\mathrm{S}=$ Snacks | $0=$ Other |


| 1 |  |  |  |  |
| :--- | :--- | :--- | :--- | :--- | F

## 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 $13 \times 9 \times 2$ 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 \# of servings (1 cup each) made: _ 6 \# of servings (1 cup each) you ate:__1

| INGREDIENTS | PREPARATION | AMOUNT |
| :--- | :---: | :---: |
| Broccoli, frozen | Steamed | 15 oz baq |
| Chicken breast, no skin | Grilled | 4 medium |
| Cream of chicken soup | Undiluted | One 10.75 oz can |
| Cheddar cheese, qrated |  | $1 / 4$ cup |
| Bread crumbs, seasoned | 3 tbsp |  |

## RECIPE 1:

\# of servings (1 cup each) made: ___ \# of servings (1 cup each) you ate: $\qquad$

RECIPE 2:
\# of servings (1 cup each) made: $\qquad$ \# of servings (1 cup each) you ate:
INGREDIENTS PREPARATION AMOUNT
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$

## RECIPE 3:

\# of servings (1 cup each) made: $\qquad$ \# of servings (1 cup each) you ate:
INGREDIENTS PREPARATION


## N



FOR NUTRITION ASSESSMENT USE ONLY
Coded by $\qquad$
Date reviewed $\qquad$
Reviwed by $\qquad$


## Thank you!

