

A Study on Healthy Diet Habits

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Abstract

Consuming a healthy diet throughout a person's life helps prevent malnutrition in all its forms as well as a range of diet-related noncommunicable diseases and conditions. But the increased consumption of processed food, rapid urbanization and changing lifestyles have led to a shift in dietary patterns. People are now consuming more foods high in energy, fats and free sugars or salt/sodium, and many do not eat enough fibre-rich fruits, vegetables and whole grains. Strategies for developing healthy eating habits include meal planning, mindful eating, controlling portion sizes, and incorporating physical activity. In addition, it is important to be mindful of budget constraints and make informed food choices to ensure that a healthy diet is accessible and affordable for all. Overall, a healthy diet is essential for promoting optimal health and preventing chronic diseases.

1.Introduction

A healthy diet can be defined as a pattern of food intake that has beneficial effects on health or at least no harmful effects. Although it has proven difficult to specify the exact nutritional elements that contribute to health, as we will discuss in the next section, there is consensus about the essential features of nutritionally poor-quality diets. These are characterised by higher intakes of processed foods, sugar-sweetened beverages, trans and saturated fats, and added salt and sugar, and lower intakes of fresh fruits, vegetables, nuts and whole grains. However, as it has proven difficult to establish a firm body of empirical evidence about the *specific* elements of a healthy diet, governmental expert panels who are responsible for communication of nutritional guidelines to the general public tend to derive recommendations from observational studies.

What then does advice for a healthy diet generally entail? Although the specific foods or nutrients that are part of advice to the public may vary, recommendations are very similar over countries. Eighty-three countries have installed official dietary guidelines (Food & Agricultural Organization of the UN, , which generally call for a varied and balanced diet (named in 80% of the guidelines) that is high in vegetables and fruits (94%), and low in fat (93%), sugar (86%) and salt (96%). Healthy diets are also rich in polyunsaturated fatty acid, whole grains and

fibre, low-fat or non-fat dairy, fish, legumes, and nuts and low in refined grains, and saturated fatty acids. Guidelines may differ in their advice regarding the consumption of (red or processed) meat (24%), alcohol (54%) and dairy (specifically recommended in the Netherlands), probably relating to the national food culture, as do recommendations regarding food safety (51%) and sustainable food choices (3%). A review of European guidelines concluded that dietary recommendations are still insufficient given disagreement on how to group foods. The way in which these guidelines are communicated also varies greatly (Food & Agricultural Organization of the. Some countries provide very short, simple and broad messages, while others give detailed advice, including information on specific quantities or the frequency with which food should be eaten, sometimes even tailored to specific groups (e.g. pregnant women, adolescents, the elderly). Some countries only present a visual food guide (in the form of a pyramid [most popular], a wheel, a house, a cooking pot, a plate, stairs or, in China, a pagoda), either or not accompanied by top level messages, whereas others use simple messaging supported by a report describing the evidence on which the recommendation are based upon. Overall, developers of healthy nutrition advice seem to struggle with striking a good balance between providing reliable and detailed information about which foods in what quantities are (un)healthy (which is a complex task given the discrepancies in the scientific evidence for the health effects of foods) and reducing the complexity of how this information is communicated to the general public (sometimes resulting in vague recommendations, such as 'eat a balanced diet'). Nevertheless, there is much attention given to providing information in an easy-to-comprehend way (e.g. the widespread use of visual attributes in all kinds of forms) that may increase the understanding of a healthy diet, but not so much attention to the way consumers can adhere to advice on healthy diets, such as where, when and how they should implement advice in their daily lives. Communication of advice for healthy diets is also hampered by information released by diet gurus on the internet as well as personal communication of opinions about foods on social media, which some people tend to trust better than professional advice (according to a survey in a sample of 1063 participants representative of the Dutch population; Netherlands Institute for Public Health & the Environment [NIPHE].

2.Objectives

- To examine the diet habits of various people in the society.
- To ascertain the effects of poor eating habits.
- To understand what people prefer in their meals (meats, vegetables).

3. Research Methodology

Our research is based on primary under mentioned:

Primary data Population and sample

This study population consists of all resident of different cities of India. The questionnaire was distributed to the aforesaid people and simultaneously authors also had verbal talk, whom 200 members representing the entire research population, the number of received questionnaire which valid for analysis was 170, so the response rate

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was more than 85% from population's study.

Consumer perception of healthy diet

In view of the (oftentimes) complex information about healthy diet that is released by professional and governmental bodies, the public understanding of healthy nutrition is remarkably accurate and reflects the headlines of dietary guidelines. In a survey amongst 14.331 European consumers, balance and variety, low fat, more fruit and vegetables, and variety and fresh foods were the most mentioned aspects of a healthy diet. Similar findings were reported in a review of 38 international studies, naming vegetables and fruit, less meat, low levels of fat, salt and sugar, and balance, variety and moderation as essential elements of a healthy diet by many consumers. Notwithstanding their accurate replication of the essentials of healthy diet in terms of recommended foods, many consumers think of nutritional recommendations as confusing and complex. This may be one of the reasons why Michael Pollan's #1 New York Times bestseller on food rules is so popular: it gives concrete and do-able advice such as 'Eat your colors', or 'Sweeten and salt your food yourself'. Perhaps in response to what consumers consider confusing and complex information, they do not only rely on professional guidelines, but find their information on the internet as well. The previously mentioned Dutch survey reported that 28% of consumers turn to friends and relatives for information about healthy diet and another 45% navigates the internet for information. Because of the large amount of information coming from a variety of media, it becomes more difficult to distinguish scientifically proven food facts (if any) from misinformation about healthy food choices. This may lead to consumers getting puzzled about healthy diet and at least for part of them to indifference to healthy eating. It is also problematic that whereas at least a significant proportion of the population has sufficient knowledge about the elements of a healthy diet, this does not necessarily mean that they actually eat a healthy diet. In the aforementioned survey amongst European consumers, it was found that a majority of participants believe they do not need to alter their diets, because they perceive them to be already healthy enough. Furthermore, a lack of knowledge about nutrition was not a commonly cited barrier to healthy eating. The problem facing consumers may not, therefore, be a lack of knowledge, but rather how nutritional guidelines pertain to themselves. Findings from the Netherlands illustrate the gap between knowledge and practice, with about 85% of the Dutch people reporting to be familiar with the Wheel of Five (Healthy Foods) but only 38% saying they adhere to it whereas estimates of actual adherence are even lower (about 10%). Thus, whereas information about healthy diet is available to consumers, it is often regarded as complicated and not-so-easy to implement, even if consumers have digested this knowledge. In sum, the research evidence suggests that knowledge about healthy diet is insufficient for actually practicing a healthy diet.

Health impact of healthy diet

Many people tend to associate eating with health these days and information about the health consequences of certain foods is ubiquitous both in lay blogs and professional guidelines. In view of this widespread information of the health consequences of food, the actual scientific evidence for protective or harmful effects of specific nutrients or foods is surprisingly weak or mixed, and in many cases subject of heavy debate amongst researchers. When reading syntheses of the existing literature, such as those made by the Cochrane group that has produced

more than hundred reviews on nutrition and health, it becomes obvious that there are very few robust effects of single nutrients or single foods on health (either positive or negative) with cautious conclusions in terms of 'modest benefits/harmful effects are observed although more evidence is required to confirm this' in most cases. This even holds for the classic major culprits of an unhealthy diet such as sugar, fat and salt, and for the classic recipe for a healthy diet in terms of fruits and vegetables.

Tips for healthy eating:

1. Base your meals on higher fibre starchy carbohydrates

Starchy carbohydrates should make up just over a third of the food you eat. They include potatoes, bread, rice, pasta and cereals.

Choose higher fibre or wholegrain varieties, such as wholewheat pasta, brown rice or potatoes with their skins on.

They contain more fibre than white or refined starchy carbohydrates and can help you feel full for longer.

Try to include at least 1 starchy food with each main meal. Some people think starchy foods are fattening, but gram for gram the carbohydrate they contain provides fewer than half the calories of fat.

Keep an eye on the fats you add when you're cooking or serving these types of foods because that's what increases the calorie content – for example, oil on chips, butter on bread and creamy sauces on pasta.

2. Eat lots of fruit and veg

It's recommended that you eat at least 5 portions of a variety of fruit and veg every day. They can be fresh, frozen, canned, dried or juiced.

Getting your <u>5 A Day</u> is easier than it sounds. Why not chop a banana over your breakfast cereal, or swap your usual mid-morning snack for a piece of fresh fruit?

A portion of fresh, canned or frozen fruit and vegetables is 80g. A portion of dried fruit (which should be kept to mealtimes) is 30g.

A 150ml glass of fruit juice, vegetable juice or smoothie also counts as 1 portion, but limit the amount you have to no more than 1 glass a day as these drinks are sugary and can damage your teeth.

3. Eat more fish, including a portion of oily fish

Fish is a good source of protein and contains many vitamins and minerals.

Aim to eat at least 2 portions of fish a week, including at least 1 portion of oily fish.

Oily fish are high in omega-3 fats, which may help prevent heart disease.

Oily fish include:

- salmon
- trout
- herring
- sardines
- pilchards
- mackerel

Non-oily fish include:

- haddock
- plaice
- coley
- cod
- tuna
- skate
- hake

You can choose from fresh, frozen and canned, but remember that canned and smoked fish can be high in salt.

Most people should be eating more fish, but there are recommended limits for some types of fish.

4. Cut down on saturated fat and sugar

Saturated fat

You need some fat in your diet, but it's important to pay attention to the amount and type of fat you're eating.

There are 2 main types of fat: saturated and unsaturated. Too much saturated fat can increase the amount of cholesterol in the blood, which increases your risk of developing heart disease.

On average, men should have no more than 30g of saturated fat a day. On average, women should have no more than 20g of saturated fat a day.

Children under the age of 11 should have less saturated fat than adults, but a low-fat diet is not suitable for children under 5.

Saturated fat is found in many foods, such as:

- fatty cuts of meat
- sausages
- butter
- hard cheese
- cream
- cakes
- biscuits
- lard
- pies

Try to eat less saturated fat and choose foods that contain unsaturated fats instead, such as vegetable oils and spreads, oily fish and avocados.

For a healthier choice, use a small amount of vegetable or olive oil, or reduced-fat spread instead of butter, lard or ghee.

When you're having meat, choose lean cuts and cut off any visible fat.

All types of fat are high in energy, so they should only be eaten in small amounts.

Sugar

Regularly consuming foods and drinks high in sugar increases your risk of obesity and tooth decay.

Sugary foods and drinks are often high in energy (measured in kilojoules or calories), and if consumed too often can contribute to weight gain. They can also cause tooth decay, especially if eaten between meals.

Free sugars are any sugars added to foods or drinks, or found naturally in honey, syrups and unsweetened fruit juices and smoothies.

This is the type of sugar you should be cutting down on, rather than the sugar found in fruit and milk.

Many packaged foods and drinks contain surprisingly high amounts of free sugars.

Free sugars are found in many foods, such as:

- sugary fizzy drinks
- sugary breakfast cereals
- cakes
- biscuits
- pastries and puddings
- sweets and chocolate
- alcoholic drinks

Food labels can help. Use them to check how much sugar foods contain.

More than 22.5g of total sugars per 100g means the food is high in sugar, while 5g of total sugars or less per 100g means the food is low in sugar.

5. Eat less salt: no more than 6g a day for adults

Eating too much salt can raise your blood pressure. People with high blood pressure are more likely to develop heart disease or have a stroke.

Even if you do not add salt to your food, you may still be eating too much.

About three-quarters of the salt you eat is already in the food when you buy it, such as breakfast cereals, soups, breads and sauces.

Use food labels to help you cut down. More than 1.5g of salt per 100g means the food is high in salt.

Adults and children aged 11 and over should eat no more than 6g of salt (about a teaspoonful) a day. Younger children should have even less.

6. Get active and be a healthy weight

As well as eating healthily, regular exercise may help reduce your risk of getting serious health conditions. It's also important for your overall health and wellbeing.

Read more about the benefits of exercise and physical activity guidelines for adults.

Being overweight or obese can lead to health conditions, such as type 2 diabetes, certain cancers, heart disease and stroke. Being underweight could also affect your health.

Most adults need to lose weight by eating fewer calories.

If you're trying to lose weight, aim to eat less and be more active. Eating a healthy, balanced diet can help you maintain a healthy weight.

Check whether you're a healthy weight by using the BMI healthy weight calculator.

Lose weight with the NHS weight loss plan, a 12-week weight loss guide that combines advice on healthier eating and physical activity.

If you're underweight, see underweight adults. If you're worried about your weight, ask your GP or a dietitian for advice.

7. Do not get thirsty

You need to drink plenty of fluids to stop you getting dehydrated. The government recommends drinking 6 to 8 glasses every day. This is in addition to the fluid you get from the food you eat.

All non-alcoholic drinks count, but water, lower fat milk and lower sugar drinks, including tea and coffee, are healthier choices.

Try to avoid sugary soft and fizzy drinks, as they're high in calories. They're also bad for your teeth.

Even unsweetened fruit juice and smoothies are high in free sugar.

Your combined total of drinks from fruit juice, vegetable juice and smoothies should not be more than 150ml a day, which is a small glass.

Remember to drink more fluids during hot weather or while exercising.

8. Do not skip breakfast

Some people skip breakfast because they think it'll help them lose weight.

But a healthy breakfast high in fibre and low in fat, sugar and salt can form part of a balanced diet, and can help you get the nutrients you need for good health.

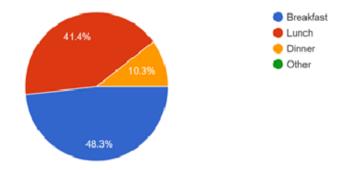
A wholegrain lower sugar cereal with semi-skimmed milk and fruit sliced over the top is a tasty and healthier breakfast.

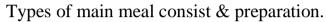
Importance Of Healthy Food for Students:

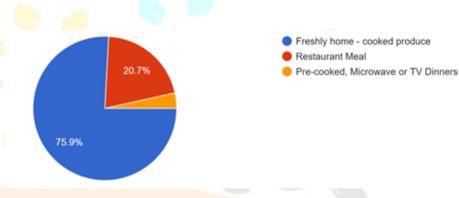
Eating healthy meals is about striking a balance and ensuring that your body receives the nutrition it requires to function correctly. Fruit and vegetables, whole grains, proteins, and carbohydrates are all necessary components of a healthy diet for students. Keep in mind that eating healthy meals necessitates being aware of not only what you consume, but also how you cook it. Students should avoid fried or packaged foods, as well as those heavy in added sugars and salts, to avail of the main benefits of healthy eating. You can ensure that you get all of the critical vitamins, minerals, and other nutrients that students require for healthy growth and development by having a well-balanced diet. For a number of reasons, some nutrients are necessary. The following are some nutrients to be included in a healthy diet for students to keep in mind. • Calcium and Vitamin D are necessary for optimal bone growth and development. • Iron contributes to the regular development of brain. • Vitamin D helps in the immune system's functioning. • DHA, an omega-3 fatty acid, helps the brain function normally.



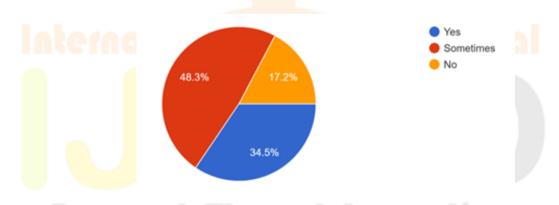
Main meal of the day.





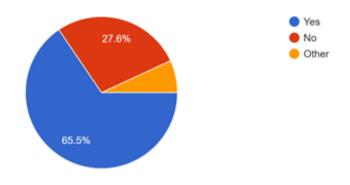


Anything eat between the main meals.

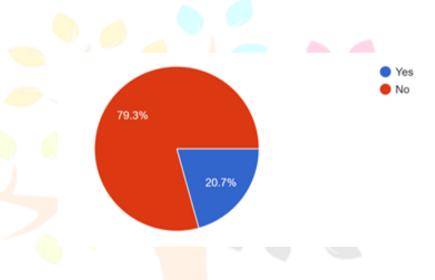


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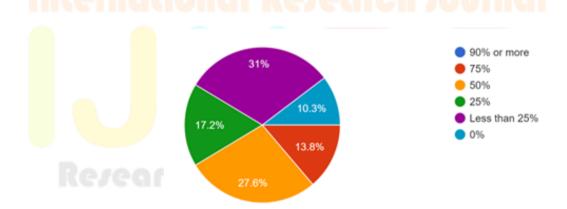
Avoid foods for health reasons.



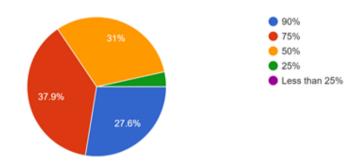
Any food allergies.



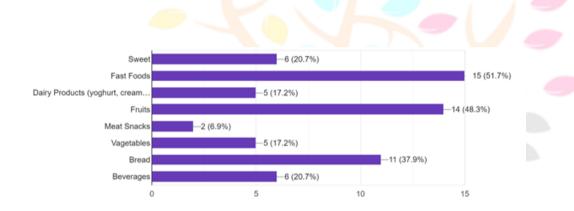
Regular diet consists of meat and meat products.



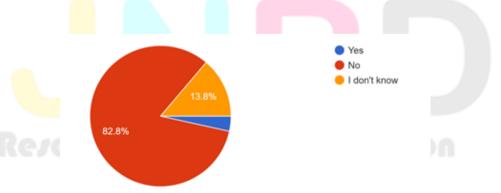
Diet consists of vegetables and non-animal products.



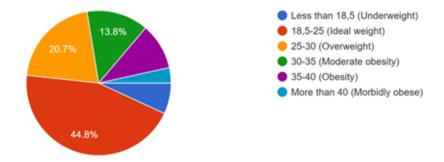
Often choose as a snack between meals.



Have cholesterol problem?



BMI (Body Mass Index) index:



Conclusion:

In conclusion, adopting healthy diet habits is crucial for maintaining overall well-being and promoting long-term health. Here are some key points to consider:

- 1. Balanced Nutrition: A healthy diet should include a balance of macronutrients (carbohydrates, proteins, and fats), as well as an adequate intake of essential vitamins, minerals, and fiber. Focus on consuming whole, unprocessed foods such as fruits, vegetables, whole grains, lean proteins, and healthy fats.
- 2. Portion Control: Pay attention to portion sizes to avoid overeating. Moderation is key, even with healthy foods. Be mindful of your hunger and fullness cues, and eat until you feel satisfied, not overly stuffed.
- 3. Adequate Hydration: Water is essential for numerous bodily functions. Aim to drink an adequate amount of water throughout the day and limit the consumption of sugary beverages. Individual water needs may vary based on factors such as age, activity level, and climate.
- 4. Limit Added Sugars and Processed Foods: Excessive intake of added sugars, sugary snacks, and processed foods can contribute to weight gain, increased risk of chronic diseases, and energy fluctuations. Opt for natural sugars found in fruits and limit consumption of processed and packaged foods high in added sugars, unhealthy fats, and sodium.

4. Variety and Moderation: Incorporate a wide variety of foods in your diet to ensure a diverse nutrient intake. This helps to prevent nutrient deficiencies and keeps meals interesting. Additionally, practice moderation in indulging in less healthy foods, such as desserts or fried foods, to strike a balance and maintain overall dietary quality.

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