

Session 5: Tip the Calorie Balance

The Group Lifestyle Balance Program™ involves two lifestyle changes:

- 1. Healthy eating.
- 2. Being physically active.

Both are part of calorie balance:

Calories In

- Calories are a unit of measure. Calories are used to measure the energy value of foods and beverages.
 When you eat and drink, you take in calories.
- The number of calories in a food or beverage depends on the amount of fat, carbohydrates (starches and sugars), protein, and/or alcohol it contains.
- Fat has the most calories per gram. A gram is a unit of weight. Fat has more than twice the calories as the same amount of protein or carbohydrate. Note: Alcohol is high in calories too.

Calories per	Carbohydrates (Starches and Sugars)	Protein	Alcohol	Fat
Gram*	4	4	7	9

Calories Out

 Calories are also used to measure the energy you spend. You use calories for just staying alive (for bodily functions like breathing) and by being physically active.

Be aware of what you eat and drink and how active you are.



Calorie Balance: Calories In and Calories Out

Your weight is a result of the **balance** between:

- Calories in from what you eat and drink
- **Calories out** from moving more (planned and spontaneous activity during your day)

If you want to change your weight, you need to "tip the balance".

The best way to "tip the balance" is to **both eat and drink less and be more physically active**.

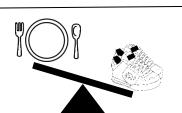
"Tipping the balance" will help you lose weight and improve your health.

Calories In Out

1. Your weight stays about the same.

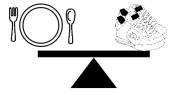
2. Tipping towards weight gain.

3.



4. You can reach a **new balance** at a lower weight.

Tipping towards weight loss.





Healthy Eating and Being Active Work Together

To lose weight and improve health, it's best to eat less *and* be more physically active. That way, you change both sides of the balance at once.

Tip the calorie balance to lose weight.

Work to find a new balance at a new, lower weight.

Make the eating and activity changes part of your lifestyle, to keep the weight off.

How much does it take to tip the balance?

- Eating 500 fewer calories per day should result in losing about 1 pound per week. Research shows that this varies from person to person.
- Slow, steady weight loss (an average of 1 to 2 pounds per week) is the best way to lose weight.
- Your calorie goal was set to help you "tip the balance" enough to reach your goal weight.
- Beware of falling into the "because I exercised" trap. Physical activity uses calories, but not as many as people think. For example, 1 mile of brisk walking (15-20 minutes) uses about 100 calories.

To lose:	Tip the balance by this number of calories:
1 pound per week	Roughly 3,500 per week (or 500 each day for 7 days)

Eat at least 1200 calories per day to have a healthy, well-balanced diet.



Changes You Have Made So Far

To be more active: Planned Activity:
Spontaneous Activity:
To change your eating pattern: Fewer calories:
Healthier food choices:
Have these changes tipped the calorie balance?
Look on your Weekly Record for the following: • Your goal of 7% weight loss: • Your Session 1 weight: • Your Session 5 weight (today):
Change in weight so far:
 No, I weigh as much or more than I did when I started GLB4Me. Keep trying to find ways to tip the balance. We'll work together to find what will work better for you.
 Yes, I have lost 1-5 pounds so far. Good. You have made progress. Keep trying to find ways to tip the balance.
 Yes, I have lost more than 5 pounds so far. Great job tipping the balance. Keep at it.



New Ways to Tip the Balance

Keep Track

- Record everything. Watch portion sizes.
- Try a new way to spread your calories throughout the day.

Be Active

- Sit less and move more throughout the day.
- Borrow an exercise DVD from your local library.
- Join an exercise class or gym.
- Find ways to be more active using TV or the internet.
- Find an activity buddy.

Try New Recipes

- Look for healthy recipes online.
- Borrow low-calorie cookbooks from your local library.

Be Aware of Liquid Calories

- Drink more water.
- Replace sugar-sweetened beverages (soft drinks, sweetened coffee drinks, sweet tea, etc.) with ones that are calorie-free.
- Limit liquid calories from alcohol.
 - o Alcohol increases appetite and lowers self-control.
 - Calories in alcohol are called "empty calories" because they don't have healthy nutrients.
 - Health experts recommend no more than two drinks per day for men and no more than one drink per day for women. If you don't consume alcohol, don't start.
- Limit liquid calories from coffee drinks.
 - o Be aware of added sugars and/or fat.
 - Health experts say that moderate coffee intake is not associated with an increased risk of disease. This is defined as no more than 3 to 5 cups (8-ounce each) per day (or up to 400 mg/day of caffeine). If you don't consume caffeine, don't start.

Try a New Eating Pattern

Eating patterns provide ideas for healthy meals and snacks.

For example:

- **USDA**. These websites list 12 calories levels with the daily amount needed from each food group.
 - Healthy U.S.-Style Eating Pattern.
 https://health.gov/dietaryguidelines/2015/guidelines/appendix-3/
 - Healthy Mediterranean-Style Eating Pattern. This eating pattern is based on the positive health outcomes seen in studies of Mediterranean-Style diets. https://health.gov/dietaryguidelines/2015/guidelines/appendix-4/
 - Healthy Vegetarian Eating Pattern. This eating pattern does not contain meat, poultry, or seafood but does include dairy and eggs. It can be adapted for vegan diets. https://health.gov/dietaryquidelines/2015/quidelines/appendix-5/

My Plate

Go to "Online tools" on this website.

Choose the "Daily Checklist" option if you want general information about how much to eat for your calorie level.

Choose the "SuperTracker" option if you would like to create a personalized plan. https://www.myplate.gov/

• The GLB Healthy Menu Ideas

are on pages 9-11. These menu ideas are based on your calorie and fat gram goals and give you an example of how you might spread those calories throughout the day. Menus for meals and snacks, recipes, and a shopping list are included.

What can you see yourself doing with your eating and activity behaviors to "tip the balance" further?

Sitting less/moving more and eating fewer calories helps tip the calorie balance towards weight loss. These two lifestyle changes may help to improve your overall health and well-being.



To Do:

Keep track of a week. Rec	of your weight. Weigh you ord it.	irself at home a	at least on
	rything you eat and drink or your calorie and fat gram g		ome as clo
Tip the bala	nce (see pages 5 and 6). W	/hat changes d	id you mal
Be active fo	r150 minutes this week.	Record what y	ou do.
If you were a	active for less than 150 minu	ites, that is ok	ay.
Start at your If you are do Keep track of Look for block	active for less than 150 minustrance current activity level and training more, great work and keet four activity minutes. As of time when you could be part of minutes or more. Plan	y adding 30 mi eep it up. e active. Have	inutes mor
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Start at your If you are do Keep track of Look for block of time last for Monday Tuesday Wednesday	current activity level and tring more, great work and keen four activity minutes. The state of time when you could be seen 10 minutes or more. Plan	y adding 30 mi eep it up. e active. Have activities you	these block
Start at your If you are do Keep track of Look for block of time last for Monday Tuesday Wednesday Thursday	current activity level and tring more, great work and keen four activity minutes. The state of time when you could be seen 10 minutes or more. Plan	y adding 30 mi eep it up. e active. Have activities you	these block
Start at your If you are do Keep track or Look for block of time last for Monday Tuesday Wednesday Thursday Friday	current activity level and tring more, great work and keen four activity minutes. The state of time when you could be seen 10 minutes or more. Plan	y adding 30 mi eep it up. e active. Have activities you	these block

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The Group Lifestyle Balance™ Healthy Menu Ideas

Using these menu ideas may:

- **Provide structure**. You have fewer choices and decisions to make.
- **Help you stay away from high calorie foods** in the store and not bring them into your house.
- Make it easier and faster to shop for food. We give you a simple shopping list.
- **Make it easier to keep track.** The calorie and fat grams are listed for meals and snacks.
- Show you how to spread your calories throughout the day. This helps you feel fuller and be less likely to make unhealthy food choices or eat too much.

About the GLB Healthy Menu Ideas:

• The calories are spread over the day as follows:

	Breakfast	Light Meal	Main Meal	Snacks
1,200 calories:	200-300	300-400	500-550	200
1,800 calories:	250-400	400-500	600-650	200-400

- If your calorie goal is 1,500 calories:
 Begin with the **Menu Ideas for 1,200 Calories**. Add 300 calories by adding more servings from one or more food groups.
- If your calorie goal is 2,000 calories:
 Begin with the **Menu Ideas for 1,800 Calories**. Add 200 calories by adding more servings from one or more food groups.
- The calories and fat grams on the food lists are averages. If you
 eat a packaged food, use the values found on the package's
 Nutrition Facts label.

Note: Over time, you will come up with your own healthy eating pattern that suits your lifestyle. You may want to return to these menu ideas if you feel you need more structure.

Menu Ideas for 1,200 Calories

Mix and match the menus below for breakfast, a light meal, a main meal, and snacks. Choose foods from the attached lists. Make sure to follow the portion sizes on the lists.

Breakfast 200-250 calories	 Cold or hot cereal 1 cup milk ½ cup fruit juice or 1 fruit serving 	 Peanut butter or low-fat cheese Toast (1 slice), or ½ English muffin/bagel ½ cup fruit juice or 1 fruit serving 	 Egg or egg substitute Toast (1 slice), or ½ English muffin, or ½ bagel, or 1 tortilla ½ cup fruit juice or 1 fruit serving 	YogurtFruitChopped walnuts
Light Meal 300-400 calories	 Sandwich: 1 protein serving (chicken, turkey, salmon, or tuna) 1 slice low-fat cheese 2 bread servings Mayonnaise Raw vegetables 1 cup milk or yogurt 	 Salad: Salad vegetables, 1 serving of turkey, chicken, tuna, or salmon, with olive oil vinaigrette 1 pita or ½ bagel or whole grain crackers 1 cup milk or yogurt 	 Cottage cheese Fruit 1 pita or ½ bagel or whole grain crackers 	 Low-calorie frozen entrée Salad with balsamic vinaigrette Fruit
Main Meal 500-550 calories	 Fish or poultry (baked or broiled) Pasta, potato, rice, barley, couscous, yam, or quinoa Vegetable with soft (tub) margarine Fruit 	 Low-calorie frozen entrée Salad with avocado and low-fat dressing Vegetable with soft (tub) margarine Fruit 	 Lean beef or pork Pasta, potato, rice, barley, couscous, yam, or quinoa Salad with sunflower seeds and low-fat dressing Vegetable Fruit 1 cup milk or yogurt 	Chicken stir-fryRiceFruit1 cup milk or yogurt
Snack 200 calories	Mix and match choices from	m the Snack List to total 200	O calories.	

Menu Ideas for 1,800 Calories

Mix and match the menus below for breakfast, a light meal, a main meal, and snacks. Choose foods from the attached lists. Make sure to follow the portion sizes on the lists.

Breakfast 250-400 calories	 Cold or hot cereal 1 cup milk ½ cup fruit juice or 1 fruit serving Toast (1 slice) or ½ English muffin/bagel 	 Peanut butter or low-fat cheese Toast (2 slices), or 1 English muffin/bagel ½ cup fruit juice or 1 fruit serving 	 Egg/Egg substitute Toast (2 slices), or 1 English muffin, bagel, or 1 tortilla ½ cup fruit juice or 1 fruit serving 	 Yogurt Fruit Chopped walnuts Toast (1 slice), or ½ English muffin or ½ bagel
Light Meal 400-500 calories	 Sandwich: 1 protein serving (chicken, turkey, salmon, or tuna) 1 slice low-fat cheese 2 bread servings Mayonnaise Raw vegetables Fruit 1 cup milk or yogurt 	 Salad: Salad vegetables, 1 serving of turkey, chicken, tuna, or salmon, with olive oil vinaigrette Pita, bagel, or whole grain crackers Fruit 1 cup milk or yogurt 	 Cottage cheese Fruit Pita, bagel, or whole grain crackers 	 Low-calorie frozen entrée Salad with balsamic vinaigrette Fruit
Main Meal 600-650 calories	 Fish or poultry (baked or broiled) Pasta, potato, rice, barley, couscous, yam, or quinoa Vegetable with soft (tub) margarine Dinner roll Fruit 	 Low-calorie frozen entrée Salad with avocado and low-fat dressing Vegetable with soft (tub) margarine Dinner roll Fruit 	 Lean beef or pork Pasta, potato, couscous, rice, barley, yam or quinoa Salad with sunflower seeds & low-fat dressing Vegetable Fruit 1 cup milk or yogurt 	Chicken stir-fryRiceFruit1 cup milk or yogurt
Snack 200 - 400 calories	Mix and match choices from	the Snack List to total 200-4	100 calories.	



Breakfast Food List

Grains Bran flakes High-fiber cereal Oatmeal, cooked Whole wheat bread Tortilla, whole wheat Tortilla, corn English muffin, whole grain Bagel, whole grain	1 Serving 3/4 cup 3/4 cup 1 cup 1 slice 1(6" diameter) .7 ounce 1/2 muffin 1/2 (3" diameter)	100 100 120 80 95 40 65 100	Fat (g) 0 1 2 1 2 1 .5 1
Dairy Fat-free milk (or lactose free) Low-fat or light soy milk Low-fat cheese Fat-free yogurt, no sugar added	1 cup	90	0
	1 cup	105	2
	1 ounce	60	2
	6 ounces	100	0
Protein Egg substitute Large egg Egg whites Nuts, chopped (unsalted) Peanut butter or other nut butters	½ cup	60	0
	1	70	4
	3	50	0
	2 Tablespoons	95	9
	1 Tablespoon	95	8
Fruit Fruit juice with no added sugar Banana Fresh fruit Fruit canned in juice Grapefruit Berries, any kind, fresh or frozen Melon, any kind Dried fruit	½ cup ½ (8" long) 1 small/medium ½ cup ½ medium 1 cup 1 cup 2 Tablespoons	50 60 80 70 41 70 60 60	0 0 0 0 0 0
Miscellaneous Soft (tub) margarine Regular jam or jelly, any flavor Low sugar jam or jelly, any flavor	1 Tablespoon	70	7
	1 Tablespoon	50	0
	1 Tablespoon	25	0



Light Meal Food List

Frozen Low-Calorie Entrées:

Choose any which have less than 300 calories and 10 grams of fat.

Protein	1 Serving	Calories	Fat (g)
Tuna, canned in water	3 ounces	99	1
Salmon, canned in water	3 ounces	130	6
Turkey or chicken breast, roasted	3 ounces	140	3
Lean beef or pork	3 ounces	100	
Tofu	½ cup	94	6
Soy burger	1 patty	95	2.5
Hummus	2 Tablespoons	50	2
Cooked dried beans or canned	½ cup	110	.5
Nuts, chopped (unsalted)	2 Tablespoons	95	9
Seeds (unsalted)	2 Tablespoons	93	8
Grains			
Pita , whole grain	1 (4" diameter)	75	1
Bagel, whole grain	½ (3" diameter)	100	1
Whole wheat bread	1 slice	80	1
Tortilla, 6-inch, whole wheat	1 (6" diameter)	95	2 1
Tortilla, corn	.7 ounce	40	1
Whole grain fat crackers	6	100	3
Fruit			
Fresh Fruit	1 small/medium	80	0
Banana	½ (8" long)	60	.5
Fruit canned in juice	½ cup	70	0
Dried fruit	2 Tablespoons	60	0
Berries, any kind, fresh or frozen	1 cup	70	0
Melon, any kind	1 cup	60	0
Delini			
Dairy Fat-free milk (or lactose free)	1 cup	90	0
Low-fat or light soy milk	1 cup	105	2
Low-fat of fight soy fillik	1 ounce	60	2
Fat-free yogurt, no sugar added	6 ounces	100	0
Cottage cheese, low-fat	½ cup	80	1
collage cheese, low lat	72 Cup	00	

Light Meal Food List (continued)

Vegetables Avocado Tomato or vegetable juice Salad greens (lettuce, spinach) Raw vegetables (carrot, celery, bell pepper)	1 Serving 1/4 1 cup 1 cup ½ cup	Calories 80 40 7 20	Fat (g) 7.5 0 0
Oils Light salad dressing Balsamic vinaigrette Olive oil vinaigrette Mayonnaise Light mayonnaise Soft (tub) margarine	2 Tablespoons 2 Tablespoons 2 Tablespoons 1 Tablespoon 1 Tablespoon 1 Tablespoon	70 60 70 90 35 70	5 5 10 3 7



Main Meal Food List

Frozen Low-Calorie Entrées:

Choose dinners which have less than 400 calories and 12 grams of fat.

Protein	1 Serving	Calories	Fat (g)
Halibut	3 ounces	125	3
Cod	3 ounces	95	1
Tuna, yellow fin, fresh	3 ounces	115	1
Salmon	3 ounces	175	10
Turkey or chicken breast, roasted	3 ounces	140	3
Lean beef or pork	3 ounces	100	3 3 6
Tofu	½ cup	94	
Soy burger	1 patty	95	2.5
Cooked dried beans or canned	½ cup	110	.5
Nuts, chopped (unsalted)	2 Tablespoons	95	9
Seeds (unsalted)	2 Tablespoons	93	8
Grains			
Pasta (cooked.), whole wheat	1 cup	175	1
Brown rice	½ cup	110	1
Barley, cooked	½ cup	97	0
Couscous, cooked	½ cup	88	0
Quinoa, cooked	½ cup	110	2
Dinner roll	1	84	0
Vegetables			
Tomato or vegetable juice	1 cup	40	0
Cooked non-starchy vegetable	1 cup	60	0
(Brussels sprouts, cabbage,	•		
carrots, cauliflower, broccoli,			
green beans, spinach, zucchini,			
beets)			
Cooked starchy vegetables	½ cup	70	.5
(Corn, peas, lima beans)	·		
Potato, baked in skin	Medium	180	0
Sweet potato (yam)	Medium	105	0
Salad greens (lettuce, spinach)	1 cup	7	0
Raw vegetables	½ cup	20	0
(carrot, celery, bell pepper)			
Avocado	1/4	80	7.5

Main Meal Food List (continued)				
Dairy Fat-free milk (or lactose free) Low-fat or light soy milk Low-fat cheese Fat-free yogurt, no sugar added	1 Serving 1 cup 1 cup 1 ounce 6 ounces	Calories 90 105 60 100	Fat (g) 0 2 2 0	
Fruit Fresh Fruit Banana Fruit canned in juice Dried fruit Berries, any kind, fresh/frozen Melon, any kind	1small/medium ½ (8" long) ½ cup 2 Tablespoons 1 cup 1 cup	80 60 70 60 70 60	0 .5 0 0 0	
Oils Light salad dressing Balsamic vinaigrette Olive oil vinaigrette Mayonnaise Light mayonnaise Soft (tub) margarine	2 Tablespoons 2 Tablespoons 2 Tablespoons 1 Tablespoon 1 Tablespoon 1 Tablespoon	70 60 70 90 35 70	5 5 5 10 3 7	



Snack List

Feel free to include healthy snacks during the day, if desired. Choosing snacks that are less than 200 calories will help you to stay close to your daily calorie goal.

Snack time is a great time to enjoy veggies, fruit, and foods high in calcium. Snacks with protein and fiber may help you feel fuller longer.

Snacks	Calories	Fat Grams
1 cup fat-free milk with 1 graham cracker sheet/rectangle	150	1
100 calorie pack of almonds	100	9
1 container fat-free Greek yogurt with 1 cup sliced strawberries	140	1
1 sliced apple with 1 Tablespoon peanut butter	180	8
1 low-fat cheese stick or 1 ounce low-fat cheese with ½ cup grapes	140	5
4-ounce fat-free vanilla pudding snack with ½ banana	150	0
¼ cup hummus with raw veggies (carrot, bell peppers, celery)	100	6
8-ounce can low-sodium vegetable or tomato juice with 1 low-fat cheese stick	130	6
½ cup low-fat cottage cheese with ½ cup fresh or canned fruit in juice	140	2
100 calorie bag of microwave popcorn	100	2
2 Tablespoons guacamole with raw veggies (carrot, bell peppers, celery)	50	4.5



Shopping List

Check (\checkmark) the items you need to follow the GLB Healthy Menu Ideas.

Produce	Cereals/Grains	Protein Foods
☐ Fresh fruit	☐ High-fiber cereal☐ Oatmeal☐ Whole wheat	☐ Chicken/turkeywhite meat☐ Lean beef or pork
Dried fruit	bread ☐ Dinner rolls ☐ English muffins ☐ Bagels	☐ Fish☐ Canned tuna or salmon, in water☐ Eggs or egg
Avocado Salad greens Potatoes, white Potatoes, sweet Raw vegetables	☐ Pita ☐ Whole grain crackers ☐ Brown rice ☐ Whole grain pasta/couscous	substitute Peanut butter Walnuts Sunflower seeds
Dairy	☐ Barley☐ Quinoa☐ Tortilla, whole	Miscellaneous Soft (tub)
☐ Milk/soy milk ☐ Yogurt ☐ Low-fat cheese ☐ Low-fat cottage cheese	wheat or corn	margarine Vegetable/olive oil Garlic Nonstick spray Jam or Jelly
	Frozen Entrées	Canned or frozen
Salad Dressings Low-fat salad dressing Vinaigrette dressing Mayonnaise	☐ Light meals (less than 300 calories & 10 fat grams)☐ Main meals (less than 400 calories & 12 fat grams)	fruit Canned or frozen vegetables 100% fruit or vegetable juice



Lentils Ole



This is one of the best tasting lentil dishes I've ever prepared. I found it in the *Minnesota Heritage Cookbook*, produced in a state not known for haute cuisine but one that harbors quite a number of wonderful cooks.

Serving suggestions: These lentils go well with rice, plain pasta, baked potato or corn bread. Or serve them as a taco filling or on a flour tortilla with chopped fresh vegetables (tomato, lettuce, cucumber, peppers, onion) and shredded cheese for garnish or as the base for tostadas (prepared with softened corn tortillas) with toppings that might include shredded carrots and zucchini, chopped fresh spinach or lettuce, mashed avocado, plain yogurt, salsa, and sunflower seeds.

Preparation tip: This recipe freezers well. It holds up well, and the flavor improves upon reheating.

Lentils Ole

(including green tops)

7 ½ cups water 2 cups chopped sweet red or green pepper

1 pound lentils 2 ½ Tablespoons chili powder

1 Tablespoon olive oil 1 teaspoon ground cumin

4 cloves garlic, minced 28 ounce can tomato sauce or crushed tomato

2 bunches green onions, chopped 2 ½ Tablespoons molasses

2 ½ Tablespoons red-wine vinegar

- 1. In a large saucepan, bring the water and the lentils to a boil. Reduce the heat to medium-low, cover the pan, and simmer the lentils for 25-30 minutes or until the lentils are tender but not mushy. **Do not overcook the lentils**. Drain the lentils.
- 2. While the lentils cook, sauté the garlic, onion and pepper in olive oil in a large pot for about 2 minutes or until the vegetables are tender-crisp.
- 3. Add the chili powder, cumin, tomato sauce, molasses and red-wine vinegar and simmer.
- 4. When the lentils are cooked and drained, add the lentils to the vegetable mixture. Heat through before serving it.

½ cup serving = approximately 155 calories, 1.5 grams fat, 7 grams fiber

Source: Jane Brody's Good Food Gourmet 1990

Note: Use no-salt-added tomato sauce or crushed tomatoes to lower the sodium content.