授課講師學經歷

| 姓名 | 楊淑惠 |
|------------|------------------|
| 課程名稱(主題) | 不復胖的飲食觀 |
| 服務單位(包含職稱) | 台北醫學大學保健營養學系 副教授 |
| 學歷 | 台北醫學大學 博士 |
| 經歷 | 台北醫學大學附設醫院 營養室主任 |

授課內容摘要

多餘的熱量會囤積在體內,長時間下來就會形成肥胖組織。人體消耗熱量的主要途徑分為基礎代謝、身體活動和食物熱效應三種,其中以基礎代謝最為重要!

「減肥後不復胖」必須考慮,基礎代謝率是只維持一個人生命力及不自主活動的最低熱量。約占人體總消耗熱量的 65~70%,基礎代謝率高,易消耗身體多餘的脂肪,進而達到減重的目標。接著以「計算好熱量就吃不胖」,不同的身體活動需要不同的能量共給,才能發揮正常的機能。儘量的從事各式各樣的身體活動,才能瘦的久、不復胖。「均衡營養照顧健康」,食物的生熱效應,以蛋白質>脂質>醣類,但減重期間的飲食,需要均衡搭配才能長久。「飲食食物多樣性,營養均衡身體強!」配合「有技巧的飲食行為」,在飲食行位方面必須改變採購習慣,選擇低脂、低卡、天然食物,取代高脂、高熱量、半成品食物。另外要注意早餐要豐盛、午餐要吃飽、晚餐吃得少。掌握每餐重點,固定用餐時間,避免不定時進餐,難以調節身體的消化與吸收。適時的改變用餐順序:先喝湯,接著吃蔬菜及水果,再吃肉或蛋類,最後吃飯;專心吃飯,細嚼慢嚥,剛剛好不過飽;謹慎的減少進入身體的熱量:去皮吃瘦肉、油炸食物去裹粉、喝湯前撈除浮油及避免甜度過高的食物。改變飲食習慣,吃東西時聽聽輕音樂、避免家中囤積零食及拒絕吃當作發洩等皆可以輔助持續的體重維持。另外有些市售商品減重代餐或保健食品都應該在認識清楚下健康吃。



不復胖的飲食觀

楊淑惠 博士 台北醫學大學保健營養學系 副教授 sherry@tmu.edu.tw



- ☐ Food choice decisions
 - what we eat
 - soup or salad
- ☐ Food consumption volume decisions
 - how much we eat
 - half of the bowl or all of it
 - package size, plate shape, lighting, variety, or the presence of others



Successful long-term weight loss maintenance

- □ National Weight Control Registry,
 - (average weight loss of 30 kg for an average of 5.5 years)
- $\square \geqq 10\%$ of initial body weight ,
- □ ≥1 year

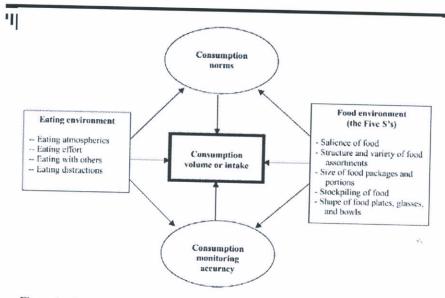


Figure 1 Antecedents and mediators of food consumption volume.

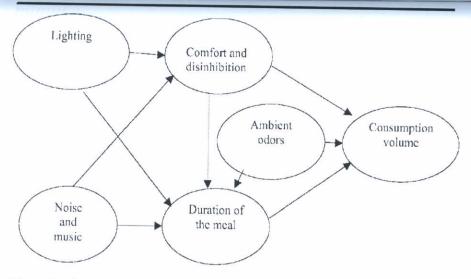


Figure 2 Atmospherics that influence food consumption volume.



Calorie balance

- □ Stored body fat, 3500 calories a pound
 - 75% fat, 25% lean tissue
 - diet, exercise or combination
- □ Calorie deficit
 - calorie-restriction alone,
 - fewer calories in (diet), more calories out (exercise)



7 dietary key point for weight maintenance

- □ Calorie counting
- □ Nutrition balance
- ☐ Dieting dietary skill
- □ 19 Super nutrients
- □ 20 Good natural foods
- ☐ 15 Health food
- ☐ Meal replacement

Shieh, 2008



Total energy expenditure, TEE

- ☐ Basal metabolic rate
 - Resting energy expenditure1.2 BMR
- □ Physical activity
 - Non-exercise activity thermogenesis, NEAT
 - Activity = REE × Activity factor
- □ Diet induced thermogensis
 - (BMR + Activity) ÷ 9
 - Protein > Fat > CHO
 - Food traffic lights



Basal metabolic rate

- □ Harris Benedict Equation
 - Male = $66+13.7 \times BW (Kg) + (5 \times BH (cm) 6.8 \times age)$ Female = $655 + 9.6 \times BW (Kg) + (1.7 \times BH (cm) - 4.7 \times age)$
- □ BMR for Taiwanese

■ 54.34 +13.88 x BW (Kg) + 4.16 x BH (cm) - 3.43 x age -112.4 x sex factor (Male:0, Female: 1)

- □ Easy way
 - Male = BW (Kg) x 24(hr) x 1 Female = BW (Kg) x 24(hr) x 0.9

| 年齢 (表) | #H1 (Kost/kg/mim | 女性 (Holifagimin) |
|-----------|---------------------|---------------------|
| 7.9 | 0.0295 | 0.0279 |
| 10-12 | 6.0244 | 0.0231 |
| 13-15 | 0.0205 | 0.0194 |
| 16:19 | 0.0383 | 0.0168 |
| 20:24 | 0.0167 | 0.0162 |
| 25-34 | 0.0159 | 0.0153 |
| 38-54 | 0.0154 | 0.0147 |
| 55-69 | 0.0151 | 0.0144 |
| 75- | 0.0145 | 0.0344 |



Balanced Nutrition = Weight Maintenance

- □ Principle
 - A variety of nutritious, well-balanced, family-friendly meals

Gosselin & Cote, 2001

■ Right choice

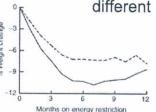
□ Fat Burning Foods

- Grape fruit
 - □ 3 times a day, before meal
 - □ 3.6 lb/12wks
- Red wine
 - □ block a receptor on fat cells
 - □ breakdown and preventing new fat cells forming.



Low vs Moderate Dietary Energy Restriction

- ☐ Theoretical calculations: small daily energy reductions → weight loss
- □ Experimental data:
 - 10 or 30%ER, 12 months, not significantly different



Das, et al., 2009



Dietary intake in weight maintenance

- □ Total calories
 - Calories and fat intake
 - LCD Vs. VLCD
- □ Macronutrient
 - Low fat Vs. low CHO
- □ Simplicity
 - Meal replacement



Dietary intake in weight maintenance

- □ Dietary
 - Eat >5 fruit-veg a day
 - Use prepackaged meals
 - Practice portion control
 - Count fat grams
 - Choose low-fat food
 - Consume a low-calorie, low-fat diet
 - Eat breakfast regularly
 - Limit portion sizes
 - Limit intake of high fat/high calorie foods



19 Super nutrients

- □ Saiety
 - Dietary fiber
 - Glucomannan
- □ Appetite
 - Chromine
 - HCA

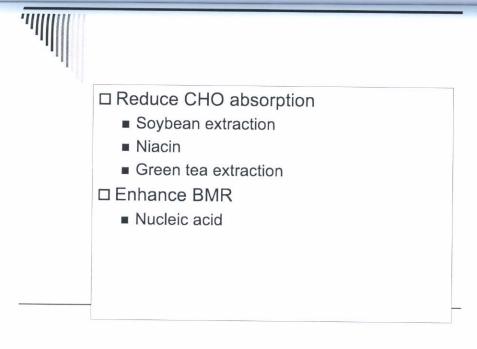


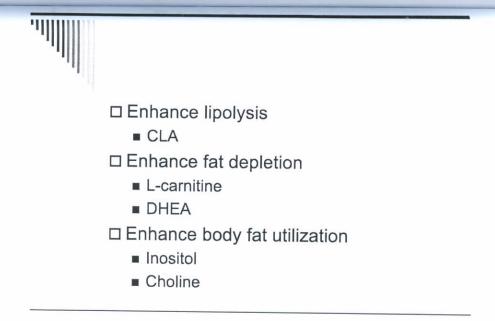
Dieting dietary skill

- □ Purchasing habits
 - Low fat in, high fat out
 - Natural in, product out
- ☐ Consumption volume
 - regular in, irregular out
 - □ time, quantity
 - Meal point
- □ Eating order
 - soup → veg-fruit → meat & egg → cereal
- □ Eating habit
 - Chewing carefully, 80% satiety, not being a garbage can
- □ Food selection

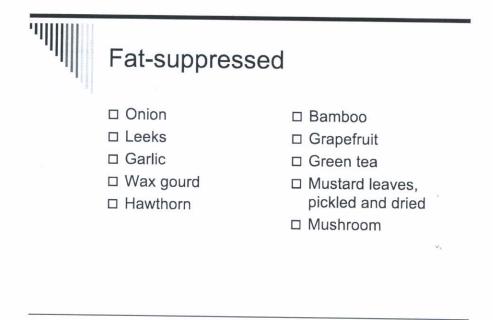


- □ Reduce fat absorption
 - L-arginine, L-lysin, L-ornithine
 - Chitosan
 - Oligopeptide
- □ Reduce starch absorption
 - \blacksquare α -Amylase inhibitor
 - Gymnema Sylvestre extraction
 - great Northern Bean Protein











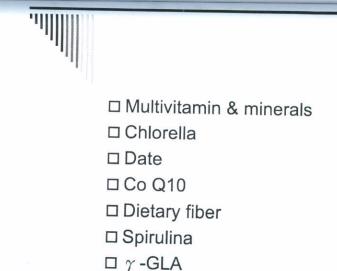
15 Health food

- □ Evening Primrose
- ☐ Soybean peptide
- □ Lactobacillus
- □ Pollen
- □ Psyllium
- ☐ Brewer's Yeast
- ☐ Fish oil



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Thanks for your attention