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Dietary Guidelines Communications – A Sneak Peak

Jackie Haven, M.S., R.D. USDA, Center for Nutrition Policy and Promotion



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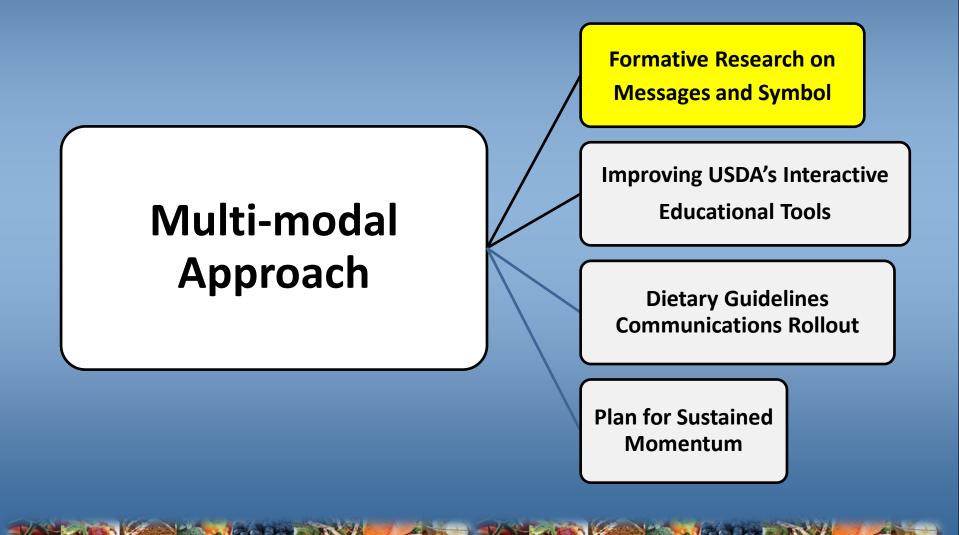


Goals for the 2010 Dietary Guidelines Communications

- Combat obesity
- □ Improve the nutrition and health of Americans
- □ Test and retest messages/materials with target audiences
- Integrate updated science-based Guidelines into nutrition education materials
- Create effective communication and marketing strategies and tools
- Build strategic alliances and work together

Guiding Principles for Communications

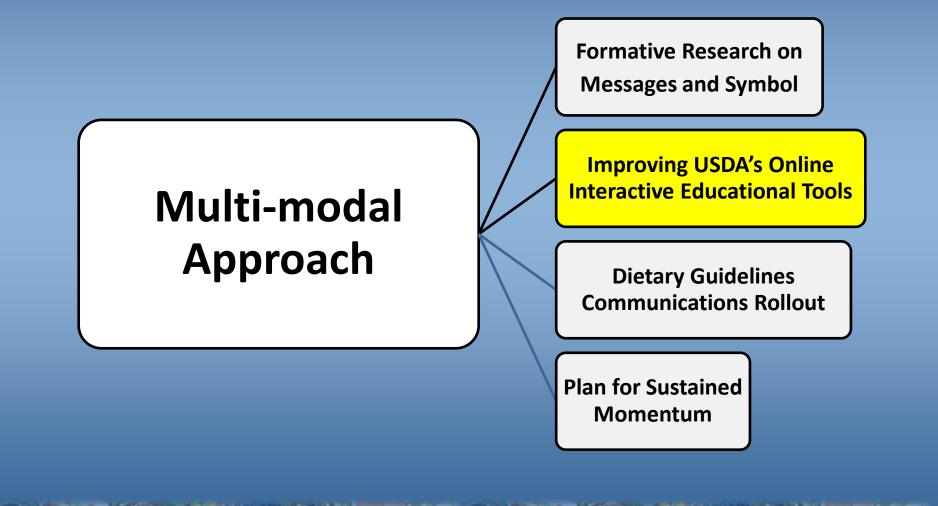
- Simple, direct, actionable messages
- Behavior-change focused
- Motivational
- Reach where consumers need to make food decisions
- Collaborative process



Consumer Research Outcome: Concept Areas and Messages

□ Balancing calories

- Enjoy your food, but eat less
- Avoid oversized portions
- Foods to increase
 - □ Make half your plate fruits and vegetables
 - □ Switch to fat-free or low-fat (1%) milk
- □ Foods to reduce
 - Compare sodium in foods like soup, bread, and frozen meals and choose the foods with lower numbers
 - Drink water instead of sugary drinks
- Physical activity



Current Interactive Tools



MyPyramid Plan

Personalized plan of food group amounts and basis for MyPyramid planning





sers to plan food choices to meet

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MyFood-A-Pedia (Web and Mobile) Quick access to food groups and calories, and comparison of two foods (web version)





SuperTracker:

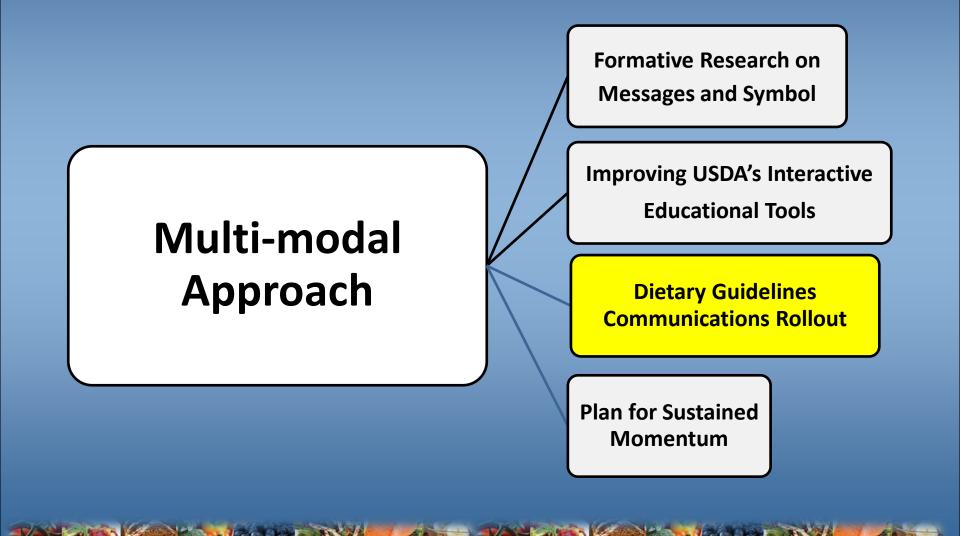
My foods. My fitness. My health.

- Get your personalized nutrition and physical activity plan.
- Track your foods and physical activities to see how they stack up.
- Get tips and support to help you make healthier choices and plan ahead.



MyPyramid.gov | USDA.gov | CNPP | FOIA | Accessibility Statement | Privacy Policy Non-Discrimination Statement | Information Quality | USA.gov | White House





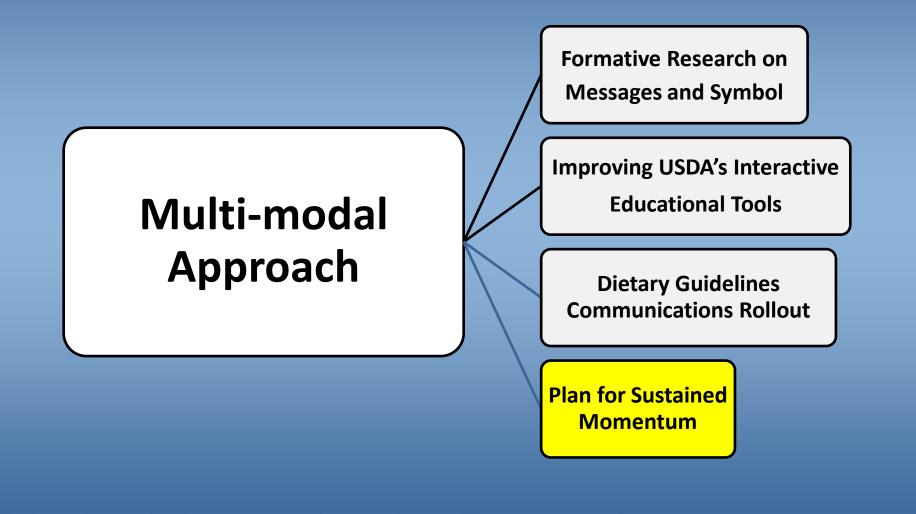
Communications Rollout and Strategies

□ Message dissemination

- Social networking/viral marketing
- Mobilizing Partners

Just Some of the Over 250 Partners





Target Key Consumer Contact Points

Planning



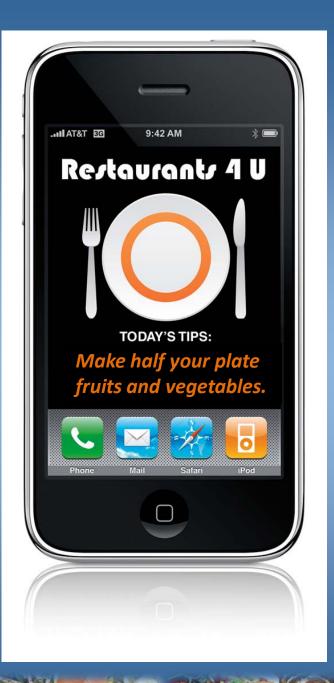
Preparing



Purchasing



Ordering/ Eating Out



GOOD EATS MAGAZINE featured recipes: fall 2010 Bok Choy Cole Slaw



Measure Ingredient

2 tablespoons Mayonnaise 2 tablespoons Apple cider vinegar 2 tablespoons Olive oil teaspoon Salt teaspoon Cumin teaspoon Hot pepper sauce Chinese cabbage - shredded pounds 3 mediums Carrot - shredded large Red bell pepper - shredded

DID YOU KNOW?

Compare sodium in foods like soup, bread, and frozen meals--and choose the foods with lower numbers.

INSTRUCTIONS

Whisk the mayonnaise, vinegar, olive oil, salt, cumin and hot pepper sauce together in a large serving bowl until smooth. Add the cabbage, carrots and bell pepper and toss to coat with the dressing. Refrigerate until ready to serve. Reserve 2 cups for Soft Veggie Tacos.

GOOD EATS I

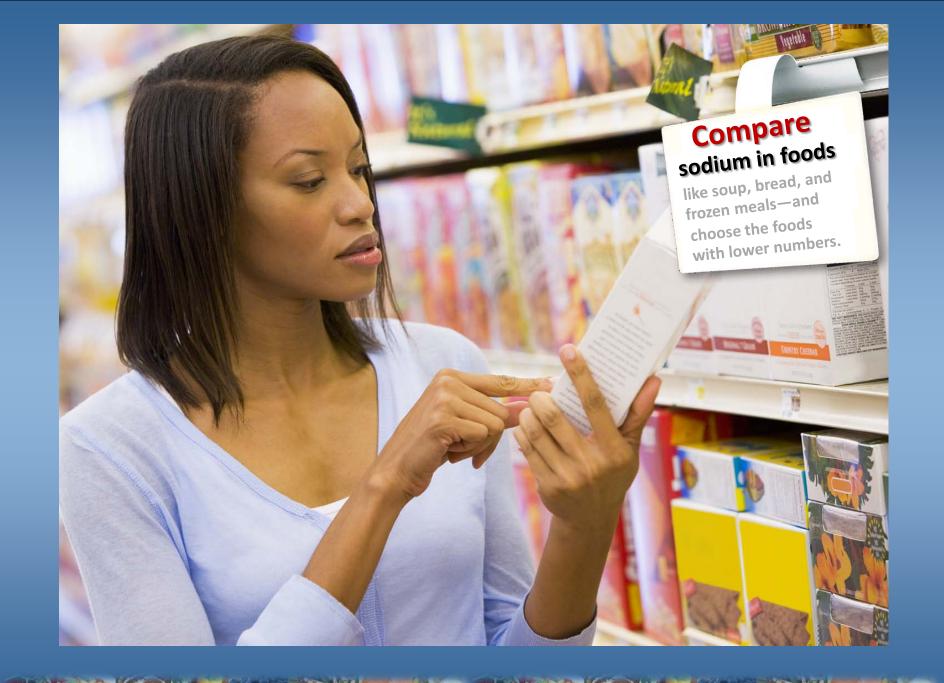
oples are available year round and vailable at specific times of the season for apples will vary with ties and locations where they are ne best types of apples are those that resh from the tree. Fresh picked have the best flavor and an extra crisp or fresh picked apples, visit local apple d farmers' markets during the harvest n your location.

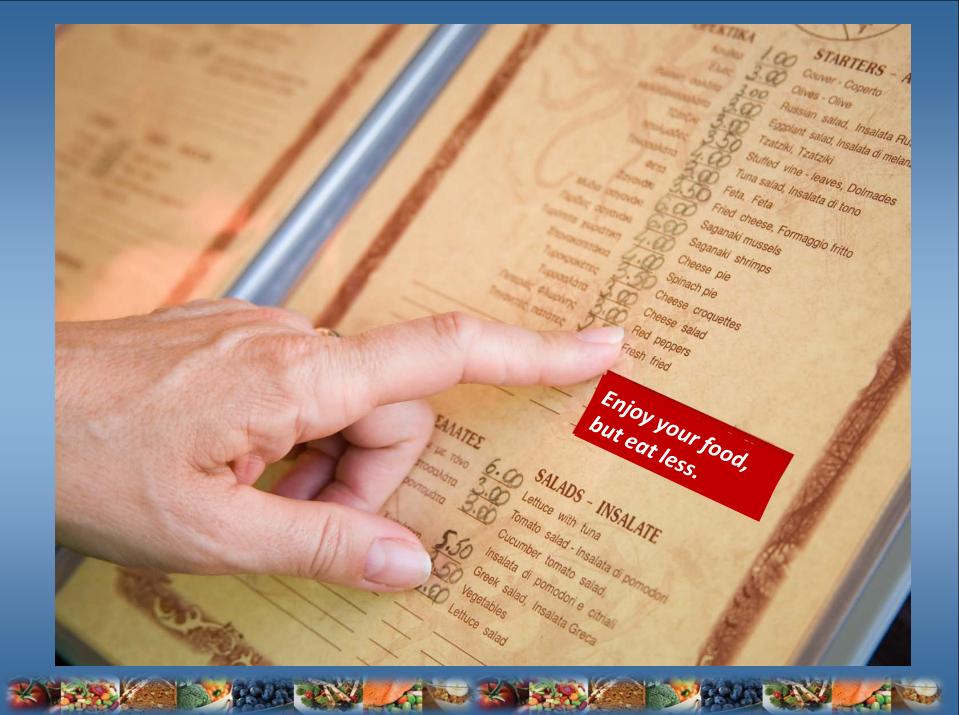
to Buy:

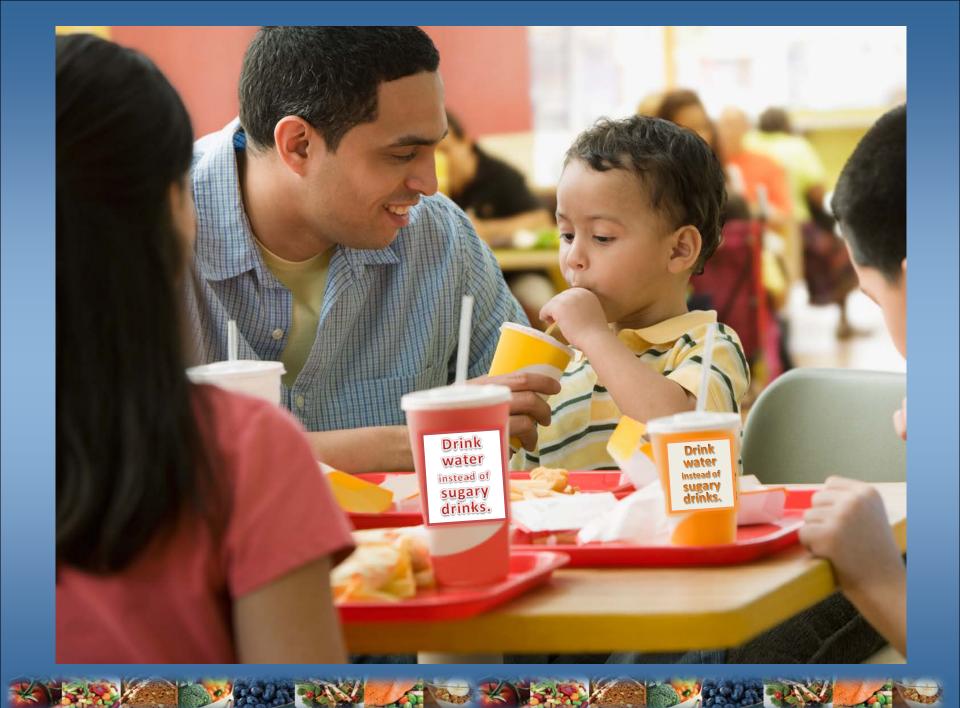
SOOD EARS MAG

apples that are brightly colored, firm, and of bruises or damaged skin. If the flesh gives ider pressure, the apple will be soft. The skin on he apple should be taut and show no signs of shriveling. Select individual apples over prebagged apples so that you can see what you are selecting and have an opportunity to smell the apples to make sure they have a fresh smell and are not musty. The different types of apples are graded according to their size and quality. The higher the grade, the more expensive the apple. The end use of the apple will determine the variety of apple you should buy.







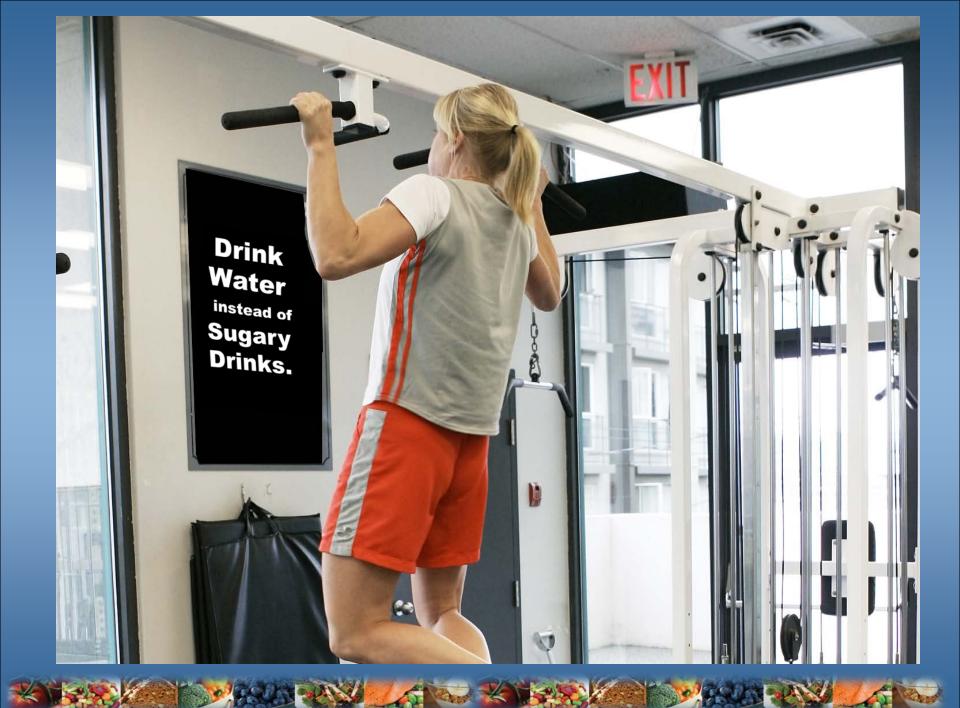












How will you use the Dietary Guidelines Messages? www.MyPyramid.gov