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# Food, Nutrition & Health

### **Topic: Convenience Foods** (Form 4&5)

### Objectives:

- What are convenience foods?
- What are the convenience food categories?
- What about fast food?
- What are some advantages and disadvantages of convenience foods?
- Why do some people object to convenience foods?
- Convenience Foods for Easier Healthy Eating (View Video); explores some common convenience foods, what makes them convenient and factors to consider when selecting convenience foods to make them healthier.

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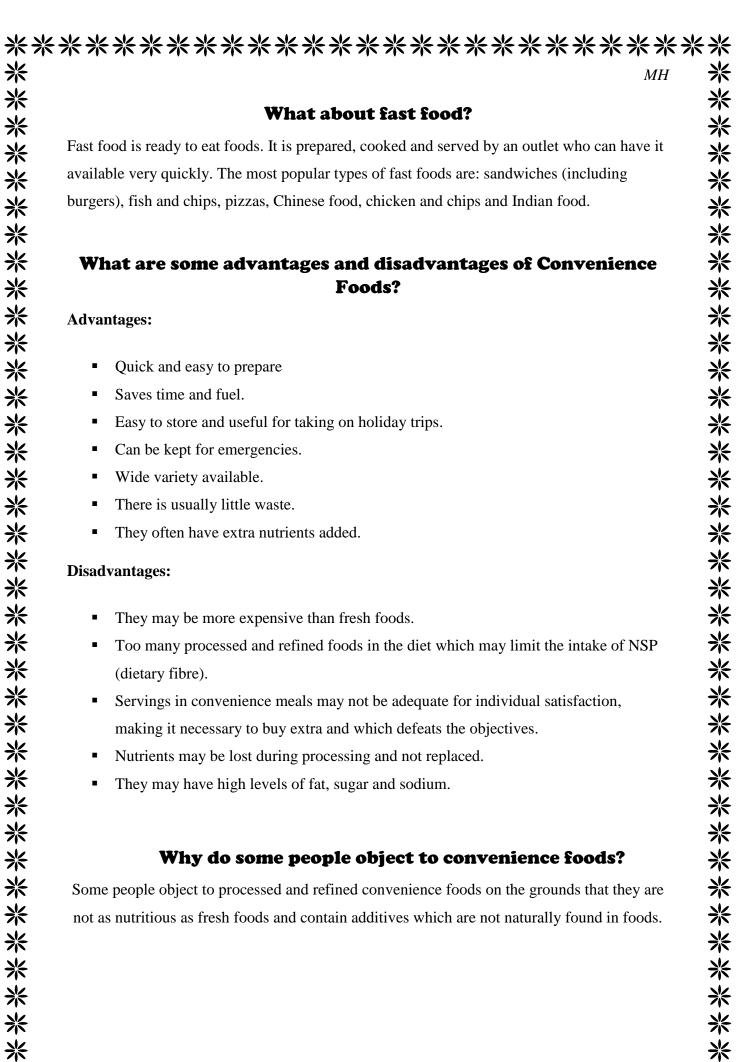
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#### What are convenience foods?

### What are the convenience food categories?

<ul><li>selecting convenience</li><li>Activity Sheet!</li></ul>	foods to make them healthier.
W	hat are convenience foods?
Foods that are processed and	partly or totally prepared by a food manufacturer, so that they
are either ready to eat or requ	ire minimal preparation by the consumer.
What are	the convenience food categories?
• •	Foods can be divided into six (6) groups according to the dehydrated, ready to eat, canned, frozen, cook-chill foods and
<b>Types of Convenience Fo</b>	od Examples
Dehydrated	Mashed potato, baby foods, porridge, soups, mixes for
	cakes
Ready to eat	Biscuits, puddings, salads e.g. coleslaw, cheese spreads,
	preserves
Canned	Pre-cooked soup, fruit pie filling, sausages, pulses in sauce
	e.g. beans, fish e.g. sardines
Frozen	Pastry, cold sweets e.g. mousses and ice-cream, casseroles,
	pizzas, wantons
Cook-chill foods	Sauces, soups, fresh pasta, main courses e.g. lasagne and
	seafood pies.
	Main courses e.g. rice dishes e.g. Annie Chun's
Ready-prepared meals	Wall Courses e.g. fice dishes e.g. Alline Chuli s

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- making it necessary to buy extra and which defeats the objectives.
- Nutrients may be lost during processing and not replaced.
- They may have high levels of fat, sugar and sodium.

## Why do some people object to convenience foods?

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Some people object to processed and refined convenience foods on the grounds that they are not as nutritious as fresh foods and contain additives which are not naturally found in foods.

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	ACTIVITY SHEET
SEC1	CION 1 – Shade the correct answer.
1.	Which of the following best defines convenience foods?
	a. Foods that are processed and partly or totally prepared by a manufacturer that need little or no further preparation before being consumed.
	b. Foods that are completely prepared and require only reheating and or serving.
	c. Foods that have had some processing to make them easier to prepare.
2.	Some convenience foods may have little nutritional value. That is why it is important to
	I. Only eat convenience foods
	II. Read the nutritional label
	III. Select convenience foods with high levels of fat, sugar and salt.
	IV. Choose convenience foods in moderation.
	a. I and III
	b. II and IV
	c. All of the above
3.	What are fast foods?
	a. Foods that have had some processing to make them easier to prepare.
	b. Foods that are bought ready to eat and require no further processing.
	c. Foods that are processed and partly or totally prepared by a manufacturer that need little or no further preparation before being consumed.

	lowing examples carefully and try t	to determine which category
of convenience foods it mosi	suitably belongs to.	
Dehydrate	d Ready to eat	Canned
Frozen	Cook-chill foods	Ready-Prepared
Meals		
W 1 D 2 : 11	D 1 D	
Uncle Ben's microwaveable	e Ready Rice	
Tesco Fish Pie		
Frozen pre-cooked pastry co	rust	
A tin of pre-cooked soup		
Tuna Caesar Salad		
A box of cake mix		
foods to make them h	ors you can utilize when shopping for	

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a.	
b.	
c.	
Di	sadvantages:
a.	
b.	
c.	
	End of Activity Sheet
	<del>=====================================</del>

ACTIVITY "ANSWER SHEET"				
SECTION 1 – Shade the correct answer.				
1.	Which of the following best defines convenience foods?			
	a. Foods that are processed and partly or totally prepared by a manufacturer that			
	need little or no further preparation before being consumed.			
	b. Foods that are completely prepared and require only heating and or serving.			
	c. Foods that have had some treatment to make them easier to prepare.			
2.	Some convenience foods may have little nutritional value. That is why it is important to			
	I. Only eat convenience foods			
	II. Read the nutritional label			
	III. Select convenience foods with high levels of fat and salt.			
	IV. Choose convenience foods in moderation.			
	a. I and III			
	b. II and IV			
	c. All of the above			
3.	What are fast foods?			
	a. Foods that have had some treatment to make them easier to prepare.			
	b. Foods that are bought ready to eat and require no further processing.			
	c. Foods that are processed and partly or totally prepared by a manufacturer that need little or no further preparation before being consumed.			

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SECTION 2 – Read the following examples carefully and try to determine which category of convenience foods it most suitably belongs to.

Dehydrated	Ready to eat	Canned
rozen	Cook-chill foods	Ready-Prepared Meals

Uncle Ben's microwaveable Ready Rice	Ready-Prepared Meals
Tesco Fish Pie	Cook-chill foods
Frozen pre-cooked pastry crust	Frozen
A tin of pre-cooked soup	Canned
Tuna Caesar Salad	Ready to eat
A box of cake mix	Dehydrated

#### **SECTION 3 – Short answer questions**

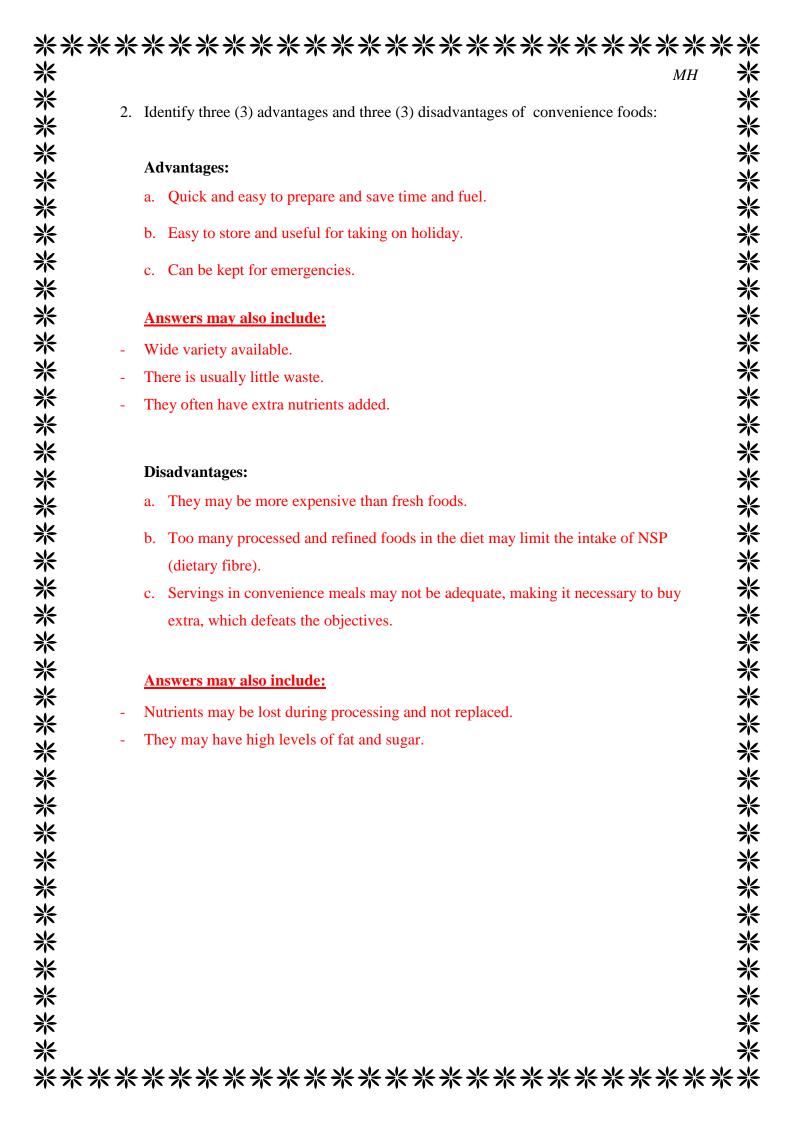
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- 1. Identify two (2) factors you can utilize when shopping for/preparing convenience foods to make them healthier.
  - a. Read labels to ensure that you are selecting products without excessive amounts of sodium, sugar, fillers, oil etc.
  - b. Purchase "low salt versions" or "no salt added".

#### **Answers may also include:**

- Drain and rinse canned beans in a colander before using to reduce sodium content and control how they are seasoned.
- Plain options are better compared to flavoured varieties e.g. rice as it may have a high sodium content and flavour additives.

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\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\* 米 MН References: \*\*\*\*\*\*\*\*\*\* Jospeh, T. (2016, September 14). Tips and Tricks to Gelatin Success [Video file]. Retrieved from <a href="https://www.youtube.com/watch?v=kJgcZzGLLPA">https://www.youtube.com/watch?v=kJgcZzGLLPA</a> Tull, A. & Coward, A. (2016). Caribbean Food and Nutrition for CSEC. Oxford University Press. \*\*\* \*\*\*\* \*\*\* \*\*\*\*\*\*\*\* \*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*