

The Role of Out-of-Home Dining in Diet and Health

Erin Gilgan, MPH

THE GLOBAL HEALTH LANDSCAPE



Worldwide obesity has more than **doubled** since 1980. There are now **more obese people than underweight** in the world.

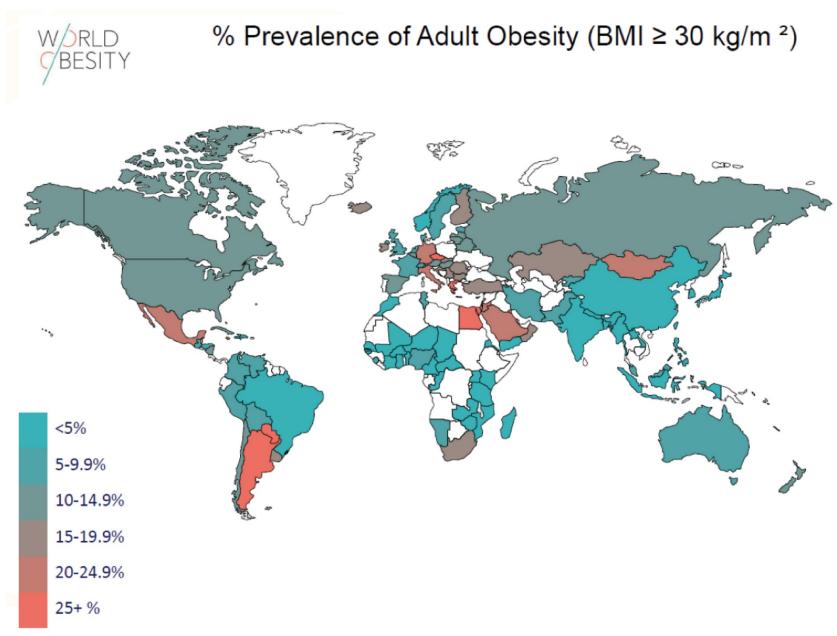


More than **1.9 billion** adults (39%), are overweight. Of these over **600 million** are obese – 13% of adults globally.



World Health Organization, 2016

GLOBAL OBESITY IN THE 90s



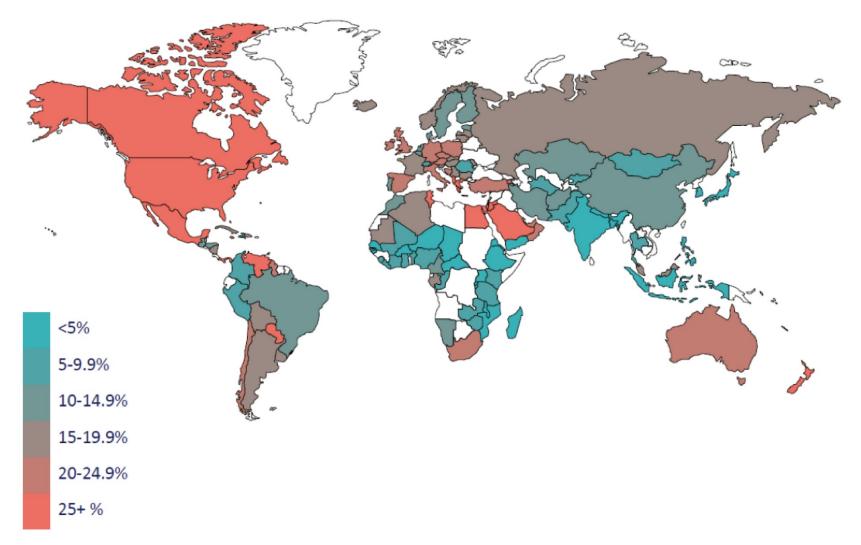


World Obesity Federation, 2015 www.worldobesity.org

GLOBAL OBESITY TODAY



Prevalence of Adult Obesity (BMI ≥ 30 kg/m ^{2*})





World Obesity Federation, 2015 www.worldobesity.org

THE **GLOBAL** HEALTH LANDSCAPE

DIET RELATED DISEASES ARE PREVENTABLE





Worldwide obesity has more than doubled since 1980. There are now more obese people than underweight in the world.



More than 1.9 billion adults (39%), are overweight. Of these over 600 million are obese - 13% of adults globally.



Overweight is associated with more deaths than underweight.



More than 41 million children under the age of 5 are overweight or obese.

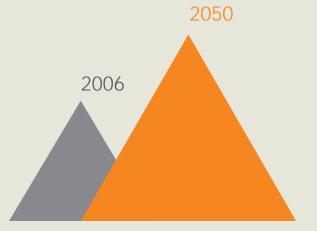


Undernutrition remains a problem. Nutrient deficiencies can lead to preventable blindness, cognitive impairment, stunting, and lower capacity.

Diet related disease has high social and economic costs.

THE GREAT BALANCING ACT

The world must achieve a 'great balancing act' to sustainably feed 9.6 billion people by 2050. Three needs must be met at the same time.



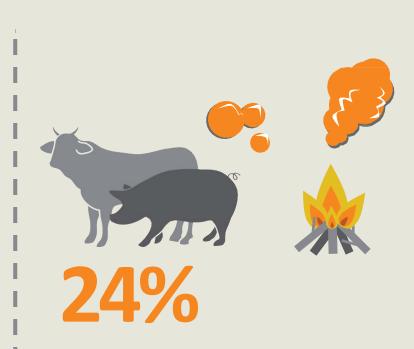
69%

Required increase in food calories to feed 9.6 billion people by 2050.



28%

Global population directly or indirectly employed by agriculture.



Global greenhouse gas emission from agriculture and land use change.



WHY IS IT RELEVANT TO CHEFS?



CONSUMERS RELY ON CHEFS IN THEIR REGULAR MEAL PATTERNS





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Traditional family gender roles Two working parents



More single-parent families



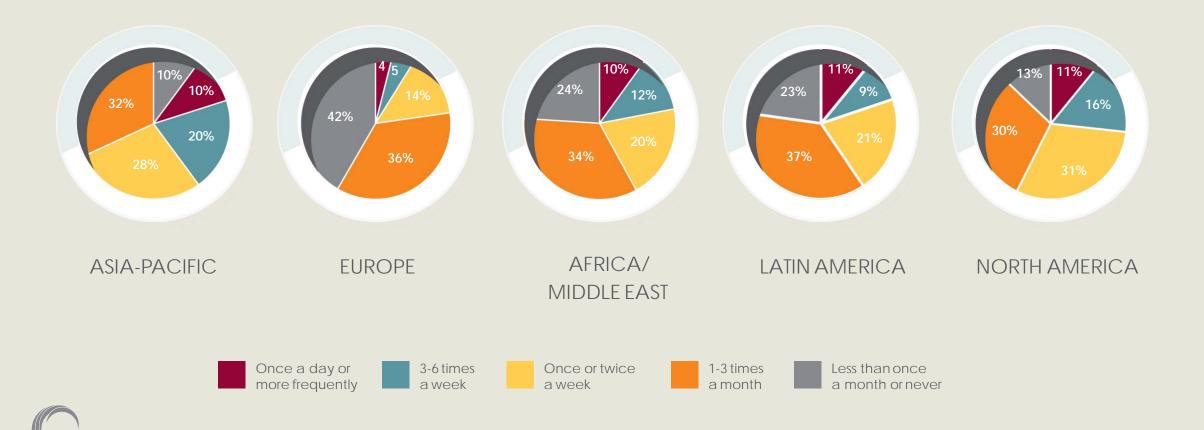
Urbanisation

Jabs & Devine, 2006; Zhai, Wang, Zhang & Popkin, 2014

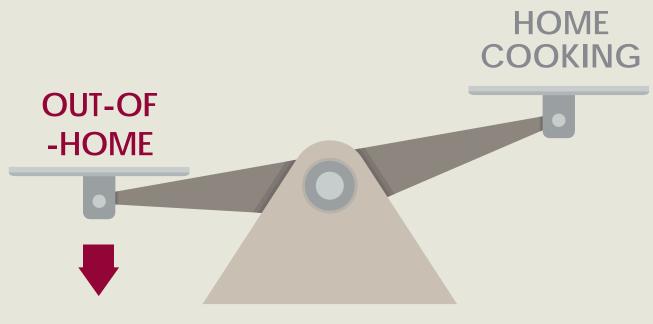


OUT-OF-HOME CONSUMPTION IS INCREASING

NG MORE POSSIBLE







ENERGY CONSUMED

OUT-OF-HOME FOODS ARE STARTING TO REPRESENT A SIGNIFICANT PROPORTION **OF TOTAL ENERGY CONSUMED**



FOODS PREPARED AWAY FROM HOME TEND TO BE LESS HEALTHY

- Larger portions
- More energy dense (calories)
- Less nutrient dense
- Higher in sodium
- Higher in fats (edible oils and animal foods)
- Higher in sugar and refined carbs
- Lower in plant-based foods (fruit, vegetables, grains)
- Lack of info to make healthy choices

IG MORE POSSIBI F

42 oz / 1.191 g 40 oz / 1134 g 30 oz / 850 g SODA 20 oz / 567 g 12 oz / 340 g HAMBURGER 10 oz / 283 g 6.7 oz / 190 g 7 oz / 198 g FRIES <u>3.9</u> oz / 111 g 2.4 oz / 68 g NOW 1950



TIPS FROM A NUTRITIONIST...

- Decrease portions
- Use vegetables portions to enhance
 perceived plate value
- 10% sodium without noticeable difference
- Don't try to reduce sodium and fat at the same time
- Experiment with acid and umami to boost salt perception (and enhance flavour)

TAKE IT ONE STEP AT A TIME... (BUT HAVE A PLAN!)

PUBLIC PRESSURE IS INCREASING: HEALTH AUTHORITIES IDENTIFY RESTAURANTS AS CONTRIBUTORS TO POOR DIETS AND HEALTH

Increase in food regulations and taxes







CONSUMERS ARE DEMANDING MORE

- Transparency (ingredients, provenance, etc.)
- Healthy options
- Clean label
- More natural

AND...

THE CONSUMER DEFINITION OF HEALTHY IS CHANGING

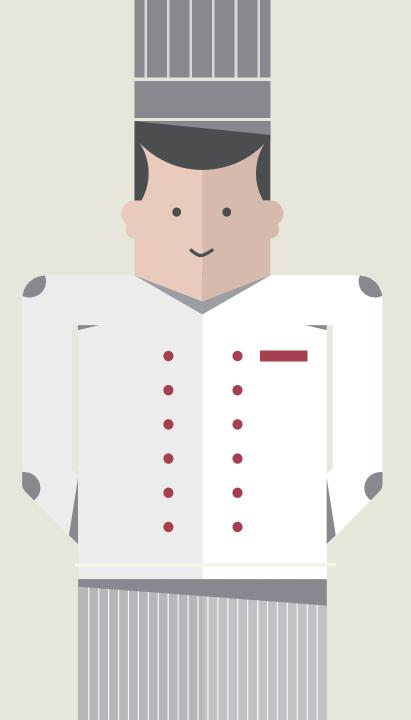


CONSUMERS' DEFINITION OF HEALTHY VARIES GLOBALLY...

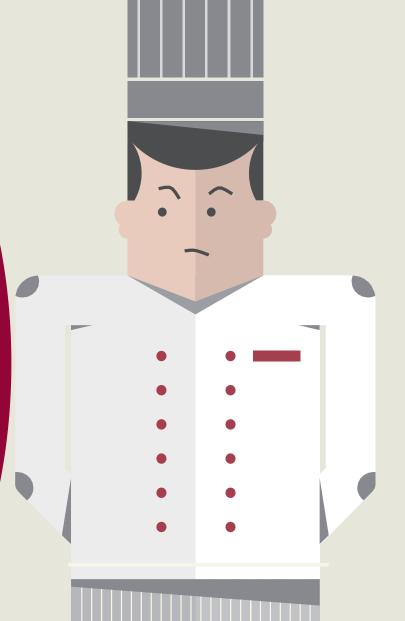
...but they all ladder up to a higher definition of naturalness and eating for long-term health







EVOLVING REGULATORY **ENVIRONMENT AND CRITICISM** FROM MEDIA **AND PUBLIC** HEALTH **AUTHORITIES**



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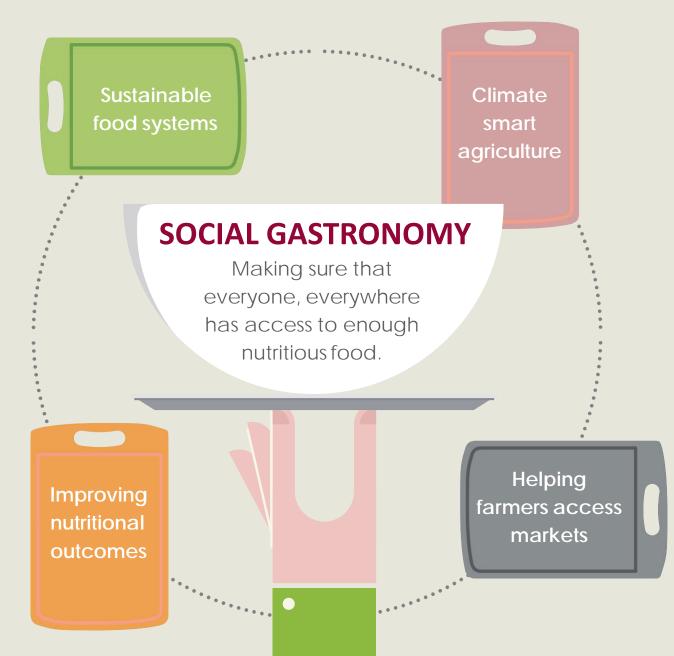
CONSUMERS DEMANDING MORE AND DEFINITIONS FOR HEALTH ARE CHANGING

EVOLVING REGULATORY **ENVIRONMENT AND CRITICISM** FROM MEDIA AND PUBLIC HEALTH **AUTHORITIES**

CONSUMERS DEMANDING MORE AND DEFINITIONS FOR HEALTH ARE CHANGING

THE WORLD BANK CALLS ON CHEFS





CHEFS ARE PART OF THE SOLUTION: CONTRIBUTING TO HEALTHY POPULATIONS







(menu descriptions that resonate with their definitions of healthy)

MAKE HEALTHY OPTIONS THE EASY CHOICE

(healthy and delicious don't have to be in opposition)



START CHANGING THE OUT-OF-HOME ENVIRONMENT

(advocate within the profession, promote nutrition education in culinary school and continuing education, mentor young culinary professionals)



