



Session 10: Four Keys to Healthy Eating Out

Not every meal will be prepared and eaten at home. It is important to develop skills and have a plan for healthy eating out.

1. Plan ahead.

- Carefully select where you will eat. Choose places that offer lower calorie healthy options.
- Start thinking about what you might order. Before you go, view the menu and nutrition information on the restaurant's website, look at a calorie and fat counter, or call ahead to ask about the menu.
- Eat fewer calories during other meals and snacks that day.
- Eat a small healthy snack before you go out. Or drink a large, calorie-free or low-calorie beverage.
- If available at the restaurant, use the nutrition information listed on the menu, menu board, or displays to help you make healthy choices.
- Consuming alcohol is not recommended for individuals who have experienced brain injury (Factsheet). In addition, alcohol adds calories stimulates the appetite, and may make it harder to stick to your plan. For parties: Bring a healthy, low-calorie food to share with others.

2. Don't be afraid to ask for what you want. Be firm and friendly.

Ask for the **foods you want:**

- Ask for lower-calorie foods.
- Ask if foods can be cooked in a different way.
- Don't be afraid to ask for foods that aren't on the menu.

Ask for the **amounts you want:**

- Ask how much is usually served.
- Order salad dressing, gravy, sauces, or spreads "on the side."
- Ask for less cheese or no cheese.
- Split a main dish or dessert with someone.



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- Order a small size (appetizer, senior citizen's, children's size).
- Have the amount you don't want to eat put in a container to take home.



How to Ask For What You Want

Ask for what you want:

- Begin with "I," not "You."
- Use a firm and friendly tone of voice that can be heard.
- Look the person in the eye.
- Repeat your needs until you are heard. Keep your voice calm.

Wishy-washy	"Oh, well. I guess they couldn't broil the fish."
Threatening	"You said you would broil my fish! I'm not paying for this!"
Firm and friendly	"This looks very nice. But I asked for my fish to be broiled, not fried. Would you have some broiled for me, please?"

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3. Take charge of what's around you.

- If you can, be the first to order.
- Keep foods off the table that you don't want to eat. Or take one serving and then ask that the item be removed from the table.
- Ask that your plate be removed as soon as you finish eating.



4. Choose foods carefully.

Watch out for these high-calorie words on menus:

- Au gratin
- Hollandaise
- Breaded
- Parmesan
- Buttered or buttery
- Pastry
- Cheese sauce
- Rich, creamed, creamy, in cream sauce
- Sautéed
- Stuffed or loaded
- Fried, deep fried, French fried, batter fried, pan fried
- Scalloped
- Smothered
- Southern style
- Gravy

These words may or may not mean the items are low in calories:

- Baked
- Broiled
- Boiled
- Grilled
- Rubbed, blackened
- Poached
- Steamed
- Roasted
- Stir-fried
- Spiced, seasoned





What's on the Menu?

You can find lower-calorie choices wherever you eat out. Be sure to ask the waiter how the food is prepared.

Go means lower-calorie choices. Caution means high-calorie choices.	
Pizza	
Go	Plain cheese pizza (ask for half the cheese or low-fat cheese), onions, green peppers, mushrooms
Caution	Meat toppings (sausage, pepperoni, ham, bacon)
Burger Place (fast food)	
Go	Grilled, broiled, or roasted chicken, without skin or sauce; broiled, extra lean burger
Caution	Large hamburger, cheeseburger, French fries, fried fish or chicken, mayonnaise-based sauces, cheese, bacon
Mexican	
Go	Heated (not fried) tortillas, grilled chicken or beef fajitas, soft tacos (corn or flour tortillas), salsa
Caution	Enchiladas, chili con queso, fried tortillas, tortilla chips, sour cream, crisp tacos
Chinese and Japanese	
Go	Stir-fried chicken, stir-fried vegetables, steamed rice, soup, teriyaki
Caution	Egg foo yung, fried chicken, beef, or fish, fried rice or noodles, egg rolls, fried won ton, tempura
Italian	
Go	Spaghetti with tomato sauce, minestrone soup
Caution	Lasagna, manicotti, other pasta dishes with cheese or cream, sausage, fried or breaded dishes (such as veal or eggplant parmesan)
Seafood	
Go	Broiled, baked, or boiled seafood with lemon, plain baked potato
Caution	Fried fish, fried vegetables, French fries
Steakhouses	
Go	Shrimp cocktail, broiled/grilled chicken or fish, plain baked potato
Caution	Steak (except for lean, trimmed cuts), fried fish or chicken, onion rings, other fried vegetables, French fries



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Fast Food *Can* Be Lower in Calories and Fat

The choices below contain less than 370 calories and 15 grams of fat per serving. Values are from restaurant websites (2017).

Food Item	Calories	Fat grams
Arby's®		
Farmhouse Salad w/Roast Turkey, Light Italian Dressing	250	14
Turkey and Cheese Slider	200	7
Boston Market®		
Fresh Steamed Vegetables	60	3.5
Rotisserie Potatoes	120	2.5
Turkey Breast, Regular	160	4.5
Burger King®		
Regular hamburger	220	8
Tendergrill® Chicken Sandwich, no mayonnaise	320	6
BK Veggie® Burger, no mayonnaise	310	7
Domino's Pizza®		
1/6 th 10-inch Hand-Tossed Cheese Pizza	200	7
KFC®		
Green Beans	25	0
Grilled Chicken Breast	210	6
McDonald's®		
Fruit and yogurt parfait	150	2
Egg White Delight McMuffin	260	8
Southwest Grilled Chicken Salad	350	9
Hamburger (single)	250	8
Subway®		
6" FRESH FIT sandwich, no cheese/dressing (Turkey, Roast Beef, Subway Club®, or Oven Roasted Chicken)	280-320	3.5-5
Black bean soup	210	1
Wendy's®		
Large Chili	250	7
Power Mediterranean Chicken Salad, Half Size	250	9
Grilled Chicken Go Wrap	270	10
Junior hamburger	240	14
Grilled chicken sandwich	360	8



Practice: Eating at Fast Food Restaurants

Can you eat low-calorie, healthy meals when you eat out **at fast food restaurants?**

Answer the questions below.

1. What problems and challenges might get in the way?

2. What could you do to overcome those problems and challenges?



Practice: Eating at Restaurants (not fast food)

Can you eat low-calorie, healthy meals when you eat out **at restaurants (not fast food)**?

Answer the questions below.

1. What problems and challenges might get in the way?

2. What could you do to overcome those problems and challenges?



Practice: Eating at Banquets and Buffets

Can you eat, low-calorie, healthy meals when you eat out **at banquets and buffets (such as church dinners, wedding receptions, business events, and reunions)?**

Answer the questions below.

1. What problems and challenges might get in the way?

2. What could you do to overcome those problems and challenges?



Practice: Eating at the Homes of Family and Friends

Can you eat low-calorie, healthy meals when you eat out **at the homes of family and friends?**

Answer the questions below.

1. What problems and challenges might get in the way?

2. What could you do to overcome those problems and challenges?



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To Do:

Check the boxes when you complete each item:

- Keep track of your weight.** Weigh yourself at home at least once a week. Record it.
- Record everything you eat and drink every day.** Come as close as you can to your calorie and fat gram goals.
- Record your minutes of physical activity.** Come as close as you can to the GLB goal of at least 150 minutes per week.

New things to practice:

- Work toward **solving an eating-out problem.**
 - Describe a problem you have when you eat out:

- Make and follow a **Positive Action Plan:**

I will: _____

When: _____

I will do this first: _____

Roadblocks that might come up: _____

I will handle them by: _____

I will do this to make my success more likely: _____

How can I get the support I need? _____

Did it work? If not, what went wrong? What could you do differently?

- Add at least 250 steps per day.**

Last week, what was your average step count per day? _____

$$\begin{array}{ccc} \underline{\hspace{2cm}} & \text{plus 250 steps} = & \underline{\hspace{2cm}} \\ \text{Average steps per day} & & \text{Daily step goal} \\ \text{(last week)} & & \text{(next week)} \end{array}$$