

Vol XII Issue I, August 2021

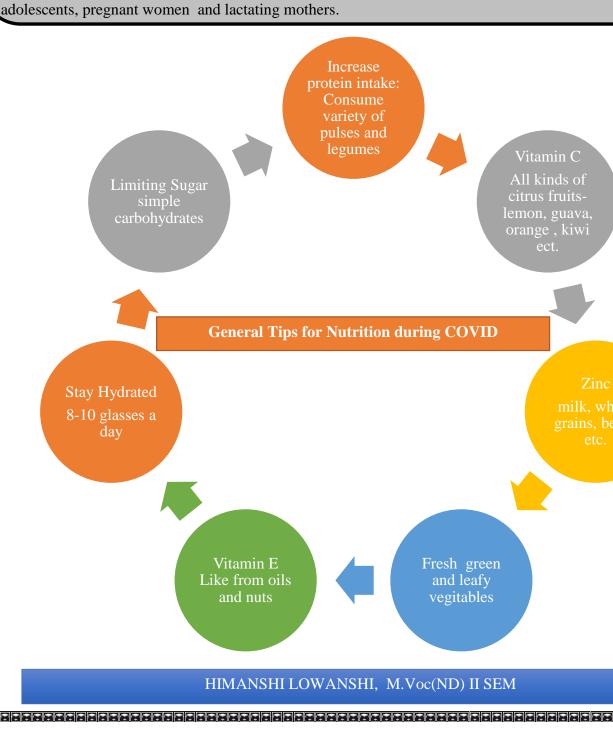
Covid-19 as a pandemic that has an ability and quality to initiate a storm of Malnourishment. The government mandated lockdowns, disruptions in government food supply mechanism like Mid-day meals, take home rations through anganwadis, public distribution mechanisms and breakdown of food supply and demand markets have become drivers affecting dietary habits and quality in lower- and Middle-income countries like India specially the vulnerable groups. A well-balanced and nutritious diet plays an important role in triggering the immune system and keeping infections at bay- a strong and healthy immune system thus, can be built by taking adequate nutrition and hydration which also lowers the risk of infectious diseases.

We the team of DDU-KK, from DAVV Indore bring to you a comprehensive guide on how

to manage nutrition during the pandemic specially for the vulnerable segments of children,



Mrs. Sharvari Ubale Public Health Professional, **PGDHHM**





NUTRITION FOR ADOLESCENTS	
ENERGY: Caloric needs increase	FAT: Adolescents, in particular need
with the metabolic demands of	fat in diet to help the brain &
growth & energy expenditure.	nervous system develop normally.
PROTEINS: Protein requirements	IRON: Iron requirements increases
increases to meet growth needs &for	due to expansion of blood volume &
pubertal changes in both sex & for	increase in muscle mass & also due
developing muscle mass.	to menstrual blood loss.
CALCIUM: Calcium needs	VITAMINS: Both fat soluble and
increases due to increase in muscle	water soluble vitamins are needed
mass and bone density.	for development and growth.

NAIMA KHAN, M.Voc(ND) II SEM

Nutrition for Pregnant Women

- Eat fruits, vegetables, legumes (e.g. lentils, beans), nuts and whole grains (e.g. unprocessed maize, millet, oats, wheat, brown rice or starchy tubers or roots such as potato, yam, taro or cassava).
- Daily Meal: 2 cups of fruit (4 servings), 2.5 cups of vegetables (5 servings), 180 g of grains, and 160 g of meat and beans.
- For snacks, choose raw vegetables and fresh fruit rather than foods that are high in sugar, fat or salt.
- Do not overcook vegetables and fruit as this can lead to the loss of important vitamins.
- Avoid industrially produced Trans fats. These are often found in processed food, fast food, snack food, fried food, frozen pizza, pies, cookies, margarines and spreads.
- Drink 8-10 cups of water every day.

- Water is the best choice, but you can also consume other drinks, fruits and Vegetables that contain water, for example lemon juice (diluted in water And unsweetened), tea and coffee. But be careful not to consume too much caffeine, and avoid sweetened fruit juices, syrups, fruit juice concentrates, fizzy and still drinks as they all contain sugar.
- Limit your salt intake to less than 5gm and use iodized salt.
- Limit intake of soft drinks or soda and others drinks that high in sugar (fruit juices, syrups, flavoured milks and yogurt drinks).
- Choose fresh fruits instead of cookies, cakes & chocolate.
- Use jaggery, honey, dates, anjeer in place of sugar.

• While making green vegetable, do not roast it too much, it destroys its nutrients.

BHUMIKA DUBEY, M.Voc(ND) II SEM

Editorial Team

Ms. Mona Dharamsey Co-ordinator, DDU-KK Ms. Anshika Jain Multi-Tasking Staff, DDU-KK Deen Dayal Upadhyay Kaushal Kendra (DDU-KK)

2nd Floor, Vigyan Bhawan, Takshashila Campus, Khandwa Road, Indore (MP)-452001, Website: <u>www.ddukk.dauniv.ac.in</u> E-mail: <u>ddukkdavv@gmail.com</u> Contact: 0731 2464144, +91 9424450150