# Self-study guide for

# Self-study guide for Nutrition and Diet Therapy

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# Self-study guide for **Nutrition and Diet Therapy**

# **Preface**

This study guide is designed to help you in your study of basic nutrition. Its chapter divisions are correlated with those in the textbook *Essentials of Nutrition and Diet Therapy* (Williams, S. R.: St. Louis, 1982, The C.V. Mosby Co.). However, the general study structure may also be useful for many students using the more advanced text *Nutrition and Diet Therapy* (Williams, S.R.: St. Louis, 1981, The C.V. Mosby Co.).

The book is organized to facilitate your study in several ways:

- 1. To help you summarize and review the main points in each chapter
- To encourage and stimulate your thinking about several key issues and questions related to the chapter material
- To help you test your own understanding of the basic content discussed in the text
- 4. To apply and illustrate the concepts and principles involved, through the use of case problems, individual and group learning activities, experiments, projects, or demonstrations

Thus each chapter consists of four sections: (1) Summary-Review Quiz, (2) Discussion Questions, (3) Self-Test Questions, and (4) Learning Activities.

Summary-Review Quiz. This first section should be completed immediately after the related chapter in the text has been read carefully. This review activity will help you gain, first, a broad view of the basic principles and generalizations presented. Then as you proceed in your studies, each Summary-Review Quiz will provide basic background for grasping the developing material in subsequent chapters.

To complete this Summary-Review Quiz choose the correct words or phrases for each blank from the list provided. Write both the word and its number in the corresponding blank. After you have finished, check your answers against those given at the back of the book. Remember the learning sequence:

- 1. Read the related chapter in the text thoroughly.
- 2. Fill in immediately all the blanks in the Summary-Review Quiz.
- 3. Then after you have completed all blanks, check your answers.
- 4. Correct any errors and leave the Summary-Review Quiz for any follow-up reference and review needed.

Discussion Questions. These questions provide a more intensive digging into a few selected topics or issues related to the text discussions. They will help you to organize your thinking about problems raised in each chapter and provide valuable practice in writing essay examinations. Think through each question carefully and reread related portions of the text as needed. Then write your answers clearly and completely. You may use these questions to explore ideas individually or as a basis for discussion in small groups.

At this point, to explore these questions more deeply, you may want to consult additional references. Look over the references suggested in your textbook or listed here. It is always a good habit to consult references in addition to your text for a broader range of comparative data and their application. Remember that a lifetime of learning comes only from forming early the mental set of asking questions about everything you hear, read, or observe—especially questions of "How?" "Why?" and "So what?" In other words, *think* about what you read and ask questions constantly.

Self-Test Questions. Here you can narrow your study to specific facts and conclusions by testing your knowledge of the basic content presented at this point. Each self-test is in two parts. First, a list of true-false statements is presented. Select the correct answer by circling either the "T" or the "F" before each statement. Second, there are several multiple choice test items. Here you may circle the letter before the answer you choose. Then after you have completed both parts, check your answers with those listed in the back of the book. To clarify this information in your thinking, reread the material related to any items that you may have marked incorrectly.

Learning Activities. This final section presents a variety of possible learning activities to give you the opportunity to learn by doing, by applying principles to specific life situations or common observations. These life situations may involve individual or family nutritional problems. Other activities include experiments or demonstrations and the gathering of pertinent data needed to solve problems or to discover answers to key questions.

Active participation in problem-solving activities leads to effective learning. Some of these activities are individual, and some are group activities. Some may be done in the classroom, whereas many may be carried out at home or in the community. In each instance, facts and principles will have more meaning to you through your active participation.

Sue Rodwell Williams

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# AN INTRODUCTION TO HUMAN NUTRITION

# Nutrition and health

# SUMMARY-REVIEW QUIZ

1. In modern health care new and different problems are being	confronted,
based on new life-styles,, changing values and con	nmunity pat-
terns, and Therefore the fundamental framework for	
basic nutrition must be built on the learning concepts of	
2. Formerly and to some extent even now the basic approach	to care was
, and training of hospital and community workers cent	ered on skills
for treating Presently, however, education in the	health fields
is based on a approach and on a	
of, or wellness, rather than a	
, or illness. This positive approach values	-
beyond mere physical survival.	
3. Two main factors have brought about these changes in healt	h values and
practices. These factors are the rapid increase in	
Problems have resulted, however. Increased	
has brought more specialization and higher	
number of people and length of life have brought a greater inc	
of aging.	
4. Changes must follow, therefore, in ways of providing health	care. These
include changes in focus onto the involved as r	
disease, malnutrition, and illness; changes in	
include more and care in a variety of	
and community health centers; changes	
the, or health clients, to involve them mo	
the, or hearth enems, to involve them me	no actively in

	their own health needs through better nutrition and health education; and changes					
	in to some kind of health insurance to meet mounting					
	costs.					
	5. The rapidly changing and increased and					ed and
	act					trition education. Atten-
				5.		, especially in poverty
						, especially in poverty
	arc	eas and in the		20.		
						ned then in terms of what
						cifically related both to
		aı	1d		•	
	1.	aging	11.	food environment	21.	physical health
	2.	balance	12.	health	22.	population
	3.	change	13.	health care systems	23.	positive
	4.	chronic illnesses	14.	health teamwork		preventive
	5.	consumers	15.	illness		quality of life
	6.	consumer awareness	16.	malnutrition	26.	scientific knowledge
	7.	curative	17.	medical costs	27.	social issues
	8.	disease	18.	meeting human need	28.	special clinic settings
	9.	economic stress		negative		
	10.	emotional health	20.	payment for services		
DISCUSSION	OHE	ZTIONS				
DISCUSSION					-20	
	1.	What is your own pres	ent c	lefinition of nutrition	?	
	•	TV			C : 1:	Salaraha and announce 9 Wilson
	2.					iduals and groups? What
		personal observations	can	you give to support yo	our sta	tement?
	~				1.4	5. 6
	3.	What conditions are n	eces	sary for sustaining hu	man III	le?
4. Explain the meaning of the statement: "Food habits do not develop in a vacuum."						
	4.	Explain the meaning of	t the	statement: "Food hab	ots do i	not develop in a vacuum."

5. What does it mean to you to "deal with the whole self" in working with a patient or client?

6. How do you think health professionals may be involved in community and legislative action? Do you think this action is increasingly important? Why?

# **SELF-TEST QUESTIONS**

# True-false

Circle the "T" if a statement is true. If it is false, circle the "F" and write the correct statement below it.

- T F 1. American society tends to be youth and action oriented and therefore often isolates and ignores its elderly citizens.
- T F 2. Food habits are closely related to cultural influences and psychosocial development.
- T F 3. Nutrients work independently in the body.
- T F 4. Food processing has little influence on the amount of nutrients in the food or on its safety, appearance, and taste.
- T F 5. Certain foods are called *complete foods* because they contain all the nutrients needed for full growth and health.

# Multiple choice

Circle the letter in front of the correct answer.

- 1. All persons throughout life have need for:
  - a. The same amount of nutrients at any age
  - b. The same nutrients but in varying amounts

- c. The same amount of nutrients in any state of health
- d. Different nutrients in varying amounts
- 2. Nutrients are:
  - a. Foods necessary for good health
  - b. Chemicals in foods having specific metabolic functions
  - c. Nourishments used to cure certain illnesses
  - d. Metabolic control agents such as enzymes
- 3. All nutrients needed by the body:
  - a. Are available through food in a variety of combinations
  - b. Must be obtained by additional pills
  - c. Must be obtained by specific food combinations
  - d. Have a variety of uses in the body
- 4. Signs of good nutrition include:
  - a. Average weight for body size
  - b. Good muscle development
  - c. Smooth, clear skin
  - d. All the above

# **LEARNING ACTIVITIES**

- What problems do you see in your environment that are related to nutrition? Consider environment as broadly as you wish—local community, general area, country, or world.
- 2. Pick one of the problems you noted above. What kinds of information do you need to find some solutions to this problem? Where would you search? What resources (places, persons, or reference materials) would you use?
- At this point what solutions to this problem can you see? Give any reasons or evidence that you can think of to support your solutions.
- 4. Select a specific person as a subject. Observe carefully, and make a general assessment of nutritional status, using Table 1-1, p. 8, in *Essentials of Nutrition and Diet Therapy* as a guide.

# 2 Carbohydrates: the problem of energy

# SUMMARY-REVIEW QUIZ

1. The primary survival task of the human body is that of securing
to do its work. To obtain, a
must be changed to a usable refined fuel, which must then be carried to the site of, where the fuel can be burned.
2. In the human energy system the major raw fuel source used for quick
energy is This is found in plant foods as
and Plants transform energy from the,
using and as raw materials, and
in green leaves as a catalyst to manufacture this
The name carbohydrate comes from its structural chemi-
cal elements, and
3. The simplest form of carbohydrate is the
Three of these simple sugars important in human nutrition are,
, and The somewhat more complex double sugars are
called The three main double sugars are,
, and Still more complex dietary carbohydrates made
up of many sugar units are the Two of these carbohydrates are
important in human nutrition: as a major energy source and
as a necessary digestive aid.
4. A relatively small amount of carbohydrate is stored in the and
muscles in the form of The constantly carries a small
additional amount. Therefore is needed regularly to meet
energy demands and to spare from being used too much for energy.
Also sufficient carbohydrate has an, thus preventing too
rapid a breakdown of fat for energy, with the resulting accumulation in the blood of
strong acids called
5. Two vital body organs are especially dependent on a constant supply of
carbohydrate in the form of to supply energy to operate their specific
functions. These organs are the and the

6. The refined fuel used by the cells for making energy available for body work
is It is produced from food carbohydrate by the combined action of
and digestion. Food substances travel through the
successive parts of the gastrointestinal tract,, and
compounds through This chemical activity is aided by a variety of coordinated, and the food mass is moved along by
As a result of this combined action, the are produced and arrive at
the site of nutrient absorption of the
7. Accessory organs adjacent to the gastrointestinal tract—the,
, andalso produce and store chemical substances
necessary for and release them into the as needed.
8. After digestion is completed, the simple sugars are carried directly into the
portal by mainly through the process of
active transport. The of the small intestine is uniquely developed
to increase and facilitate this transport of nutrients into the circulation by means of
three successively smaller parts of the structure:, and
is left for the large intestine to accomplish.
9. The, the refined
fuel carried there by the blood, is burned to release stored for cell
work through a series of chemical reac-
tions. This overall system of chemical processes by which energy is made available
for the body is called A special chemical compound produced
anywhere along the way by these may special metabolic processes is called a
10. The key hormone controlling the blood sugar level isIt is pro-
duced in a special scattered cells of the called
This hormone prevents, too much blood sugar, by stimulating the
conversion of glucose to storage forms of energy and
-and allowing more glucose to enter the cell to be burned for
is an opposite acting hormone produced in the same organ. It
blood sugar by increasing the breakdown of stored liver
to produce
11. Through an initial stage of cell work in the cytoplasm, the key
of the body's energy systemis produced. This vital common
molecule is then burned in the, the "powerhouse" of the cell,
through another special series of enzyme reactions called the
As a result of this series of enzyme reactions, the key powerful compound is formed to energy and then
it as needed for use by the body.

1.	absorbing surface	24.	enzyme-controlled	48.	mitochondrion
2.	absorption	25.	fat	49.	monosaccharide
3.	active acetate	26.	fructose	50.	mouth
4.	antiketogenic effect	27.	galactose	51.	mucosal folds
5.	ATP (adenosine tri-	28.	gallbladder	52.	muscle actions
	phosphate)	29.	glucagon	53.	oxygen
6.	bind and store	30.	glucose	54.	pancreas
7.	blood circulation	31.	glycogen	55.	peristalsis
8.	blood sugar	32.	heart	56.	polysaccharides
9.	brain	33.	hydrogen	57.	potential energy
10.	carbohydrate	34.	hyperglycemia	58.	protein
11.	carbon	35.	insulin	59.	raises
12.	carbon dioxide	36.	intestines	60.	raw fuel
13.	cells	37.	islets of Langerhans	61.	release
14.	cellulose	38.	ketones	62.	simple sugars
15.	chemical	39.	Krebs cycle	63.	small intestine
16.	chlorophyll	40.	lactose	64.	starches
17.	common molecule	41.	liver	65.	stomach
18.	dietary carbohydrate	42.	lowers	66.	sucrose
19.	digestion	43.	maltose	67.	sugars
20.	disaccharides	44.	mechanical	68.	sun
21.	energy	45.	metabolism	69.	villi
	energy production	46.	metabolite	70.	water
	enzyme action	47.	microvilli	71.	water absorption

# **DISCUSSION QUESTIONS**

- 1. What kind of sugar is in the blood? How does it differ from the sugar in your sugar bowl?
- 2. Where does blood sugar come from? Only from sugar?
- 3. How are the two hormones insulin and glucagon, related? What is the significance of this relationship?

4.	How are other hormones related to the control of blood sugar levels?
5.	What is active acetate? Why is it called a <i>common molecule?</i> What is its significance in the human energy system?
6.	Why is ATP called a high-energy compound?
7.	How large a proportion of the American diet is contributed by carbohydrate? Why? Of this carbohydrate, what major forms do we consume?
8.	From your general observation and experience do you see any trends in form and amount of carbohydrate used in the American diet? As a health worker, does this concern you? Why?
9.	Define the term "dietary fiber." Why is more attention being given currently to the role of fiber in the human diet?

# SELF-TEST QUESTIONS

# True-false

Circle the "T" if a statement is true. If it is false, circle the "F" and write the correct statement below it.

- T F 1. Carbohydrates are composed of carbon, hydrogen, oxygen, and nitrogen.
- T F 2. The main carbohydrate food in our diet is starch.
- T F 3. Modern processing and refinement of our foods has reduced the amount of cellulose in our diet.
- T F 4. In low-income families a proportionately larger amount of the food budget is spent for fats and proteins.
- T F 5. Lactose is a very sweet simple sugar found free in a number of carbohydrate foods.
- T F 6. Honey and table sugar contain the same form of sugar and hence may be interchanged in the diet.
- T F 7. Glucose is the form in which sugar circulates in the blood.
- T F 8. Cheese contains the same amount of carbohydrate as the milk from which it is made.
- T F 9. A small amount of the cellulose in foods that we eat is digested, but the major portion is carried through the body and provides important bulk in the gastrointestinal tract.
- T F 10. Glycogen is an important long-term storage form of energy because relatively large amounts of it are deposited in the liver and muscles.

# Multiple choice

Circle the letter in front of the correct answer.

- 1. Carbohydrates provide one of the main fuel sources for energy. Which of the following carbohydrate foods provides the *quickest* source of energy?
  - a. Slice of bread

d. Glass of milk

b. Glass of orange juice

e. Bowl of cooked cereal

c. Chocolate candy bar

2.	The most nutritionally significant refin	ned	fuel form of carbohydrate is:		
	a. Maltose		Starch		
	b. Dextrins	d.	Glucose		
3.	Most of the work of changing raw fue	el fo	orms of carbohydrates to the refined		
	usable fuel is accomplished by enzymes located in the:				
	a. Mouth		Small intestine		
	b. Stomach	d.	Large intestine		
4.	An adult intolerance to milk, found mostly in black and Oriental population				
	is due to a genetic deficiency of the enzyme:				
	a. Sucrase		Maltase		
	b. Lactase	d.	Amylase		
5.	Chemical digestion of carbohydrates				
	enzymes from the:		The second secon		
	-	c.	Small intestine and pancreas		
	b. Gallbladder and liver		Liver and small intestine		
6.	The refined fuel glucose is delivered to	th	e cells by the blood for production of		
	energy. The hormone controlling the use of glucose by the cells is:				
	a. Thyroxin		Adrenal steroid		
	b. Growth hormone	d.	Insulin		
7.	An important activating substance a	ttac	ched in high-energy bonds to store		
	energy in the cell is:		<u>.</u>		
	a. Sodium	c.	Phosphate		
	b. Potassium	d.	Carbon		
8.	A quickly available form of energy, alt	hou	igh limited in amount, is stored in the		
	liver by conversion of glucose to:				
	a. Glycogen	c.	Tissue fat		
	b. Glycerol	d.	Amino acids		
9.	In the "powerhouse" of the cell the	e fi	nal common molecule (a 2-carbon		
	fragment of active acetate) formed fro	m g	lucose and fatty acids is converted to		
	energy. This powerhouse of the cell is	the	e:		
	a. Ribosome	c.	Cytoplasm		
	b. Nucleus	d.	Mitochondrion		
10.	The unique chemical compound prod	uce	ed in the human energy system in the		
	cell, which traps and stores energy in	its l	high-energy bond, is:		
	a. DNA-deoxyribonucleic acid	c.	RNA-ribonucleic acid		
	b. ATP-adenosine triphosphate	d.	AMP-adenosine monophosphate		

# **LEARNING ACTIVITIES**

# Individual or group experiment: Initial carbohydrate enzyme digestion

Materials. A large pickle, some saltine crackers, a cooky, a saucer, a glass of drinking water, and a timer or watch with a second hand.