Eating Well with Canada’s Food Guide
First Nations, Inuit and Métis
How to use Canada’s Food Guide

The Food Guide shows how many servings to choose from each food group every day and how much food makes a serving.

Eating Well Every Day

Canada’s Food Guide describes healthy eating for Canadians two years of age or older. Choosing the amount and type of food recommended in Canada’s Food Guide will help:

- children and teens grow and thrive
- meet your needs for vitamins, minerals and other nutrients
- lower your risk of obesity, type 2 diabetes, heart disease, certain types of cancer and osteoporosis (weak and brittle bones).

What is one Food Guide Serving?

Look at the examples below.

Eat at least one dark green and one orange vegetable each day. Choose vegetables and fruit prepared with little or no added fat, sugar or salt. Have vegetables and fruit more often than juice.

Make at least half of your grain products whole grain each day. Choose grain products that are lower in fat, sugar or salt. Drink fortified soy beverages if you do not drink milk.

Drink 500 mL (2 cups) of skim, 1% or 2% milk each day. Select lower fat milk alternatives. Drink fortified soy beverages if you do not drink milk.

Have meat alternatives such as beans, lentils and tofu often. Eat at least two Food Guide Servings of fish each week.* Select lean meat and alternatives prepared with little or no added fat or salt.

When cooking or adding fat to food:

- Most of the time, use vegetable oils with unsaturated fats. These include canola, olive and soybean oils.
- Aim for a small amount (2 to 3 tablespoons or about 30-45 mL) each day. This amount includes oil used for cooking, salad dressings, margarine and mayonnaise.
- Traditional fats that are liquid at room temperature, such as seal and whale oil, or ooligan grease, also contain unsaturated fats. They can be used as all or part of the 2-3 tablespoons of unsaturated fats recommended per day.
- Choose soft margarines that are low in saturated and trans fats.
- Limit butter, hard margarine, lard, shortening and bacon fat.

*Health Canada provides advice for limiting exposure to mercury from certain types of fish. Refer to www.healthcanada.gc.ca for the latest information. Consult local, provincial or territorial governments for information about eating locally caught fish.

### Recommended Number of Food Guide Servings per day

<table>
<thead>
<tr>
<th>Age Group</th>
<th>Vegetables and Fruit</th>
<th>Grain Products</th>
<th>Milk and Alternatives</th>
<th>Meat and Alternatives</th>
</tr>
</thead>
<tbody>
<tr>
<td>2–3 years old</td>
<td>4</td>
<td>3</td>
<td>2</td>
<td>1</td>
</tr>
<tr>
<td>4–13 years old</td>
<td>5–6</td>
<td>4–6</td>
<td>2–4</td>
<td>1–2</td>
</tr>
<tr>
<td>Teens and Adults</td>
<td>7–8</td>
<td>6–7</td>
<td>2–4</td>
<td>2</td>
</tr>
<tr>
<td>Females</td>
<td>7–10</td>
<td>7–8</td>
<td>2–4</td>
<td>3</td>
</tr>
<tr>
<td>Males</td>
<td>7–10</td>
<td>7–8</td>
<td>2–4</td>
<td>3</td>
</tr>
</tbody>
</table>

### What is one Food Guide Serving?

- **Vegetables and Fruit**
  - Fresh, frozen and canned: 125 mL (1/2 cup)
  - Berries: 125 mL (1/2 cup)
  - Other vegetables: 125 mL (1/2 cup)
  - Dark green and orange vegetables: 125 mL (1/2 cup)
  - Canned milk: 125 mL (1/2 cup)

- **Grain Products**
  - 1 slice (35 g)
  - 35 g (2” x 2” x 1”)
  - 30 g (see food package)

- **Milk and Alternatives**
  - Milk: 250 mL (1 cup)
  - Fortified soy beverage: 250 mL (1 cup)
  - Canned milk (evaporated): 125 mL (1/2 cup)
  - Powdered milk, mixed: 250 mL (1 cup)

- **Meat and Alternatives**
  - Traditional meats and wild game: 75 g cooked (2 1/2 oz/125 mL (1/2 cup)
  - Fish and shellfish: 75 g cooked (2 1/2 oz/125 mL (1/2 cup)
  - Lean meat and poultry: 75 g cooked (2 1/2 oz/125 mL (1/2 cup)
  - Eggs: 2 eggs
  - Beans – cooked: 175 g (3/4 cup)
  - Peanut butter: 30 mL (2 Tbsp)
People who do not eat or drink milk products must plan carefully to make sure they get enough nutrients.

The traditional foods pictured here are examples of how people got, and continue to get, nutrients found in milk products. Since traditional foods are not eaten as much as in the past, people may not get these nutrients in the amounts needed for health.

People who do not eat or drink milk products need more individual advice from a health care provider.

Women of childbearing age

All women who could become pregnant, and pregnant and breastfeeding women, need a multivitamin with folic acid every day. Pregnant women should make sure that their multivitamin also contains iron. A health care provider can help you find the multivitamin that is right for you.

When pregnant and breastfeeding, women need to eat a little more. They should include an extra 2 to 3 Food Guide Servings from any of the food groups each day.

For example:
• have dry meat or fish and a small piece of bannock for a snack, or
• have an extra slice of toast at breakfast and an extra piece of cheese at lunch.

Women and men over the age of 50

The need for vitamin D increases after the age of 50.

In addition to following Canada's Food Guide, men and women over the age of 50 should take a daily vitamin D supplement of 10 µg (400 IU).

This guide is based on Eating Well with Canada's Food Guide.