#### Where the calories are

To understand where the calories are in your food, imagine that each of the scale weights is a 1-gram weight (there are 28 grams in an ounce). Each dot represents one calorie. The number of dots shows the energy (or calorie) density of the major components of the foods you eat. As you can see, the energy density varies widely, from 9 calories per gram (cal/g) for fat, 7 for alcohol, 4 for carbohydrate and protein, 2 for fiber, to 0 for water. Remember that low-energy-dense foods with few calories per gram give you bigger, more satisfying portions than high-energy-dense foods.



Fat 9 cal/g



Alcohol 7 cal/g



Carbohydrate 4 cal/g



Protein 4 cal/g

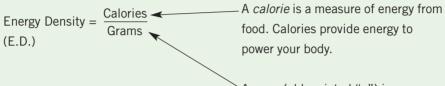


Fiber 2 cal/g



Water 0 cal/g

### Calculating energy density



A *gram* (abbreviated "g") is a measure of weight. There are 28 grams in 1 ounce.

Let's look at an example. The Energy Density of a reduced-fat mozzarella stick is 2.1.

Energy Density = 
$$\frac{60 \text{ Calories}}{28 \text{ Grams}} = 2.1$$
 (E.D.)

### **Nutrition Facts**

Serving Size 1 stick (28g) Servings Per Container 12

**Amount Per Serving** 

Calories 60

# Category 1: Very Low-Energy-Dense Foods (0 to 0.6 calories per gram)

Remember, if the number of calories is less than the number of grams per serving: go for it—you can eat satisfying portions.

Food	Energy
	Density
Chicken broth, fat-free	0.07
Gelatin, fruit-flavored, sugar free	0.07
Cucumber	0.13
Celery	0.16
Chicken broth	0.16
Lettuce	0.18
Tomato	0.21
Asparagus	0.24
Mushrooms	0.27
Broccoli	0.28
Strawberries	0.30
Vegetarian vegetable soup	0.30
Grapefruit	0.30
Fennel	0.31
Watermelon	0.32
Green beans	0.35
Cantaloupe	0.35
Chicken, rice, and vegetable soup	0.38
Winter squash	0.39
Carrots	0.43
Peach	0.43
Applesauce, unsweetened	0.43
Italian dressing, fat-free	0.47
Orange	0.47
Raspberries	0.48
Yogurt, fruit, fat-free, low-	
calorie sweetener	0.53
Yogurt, plain, fat-free	0.56
Blueberries	0.56
Apples	0.58
Gelatin, fruit-flavored	0.59
Pears	0.59

# Category 2: Low-Energy-Dense Foods (0.6 to 1.5 calories per gram)

These foods make up most of what we eat—you can eat satisfying portions at the low end, but start portion control at the high end.

Food	Energy
<del>-</del> .	Density
Tofu	0.61
Instant oatmeal,	0.60
prepared with water	0.62
Mayonnaise, fat-free	0.62
Yogurt, plain, low-fat	0.63
Cottage cheese, fat-free	0.65
Grapes	0.67
Vegetarian chili	0.67
Beans, black	0.78
Green peas	0.78
Corn on the cob (boiled, drained)	0.86
Orange roughy (broiled)	0.89
Banana	0.92
Beans, baked	0.93
Sour cream, fat-free	0.94
Shrimp, boiled or steamed	1.0
Yogurt, frozen, fat-free	1.0
Yogurt, fruit, low-fat	1.0
Cottage cheese, regular (full fat)	1.0
Sweet potato, baked	1.0
Olives	1.1
Bran flakes with 1 percent milk	1.1
Ketchup	1.1
Potato, baked with skin	1.1
Tuna, canned in water	1.2
Yogurt, frozen, fruit varieties	1.3
Rice, white, long-grain, cooked	1.3
Chili con carne	1.3
Ranch dressing, fat-free	1.4
Pasta, cooked	1.4
Avocado	1.4
Ham, extra lean, 5 percent fat	1.5
Spaghetti with meat sauce	1.5

# Category 3: Medium-Energy-Dense Foods (1.5 to 4.0 calories per gram)

Watch portion size, especially at the high end of this broad range of foods.

Food	Energy
	Density
Yogurt, frozen, chocolate or	
vanilla, soft serve	1.6
Egg, hard boiled	1.6
Turkey breast, roasted, no skin	1.6
Chicken breast, roasted, no skin	1.7
Vegetable burger	1.8
Sirloin steak, lean, broiled	1.9
Tuna, canned in oil	2.0
Bean and cheese burrito	2.0
Egg, fried	2.0
Pumpkin pie	2.1
Margarine, low-calorie	2.1
Bread, whole-wheat	2.5
Preserves, jellies and marmalades	2.5
Ice cream, premium	2.5
Angel food cake	2.6
Mozzarella cheese, part-skim	2.6
Ranch dressing, reduced-fat	2.7
Italian bread, white	2.7
Ground beef, lean, broiled	2.7
Bagel, plain	2.8
Cheese pizza	2.9
Muffin, blueberry	2.9
Raisins	3.0
Potatoes, french fried	3.2
Ravioli, cheese	3.2
Mayonnaise, light	3.3
Cream cheese, full fat	3.5
Italian dressing, full fat	3.6
Chocolate cake with frosting	3.7
Cheese, Swiss or American	3.8
Hard pretzels	3.9
Tortilla chips, baked	3.9
Potato chips, baked	3.9

# Category 4: High-Energy-Dense Foods (4.0 to 9.0 calories per gram)

You need to manage intake from this category by limiting portions or making substitutions.

Food	Граков
Food	Energy
	Density
Onion rings, battered and fried	4.1
Frosting, white	4.1
Croissant	4.1
Pie crust	4.1
Doughnut, plain	4.1
Graham crackers	4.2
Granola bar	4.3
Popcorn, caramel	4.3
Cheese, Parmesan	4.6
Chocolate chip cookies,	
homemade	4.6
Creme-filled chocolate	
sandwich cookies	4.9
Cheese crackers	5.0
Bacon	5.0
Tortilla chips	5.1
Peanut butter, reduced-fat	5.3
Chips, potato or corn	5.4
Milk chocolate bar	5.4
Peanuts, roasted	5.9
Ranch dressing, full fat	5.9
Peanut butter, creamy	5.9
Pecans, dry roasted	6.6
Mayonnaise, regular, full fat	7.2
Butter	7.2
Margarine, stick	7.2
Oil, vegetable	8.8

### **Calories in beverages**

Beverages can be a source of hidden calories. Often beverages sold in "individual" packages, such as a 16-ounce bottle of soda, contain multiple servings. Think about the beverages you had yesterday . . . how many calories did you drink?

Beverage	Amount	Calories	Energy Density
Water or diet soda	8 ounces	0	0.00
	12 ounces	0	
	16 ounces	0	
Light beer	8 ounces	66	0.28
	12 ounces	99	
	16 ounces	132	
Nonfat milk	8 ounces	86	0.35
	12 ounces	129	
	16 ounces	172	
Beer	8 ounces	97	0.41
	12 ounces	146	
	16 ounces	195	
Cola/soda	8 ounces	101	0.41
	12 ounces	152	
	16 ounces	203	
1 percent milk	8 ounces	102	0.42
	12 ounces	153	
	16 ounces	205	
Orange juice	8 ounces	112	0.45
	12 ounces	167	
	16 ounces	223	
2 percent milk	8 ounces	122	0.50
	12 ounces	183	
	16 ounces	244	
Whole milk	8 ounces	149	0.61
	12 ounces	223	
	16 ounces	298	
Wine	8 ounces	165	0.70
	12 ounces	248	
	16 ounces	330	

# Easy ways to save calories

Instead of	E.D.	Calories	Substitute	E.D.	Calories	Calorie
						Savings
Medium bagel	2.8	195	Whole-wheat	2.5	62	133
(1 bagel)			toast (1 slice)			
Jelly donut	3.4	289	Blueberry	1.6	123	166
(1 doughnut)			Applesauce			
			Muffin (page			
			68) (1 muffin)			
Whole milk	0.61	150	Nonfat milk	0.35	86	64
(8 ounces)			(8 ounces)			
Premium ice	2.5	270	Fat-free frozen	1.2	80	190
cream (½ cup)			yogurt (½ cup)			
Tuna packed	2.0	110	Tuna packed in	1.2	66	44
in oil (2 ounces)			water (2 ounces)			
Roasted chicken	2.9	247	Roasted skinless	1.7	140	107
wings (3 ounces)			chicken breast			
			(3 ounces)			
Regular soda	0.41	152	Diet soda	0	0	152
(12 ounces)			(12 ounces)			

# The principles of *Volumetrics*

What is the ideal weight-loss plan? It is one that satisfies hunger, reduces calories, includes a wide variety of foods, meets nutritional needs, and includes physical activity. It also must be enjoyable and sustainable.

Element	Recommendation	Comments
Energy	Reduce usual intake by 500	This should lead to weight loss of 1
(Calories)	to 1000 calories a day	to 2 pounds a week.
Fat	20 to 30 percent of total	Choose reduced-fat foods with a low
	calories	energy density. Emphasize healthy fats
Carbohydrates	55 percent or more of total	To increase satiety emphasize
	calories	carbohydrates from whole grains,
		vegetables, and fruits.
Fiber	25 grams a day for women,	Enjoy lots of vegetables, fruits,
		legumes, and whole grains. Fiber
		helps lower energy density and
		increases satiety.
Sugars	Choose a diet moderate	Decrease intake of sugar-based
	in sugars	drinks, which add calories with little
Donataila	15 to 25 or over the final order	satiety.
Protein	15 to 35 percent of calories,	More satiating than carbohydrates
	about 0.4 grams per pound of body weight. You can go	or fat. During weight loss, adequate amounts help prevent muscle loss
	up to 0.8 grams per pound	and thus maintain metabolic rate.
	if you are very active.	Choose beans, low-fat fish, and lean
	in you are very delive.	meats.
Alcohol	Limit to 1 drink a day for	Consume with low-energy-dense
	women, 2 for men	meals.
Water	Drink about 9 cups of fluids	Replace sugary drinks with water
	a day for women, 13 for	or calorie-free beverages.
	men. This includes water	
	and other beverages.	
Physical	Aim for 30 to 60 minutes of	Many everyday activities can help
activity	modest-intensity physical	you reach this goal. Time spent
	activity on most days.	gardening, walking, housekeeping,
	Include resistance training	and using the stairs adds up
	twice a week.	quickly. Use a step counter!

#### Here is an example of realistic goals. Week 0 (Baseline) Goals Age: 35 years Waist size: 42 inches (page 36) Weight: 165 pounds Goal weight: 149 pounds BMI: 27 Goal BMI: 24 (page 35) Daily calorie 2324 calories Daily calorie goal: 1824 calories requirement: (page 43) Daily step count: 4,500 steps Initial Daily step goal: 6,500 steps (page 46) Long-term step goal: 10,000 steps Use this goals chart for your own goals. Week 0 (Baseline) Goals Age: \_ Waist size: Weight: Goal weight: BMI: Goal BMI: Daily calorie Daily calorie goal: requirement: \_\_\_\_\_ Initial Daily step goal: \_\_\_\_\_ Daily step count:

Long-term step goal: \_\_\_\_

Calculate your weight loss goal
EXAMPLE
If you weigh 165 pounds, 10% of your body weight is 16 pounds
Your goal weight would be 149 pounds.
NOW IT IS YOUR TURN
10% of your body weight: (for a 5% weight loss substitute 0.05 for 0.10)
pounds X 0.10 = pounds (current body weight) (10% of your body weight)
Your goal weight.
pounds pounds = pounds (current body weight)

Use this chart to determine your BMI by finding the intersection of your weight and your height.

250		49	47	46	44	43	42	40	39	38	37	36	35	34	33	32	31	30
245		48	46	45	43	42	41	40	38	37	36	35	34	33	32	31	31	30
240		47	45	44	43	41	40	39	38	36	35	34	33	33	32	31	30	29
235		46	44	43	42	40	39	38	37	36	35	34	33	32	31	30	29	29
230		45	43	42	41	39	38	37	36	35	34	33	32	31	30	30	29	28
225		44	43	41	40	39	37	36	35	34	33	32	31	31	30	29	28	27
220		43	42	40	39	38	37	36	34	33	32	32	31	30	29	28	27	27
215		42	41	39	38	37	36	35	34	33	32	31	30	29	28	28	27	26
210		41	40	38	37	36	35	34	33	32	31	30	29	28	28	27	26	26
205		40	39	37	36	35	34	33	32	31	30	59	59	28	27	26	26	25
200		39	38	37	35	34	33	32	31	30	30	59	28	27	26	26	25	24
195		38	37	36	35	33	32	31	31	30	29	28	27	26	26	25	24	24
190		37	36	35	34	33	32	31	30	29	28	27	26	26	25	24	24	23
185		36	35	34	33	32	31	30	29	28	27	27	26	25	24	24	23	23
180		35	34	33	32	31	30	29	28	27	27	26	25	24	24	23	22	22
175		34	33	32	31	30	29	28	27	27	56	25	24	24	23	22	22	21
170		33	32	31	30	29	28	27	27	26	25	24	24	23	22	22	21	21
165		32	31	30	59	28	27	27	56	25	24	24	23	22	22	21	21	20
160		31	30	29	28	27	27	26	25	24	24	23	22	22	21	21	20	19
155		30	59	28	27	27	26	25	24	24	23	22	22	21	20	20	19	19
150		29	28	27	27	26	25	24	23	23	22	22	21	20	20	19	19	18
145		28	27	27	26	25	24	23	23	22	21	21	20	20	19	19	18	18
140		27	26	26	25	24	23	23	22	21	21	20	20	19	18	18	17	17
135		26	26	25	24	23	22	22	21	21	20	19	19	18	18	17	17	16
130		25	25	24	23	22	22	21	20	20	19	19	18	18	17	17	16	16
125		24	24	23	22	21	21	20	20	19	18	18	17	17	16	16	16	15
120		23	23	22	21	21	20	19	19	18	18	17	17	16	16	15	15	15
115		22	22	21	20	20	19	19	18	17	17	17	16	16	15	15	14	14
110		21	21	20	19	19	18	18	17	17	16	16	15	15	15	14	14	13
105		21	20	19	19	18	17	17	16	16	16	15	15	14	14	13	13	13
100		20	19	18	18	17	17	16	16	15	15	14	14	14	13	13	12	12
Weight	Height	2.0,	5'1"	5'2"	5'3"	5'4"	5'5"	2'6"	2.2"	2.8"	5'9"	5'10"	5'11"	.0.9	6'1"	6'2"	6'3"	6'4"

Overweight

Normal weight

Underweight

- Сир	le <i>Volumetrics</i> food d			Date Aug 17		
Time	Food	Amount	E. D. Category	Improvement Strategies		
7:30	Orange juice	1 cup	1	Substitute a whole orange.		
7:30	Coffee with cream	1 cup	1	Use milk.		
7:30	English muffin with butter	2	3	Substitute fiber-rich breakfast cereal with low-fat milk.		
10:30	Chocolate cream-filled sandwich cookies	6	4	Pack and snack on an apple.		
12:30	Baked potato with butter and cheese sauce	1	3	Top the potato with steamed broccoli and salsa.		
12:30	Ham and cheese sandwich	1	3	Use whole-wheat bread. Add more vegetables. Use mustard or reduced-fat mayo.		
3:30	Potato chips	1 small bag	4	Pack and snack on low-fat yogurt or a reduced-fat cheese stick		
6:00	Thick-crust pizza with extra meat and cheese	3 slices	3	Start dinner with a low- energy-dense soup and salad. Eat fewer slices of pizza. Order thin-crus pizza with extra veggies.		
8:00	Milk shake	1 cup	2	Have a fresh fruit smoothie.		

Volun	metrics food diary			Date
A blan	k food diary for you to co	py and use to	keep track of	of what you are eating.
Гime	Food	Amount	E. D. Category	Improvement Strategies

### Sample daily energy requirements worksheet for women

Determine your daily activity level

Sedentary: little walking, stair climbing, gardening or other activity

**Low active:** 30 to 90 minutes a day brisk activity ( $\sim$ 3,600 to 10,800 steps) **Active:**  $1\frac{1}{2}$  to  $3\frac{1}{2}$  hours a day brisk activity ( $\sim$ 10,800 to 25,000 steps) **Very active:**  $3\frac{1}{2}$  or more hours a day brisk activity ( $\sim$ 25,000 steps)

1. If your activity level is: If you spend 45 minutes a **Sedentary,** enter 1.00 1.14 (A) day walking briskly, you have Low active. enter 1.14 a low activity level and would (activity level) enter a 1.14 Active, enter 1.27 Very active, enter 1.45 If you are 5 foot 6 inches tall, 2. Multiply your height 1107 (B)your height in inches is 66.  $66 \times 16.78 = 1107$ (inches) by 16.78 (height x 16.78) 3. Multiply your weight 817 (C)-165 pounds x 4.95 = 817(pounds) by 4.95 (weight x 4.95)  $35 \text{ years } \times 7.31 = 256$ (D) 4. Multiply your age 256 1107 + 817 = 1924(age x 7.31) (years) by 7.31  $1.14 \times 1924 = 2193$ 5. Add line B and line C 1924 (E) 387 - 256 = 131(B + C) $(F)^{/}$ 131 + 2193 = 23246. Multiply line A by line E 2193 Your daily energy needs are  $(A \times E)$ 2324 calories. To lose a 7. Subtract line D from 387 (G) 131 pound a week, consume 500 (387 - D)calories less, which is 1824 8. Add line G and line F calories. 2324 calories

### Daily energy requirements worksheet

Determine your daily activity level

Sedentary: little walking, stair climbing, gardening or other activity

**Low active:** 30 to 90 minutes a day brisk activity ( $\sim$ 3,600 to 10,800 steps) **Active:**  $1\frac{1}{2}$  to  $3\frac{1}{2}$  hours a day brisk activity ( $\sim$ 10,800 to 25,000 steps) **Very active:**  $3\frac{1}{2}$  or more hours a day brisk activity ( $\sim$ 25,000 steps)

### WOMEN

- 1. If your activity level is: Sedentary, enter 1.00
  - Low active, enter 1.14 (activity level)
  - Active, enter 1.27
  - Very active, enter 1.45
- 2. Multiply your height (B) (inches) by 16.78 (height x 16.78)
- 3. Multiply your weight \_\_\_\_\_ (C)
- (pounds) by 4.95 (weight x 4.95)
  4. Multiply your age
- (years) by 7.31 (age x 7.31) 5. Add line B and line C
  - (B + C)
- 6. Multiply line A by
  line E (A x E)
- 7. Subtract line D (387 D)
- 8. Add line G and line F

	(D)	
(age x 7.31)		
	(E)	
(B + C)		
	(F)	
(A x E)		
	(G)	

(G + F)

# MEN

(A)

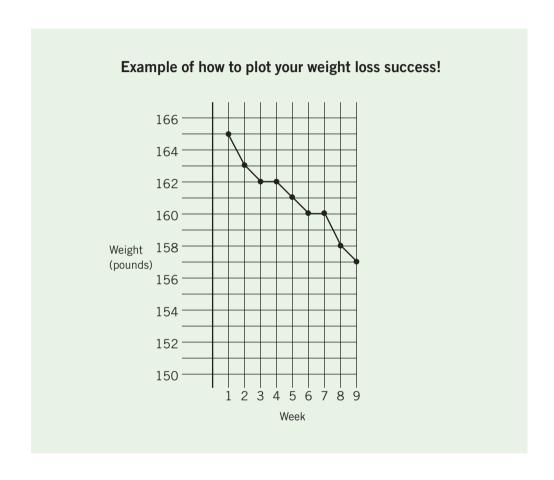
- 1. If your activity level is:
  - **Sedentary,** enter 1.00 \_\_\_\_\_(A)
  - Low active, enter 1.12 (activity level)
  - Active, enter 1.27
  - Very active, enter 1.54
- 2. Multiply your height (B)
  - (inches) by 12.8 (height x 12.8)
- 3. Multiply your weight (C) (pounds) by 6.46 (weight x 6.46)
- 4. Multiply your age \_\_\_\_\_(D
  - (years) by 9.72 (age x 9.72)
- 5. Add line B and (E) (B+C)
- 6. Multiply line A \_\_\_\_\_(F) by line E \_\_\_\_\_(A x E)
- 7. Subtract line D (G)
  from 864 (864 D)
- 8. Add line G and line F (G+F)

This is the estimated number of calories you need to maintain your current weight

# Use this chart to track how many steps you take each day

### Week 0 Steps

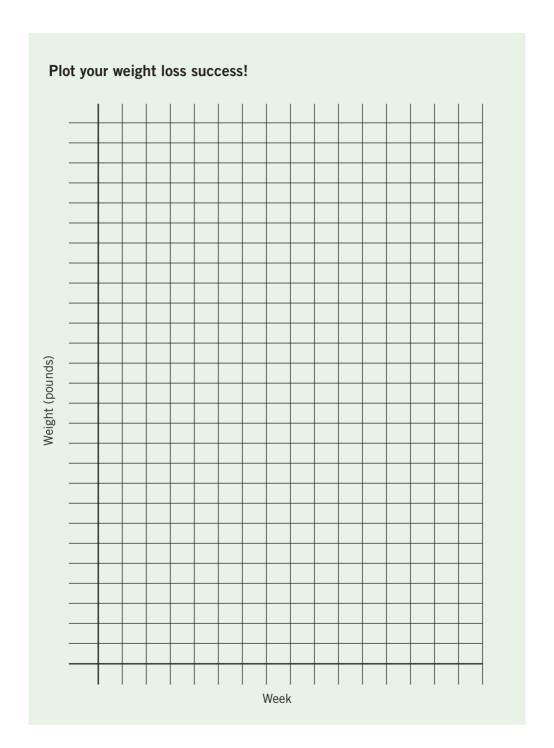
Monday	Number of steps:
Tuesday	Number of steps:
Wednesday	Number of steps:
Thursday	Number of steps:
Friday	Number of steps:
Saturday	Number of steps:
Sunday	Number of steps:
	Total steps over the week =
	Average steps (sum divided by 7) =
	Steps goal (average steps + 2000) =



# Daily self-monitoring form: What I ate.

	Breakfast	Snack	Lunch	Snack	Dinner	Snack	Beverages
Monday							
Tuesday							
Wednesday							
Thursday							
Friday							
Saturday							
Sunday							

Weight:					
	Meals: Were they full of low ED foods?	Hunger and satiety guided your eating.	Daily steps	Favorite volumetric meals & snacks	Daily personal goal
Monday	☐ Yes ☐ Mostly ☐ Improve	☐ Yes ☐ Mostly ☐ Improve			
Tuesday	☐ Yes ☐ Mostly ☐ Improve	☐ Yes ☐ Mostly ☐ Improve			
Wednesday	☐ Yes ☐ Mostly ☐ Improve	☐ Yes ☐ Mostly ☐ Improve			
Thursday	☐ Yes ☐ Mostly ☐ Improve	☐ Yes ☐ Mostly ☐ Improve			
Friday	☐ Yes ☐ Mostly ☐ Improve	☐ Yes ☐ Mostly ☐ Improve			
Saturday	☐ Yes ☐ Mostly ☐ Improve	☐ Yes ☐ Mostly ☐ Improve			
Sunday	☐ Yes ☐ Mostly ☐ Improve	☐ Yes ☐ Mostly ☐ Improve			



**WEEK 1 Menu Plan:** The meals listed in this first week contain a variety of *Volumetrics* recipes. Feel free to try meals from weeks 2 and 3 or to make substitutions with the modular lists.

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast
1 cup wheat bran flakes ½ cup blueberries 1 banana (302 calories) 1 cup 1% milk (102 calories)	1 whole-wheat English muffin 1 ounce Swiss cheese (220 calories) 1 grapefruit ½ teaspoon sugar (81 calories) 1 cup 1% milk (102 calories)	1 packet instant oatmeal 1/4 cup oat bran 1/4 cup raisins dash cinnamon (307 calories) 1 cup 1% milk (102 calories)	2 whole-wheat frozen waffles 1 tablespoon light margarine ½ cup strawberries 1 kiwifruit (292 calories) 1 cup 1% milk (102 calories)	1½ cups oat bran flakes ¼ cup dried cranberries (296 calories) 1 cup 1% milk (102 calories)	Creamy Apricot Oatmeal (page 69, 265 calories) ½ pink grapefruit ¼ teaspoon sugar (40 calories) 1 cup 1% milk (102 calories)	Piquant Frittata (page 66, 175 calories) 1 cup cantaloupe 1 cup honeydew (118 calories) 1 cup 1% milk (102 calories)
Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch
Roasted Portobello Sandwich (page 119, 290 calories) Tabbouleh (page 148, 100 calories) 1 pear (98 calories)	Cold-Cut Combo Sandwich (page 116, 345 calories) Tangy Cole Slaw (page 139, 65 calories) ½ cup fruit- flavored gelatin 1 cup strawberries (80 calories)	Garden Fresh Vegetable Pizza (page 238, 285 calories) Gazpacho (page 110, 120 calories) 1 snack cup nonfat chocolate pudding (100 calories)	Zesty Tuna Salad Pita (page 124, 285 calories) Fresh Fruit and Spinach Salad with Orange- Poppy Seed Dressing (page 138, 150 calories) 1 apple (81 calories)	South of the Border Chicken Stew (page 208, 325 calories) Volumetrics Salad (page 134, 100 calories) 1 cup fruit cocktail in light syrup (76 calories)	Santa Fe Steak Salad (page 144, 400 calories) ½ cup low-fat cottage cheese ¼ cup peaches canned in light syrup (108 calories)	Risotto Primavera (page 222, 290 calories) Fennel, Orange, & Arugula Salad (page 133, 80 calories) Maple Créme Caramel (page 258, 130 calories)
Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner
Chicken Merlot (page 206, 240 calories)  ½ cup brown rice (144 calories) Insalata Mista (page 137, 60 calories) Balsamic Berries (page 246, 55 calories)	Veggie-Stuffed Macaroni and Cheese (page 234, 330 calories) Curried Cauliflower Soup (page 100, 105 calories) 3/4 cup mandarin orange slices (69 calories)	Baked Tilapia with Sautéed Vegetables (page 194, 160 calories) Oven Roasted Potatoes (page 169, 110 calories) Roasted Asparagus (page 163, 50 calories) Chocolate Fondue with Fresh Fruit (page 259, 185 calories)	South of the Border Chicken Stew (page 208, 325 calories) Whole-wheat roll (110 calories) 1 cup grapes (62 calories)	Poach-Roast Salmon (page 193, 225 calories) Vegetable Pilaf (page 221, 135 calories) Charlie's Greek Salad (page 130, 80 calories) 1 3-ounce frozen fruit and juice bar (70 calories)	Charlie's Pasta Primavera (page 228, 345 calories) Corn & Tomato Chowder (page 95, 105 calories) 1 kiwifruit (46 calories)	Pork Chops with Orange-Soy Sauce (page 188, 195 calories) Stir-Fried Green Beans (page 164, 65 calories) ½ cup brown rice (72 calories) Raspberry- Topped Ricotta Cakes (page 255, 165 calories)

WEEK 2 Menu Plan: Here you will find a mix of Volumetrics recipes and quick meal ideas.

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast
1 packet instant maple & brown sugar oatmeal ¼ cup oat bran (235 calories) 1 orange (62 calories) 1 cup 1% milk (102 calories)	1½ cups wheat bran flake cereal 1 peach (246 calories) 1 cup cantaloupe (56 calories) 1 cup 1% milk (102 calories)	1 cup nonfat vanilla yogurt 1 cup pineapple ½ cup low-fat granola (304 calories) 1 cup 1% milk (102 calories)	1 cup shredded wheat, spoon size ¼ cup dried apricots (291 calories) 1 cup 1% milk (102 calories)	1 whole-wheat English muffin 1 tablespoon reduced-fat peanut butter 1 sliced apple (304 calories) 1 cup 1% milk (102 calories)	Jennifer's Fruit- Smothered Whole-Wheat Buttermilk Pancakes (page 62, 270 calories) 1 cup sugar-free fruited yogurt (120 calories)	Mexican Egg Wrap (page 65, 240 calories) 1 cup grapes (62 calories) 1 cup 1% milk (102 calories)
Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch
1 baked potato topped with veggies, salsa, and cheese (350 calories) Lemony Fennel Salad (page 136, 55 calories) 1 pear (98 calories)	6" turkey sub on a wheat roll (no mayo or cheese, but lots of veggies) (280 calories) 2 cups vegetarian vegetable soup (144 calories) 1 cup grapes (81 calories)	Buffalo Chicken Wrap (page 120, 350 calories) Insalata Mista (page 137, 60 calories) 1 apple (81 calories)	Tuna and White Bean Salad (page 150, 200 calories) 1 3½-inch oat bran bagel (181 calories) 1 cup sugar-free fruited yogurt (120 calories)	1 frozen reduced-calorie entrée of choice (300 calories) 15 baby carrots 1 tablespoon nonfat ranch dressing (82 calories) 1 banana (109 calories)	Open-Faced Roast Beef Sandwich (page 118, 200 calories) Cannellini Bean Soup (page 105, 265 calories) 1 plum (40 calories)	Ratatouille (page 162, 75 calories) 1 cup whole- wheat pasta (174 calories) Strawberry Trifle with Lemon Cream (page 256, 250 calories)
Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner
Old World Goulash (page 182, 335 calories) Stuffed Mushrooms Florentine (page 86, 45 calories) ½ cup low-fat cottage cheese 1 kiwifruit (128 calories)	Bayou Red Beans & Rice (page 218, 300 calories) Volumetrics Salad (page 134, 100 calories) ½ cup low-fat vanilla ice cream (92 calories)	3/4 cup cooked whole-wheat pasta, 11/3 cups frozen mixed vegetables, 1/2 cup prepared pasta sauce, and 1 teaspoon Parmesan cheese (460 calories)  Piece of chocolate (50 calories)	Hearty Chicken and Vegetable Soup (page 108, 290 calories) Fresh Fruit and Spinach Salad with Orange- Poppy Seed Dressing (page 138, 150 calories) 1 cup cantaloupe (56 calories)	Nouveau Lamb Stew (page 186, 245 calories) Insalata Caprese (page 81, 105 calories) ½ cup chocolate pudding (150 calories)	Oceanside Pasta (page 230, 400 calories) Creamy Cucumber and Dill Salad (page 132, 50 calories) ½ cup peaches ½ tablespoon reduced-fat frozen whipped topping (51 calories)	Stir-Fried Beef with Snow Peas and Cherry Tomatoes (page 181, 255 calories) Asian Spring Rolls (page 82, 130 calories) 2 fortune cookies (56 calories) ½ peach 1 tablespoon light cream (51 calories)

**WEEK 3 Menu Plan:** This week contains a variety of quick meal ideas along with several Volumetrics recipes.

<u>Monday</u>	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast
2 slices whole-	2 eggs	1 cup nonfat	1 cup shredded	2 veggie	2 Blueberry	Baked Berry
wheat toast	scrambled	vanilla yogurt	wheat, spoon size	sausage links	Applesauce	French Toast
2 tablespoons reduced-fat	2 tablespoons salsa	3/4 cup chopped mango	1 diced peach (256 calories)	(80 calories)	Muffins (page 68,	(page 64, 315 calories)
cream cheese	(163 calories)	½ cup low-fat		2 slices whole-	250 calories)	
2 kiwifruits	3/4 cup pineapple	granola	1 tangerine (37 calories)	wheat toast, ½ tablespoon	½ pink	3/4 cup 1% milk (75 calories)
(292 calories)	½ cup low-fat	(309 calories)	1 cup 1% milk	light margarine	grapefruit	(7.5 calories)
1 cup 1% milk	cottage cheese	1 cup 1% milk	(102 calories)	(155 calories)	½ teaspoon	
(102 calories)	(139 calories)	(102 calories)	(102 calones)	1 cup honeydew	sugar	
	1 cup 1% milk			(62 calories)	(40 calories)	
	(102 calories)			1 cup 1% milk	1 cup 1% milk	
				(102 calories)	(102 calories)	
Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch
Grilled chicken	5-ounce frozen	Ham sandwich	1 can	1 frozen	1 small fast-food	Veggie burger on
sandwich (no mayo or cheese,	bean and cheese	on 6" wheat roll, 1 slice cheese	broth-based vegetable soup	reduced-calorie entrée of choice	cheeseburger (no mayo, but	a whole-wheat roll. lettuce and
but lots	½ cup salsa	(no mayo, but	(180 calories)	(300 calories)	lots of veggies)	sliced tomato
of veggies)	(325 calories)	lots of veggies)	1 whole-wheat	1½ cups	(310 calories)	(320 calories)
(320 calories)	1 cup sugar-free	(380 calories)	bagel	chicken, rice,	Large garden	2 cups chicken
7 wheat	fruited yogurt	½ cup fruit	1 tablespoon	and vegetable	salad without	noodle soup
crackers,	1 cup	sorbet	reduced-fat	soup	croutons,	(150 calories)
1 ounce reduced-	strawberries	(120 calories)	cream cheese	(135 calories)	1/4 cup fat-free	½ cup
fat cheese	(168 calories)		(230 calories)	1 cup grapes	salad dressing	raspberries
(144 calories)			1 pear	(62 calories)	(150 calories)	(30 calories)
1 clementine			(98 calories)		1 plum	
(37 calories)					(40 calories)	
Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner
1/4 of a bagged,	Chicken Fajita	Pizza Margherita	Shrimp Fried	Liz's Pasta Salad	3-ounce baked	Italian Turkey
reduced-calorie,	Pizza	(page 239,	Rice	(page 146,	pork chop	Spirals
frozen family-	(page 240,	265 calories)	(page 200,	400 calories)	1 cup wild rice	(page 212,
size meal	390 calories)	Green salad with	325 calories)	Baked apple,	(338 calories)	140 calories)
entrée. Add 2 cups frozen	½ cup sugar-free	nonfat dressing	1 cup fresh	1 teaspoon	White Bean	1 cup green
vegetables	vanilla pudding prepared with	(50 calories)	pineapple (76 calories)	sugar, dash of	Bruschetta	beans (20 calories)
(300 calories)	nonfat milk	Grilled Banana		cinnamon (96 calories)	(page 79, 60 calories)	
1 ounce angel	1/2 CUD	Splits (page 248,	1 fortune cookie (28 calories)	(30 64101163)	Minted broccoli	3/4 cup brown rice (162 calories)
food cake, ½ cup	blueberries	185 calories)	½ cup nonfat		(page 158,	Fresh Fruit
strawberries,	(110 calories)	200 00101100/	frozen yogurt		35 calories)	Parfait
2 tablespoons			(80 calories)		1½ cups	(page 252,
reduced-calorie			(00 00.0.00)		watermelon	170 calories)
whipped topping					(60 calories)	
(193 calories)						

WEEK 4 Menu Plan: Fill this in with your favorite Volumetrics meals

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast						
Lunch						
Dinner						

### MODULAR FOOD LISTS

You can use these lists to make substitutions for foods in the menu plan and when developing your personal Volumetrics Eating Plan. Within each modular list, foods are grouped by calorie level, so you can easily determine which foods are interchangeable. The energy density of each food is listed to help you make the most satiating choices. I've also included the weight of the foods in grams so you will see how the portion sizes compare when you are choosing foods. To find the values for more foods, check *The Volumetrics Weight-Control Plan*.

#### **Breakfast Food Modular List**

Let's use the breakfast modular list to show you how to make the most satiating choices. When choosing between foods with a similar calorie level, you will be able to have a larger portion if you choose the food with the lower energy density. For example, a glazed doughnut (E.D. 4.0) and the Creamy Apricot Oatmeal (page 69) (E.D. 0.90) both contain about 250 calories. The doughnut weighs 61 grams; the oatmeal weighs 294 grams—almost 5 times as much.

Cereal with nonfat or low-fat milk is a good choice for breakfast. Check the label to find cereals you like that have at least 3 grams of fiber per serving. Pay attention to portion sizes. I list calories per cup of cereal, but that does not mean you should eat that amount. If you ate a cup of granola with milk, you would consume 620 calories!

		Weight (grams)	Calories
Less than 100 calories			
Scrambled liquid egg substitute, 1/4 cup	0.91	58	53
Whole-wheat toast, 1 slice	2.8	23	65
White toast, 1 slice	2.9	23	67
Poached egg, 1 large egg	1.5	50	75
Boiled egg, 1 large egg	1.6	49	78
Turkey kielbasa, 2 ounces	1.4	57	80
Veggie sausage links, 2 links	1.8	45	80
Pancake, 1 plain item, 4-inch diameter	2.3	37	86
Waffle, 1 plain, frozen variety	2.6	33	87
Canadian bacon, 2 slices	1.9	47	89
Turkey bacon, 3 slices	2.4	37	90
Fried egg, 1 large egg	2.0	46	92
100 to 200 calories			
Cream of Wheat, 1 cup, prepared with water	0.49	251	123
Blueberry Applesauce Muffins, page 68	1.6	78	125
English muffin, toasted	2.6	51	128
Pork bacon, 3 slices	5.7	24	138
Corn grits, 1 cup, prepared with water	0.60	242	145
Oatmeal, 1 cup, instant, prepared with water Kellogg's Product 19 cereal, 1 cup with ½ cup	0.62	233	145
1 percent milk	1.0	151	151
Corn flakes cereal, 1 cup with ½ cup 1 percent milk	1.1	137	151
French toast, 1 slice, made with 2 percent milk	2.3	66	151
Bran muffin, 2½-inch diameter	2.7	57	153
General Mills Wheaties, 1 cup with $\frac{1}{2}$ cup 1 percent milk General Mills Cheerios, 1 cup with $\frac{1}{2}$ cup of 1 percent	1.1	146	161
milk	1.1	147	162
General Mills Fiber One cereal, 1 cup with ½ cup 1 percent milk	0.94	182	171
Piquant Frittata, page 66	1.0	170	175
Oat bran bagel, 1 item, 3½-inch diameter	2.5	70	181
Post Grape-Nuts Flakes cereal, 1 cup with ½ cup	2.5	70	101
1 percent milk	1.1	168	185
Cinnamon raisin bagel, 3½-inch diameter	2.9	67	194
Plain bagel, $3\frac{1}{3}$ -inch diameter	2.8	70	194

	Energy	Weight	Calorie
		(grams)	
Oat bran flakes cereal, 1 cup with $\frac{1}{2}$ cup 1 percent milk	1.2	165	198
200 to 300 calories			
Wheat bran flakes cereal, 1 cup with ½ cup			
1 percent milk	1.2	170	204
Fruit toaster pastry	3.9	52	204
All-bran cereal, Kellogg's, 1 cup with ½ cup			
1 percent milk	1.1	192	211
1 biscuit, 2½-inch diameter	3.5	61	212
Post shredded wheat cereal, spoon size,			
1 cup with ½ cup 1 percent milk	1.3	171	221
Cinnamon sweet roll with raisins	3.7	60	223
Post 100 percent Bran cereal, 1 cup with ½ cup			
1 percent milk	1.2	188	226
Butter croissant	4.1	56	231
Mexican Egg Wrap, page 65	1.3	185	240
Quaker Toasted oatmeal cereal, 1 cup with ½ cup			
1 percent milk	1.4	171	240
Raisin bran cereal, 1 cup with ½ cup 1 percent milk	1.3	185	241
Glazed doughnut	4.0	61	242
General Mills Multibran Chex cereal, 1 cup with ½ cup			
1 percent milk	1.4	179	251
Creamy Apricot Oatmeal, page 69	0.90	294	265
Jennifer's Fruit-Smothered Whole-Wheat Buttermilk			
Pancakes, page 62	1.0	230	270
300 to 400 calories	1 1	200	215
Baked Berry French Toast, page 64	1.1	286	315
Cinnamon Danish pastry, 1 item	4.0	87	349
Butter croissant with bacon, eggs, and cheese	3.3	117	386
More than 400 calories			
Granola cereal, 1 cup, reduced-fat, with ½ cup			
1 percent milk	2.0	216	431
Post Grape-nuts cereal, 1 cup with ½ cup 1 percent mill	k 1.9	237	451
Pork sausage, 2 fried patties	6.7	76	506
Biscuit with egg and sausage	3.2	182	581
	0.5	0.40	000
Granola cereal, 1 cup with ½ cup 1 percent milk	2.5	248	620

# Soup Modular List

Remember, if you are choosing a soup as a starter, keep the calories to 150 or less. Soups that are higher in calories make a nutritious and filling main course at lunch or dinner. Soups also make good snacks. If you are buying prepared soup, check the label for the energy density and calories since brands can differ considerably.

Weight (grams)	Calories
243	17
250	20
222	20
250	30
244	39
243	56
242	58
240	72
242	75
241	82
243	85
237	90
244	95
350	105
263	105
247	116
	120
300	120
	429

		Weight (grams)	Calories
Vegetable soup, 1 cup, canned, ready-to-serve	0.51	239	122
Rustic Tomato Soup, page 101	0.40	312	125
Minestrone, page 102	0.50	250	125
Lentil and ham soup, 1 cup, canned, ready-to-serve	0.56	248	139
Autumn Harvest Pumpkin Soup, page 96	0.40	375	150
Beef with vegetables, 1 cup, canned, ready-to-serve	0.63	243	153
Creamy Broccoli Soup, page 98	0.60	267	160
Tomato soup, 1 cup canned condensed, prepared			
with 2 percent milk	0.65	248	161
Beef soup, 1 cup, canned, ready-to-serve	0.71	239	170
Bean with bacon soup, 1 cup, canned, condensed,			
prepared with water	0.68	253	172
Chicken noodle, 1 cup, canned, ready-to-serve	0.73	240	175
Split pea soup with ham, 1 cup	0.77	240	185
Potato ham chowder, 1 cup, canned, ready-to-serve	0.80	240	192
Corn chowder, 1 cup, canned, ready-to-serve	0.82	244	200
More than 200 calories			
Cream of mushroom soup, 1 cup, canned, condensed,			
prepared with 2 percent milk	0.82	248	203
Lentil and Tomato Soup, page 106	0.60	383	230
Bean with ham soup, 1 cup canned, ready-to-serve	0.95	243	231
Asian Black Bean Soup, page 104	0.70	343	240
Cannellini Bean Soup, page 105	0.50	470	265
Hearty Chicken and Vegetable Soup, page 108	0.60	483	290

### Side Dish Modular List

This list contains an assortment of side dishes such as vegetables, grains, salads, and starters. You will find many dishes of less than 100 calories, as well as many in the 100 to 200 calorie range. I've included a few side dishes with calorie levels greater than 200 calories; they can also be used as main dishes.

		Weight (grams)	Calories
Less than 100 calories			
Cauliflower, ½ cup, boiled	0.23	61	14
Green cabbage, ½ cup, boiled	0.23	74	17
Summer squash, ½ cup, boiled	0.20	90	18
Swiss chard, ½ cup, boiled	0.20	90	18
Spinach, ½ cup, boiled	0.22	95	21
Green beans, ½ cup, boiled	0.35	62	22
Asparagus, ½ cup, boiled	0.24	92	22
Carrots, ½ cup, raw	0.43	61	26
Brussels sprouts, ½ cup, boiled	0.39	77	30
Minted Broccoli, page 158	0.28	125	35
Beets, ½ cup, boiled	0.44	84	37
Winter squash, ½ cup, baked	0.39	102	40
Stuffed Mushrooms Florentine, page 86	0.40	113	45
Creamy Cucumber and Dill Salad, page 132	0.28	179	50
Roasted Asparagus, page 163	0.40	125	50
Lemony Fennel Salad, page 136	0.36	153	55
Insalata Mista, page 137	0.39	154	60
White Bean Bruschetta, page 79	1.5	50	60
Green peas, ½ cup, frozen, boiled	0.78	79	62
Stir-Fried Green Beans, page 164	0.40	163	65
Pepper Slaw, page 140	0.60	108	65
Tangy Coleslaw, page 139	0.43	151	65
Corn, ½ cup, canned, boiled	0.81	81	66
Ratatouille, page 162	0.50	150	75
Smashed Potatoes, page 170	0.70	105	75
Bulgur, ½ cup, cooked	0.83	92	76

	Energy Density	Weight (grams)	Calories
Cob of corn, 1 item, boiled	0.86	90	77
Buckwheat grouts (kasha), ½ cup, roasted, cooked	0.97	79	77
Charlie's Greek Salad, page 130	0.50	160	80
Fennel, Orange, and Arugula Salad, page 133	0.58	138	80
Cowpeas (black-eyed peas), ½ cup, boiled	0.97	82	80
Garlic-Roasted Vegetables, page 160	0.40	225	90
Sesame Mushroom Kebobs, page 84	0.70	129	90
French fried potatoes, 1 ounce Refried beans, ½ cup, canned, nonfat	3.2 0.72	28 128	91 92
Creamed corn, ½ cup	0.72	128	92
Lima beans, ½ cup, frozen, boiled	1.1	86	95
Pearled barley, ½ cup, cooked	1.2	81	97
100 to 200 calories			
Volumetrics Salad, page 134	0.38	265	100
Black beans, ½ cup, canned	0.78	128	100
Tabbouleh, page 148	1.0	100	100
Kidney beans, ½ cup, canned	0.81	128	104
Insalata Caprese, page 81	0.81	130	105
Quinoa, ½ cup, cooked	0.99	107	106
Lima beans, ½ cup, boiled	1.2	90	108
Brown rice, ½ cup, cooked	1.1 1.6	98	108
Oven-Roasted Potatoes, page 169 Mashed potatoes with margarine and whole milk, ½ cup	1.0	69 101	110 111
Lentils, ½ cup, boiled	1.1	96	115
Split peas, ½ cup, boiled	1.2	96	115
Sweet potato, ½ cup, baked	1.0	117	117
Pinto beans, ½ cup, boiled	1.4	84	117
Refried beans, ½ cup, canned	0.94	127	119
Navy beans, ½ cup, boiled	1.4	92	129
Asian Spring Rolls, page 82	1.2	108	130
New Potatoes with Peas, page 168	0.80	169	135
Vegetable Pilaf, page 221	0.90	150	135
Chickpeas (garbanzo beans), ½ cup, canned	1.2	119	143
Millet, ½ cup, cooked	1.2	119	143
Bulgur-and-Vegetable-Stuffed Peppers, page 172	0.50	300	150

	Energy Density	Weight (grams)	Calories
Fresh Fruit and Spinach Salad, page 138	0.64	234	150
Great Northern beans, ½ cup, canned	1.1	136	150
White beans, ½ cup, canned	1.2	128	154
Potato Salad with Green Beans and Tarragon, page 149	0.80	194	155
Hash-brown potatoes, ½ cup	2.1	78	163
Baked beans, ½ cup, homemade	1.5	127	191
Mary's Quinoa with Lime, page 224	0.77	253	195
More than 200 calories			
Herbed Barley Stuffed Squash, page 171	0.60	350	210
Baked potato with skin, 1 medium	1.1	193	212
Lemon Shrimp Bruschetta, page 80	1.6	134	215
Onion rings, 7 batter-dipped rings, fried	4.1	70	285

### Main Dish Modular List

In this list you will find a variety of dishes that serve as the center of the meal. They are varied and include meat, poultry and fish, as well as pizza, pasta, sandwiches, and large salads. Add side dishes and starters that fit your calorie level and balance your meal.

		(grams)	Calorie
Less than 100 calories			
Orange roughy, 3 ounces, cooked with dry heat	0.89	85	76
Alaskan king crab, 3 ounces, cooked with moist heat	0.96	85	82
Lobster, 3 ounces, cooked with moist heat	0.98	85	83
Shrimp, 3 ounces, boiled or steamed	1.0	84	84
Cod, 3 ounces, cooked with dry heat	1.0	89	89
Scallops, 3 ounces, cooked with moist heat	1.1	82	90
Tuna, 3 ounces, canned in water	1.2	83	99
100 to 200 calories			
Perch, 3 ounces, cooked with dry heat	1.2	83	100
Turkey tenderloin, 3 ounces	1.3	85	110
Oysters, 3 ounces, cooked with moist heat	1.4	83	116
Yellowfin tuna, 3 ounces, cooked with dry heat	1.4	84	118
Halibut, 3 ounces, cooked with dry heat	1.4	85	119
Turkey breast, ground, 4 ounces, 99 percent fat-free	1.4	86	120
Clams, 3 ounces, cooked with moist heat	1.5	84	126
Pink salmon, 3 ounces, cooked with dry heat	1.5	85	127
Swordfish, 3 ounces, broiled with margarine	1.6	83	132
Chicken liver, 3.5 ounces, simmered	1.6	83	133
Italian Turkey Spirals, page 212	1.0	140	140
Roasted Lamb Chops with Gremolata, page 190 Cheese pizza, 1 slice, ½ of 12-inch-diameter pie,	1.3	108	140
regular crust	2.2	64	140
Chicken breast, 3.5 ounces, roasted, no skin	1.7	84	142
Ham, 3.5 ounces, extra lean (5 percent fat)	1.5	97	145
Cornish game hen, ½ bird, without skin	1.4	105	147
Vegetable pizza, 1 slice, ½ of 12-inch-diameter pie,	0.1	70	1.40
thin crust	2.1	70	148
Turkey, 3.5 ounces, white meat without skin	1.6	98	157
Baked Tilapia with Sautéed Vegetables, page 194	0.80	200	160
Turkey, 3.5 ounces, ground, lean 7 percent fat	1.9	84	160
Beef liver, 3.5 ounces, braised	1.6	101	161
Chicken Provençal, page 210	0.70	236	165
Tuna, 3 ounces, canned in oil	2.0	84	168
Oysters, 3 ounces, breaded and fried	2.0	84 86	168
Clams, 3 ounces, breaded and fried Macaroni, 1 cup, whole-wheat, cooked	2.0 1.2	86 145	172 174

		Weight (grams)	Calories
	Delisity	(grains)	
Spaghetti, 1 cup, whole-wheat, cooked	1.2	145	174
Veal chop, 3.5 ounces, lean, roasted	1.8	97	175
Ham, 3.5 ounces, 11 percent fat	1.8	99	178
Steak, 3.5 ounces, select sirloin, broiled	1.8	100	180
Sautéed Flounder with Lemon Sauce, page 196	1.2	150	180
Fiesta Fish Stew, page 202	0.40	463	185
Turkey, 3.5 ounces, dark meat without skin Vegetable pizza, 1 slice, ½ of 12-inch-diameter	1.9	98	187
pie, regular crust	2.5	76	191
Chicken breast, 3.5 ounces, roasted, with skin Meat-and-vegetable pizza, 1 slice, ½ of 12-inch-	2.0	97	193
diameter pie, thin crust	2.4	80	193
Pork Chops with Orange-Soy Sauce, page 188	1.6	122	195
Turkey, 3.5 ounces, light meat with skin	2.0	98	195
Catfish, 3 ounces, battered and fried	2.3	85	195
Macaroni, 1 cup cooked	1.4	141	197
Spaghetti, 1 cup cooked	1.4	141	197
200 to 300 calories			
Tuna and White Bean Salad, page 150	0.66	303	200
Open-Faced Roast Beef Sandwich, page 118	1.1	182	200
Chicken Parmesan, page 205	1.8	111	200
Duck, 3.5 ounces, without skin	2.1	96	201
Lean pork chop, 3.5 ounces, center loin, broiled Cheese pizza, 1 slice, ½ of 12-inch-diameter pie,	2.0	101	202
thick crust	2.8	72	202
Meat pizza, 1 slice, $\frac{1}{2}$ of 12-inch-diameter pie, thin crust	2.9	72	208
Turkey, 3.5 ounces dark meat with skin Poach-Roast Salmon with Yogurt and Dill Sauce,	2.2	100	219
page 193	1.6	140	225
Buffalo chicken wings, 3.5 ounces, with skin	2.3	100	229
Fillet of Sole and Vegetable Parcels, page 197	0.70	329	230
Turkey, 3.5 ounces, ground	2.4	97	233
Meat and vegetable pizza, 1 slice, ½ of 12-inch-			
diameter pie, thick crust	2.7	87	234
Goose, 3.5 ounces, without skin	2.4	99	238
Beef ravioli, 1 cup, canned in tomato and meat sauce	0.95	252	239
Chicken Merlot, page 206	0.70	343	240

		Weight (grams)	Calorie
Meat pizza, 1 slice, 1/8 of 12-inch-diameter pie,			
thick crust	3.1	78	243
Nouveau Lamb Stew, page 186	0.40	613	245
Stir-Fried Beef with Snow Peas and Cherry Tomatoes,			
page 181	1.2	213	255
Thai Chicken Salad, page 142	0.71	359	255
Ground beef, 3.5 ounces, extra lean, broiled	2.6	98	256
Chicken breast, 3.5 ounces, with skin, breaded, fried	2.6	99	258
Pizza Margherita, page 239	1.3	204	265
Penne with Olives and Spinach, page 232	1.4	189	265
Classic Vegetarian Vegetable Stew, page 176	0.60	450	270
Ground beef, 3.5 ounces, lean, broiled	2.7	101	272
Almond Chicken Salad Sandwich, page 114	1.4	196	275
Swedish meatballs with pasta, 1 reduced-calorie			
frozen entrée, 9.1 ounces	1.1	251	276
California Cobb Salad, page 143	0.82	341	280
Zesty Tuna Salad Pita, page 124	1.2	238	285
Garden Fresh Vegetable Pizza, page 238	1.2	238	285
Manicotti with 3 cheeses, 1 reduced-calorie frozen			
entrée, 11 ounces	0.93	312	290
Risotto Primavera, page 222	1.0	290	290
The Aristotle Pizza, page 237	1.0	290	290
Roasted Portobello Sandwich, page 119	1.2	242	290
Turkey-Pepperoni Pizza, page 242	1.6	184	295
Cornish game hen, ½ bird, with skin	2.6	114	296
Chicken pieces, 3.5 ounces, boneless, breaded and fried	3.0	100	299
300 to 400 calories	0.00	0.5.5	000
Stir-Fried Turkey with Crunchy Vegetables, page 211	0.80	355	300
Bayou Red Beans and Rice, page 218	0.90	333	300
Mediterranean Turkey Sandwich, page 117	1.4	214	300
Asian Chicken Wraps, page 122	1.1	282	310
All American Hamburger, page 126	1.5	207	310
Garden Chili, page 216	0.70	450	315
Shepherd's Pie, page 184	0.90	350	315
South of the Border Chicken Stew, page 208	0.50	650	325
Chickpea Curry, page 174	0.70	464	325
Shrimp Fried Rice, page 200	1.1	295	325

		Weight (grams)	Calories
Paella Sencillo, page 220	1.2	271	325
Veggie-Stuffed Macaroni and Cheese, page 234	1.0	330	330
Old World Goulash, page 182	0.60	558	335
Shrimp Creole, page 199	0.60	558	335
Duck, 3.5 ounces, with skin	3.4	99	337
Charlie's Pasta Primavera, page 228	0.80	431	345
Cold-Cut Combo Sandwich, page 116	1.2	288	345
Buffalo Chicken Wraps, page 120	1.2	292	350
Vegetarian lasagna, 1 cup	1.4	250	350
Eggplant "Lasagna," page 175	1.1	322	355
Mushroom and Cheese Quesadillas with Mango Salsa,			
page 85	1.4	214	355
Pasta helper mix with cheese and ground beef, 1 cup	1.6	225	360
Broccoli and Tomato Stuffed Shells, page 236	1.0	370	370
Tofu Pad Thai, page 167	0.90	417	375
Chicken and Avocado Pita Pockets, page 123	1.3	288	375
Crisp Stir-Fried Vegetables, page 166	0.80	481	385
Chicken Fajita Pizza, page 240	1.6	244	390
Macaroni and cheese, 1 cup	2.0	196	392
Lasagna with meat, 1 cup	1.6	249	399
More than 400 calories			
Santa Fe Steak Salad with Lime-Cilantro Dressing,			
page 144	0.79	506	400
Oceanside Pasta, page 230	0.80	500	400
Liz's Pasta Salad, page 146	0.82	488	400
Spaghetti with Tomato and Fresh Basil Sauce, page 233	1.0	400	400
Jenny's Caribbean Tuna and Fruit Kebobs, page 198	1.0	414	420

### **Desserts Modular List**

Dessert calories can add up quickly unless you choose those low in energy density or limit your portions. I have listed most fruit with the snacks, but fruit provides a nutritious and satisfying end to a meal.

		Weight (grams)	Calories
Less than 100 calories			
Fruit-flavored gelatin, ½ cup, sugar-free	0.07	143	10
Balsamic Berries, page 246	0.37	149	55
Vanilla pudding, ½ cup, sugar-free, prepared			
with nonfat milk	0.53	132	70
Frozen fruit and juice bar, 3 ounces	0.82	91	75
Chocolate pudding, ½ cup, sugar-free, prepared			
with nonfat milk	0.60	133	80
Fruit-flavored gelatin, ½ cup	0.59	141	83
Light vanilla ice cream, ½ cup	1.4	66	92
100 to 200 calories			
Baked apple, 1 medium item, unsweetened	0.63	162	102
Italian ice, 1 cup, lemon	0.53	232	123
Four-Fruit Compote, page 249	0.38	329	125
Ruby-Red Poached Pears with Raspberry Sauce,			
page 250	0.60	208	125
Maple Crème Caramel, page 258	1.0	130	130
Vanilla pudding, ½ cup, prepared with 2 percent milk	1.1	128	141
Fruit-flavored frozen yogurt, ½ cup	1.3	111	144
Chocolate pudding, $\frac{1}{2}$ cup, prepared with 2 percent milk	1.1	136	150
Raspberry-Topped Ricotta Cakes, page 255	1.1	150	165
Fresh Fruit Parfait, page 252	0.78	218	170
Raspberry-Apple Crumble, page 254	1.0	175	175
Coffee cake with crumb topping, 1 slice, ½ of			
8 inch cake	3.2	56	178
Grilled Banana Splits, page 248	1.2	154	185
Chocolate Fondue with Fresh Fruit, page 259	1.2	155	185
Chocolate snack cake, 1 cream-filled, frosted	3.6	52	188

	Energy Density	Weight (grams)	Calories
200 to 300 calories			
Rice pudding, ½ cup	1.4	155	217
Cherry pie, 1 slice, ½ of 9-inch frozen pie,			
reduced-fat, no sugar added	1.8	122	220
Pumpkin pie, 1 slice, 1/6 of 8-inch frozen pie	2.1	109	229
Strawberry Trifle with Lemon Cream, page 256	1.2	208	250
Brownie, 2-inch square	4.4	61	269
Ice cream, ½ cup, premium, vanilla/chocolate	2.5	108	270
More than 300 calories			
Banana cream pie, 1 slice, $\frac{1}{8}$ of 9-inch pie German chocolate cake with frosting, 1 slice,	2.7	147	398
1/12 of 9-inch cake	3.6	112	404
Apple pie, 1 slice, 1/8 of 9-inch pie	2.7	152	411
Cheese cake, 1 slice, 1/6 of 9-inch cake	3.6	127	457
Carrot cake with cream cheese frosting, 1 slice,			
<sup>1</sup> ∕ <sub>12</sub> of 9-inch cake	4.4	110	484
Cherry pie, 1 slice, ½ of 9-inch pie	2.7	180	486

### **Snacks Modular List**

The snacks modular list contains a wide variety of foods that can be eaten between meals. You will find raw vegetables, fruits, potato chips, cookies, and candy. You can also snack on foods from other lists, such as soup or cereal. Choose your snacks wisely! Although I have included foods high in energy density, they are not your best choices. They are too easy to overeat, and are less filling than foods low in energy density. Many of the foods in this section, such as fruit and yogurt, make nutritious desserts.

		Weight (grams)	Calories
Less than 100 calories			
Cucumber, ½ cup	0.13	77	10
Celery, 1 stalk	0.16	81	13
Bell peppers, ½ cup	0.27	74	20
Hard candy, 1 piece	3.9	6	24
Tomato, 1 medium	0.21	124	26
Rice cake, plain	3.9	9	35
Tangerine, 1 medium	0.44	84	37
Clementine, 1 medium	0.44	84	37
Canned fruit cocktail, in light syrup, ½ cup	0.31	119	38
Plum, 1 medium	0.61	66	40
Popsicle, 2-ounce bar	0.72	58	42
Peach, 1 medium	0.43	98	42
Strawberries, 1 cup	0.30	143	43
Kiwifruit, 1 medium	0.61	75	46
Mandarin oranges, canned, ½ cup	0.36	125	46
Olives, black, 10 each	1.1	46	51
Cantaloupe, 1 cup	0.35	160	56
Raspberries, 1 cup	0.48	123	60
Grapes, 1 cup	0.67	93	62
Honeydew, 1 cup	0.35	177	62
Orange, 1 medium	0.47	132	62
Dried apricots, ½ cup	1.1	66	73
Angel-food cake, 1-ounce slice, approximately 1/12 cake	2.6	28	73
Grapefruit, 1 medium	0.30	247	74
Pineapple, 1 cup	0.49	155	76
Hard-boiled egg	1.6	49	78
B's Favorite Smoothie, page 90	0.42	190	80
Gelatin, ½ cup	0.59	136	80
String cheese, 1 ounce	2.8	29	80
Blueberries, 1 cup	0.56	145	81
Apple, 1 medium	0.58	140	81
Cottage cheese, 1 percent fat, ½ cup	0.73	122	82
Baby carrots, 15, with 1 tablespoon nonfat			
ranch dressing	0.53	155	82
Ice cream, nonfat, ½ cup	1.3	69	90

		Weight (grams)	Calories
Mel's Fresh Lemon Hummus, page 77	1.7	53	90
Fudgsicle, 1.75-ounce item	1.8	74	90
Vanilla wafers, 5 each	4.5	21	94
Pear, 1 medium	0.59	166	98
100 to 200 calories			
Nonfat chocolate pudding, 1 snack cup	0.88	113	100
Fat-free potato chips, 1 ounce	3.5	28	100
Orange sherbet, ½ cup	1.4	73	102
Ice cream, light, ½ cup	1.2	90	108
Banana, 1 medium	0.92	118	109
Raisins, ¼ cup	3.0	36	109
Fig cookies, Newton type, 2	3.5	31	110
Popcorn, air-popped, 1 ounce	3.8	28	110
Soy nuts, honey roasted, 1 ounce	3.9	28	110
Baked tortilla chips, 1 ounce	3.9	28	110
Baked potato chips, 1 ounce	3.9	28	110
Pound cake, 1-ounce slice	3.8	28	110
Granola bar, chewy, low-fat, 1 ounce	4.0	28	111
Animal crackers, 10	4.5	25	112
Pretzels, 1 ounce	3.9	29	113
Frozen yogurt, soft serve, ½ cup	1.6	71	114
Graham crackers, 4 each	4.2	28	118
Baked tortilla chips, 1 ounce, with ½ cup salsa	2.0	60	119
Yogurt, nonfat, flavored with aspartame, 8 ounces	0.53	226	120
Fruit sorbet, ½ cup	1.1	109	120
Wheat bagel, 1 half 4" bagel, with 1 tablespoon			
light cream cheese	2.1	58	120
Rice cake, plain, with 1 tablespoon peanut butter	5.2	25	130
Trail mix, 1 ounce	4.7	28	131
Broth-based canned soup, 1 cup	0.51	261	133
Apple, ½, with 1 tablespoon peanut butter	1.6	85	135
Popcorn, oil-popped, 1 ounce	5.1	28	142
Regular tortilla chips, 1 ounce Cheese, 1-ounce reduced-fat Cheddar with 7 thin	5.1	28	142
wheat crackers	3.6	40	144
Regular potato chips, 1 ounce	5.4	28	152

	Energy Density	Weight (grams)	Calories
Corn chips, 1 ounce	5.4	28	153
Jelly beans, 15 large	3.7	42	156
Cheese puffs, 1 ounce	5.6	28	157
Chocolate pudding, 1 snack cup	1.4	113	160
Tropical Island Smoothie, page 91	0.70	236	165
Avocado, ½, with lemon juice	1.1	152	170
Sunflower seed kernels, ¼ cup, roasted, toasted	5.8	32	186
Mixed nuts, ¼ cup, dry roasted	5.8	33	190
More than 200 calories			
Almonds, ¼ cup, dry roasted	5.9	35	206
Soft pretzel, 2.25 ounces	3.5	62	215
Yogurt, low-fat, flavored, 8 ounces	1.0	220	220

### **Condiments Modular List**

Remember to add the calories from toppings, spreads, and condiments when budgeting your calories. Notice how many calories the high-fat, energy-dense condiments like mayonnaise add to a dish.

		Weight (grams)	Calories
Less than 100 calories			
Vinegar, 1 tablespoon	0.14	14	2
Salsa, 1 tablespoon	0.32	16	5
Mayonnaise, 1 tablespoon, nonfat	0.62	16	10
Cherry Tomato Salsa, page 240	0.25	40	10
Mustard, 1 tablespoon	0.80	15	12
Barbecue sauce, 1 tablespoon	0.75	16	12
Cream cheese, 1 tablespoon, nonfat	0.95	15	14
Yogurt and Dill Sauce, page 193	0.52	29	15
Yogurt Cheese, page 89	0.90	17	15
Ketchup, 1 tablespoon	1.1	15	16
Raspberry Sauce, page 250	0.80	25	20
Soy-Ginger Dipping Sauce, page 82	1.2	21	25
Pancake syrup, 1 tablespoon, reduced-calorie	1.6	16	25
House Dressing, page 76	0.75	40	30
Dijon Vinaigrette, page 152	1.2	29	35
Italian Dressing, page 153	1.5	23	35
Cream cheese, 1 tablespoon, reduced fat	2.2	16	35
Lime-Cilantro Dressing, page 144	1.6	24	38
Marshmallow cream topping, 2 tablespoons	3.3	12	40
Orange-Poppy Seed Dressing, page 138	1.2	38	45
Balsamic Dressing, page 152	2.0	22	45
Marmalade, jelly, or preserves, 1 tablespoon	2.4	20	48
Mayonnaise, 1 tablespoon, reduced-fat	3.3	15	50
Margarine, 1 tablespoon, reduced-fat	3.5	14	50
Cream cheese, 1 tablespoon, full-fat	3.5	15	51
Maple syrup, 1 tablespoon	2.6	20	52
Pancake syrup, 1 tablespoon	2.9	20	57

	Energy Density	Weight (grams)	Calories
Mango Salsa, page 88	0.58	103	60
Honey, 1 tablespoon	3.0	21	64
Guacamole, page 88	0.83	78	65
Citrus-Ginger Dressing, page 153	3.1	21	65
Peanut butter, 1 tablespoon	5.9	16	94
Tex-Mex Salsa, page 78	0.65	146	95
100 to 200 calories			
Mayonnaise, 1 tablespoon	7.1	14	100
Almond butter, 1 tablespoon	6.3	16	101
Margarine, 1 tablespoon	7.2	14	101
Butter, 1 tablespoon	7.2	15	108
Fudge topping, 2 tablespoons	3.5	42	146

# **Beverages Modular List**

You will notice that, with the exception of milk, beverages were not included in the menu plan. This does not mean that you are not allowed to have beverages; just make sure that you budget the calories. So, if you want a glass of wine with dinner, skip dessert or save some calories at snack time. Remember that beverage calories add to food calories, so substitute low-calorie or zero-calorie beverages whenever you can.

		Weight (grams)	Calories
Water, 8 fluid ounces	0.00	237	0
Club soda, 12 fluid ounces	0.00	360	0
Diet cola/soda, 12 fluid ounces	0.00	360	0
Tea, brewed, without sugar, 8 fluid ounces	0.10	237	2
Coffee, 8 fluid ounces	0.20	237	5
Vegetable juice, 8 fluid ounces	0.19	242	46
White wine, 4 fluid ounces	0.68	118	80
Orange juice, 6 fluid ounces	0.45	186	84
Red wine, 4 fluid ounces	0.72	118	85
Milk, nonfat, 8 fluid ounces	0.35	245	86
Apple juice, unsweetened, 6 fluid ounces	0.47	186	87
Light beer, 12 fluid ounces	0.28	354	99
Milk, low-fat (1 percent), 8 fluid ounces	0.42	244	102
Whiskey, 1.5 fluid ounces	2.5	42	104
Grape juice, 6 fluid ounces	0.61	186	113
Wine cooler, 8 fluid ounces	0.50	240	120
Milk, reduced-fat (2 percent), 8 fluid ounces	0.50	244	122
Beer, 12 fluid ounces	0.41	356	146
Milk, whole (3.3 percent), 8 fluid ounces	0.61	244	149
Chocolate soy milk, 8 fluid ounces	0.62	242	150
Cola/soda, 12 fluid ounces	0.41	372	152
Orange soda, 12 fluid ounces	0.46	360	167
Sherry, dry, 4 fluid ounces	1.4	120	168
Daiquiri, 4 fluid ounces	1.9	121	224
Margarita, 4 fluid ounces	2.2	124	271
Eggnog, 8 fluid ounces	1.4	245	343