Starches and Grains: 80 calories per serving

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Fruit: Approximately 50-100 calories per serving
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Vegetables:	Approximately 10-50	Calories	per	serving
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	Serving size
Cereals, Grains and Pasta	
☐ Cereal, cooked (oatmeal, cream of wheat, rice, etc.)	½ cup
☐ Cereal, dry	varies, see box
☐ Rice, cooked (white, brown)	½ cup
Pasta, cooked (all kinds)	½ cup
Starchy Vegetables	
Beans, cooked or canned (all kinds)	½ cup
☐ Corn, cooked or canned	½ cup
☐ Corn meal (uncooked), matzo meal	2 Tbsp.
☐ Peas (green), cooked or canned	½ cup
☐ Plantain (green, mature), cooked	½ cup
□ Potato, baked	1 small (3 oz.)
☐ Potato (boiled or steamed), dumplings, gnocchi	½ cup
☐ Spaghetti sauce or pasta sauce	1/2 cup
☐ Squash (acorn, butternut, Hubbard, or winter)	1 cup
☐ Yam or sweet potato	½ cup
Breads	
☐ Bread (whole wheat, rye, white)	1 oz. slice
□ Bagel	½ small (1 oz.)
☐ Sandwich bun/roll (hamburger, hotdog, Kaiser)	1/2
Roll (dinner, hard)	1 small
☐ English muffin	1/2
☐ Pita pocket bread (6 to 8-inches across)	1/2
☐ Tortilla (6-inches corn or flour)	1

	Serving size
☐ Apple, raw (small)	1
☐ Applesauce (no sugar added)	1/2 cup
☐ Apricots, fresh/dried	4 whole/8 halves
□ Banana (medium)	1/2
☐ Berries (raspberries, boysenberries, strawberries)	1 cup
☐ Berries (blackberries, blueberries)	3/4 cup
□ Dates	3
☐ Cantaloupe or honeydew melon	1 cup
☐ Cherries, raw (large)	12
☐ Fruit cocktail	1/2 cup
☐ Grapefruit (medium)	1/2
☐ Grapes (small)	15
☐ Kiwi (large)	1
☐ Mandarin oranges	3/4 cup
☐ Mango, fresh (small)	1/2
☐ Orange (small)	1
□ Papaya	1 cup
☐ Peach or pear (small)	1
☐ Pineapple, fresh	3/4 cup
☐ Plums, raw (small 2" diameter)	2
□ Raisins	2 Tbsp.
☐ Watermelon	13/4 cup
ruit Juices	
☐ Apple, orange, pineapple, grapefruit (100%)	1/2 cup
☐ Cranberry, grape, or prune	1/3 cup
☐ Mixed 100% fruit juice	1/2 cup

	Serving Size
	1 cup raw or
	½ cup cooked
☐ Asparagus*	
☐ Beans (green, waxed, snap, Italian)	
☐ Bean sprouts	
□ Beets	
□ Broccoli	
□ Brussels sprouts	
□ Cabbage*	
□ Carrots	
☐ Cauliflower	
□ Celery*	
□ Cucumber*	
□ Eggplant	
Greens	
□ Lettuce*	
□ Mushrooms*	
□ Okra	
□ Onion	
☐ Pea pods or snow peas	
□ Peppers*	
□ Radishes	
□ Sauerkraut	
☐ Spinach*	
☐ Squash (yellow, summer)	
□ Tomato*	
☐ Tomato or vegetable juice	
□ Water chestnuts	
☐ Zucchini	
*lower calorie choices	

Meat/Meat Substitutes: 35 – 100 calories or more per serving

Fats: 45 calories per serving

		Serving size
Very	Lean - Lean (35-55 calories per serving)	
	Cheese (with <3 grams fat per ounce)	1 ounce
	Chicken or turkey, skin removed	1 ounce
	Cottage cheese (fat-free or low-fat)	1/4 cup
	Egg substitutes, plain	1/4 cup
	Egg whites	2
	Fish, fresh or frozen	1 ounce
	Game (duck or pheasant, skinless, venison, buffalo, ostrich, goose)	1 ounce
	Lean beef: extra lean ground round*, roast* (chuck, rib, rump), round, sirloin, steak* (cubed, flank, porterhouse, T-bone), tenderloin* "Choice or Select' cuts, trimmed of fat	1 ounce
	Lean pork (Canadian bacon, ham, loin chop, tenderloin)	1 ounce
	Shellfish (clams, crab, lobster, shrimp, squid, octopus, imitation shellfish)	1 ounce
	Tuna or salmon, canned in water (very lean) or oil (lean)	1/4 cup
Med	ium-Fat (75 calories per serving)	
	Beef (corned, ground, meatloaf, prime trimmed of fat, short ribs, tongue)	1 ounce
	Cheese (with 4-7 grams fat per ounce)	1 ounce
	Egg	1
	Fish, any fried fish product	1 ounce
	Lamb (ground, rib roast)	1 ounce
	Pork (cutlet or shoulder roast)	1 ounce
High	-Fat (100 calories per serving)	
	Turkey bacon	3 slices
	Pork bacon	2 slices
	Cheese (regular)	1 ounce
	Hot dog (regular)	1
	Pork (ground, sausage, spare ribs)	1 ounce

		Serving size
Plant	-based	
Calorie	es, fat, & carbohydrates vary according to food item * = F	Higher calorie choice
	Baked beans	1/2 cup
	Beans, cooked	1/2 cup
	Edamame	1/2 cup
	Hummus*	1/3 cup
	Peanut butter*	2 Tbsp.
	Peas, cooked: black-eyed and split peas	1/2 cup
	Refried beans, canned	1/2 cup
	Tempeh*	1/4 cup
	Tofu, light	½ cup
	Tofu*	1/2 cup

		Serving size
Jnsa	nturated Fats	
	Avocado	2 Tbsp.
	Nuts (almonds or cashews)	6 nuts
	Nuts (peanuts)	10 nuts
	Nuts (pecans or walnuts)	4 halves
	Margarine, stick or tub	1 tsp
	Margarine, diet	1 Tbsp.
	Mayonnaise, regular	1 tsp
	Mayonnaise, reduced calorie	1 Tbsp.
	Pesto sauce	2 tsp
	Salad dressing	1 Tbsp.
	Salad dressing, reduced calorie	2 Tbsp.
	Oil (canola, corn, peanut, olive, safflower, soybean, sesame, sunflower)	1 tsp
	Olives, black	8 large
	Seeds (pumpkin, sunflower, sesame, whole flaxseed)	1 Tbsp.
atu	rated Fats	
	Bacon	1 slice
	Butter	1 tsp
	Chicken fat, pork fat, or beef fat	1 tsp
	Cream (half & half or whipped)	2 Tbsp.
	Cream (light)	11/2 Tbsp.
	Creamer (heavy)	1 Tbsp.
	Cream cheese (regular)	1 Tbsp.
	Cream cheese (light)	1½ Tbsp.
0	Lard	1 tsp
	Non-dairy creamer, liquid	2 Tbsp.
	Non-dairy creamer, powdered	4 tsp
	Sour cream (regular)	2 Tbsp.
	Sour cream (light, reduced-fat)	3 Tbsp.

	Serving size
Low-fat Milk Products (90-110 calories per servin	g)
☐ Skim, ½ %, or 1% milk	8 ounces
 Low-fat or fat-free soy milk 	8 ounces
☐ Buttermilk, low-fat	8 ounces
 Yogurt (non-fat, plain or artificially sweetened) 	3/4 cup
Reduced-fat Milk Products (120-150 calories per s	erving)
□ 2% milk	8 ounces
Regular soy milk	8 ounces
☐ Yogurt (low-fat, plain or artificially sweetened)	8 ounces
Whole Milk Products (150-170 calories per servin	g)
□ Whole milk	8 ounces
☐ Goat's milk	8 ounces
☐ Yogurt (made from whole milk, regular or plain)	8 ounces