

THE GALIANO FOOD PROGRAM

COMMUNICATING NUTRITION TO SENIORS





The Galiano Club Food Program (GCFP) provides low-cost, handmade, prepackaged foods to community members to ensure community food security.



THE ISSUE

A majority of these community members are pre-diabetic and diabetic (DP) seniors who need to make informed healthy eating decisions for their dietary needs.





WHY IT MATTERS

When DP seniors understand the nutritional quality of the pre-made meals, they have improved access to appropriate and nutritious food, enhancing community food security [1]

HOW WE APPROACHED IT					
STEP 1	STEP 2	STEP 3	STEP 4	STEP 5	STEP 6
Reviewed literature and considered	Identified relevant DP nutrients	Create "Recipe Cards" with	Create "Fact Sheet" to	Surveyed seniors and found	Finalized design
		OUR RESULTS			
- Limited messaging [2]	Potassium [5]	- Nutrition quantities	nutrients	Positive Feedback- Fun facts- Visuals	Increasedspace andclarity
- Interactive		- %PDV		- Simple words- Ingredient list	

- activities [2,4]
- Large text [3]
- **Visuals** [3]
- Sugar [6]
- Fibre [7]
- Visuals
- **Ingredients**
- Food pairings
- Fun facts
- . 2. Visually describe serving sizes
 - **3. Explain** rating system of nutrients
- ingredient list
- Paired foods
- Serving sizes

Negative Feedback

- %PDV
- Crowded
- Unclear rating system
- - Small font
- Switched %DV and star rating for **G/Y/R**



- Enlarged font
- Kept positively received parts



Different DP senior food literacy levels affect understanding of nutritional values. We incorporated seniors' feedback in our final products. This includes visual components, fun facts, creative analogies, and a G/Y/R rating system. Overall, our project contributes to GCFP's vision of building a "thriving, livable and food-secure community." [8]



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