FOOD FOR THOUGHT

Keeping Our Children's Bodies and Brains Healthy

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Common Comments About Our Kids Diet

Common Comments About Our Kids Energy

- → "My kids want to eat all the time."
- \rightarrow "All they want to eat is sugar!"
- → "My children snack a lot."
- → "My kid is a very picky eater."
- → "I don't want my kids to eat junk food/processed foods/unhealthy foods".
- → "I want my kids to be healthy eaters."
- → "I don't want my children to have weight problems as adults."
- → "They never drink water!"
- → "I notice my young adult has stomach aches often."
- \rightarrow "My child eats the same things every day."
- → "My child is never hungry"

- → "My child can't focus"
- → "My kids don't move enough."
- → "Sometimes my kids do nothing for hours."
- → "My child has trouble sleeping."
- → "Activity is good for young adults."
- → "I notice my kid is fidgety."
- → "I wish my child was happier."
- → "My young adult is always tired."
- → "Moody, Moody, Moody!"
- → "I wish my child was more organized."



Our Children Are Very Busy GROWING

The Growing Body

- \rightarrow Tissue Synthesis
 - Their hearts are literally getting bigger!
 - Process utilizes energy (called ATP) from glucose.
 - Maintenance of cells depends on fat and protein.
- → Protein/Muscle Synthesis
 - They are getting stronger!
 - Amino Acids created by process that uses glucose.
- \rightarrow Bone growth
 - They are getting taller!
 - Osteoblasts utilizes ATP energy and calcium.
- → Hormone Production
 - They are becoming young adults!
 - Hormones made from amino acids and fats
 - Estrogen tells bodies to store fat in certain areas.
 - Testosterone tells bodies to increase protein synthesis.
- → Children's growing bodies need different things than adult grown bodies.
 - Sometimes more sugar/carbs, fats, calories, etc.



The Growing Brain

- → Neurogenesis:
 - The process of brain growth (until about 25 years old).
 - Need fat for neural transmission.
- → Neuroplasticity
 - \bullet The ability for the brain to reorganize neural connections.
 - Easiest before 25 years old.
 - Need fats for cognition.

→ Brain chemicals (mostly made of amino acids):

- ◆ Glutamate & GABA-Makes neurotransmitters.
- Serotonin-Promotes calm and hope.
- Dopamine Arousal, stimulation, "Feel good hormone"
- Endorphins- Pain relief
- Noradrenalin- Regulates arousal, attention, cognitive function and reaction to stress and stressors.





Can We Take A Minute?

The Role Of Dopamine

The Role Of Serotonin

- → Dopamine is dubbed the "feel good chemical"
- \rightarrow Dopamine helps keep us:
 - Motivated, Focused, Productive
- \rightarrow Dopamine is one of the key neurotransmitters for:
 - Mood regulation, Pleasure , Joy/Happiness
- → Low levels of dopamine impact:
 - Our enthusiasm
 - Drive
 - Leads to feelings of apathy
 - ♦ Fatigue
 - Procrastination
 - ♦ Memory issues
 - Inability to concentrate and complete tasks
- \rightarrow Dopamine made in the brain with Amino Acids.
- \rightarrow ADHD Brains have lower levels of dopamine.

- → Serotonin aids in satisfaction, happiness and optimism
- \rightarrow Serotonin plays a key role:
 - ♦ Mood
 - Sleep
 - Digestion
 - ◆ Wound healing
 - Bone health
 - Sexual desire
 - Low levels of serotonin may be associated: Depression, Anxiety, Sleep problems, and Digestive problems.
- → Serotonin is made in the brain and gut by amino acids.
- → Serotonin is released in the body via carbohydrate consumption.
- → ASD Brains have lower levels of serotonin.

Body, Brain and Blood Sugar

- → Blood glucose is the sugar found in circulating blood.
- → Reservoir of quick and available energy.
- \rightarrow The body and brain's primary source of energy.
- → It comes from the food you eat that have simple and complex carbohydrates.
- → Because glucose is the main energy source for the brain, it is regulated tightly.
- → Too much or too little glucose to the brain is DEADLY (diabetic coma).
- → When your blood glucose goes up, it signals your pancreas to release insulin.
- → Insulin and glucagon tell the body to store extra sugar as fat.

→ Unsteady blood sugar affects physical energy levels, cognition, focus and mood.



The Gut-Brain Connection

- → Enteric Nervous System
 ♦ The second brain
- → More serotonin is made in gut than in brain.
 - Link between GI issues anxiety and depression.
- → Microbiome balance
 - Prebiotic Fiber and Probiotics
- → Immunity
 - Important immune function made and maintained in the gut.



How's That For Nutrition Science?

Body/Brain Manifestations

- ADD/ADHD
- ASD
- Learning Difficulties
- Emotional Dysregulation
- ODD
- OCD
- Anxiety
- Depression
- Substance Use Disorders
- Gut disorders (Celiac, Colitis, Crohns, IBD, SIBO)
- Eating Disorders (Anorexia, Bulimia, BED, ARFID)
- Metabolic issues (Diabetes 1 & 2, PCOS)



Nutrition Tips For Growing Bodies and Brains

Eating With Your Circadian Rythm

- → Don't Skip Breakfast!!
- → Eating Breakfast within the first
 30-60 minutes after waking up.
- → Eating every 3-4 hours after breakfast.
- → Planning meals AND snacks throughout the day.
- → Skipping meals can lead to night time overeating, decreased overall energy, inability to focus.



Circadian rhythms are physical, mental, and behavioral changes that follow a 24-hour cycle and respond to light and dark.

<mark>Get Your Zzzz</mark>

→ Tryptophan helps you feel sleepy:

- Turkey
- ♦ Milk
- ♦ Yogurt
- ◆ Cheese/Cottage Cheese

→ Complex Carbohydrates increases serotonin:

- ◆ Oatmeal
- Crackers
- Pretzels
- → Magnesium makes your muscles relaxed:
 - Chia seeds
 - ♦ Almonds
 - ♦ Cashews
 - ♦ Oats
- → Establishing healthy sleep hygiene in our children is crucial for growing brains and bodies.

Staying up late and insomnia increases the stress hormone cortisol in your body. This can lead to anxiety, eating issues and weight gain. **Neurotransmitters are made at night.**



Bedtime snacks:

- Turkey and cheese roll ups with crackers/pretzels
- Oatmeal with milk and almonds
- Yogurt with cashews and granola
- Chia seed pudding and sliced almonds
- Cereal with nuts and milk

Balanced Not "Healthy"

- → Proteins
 - Animal: Foul, beef, lamb, pork, fish, seafood, eggs.
 - Dairy: milk, yogurt, cottage cheese, cheese
 - Plant: nuts, beans, legumes, nut butter, hummus, soy-based, edamame, tofu
- → Carbohydrates: breads, cereal, oats and oatmeal, rice, corn, quinoa, barely, potatoes, sweet potatoes.
- → Fats: Olives, olive oil, tahini, mayo, avocado, coconut, salad dressing, soft cheeses like cream cheese, brie, butter.
- → Fruits and vegetables: fresh, frozen, canned, dried, freeze dried.

Plating meals like this is helpful to practice what is in a balanced meal.



- → Meals should be balanced with:
 - Protein
 - Carbohydrates
 - Fat
 - Fruits and /or Vegetables

<mark>Snack it Up</mark>

→ Examples

- Low fat or full fat yogurt and fruit
- ◆ Smoothies with nut butter/fruit
- ◆ Trail mix
- Nut butter and banana
- String cheese and crackers
- Hummus and carrots
- Turkey Jerky and Plantain chips
- ♦ Hard boiled egg, avocado mash, rice cake
- Ricotta with honey and berries
- Turkey and cheese roll ups with pretzels
- Protein bars:
 - Nugo (gluten free/nut free)
 - Mini Perfect
 - Kind bars
 - Mini Go Macro

- → Snacks should ALSO be balanced:
 - **Protein/Fat Combination**
 - Fruit/Veg/Complex Carb



GI Support

- → Fiber and Prebiotic fibers helps maintain proper and digestion and gut health.
- → Fiber
 - ♦ Soluble
 - Oatmeal, foods made with oats
 - Insides of fruits
 - ♦ Insoluble
 - Skins of fruits
 - Vegetables
 - Whole grains
 - Seeds (flax, chia)
- → Probiotic Rich Foods:
 - ♦ Yogurt
 - ♦ Keifer
 - ♦ Kombucha
 - ◆ Sourdough bread
 - ♦ Miso
 - ♦ Kimchi
 - ◆ Tempeh

Probiotic powders/gummies can also be used.



Food and Movement

- → Eat foods high simple and complex carbohydrates before exercise/sports/activity-
 - ♦ Banana
 - Pretzels
 - Toast
- → Eat foods high protein after exercise/sports/activity
 - Nuts and nut butters
 - Eggs
 - ◆ Turkey sandwich
 - Protein Bar
 - Yogurt
- → HYDRĂTE!!!



Fabulous Fats

- → Eat plenty of mono and polyunsaturated fats for the developing body and brain.
 - Avocado
 - ♦ Guacamole
 - Nuts
 - Nut butters
 - Seeds (chai, flax, sunflower)
 - Olives
 - Salmon (and other fatty fish)
 - Tahini
- → Omega supplements (capsules, liquids, gummies)



Food For Focus and Mood

- → Foods high in protein make "feel good" brain chemicals and keep you alert:
 - Animal/Plant Proteins
- → Foods with Omega 3 Fatty Acids decrease the risk of depression:
 - ◆ Fatty Fish, nuts, seeds
- → Leafy Greens and Cruciferous Vegetables increase brain chemicals leading to positive mood, alertness and energy.
 - ◆ Lettuce
 - Brussels Sprouts
 - ◆ Cauliflower
 - ♦ Broccoli



- \rightarrow Snack Ideas;
 - Smoked salmon, cream cheese and lettuce on crackers
 - Chia seed pudding with nuts
 - Broccoli and cauliflower dipped with hummus made with tahini

Special Considerations

Eating for the ADD and ADHD Brain

- → ADHD brains have lower dopamine levels
 - Protein-rich foods are used to make dopamine.
 - Ex: lean beef, pork, poultry, fish, eggs, beans, nuts, soy, and cheese, yogurt, cottage cheese.
 - ♦ ADD protein rich foods when eating foods with sugar (PB and nutella with banana).
- → Cut down on Food additives MSG, Artificial colors Red and Yellow.
- \rightarrow Structure is hard
 - Mini meals over large meals and snacks
 - Set reminders to eat.
- → Take stimulants AFTER eating breakfast and Time a balanced snack or meal when meds wear off.
- → Cook Together (its mindful and sensory)
- → MTHFR mutation and Methylfolate

Methyl Folate, Magnesium and Omega Fish Oils



Exercise is so important for the ADHD brain.

Eating for ASD

- \rightarrow ASD Brains have lower serotonin levels.
 - Carbohydrates increases serotonin.
- → Food Exposures:
 - May have sensitivities to the taste, smell, color and texture of foods.
 - Find what works and stick with it.
 - Slowly introduce one new food at a time.
- → Balance may be difficult
 - They may limit or totally avoid some foods and even whole food groups.
 - Consider balance in a day instead of meals.
- → Keep It Simple/Bland:
 - Dislikes may include strongly flavored foods, fruits and vegetables or certain textures such as slippery or soft foods.
- \rightarrow ASD and Eating disorders

Research shows that vitamin B6, C and magnesium supplements significantly improved symptoms in autistic individuals.



Eliminating gluten and casein may help to change symptoms and behaviors of autism.

Underweight, Picky Eaters and ARFID

- → Exposures!!
- → Calorie enhancers: Can add to eggs, baked products, sauces, yogurt:
 - Benecalorie
 - Duocal
- → Fruit/veg powders:
 - Enso Supergreens
 - Garden of Life Raw Organic Perfect
 Food Green Superfood Original
 Powder
- → Supplements
 - ♦ Ensure/Boost
 - ♦ Orgain
 - ♦ Kate Farms
 - Core Power/FairLife



→ Make Smoothies using foods kids like (fresh/frozen fruit, juice, nut or seed butters, dairy) AND add supplement as a base, calorie enhancers, powders or vitamins.

Weight Management For Growing Bodies and Emotional Overeating

- → Larger bodies still need proper nutrition
 - Do not restrict calories or food groups.
- → Focus on balance (work with a 2:1:1 pro/cho/fat ratio).
- \rightarrow Focus on adding fiber foods.
- → Focus on JOYFUL movement.
- \rightarrow Focus on eating WITH circadian rhythm.
- → Do not skip or skimp on meals or snacks.
- \rightarrow Practice mindful eating and thoughtful pacing.
- \rightarrow Educate on fullness cues.
 - How do you know when you're hungry/full?
 - How does your body let you know?
 - Use a hunger scale

Img: www.katiehake.com





Ask Me A Question!