

[NDT] Lecture Introduction Cheat Sheet

by _primoooooo via cheatography.com/215471/cs/46975/

Terms	
Nutrition & Diet Therapy	science dealing with study of food
nutrients	macro & micronutrients, function, toxicity, food source
substances	products of digestion & metabolism
action	function of food
interaction	how food, substances, and nutrition interact with each other
balance	study how to balance diet

Food Classification (cont)			
	blue marlin, salmon, tune	high protein, high omega-3	
	crabs & lobsters	high sterols, allergens, colesterol	
Glow	body regulation	1	
	saluyot	high iron, fiber, vitamin A, vitamin C	
	animal liver	high iron, choles- terol no fiber, vit C	

Beverages

Alcoholic

Alcoholic

water

soda

liquor

safest; most

important

high sugar

high alcohol

Non

Nicolaine			
Nutrients			
	property of nu	trients	
Function	Provide Energy	Energy D (carbs, profat)	
		Non-calo Nutrients vitamins,	
	Body Building	water (2/3 weight)	3 body
		proteins (20% body weight)	globulin & albumin electr- olyte balance
			thrombin
			enzyme to activate fibrin
			keratin - hari, nails
			collagen
	Body Regulating	maintains homeosta metabolio	
			otein, fats, minerals,
Chemical nature	Organic	with carbon	C, P, F, vitamins

Process

Digestion starts from the **mouth** (carbs) to the **stomach**

Nutrient absorption starts from the small intestine to the bloodstream

Food (Classification			
Go	supply hea	supply heat and energy		
	cereal grai	cereal grains, wheat, flour, rice		
	for diabetic pt, use yellow rice for			
	low sugar content			
Grow	body building			
	milk, beans, legumes, meat			
	skim milk	0 fat		
	whole milk	fortified, high fat		
	nonfat milk	low fat		
	fresh milk	pasteurized		
	soya milk	only pwedered plant based		

		•	
	liqueur	low alcohol (sparkles, wine)	
alcohol di	ssolves fat a	and kill bacteria from	
Functiona	; Food		
Whole Food	food at na nutrient sti	tural state, unaltered, Ill intact	
	rougher rid (@husk, b	ce = more nutrients ran)	
Fortified Food	food with f	ortificant to enhance	
	ex. breast	milk + vitD; rice + Fe;	
Modified Food	Geneticall	y Modified Organism	
	Modification	on of Recipe	
Empty/junk Food			
unhoalthy	calorio cont	tont no nutrionte	

unhealthy calorie content, no nutrients contributes to plaque formation leading to *atherosclerosis* which can lead to cardiovascular dsease (fat deposition @artery

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Macron-

utrients

Concen-

tration

without

carbon

unit: grams

C, P, F

nutrients,

tissues

more concentration

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Nutrients (cont)			
	Micronutr- ients	less concentration	
		unit: micrograms	
		vitamins and minderals	
Essent iality	Physio- logical Essential	body can produce from dietary nutrients	
	Biteray nutrients	body cannot produce	

Nutritional Status/Nutritue condition of the body from using essential
condition of the body from using essentiial
nutrients
Classigication good, fair, por
Determine Degree of Nutrition: 1-3rd Status degree
BMI -

Malnutrition

lack/excess nutrients in body

Undernutr- ition	stunting	low height for age	
	underw- eight	low weight for age	
	wasting	low weight for height	
Overnutrition	excess ta	king of nutrition	
Specific Deficiency	lack of that specific nutrient		
	ex, anemi	a, xeropthatlmia	
Imbalance			

IVNAS	ot.	W/P	mutriti	0 0
Types	OI.	Mel	III CIUI IU	-/1

Acute relate to the present state of mutrition

Cronic indicator:stunting, wasting, underweight

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