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- Emeritus Professor Eastern Illinois University



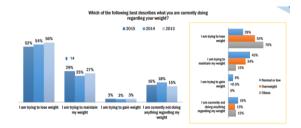
Speaker Disclosure

- Board Member/Advisory Panel/Consultant
- Present
 - Chic-fil-A, Sun-Maid Raisins, National Dairy Council, Tree Top Apples, Bush's Beans, United Sorghum Checkoff Board.
- Past
- American Heart Association Eat Well Task Force, California Raisin Marketing Board, Wonderful Pistachios, White Wave Foods, Davidson's Safest Choice Eggs
- Honoraria
 - Honorarium underwritten by Today's Dietitian
 - Dietitians of Canada, Exxon Mobil, Frito Lay, Midwest Dairy Council, Pennsylvania Nutrition Network, California Raisin Marketing Board, Alaska Tanker Company, Dairy Max, Texas AND, California AND, Florida AND, MINK, NY AND, South Carolina AND, Iowa AND, Nebraska AND, Manitoba Dairy Farmers, Dairy Farmers of Canada, Davidsons Safest Choice Eggs, National Dairy Council, New Products Conference, the Flavor Experience, BNP Media, and Cooper Vision.
- Author of Let's Eat Mindfully (2017)

Food and Health Survey 2016

INTERNATIONAL FOOD INFORMATION COUNCIL

4 out of 5 Americans are Trying to Lose Weight or Maintain their Current Weight



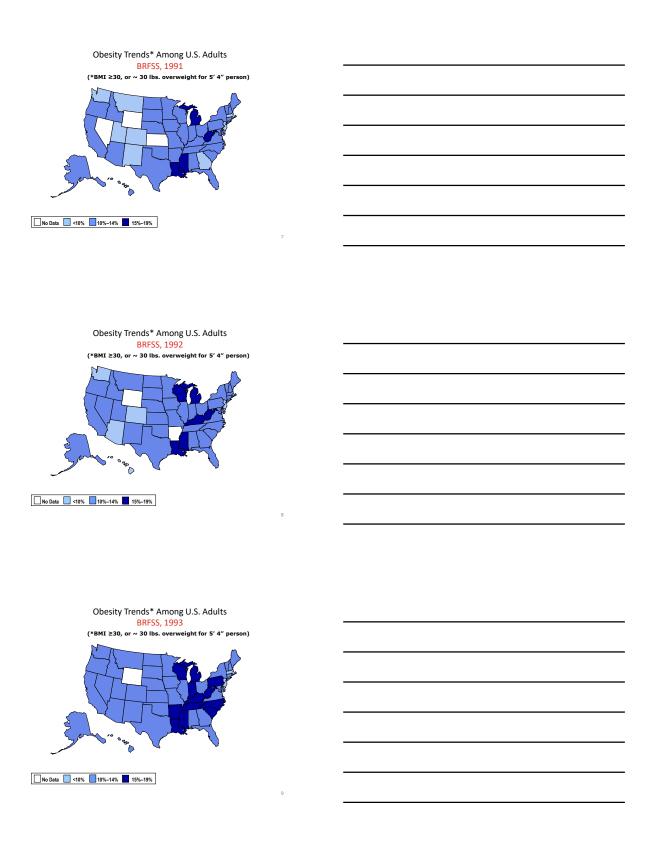
Reprinted from the International Food Information Council Foundation, (2016)

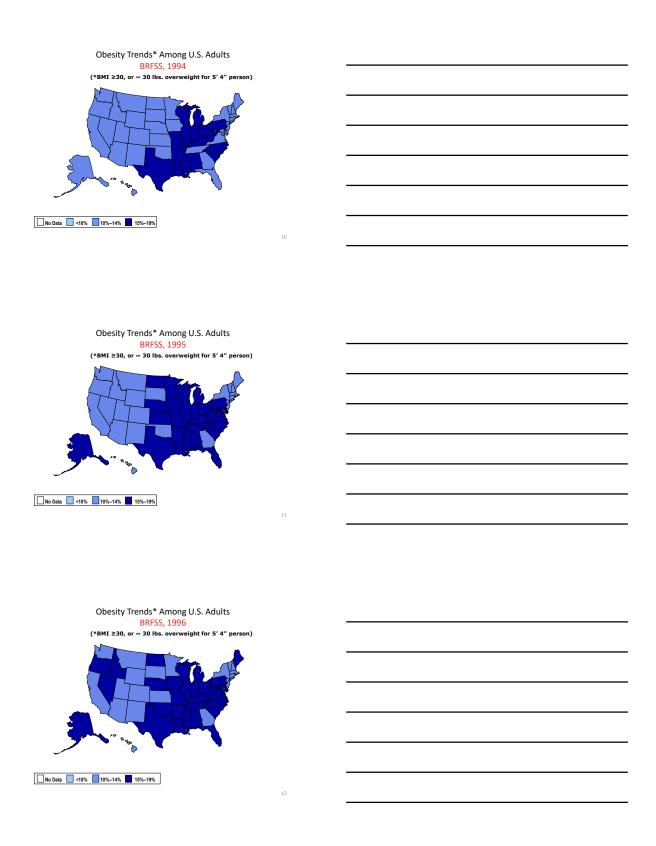
Obesity Trends* Among U.S. Adults
BRFSS, 1990

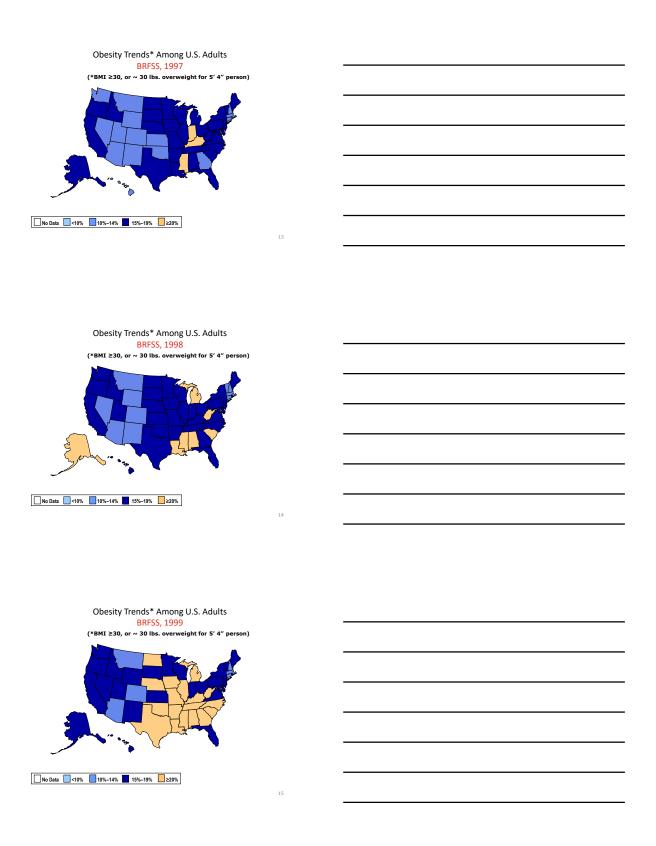
(*BMI ≥ 30, or ~ 30 lbs. overweight for 5' 4" person)

No Data 10% 10%-14%

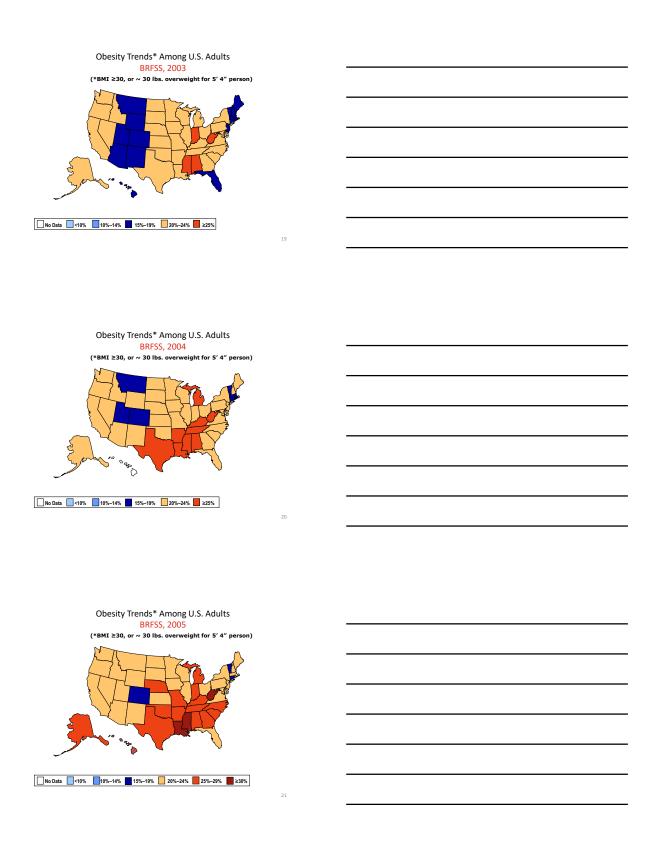




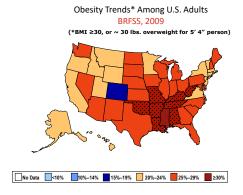




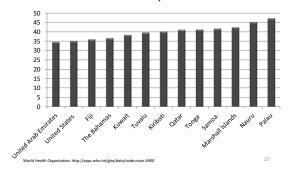


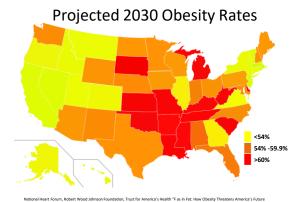






Highest Percentage of Obesity by Countries, 2014





STOP

Are poor food choices the cause? Why are Americans gaining weight

- I. Lack of exerciseII. Sedentary lifestylesIII. Stress/pressure
- IV. Advertising
- V. Genetic
- VI. Deep emotional needs, Dr PhilVII. Haven't found the right diet

Premise for today!
• We lose track of how much we are eating



What Affects Consumer Choice?

- 1. Portion Size
- 2. Shape and Size
- 3. Visibility
- 4. Food Labels
- 5. Visual Cues
- 6. Suggestive Selling
- 7. Social Pressures



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I. Portion size



- 1. Portion Distortion
- 2. Restaurants

Historical Glance

Food/Bev	Introduction	Size at intro(oz)	<u>2002 sizes</u>
Budweiser	1936	7.0	7, 12, 22, 40
Hershey bar	1908	0.6	1.6, 2.6, 4.0, 7.0, 8.0
BK fry	1954	2.6	2.6, 4.1, 5.7, 6.9
McD burger	1955	1.6	1.6, 3.2, 4.0, 8.0
Soda-BK	1954	12.0, 16.0	12.0, 16.0, 22.0, 32.0, 42.0

Young & Nestle, 2003. JADA Expanding Portion Sizes in the us Marketplace. (231-234)

Then and Now Average Cookies	
 20 years ago 55 calories 1.5 inch diameter Now 	
– 275 calories	
- 3.5 inch diameter	
Portion Distortion by the National Heart, Lung, and Blood Institute: https://www.nhlb.inh.gov/health/educational/wecan/est-right/portion-distortion.htm 34	
Then and Now Average Cheesecake	
• 20 years ago	
260 calories3 ounces	
• Now	
- 640 calories	
- 7 ounces	
Portion Distortion by the National Heart, Lung, and Blood Institute: https://www.nhbln.nh.gov/health/educational/wecan/eat-right/portion-distortion.htm 35	
Then and Now Average Muffins	
• 20 Years Ago	
– 210 calories	
- 1.5 ounces • Today	
- 500 calories	
– 4 ounces	
Portion Distortion by the National Heart, Lung, and Blood Institute: http://www.nhlb.inih.gov/health/educational/wecan/eat-right/portion-distortion.htm 36	

Then and Now Average Bagel	
20 years ago	
• 3 in diameter	
• 140 calories	
Today	
6 in diameter	
• 350 calories	
Portion Distortion by the National Heart, Lung, and Blood Institute: https://www.nhlbi.nih.gov/health/educational/wecan/est-right/portion-distortion.htm 37	
https://www.nhlbi.nih.gov/health/educational/wecan/eat-right/portion-distortion.htm 3/	
They and New Average Creeketti	
Then and Now Average Spaghetti	
20 years ago	
1 C. pasta and sauce w/ 3 meatballs	
• 500 calories	
- I	
Today • 2 C. pasta and sauce w/3 meatballs • 1,025 calories	
2 C. pasta and sauce w/3 meatballs	
• 1,025 calories	
Portion Distortion by the National Heart, Lung, and Blood Institute: https://www.nhlbi.nih.gov/health/educational/wecan/eat-right/portion-distortion.htm 38	
In	
Then and Now Average Burger	
20 years ago	
• 333 calories	
Common of the Co	
Portion Distortion by the National Meant, Lung, and Blood Institute: http://sause.col/bit-nih.mor/basthb/defu-strieng/sure-professional-basth-defu-strieng/sure-professional-basth-defu-strieng/sure-professional-basth-def	
https://www.phlbi.nih.gov/haalth/aducational/wwcan/aat-right/gortion-distortion htm 39	

Then and Now Average Burger	
20 years ago • 333 calories	
Today	
• 590 calories	
Monster Burger • 1420 calories	
Fortion Distortion by the National Heart, Lung, and Blood institute: https://www.nhlbi.nit.gov/health/educational/weran/ear-right/portion-distortion.htm 40	
Then and now Average Fries	
20 years ago • 2.4 oz	-
• 210 calories	
Today • 6.9 oz	
• 610 calories	
11/20	
Portion Distortion by the National Heart, Lung, and Blood Institute: 41 https://www.nibi.sin.gov/health/educational/wecan/ear-right/portion-distortion.htm	
From the monster to the Riley burger	
Troil the monster to the thirty burger	

Calorie Comparison of 7-eleven Coke-a-Cola	
700	
500	
400 ■ Calories	
200	
0	
Gulp (20oz) Big Gulp (30oz) Super Gulp (40oz) Double Gulp (50oz)	
Legislation on Portion Sizes: Bloomberg	
 New York state Supreme Court Judge Milton Tingling declared invalid Mr. Bloomberg's plan to prohibit selling sugary drinks in cups or containers larger than 16 ounces. 	
Was to go in effect in March 2013	
The Wall Street Journal, 2013. Indge Cars Soda Ban. Retrieved from http://online.wsj.com/article/SB1000142412788722825/704578354543925974394.html 44	
Other Trends	
Nestle Toll House cookies	
• recipe yields 60 vs. 100 when written in 1949	

Super Size Me Documentaries





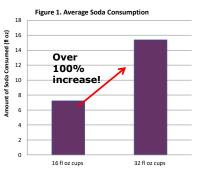
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CBS Morning Show Features: Portion Size Me



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Does Cup Size Increase Soda Consumption



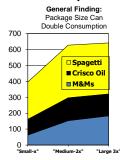
chuster, M. J., Heiser, L., Fink, J. N., Mackenzie, J. A., Carlson, J. R., Roche, J. D., & Painter, J. E. (2014). Does Larger Cup Size Increase Soda

II. Size and Shape of Containers

- General Finding About Package Size . . .
- Study 1. Package Size
- Study 2. Portion Size
- Study 3. Serving Shapes
- Study 4. Shape Study #2

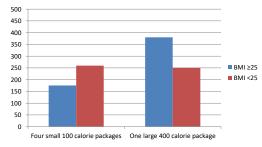
Package Size Increases Consumption

 People who pour from larger containers eat more than those pouring from small



Wansink, Brian (1996), "Can Package Size Accelerate Usage Volume?" Journal of Marketing, Vol. 60:3 (July), 1-14.

The 100-Calorie Semi-Solution: Sub-Packaging Most Reduces Intake Among The Heaviest



Wansink, B., Payne, C. R., & Shimizu, M. (2011). The 100-Calorie Semi-Solution: Sub-Packaging Most Reduces Intake Among The Heaviest. Obesity, 19(5), 1098-1100.

Hungry for Some Stale Movie Popcorn?

Does portion size effect consumption?

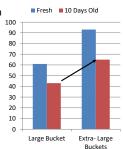


Wansink, Brian and SeaBurn Park (2001), "At the Movies: How External Cues and Perceived Taste Impact Consumption Volume Food Quality and Preference. 12:1 (January). 69-74.

We Eat Much More from Big Containers

 People eat 45-50% more from extra-large popcorn containers

 They still eat 40-45% more with stale popcorn



Wansink, Brian and SeaBum Park (2001), "At the Movies: How External Cues and Perceived Taste Impact Consumption Volume," Food Quality 5



Do Peripheral Cues Influence Experts with Precise Target Volumes?

48 Philadelphia bartenders

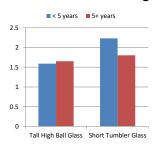
- Given 4 tall, slender (highball) glasses or 4 short, wide (tumbler) glasses
- Split in to . . .
 - Less than 5 years experience
 - More than 5 years experience





 $Wansink, B., \& \ van \ It tersum, K. \ (2003). \ Bottoms \ up! \ Peripheral \ cues \ and \ consumption \ volume. \ \textit{Journal of Consumer Research}, 30(3), 45S-463.$

"When in Philadelphia, Should I Ask for a Tumbler or a Highball Glass?"



- Bartenders poured 28% more alcohol into tumblers than highball glasses
- Experience doesn't eliminate bias



Wansink, B., & van Ittersum, K. (2003). Bottoms up! Peripheral cues and consumption volume. Journal of Consumer Research, 30(3), 455-463.

Do Serving Container Shapes Bias Consumption?





- Piaget's Conservation of Volume:
 - Kids think tall vessels hold more than wide vessels

Do Serving Container Shapes Bias Consumption?

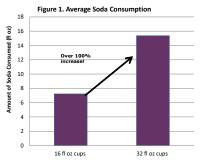


- 133 adolescents at a "Nutrition & Fitness Camp" in NH
- · Cafeteria at breakfast time
 - Each was randomly given one glass when arriving
 - Tall narrow juice glass or a Short wide juice glass





Does Cup Size Increase Soda Consumption



Schuster, M. J., Heiser, L., Fink, J. N., Mackenzie, J. A., Carlson, J. R., Roche, J. D., & Painter, J. E. (2014). Does Larger Cup Size Increase Soda Consumption? Journal of the Academy of Nutrition and Dietetics, 114(9), A62.

III. The Effect of Visibility and Convenience on Dietary Consumption

- The Past.....
 - Gas stations > Someone else pumped the gas
 - Fast food >You had to go into the restaurant



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Research Questions

- 1. Do people eat more when food is in sight?
- 2. Do people eat more when food is within reach?

METHODS

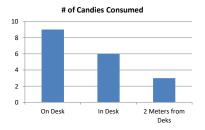
Intervention:

• Closed candy container containing 30 Hershey kisses replenished daily

Three conditions:

- On top of the desk (visible & convenient)
- In a desk drawer (not visible & convenient)
- · Away from desk (inconvenient)

Amount of Candy Consumption According to Condition



Painter, J., Wansink, B., Hieggelki, J. (2002). How Visibility and Convenience Influence Candy Consumption. Appetite 38, 237-238

Would this be seen with other types of foods?

Methods

Study design:

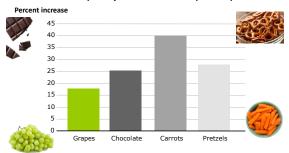
• 4 foods, grapes, chocolate, carrots & pretzels, were placed in one of 2 conditions

Two conditions:

- On top of the desk (visible & accessible)
- In a desk drawer (not visible & inaccessible)

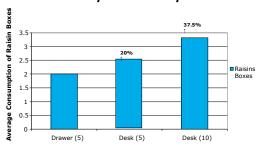
Painter, J., Snyder, J., Rhodes, K., Deisher, C. 2008. "The Effect of Visibility and Accessibility of Food on Dietary Intake," Journal of the American Dietetic Association, 108(9), A-93

Increase in Dietary Intake When Food is Visible (on desk) Compared to Invisible (in desk)



Painter, J., Snyder, J., Rhodes, K., Delsher, C. 2008. "The Effect of Visibility and Accessibility of Food on Dietary Intake," Journal of the American Dietetic Association, 108(9), A-93

Accessibility and Visibility of Raisins



Placement and Portions of Raisins

Gaydosh, B., & Painter, J. (2010). The effect of visibility and quantity of raisins on dietary intake, a pilot study. Journal of the American Dietetic Association, 110(9): A32. DOI: 10.1016/j.jada.2010.06.117.

IV. Can Labels Change the Taste of Foods?

• Study 1. Descriptive Labels in the Cafeteria



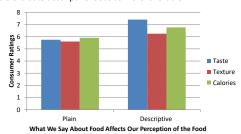


Menu Items Used

- · Red beans & rice
- Traditional Cajun Red beans &
- Seafood filet
- Succulent Italian Seafood filet
- Grilled chicken
- · Tender Grilled chicken
- Chicken Parmesan
- Home-style Chicken
- Chicken Furnicsun
- Parmesan
- Chocolate Pudding
 - Satin Dutch Chocolate Pudding
- Zucchini cookies
- Grandma's Zucchini cookies

"Well, I know what I like"
--> Maybe Not

People evaluate descriptive foods as more favorable



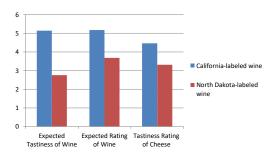
isink, Brian, James M. Painter, and Koert van Ittersum, (2001) "Descriptive Menu Labels' Effect on Sales," Cornell Hotel and Restaurant

Results: Effects are Less Strong with Desserts



Wansink, Brian, James M. Painter, and Koert van Ittersum, (2001) "Descriptive Menu Labels' Effect on Sales," Cornell Hotel and Restaurant

Fine as North Dakota Wine



Wansink, B., Payne, C. R., & North, J. (2007). Fine as north dakota wine: Sensory expectations and the intake of companion foods. Physiology & Behavior, 90(5), 712-716. doi:10.1016/j.physbeh.2006.12.010

V. Visual cues

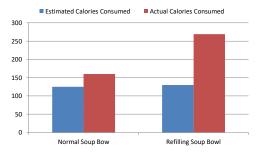
- 1. Soup
- 2. Pistachios



Soup Study

- 54 participants
- ½ were give a normal bowl
- 1/2 were give a refillable bowl
- Details were not provided about the study

Refillable Soup Bowls Increase Consumption, but Not Perception of Consumption



Wansink, B., Painter, JE., North, J. 2005. Battomless Bowls: Why Visual Cues of Portion Size May Influence Intake. Obesity Research, 13,1, 02,100

Key Thoughts:

- Don't overhaul your life –make small changes
- Don't make huge changes all at once, just small changes consistently
- A lifestyle change, not a diet, works in the long-term

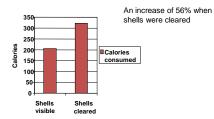
Study 2

- Will the presence of the empty shells reduce consumption?
- Methods:
 - Population 17 faculty & staff
 - Two conditions
 - Empty shells left on table (visible)
 - · Empty shells were cleared

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Calorie Consumption Comparing Empty Shells Visible to Shells Cleared

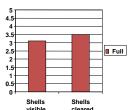
Differences were significant p ≤ .01



Kennedy-Hagan, K., Painter, J. E., Honselman, C., Halvorson, A., Rhodes, K., & Skwir, K. (2011). The effect of pistachio shells as a visual cue in reducing caloric consumption. Appetite, 57(2), 418-420.

Satiety of Portions **

No significant differences, P 2.01



Even though consumption increased by 56%, there was no significant difference in satiety

** Fullness Scale (1) very Hungry - (5) very full

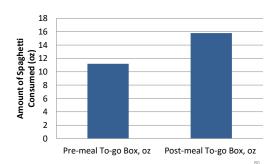
Kennedy-Hagan, K., Painter, J. E., Honselman, C., Halvorson, A., Rhodes, K., & Skwir, K. (2011). The effect of pistachio shells as a visual 78 cue in reducing caloric consumption. Appetite, 57(2), 418-420.

Do Pre-Meal To-Go Boxes Affect the Amount of Food Consumed in a Restaurant Setting?



Schuster, M. J., Carlson, J. R., Mackenzie, J. A., Roche, J. D., Brooks, T. L., & Painter, J. E. (2014). Do Pre-Meal To-Go Boxes Affect the Amount of Food Consumed in a Restaurant Setting?. Journal of the Academy of Nutrition and Dietetics, 114(9), A62.

Average Spaghetti Consumption



VI. People around you when eating

- The Effects of Suggestive Selling by Wait Staff on Food Consumption
- Social Pressures on Consumption



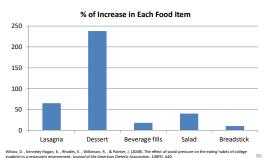
Materials and Methods Subjects - Eastern Illinois University Students • Restaurant Setting: - Served initial serving of a beverage, a roll, soup, pasta and a cookie Zumwalt, G. (2008). The effect of suggestive selling by wait staff on food consumption. Comparison of Food Items Significantly **Differs Between Groups** 10 8 Average oz/# of items ■ Treatment ■ Control 2 Pasta Cookie Zumwalt, G, K Kennedy-Hagan, C Honselman, K Rhodes, and J Painter. "The Effect of Suggestive Selling by Wait Staff on Food Consumption." Journal of the American Dietetic Association, 108.9 (2008): A39. VI. People around you when eating - The Effects of Suggestive Selling by Wait Staff on Food Consumption - Social Pressures on Consumption

The Effect of Social Pressure On The Eating Habits of College Students in a Restaurant Environment

- Treatment: Research Assistant said "yes" to 2nd portion
- Control: Research Assistant said "no" to 2nd portion.

Wilcox, D., Kennedy-Hagan, K., Rhodes, K., Wilkinson, R., & Painter, J. (2008). The effect of social pressure on the eating habits of college

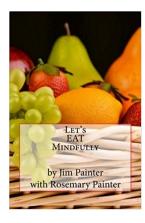
The Effect of Social Pressure On The Eating Habits of College Students in a Restaurant Environment



Applications for Your Clients

- I. Choose smaller portions
 - I. Value priced meals are not good for your waistline
- II. Smaller containers & packages decreases consumption
 - I. People eat 92% of what is served on their plate
 - II. Best strategy: serve less in the first place!

Applications for Your Clients, cont.	
III. Use smaller eating utensils I. Using smaller plates, bowls, cups and silverware decrease consumption without decreasing satiety	
IV. Visual cues influence consumption	
III. Make small changes in presentation, garnishes and description you give the family to make healthier more appealing	
88	
Applications for Your Clients, cont.	
\\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	
V. Less visible & convenient = less consumption I. Foods to eat more –make them visible & convenient convenient	
Foods to eat less –make them hard to see and inconvenient	
VI. Be aware of the influence of those you eat with	
 Check with your hunger and how much you have eaten before saying "yes" to more foods 	
89	
Thank You!	
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