

Cooking and Nutrition Workshop







Why Brain Health?

- The brain is what makes us human.
- The brain is made up of fats, mostly omega-3 DHA.
- As calcium is to the bones, DHA is to the brain.
- The brain relies on a supply of omega-3's DHA and EPA.
- Seafood is the only food naturally rich in omega-3's DHA and EPA, which are needed for our brain development.

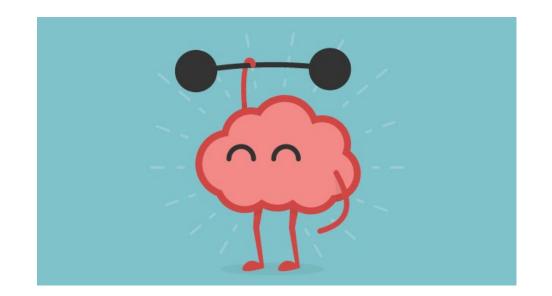






Why is taking care of our is brain important?

- Just like your car needs gas to run, our brain needs fuel to function properly.
- We need to feed our brain the right foods to produce "feel good" chemicals.







What if we neglect our brain?

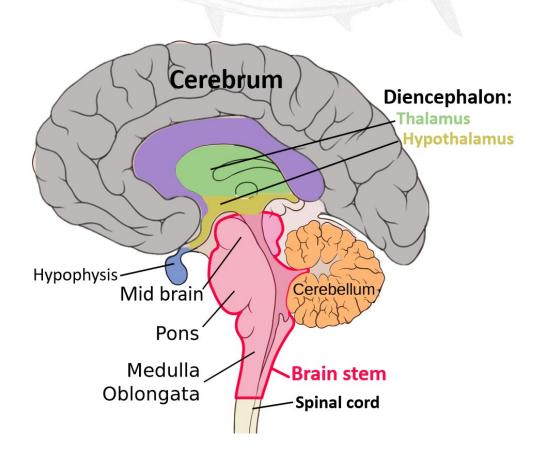
- Our brain gets hungry!
 - Mood Disorders
 - Depression
 - Lower IQ
 - Smaller memory and learning center in the brain
 - Overall: A sad and hungry brain

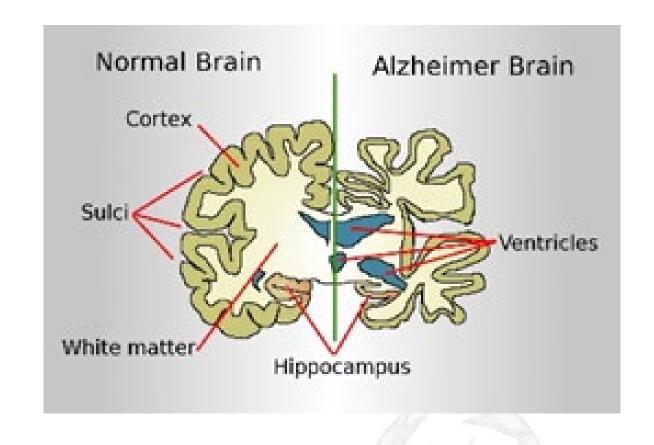


It's important to keep our brain healthy!













Seafood is like a multivitamin for the Brain

Aim for Seafood 2x/week!







Why Eat Seafood?

Eating FOR BRAIN HEALTH



It's delicious and good for you!



Moms to be who ate seafood had babies with higher IQ and have a 66% reduction in early preterm births.



People who regularly eat fish are 20% less likely than their peers to have depression.



Eating two
servings of fatty
fish a week
reduces the risk of
dying from heart
disease by 30-50%





Meet the Seafood Twice a Week Goal with These Helpful Tips!



KEEP SEAFOOD ON HAND

Canned seafood, such as canned salmon, tuna, or sardines, makes for a delicious, easy and healthy meal with minimal food prep. Also, keep frozen fish in the freezer as a cost-effective option – you can cook from frozen or thaw fillets in about 15-20 minutes.

JAZZ UP THE FLAVOR

Herbs, herbs, herbs! It's all about the flavor. Fresh herbs like basil, oregano, thyme, and tarragon, not only add a hearty dose of flavor to your fish, but they're packed with healthy antioxidants and vitamins.



ADD IT TO A SALAD, PASTA, SANDWICH, TACOS...EVEN PIZZA

Top a salad or grain bowl with canned tuna or salmon or use it for sandwiches in place of deli meats. You can also cook extra of your favorite fish and use the leftovers for another meal or two – a great way to get your seafood twice a week!





When Buying Seafood

Most grocery stores and restaurants in the U.S. have a responsible seafood sourcing policy in place.







Seafood Safety: Storing At Home

- Buy frozen fish and shellfish and keep it in your freezer until you are ready to cook it.
 Frozen seafood is flash frozen at sea to seal in the freshness. Frozen seafood defrosts in under 15 minutes in cold water.
- Buy canned seafood (such as tuna, sardines, salmon, mussels, octopus) and keep it in your pantry to easily add it to your meals.
- Fresh fish should be kept in the coldest part of the refrigerator below 40°F in its original packaging.
- Raw and cooked seafood should be stored separately.





Seafood Safety: Cooking

- Tip: Cook fish for 10 minutes for every inch thickness of the fish.
- Cook seafood to an internal temperature of 145°F for at least 15 seconds.
- Properly cooked seafood should be moist and solid color throughout.
- Purchase seafood from retailers that have good quality and cleanliness.





Let's Cook!

Eating FOR BRAIN HEALTH

HEARTY SALMON SKEWERS OVER BROWN RICE

Ingredients:

1 lb. salmon, cut into 1/2-inch cubes

1/4 cup cherry tomatoes, halved

1 cup pineapple, cubed

2 cups cooked brown rice

1 lemon

Kosher salt, freshly ground pepper, and paprika (To taste)

8 skewers



Check out the recipe video!





Let's Cook!

Eating FOR BRAIN HEALTH

Italian Tuna Salad

From SNP Eating for Brain Health Nutrition Program Created By Chef Kelly Armetta, Hyatt Regency Boston





Video Link

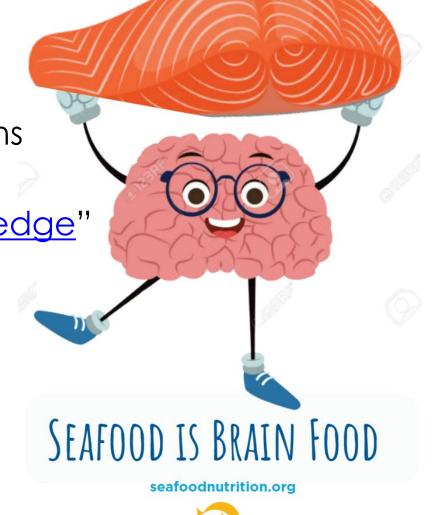


Stay Engaged

<u>Visit Seafood Nutrition Partnership</u>
 <u>website</u> for more information and coupons

• Commit to the "Eating for Brain Health Pledge"

• Learn about your Omega-3 Index









CERTIFICATE OF EXCELLENCE

is hereby granted to:

Participant Name

for outstanding participation in

EATING FOR BRAIN HEALTH

Completed on _____

Date



We thank you for participating in the

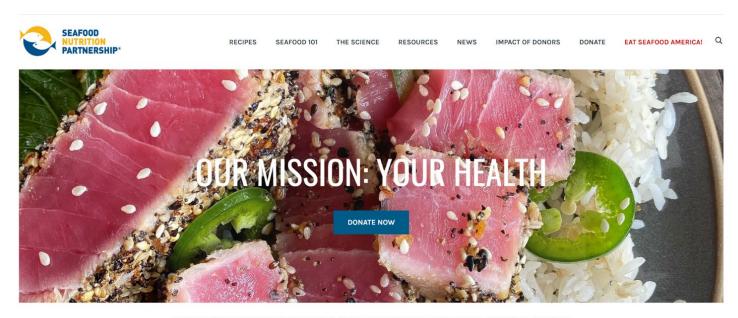
Eating FOR BRAIN HEALTH

Program!





For more information and resources please visit <u>www.seafoodnutrition.org</u>



SEAFOOD NUTRITION PARTNERSHIP IS A NONPROFIT WORKING TO INSPIRE A HEALTHIER AMERICA THROUGH PARTNERSHIPS AND OUTREACH TO RAISE AWARENESS ABOUT THE ESSENTIAL NUTRITIONAL BENEFITS OF EATING SEAFOOD.





Program Survey

Please take a moment to complete the online survey.

Eating Brain Healthy Session One Workshop

