If you are a college freshman, living on your own and making all of your own decisions about the food you eat may be a new experience for you. Fortunately here at Duke you have a wide variety of healthy and delicious options available to you.

Here are some basic guidelines to help you get started.

**Become familiar with available dining options.**
Check out the dining website [https://studentaffairs.duke.edu/dining](https://studentaffairs.duke.edu/dining) where cafes on campus post menus and information about the foods they serve.

**Don’t skip meals.**
Your schedule may seem impossibly busy and you may be tempted to sleep in or skip lunch—DON’T! Not only does your body need fuel but so does your brain; studies show that students who skip breakfast don’t perform as well academically. Additionally skipping meals is likely to lead to over eating later in the day which may cause unwanted weight gain. So if you can’t make a meal, look for healthy “grab and go” options available at many cafes on campus or keep a supply of healthy snacks handy in your room and carry some along with you.

**Healthy Snack Ideas:**
- **Cereal and milk** – aim for a cereal with at least 3 grams of fiber and a few grams of protein per serving.
- **Instant oatmeal** – Ideally plain and add your own fruit and/or nuts.
- **Peanut butter and whole grain crackers**
- **Granola bar** – aim for one that has some protein and fiber to keep you satisfied longer (a good rule of thumb is at least 5 grams of protein and 3 grams of fiber)
- **Hummus and veggies or whole grain crackers**
- **Fresh or dried fruit**
- **String cheese**
- **Yogurt**
- **Nuts**
- **Trail mix** – ideally make your own, store bought versions can be high in salt and added sugars depending on what’s in them.

(Duke Student Health Nutrition Services)

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For more information visit: [https://studentaffairs.duke.edu/studenthealth/nutrition-services](https://studentaffairs.duke.edu/studenthealth/nutrition-services)
Balance Your Plate at Meals.
Have a serving of good quality protein (eggs, tofu, meat, poultry, dairy, beans or fish), some fruit and/or veggies and a grain. Balancing your plate will keep you on the right track to healthy eating and weight management. For more information: http://ow.ly/vDYf300wXu6

Become Familiar with the Layout of your Café.
Know what is typically available at the various stations and mix and match to make a healthy meal you will enjoy eating. For example say you want the grilled chicken from the grill but don’t want a bun - you can take your plate to the stir fry station and get some brown rice and veggies to create a balanced plate.

Vegetarian or Vegan?
The majority of campus cafes offers a very good variety of vegetarian and vegan options. At the Marketplace you will find an entire hot line which offer both a vegetarian and vegan option at all meals.

Special Dietary Needs.
Let a manager at your café know. Most special dietary needs can be managed by talking to the manager. You can contact Toni Apadula RDN, LDN, CEDRD at 919-613-1218 if you have concerns.

Late Night Eating.
Don’t deny yourself food if you are craving it, but don’t over do it either. Healthy eating is about being flexible and enjoying all the foods you love in moderation. It is okay to eat a piece or two of pizza at night or a small serving of dessert once in awhile.