Measuring Nutrition Literacy

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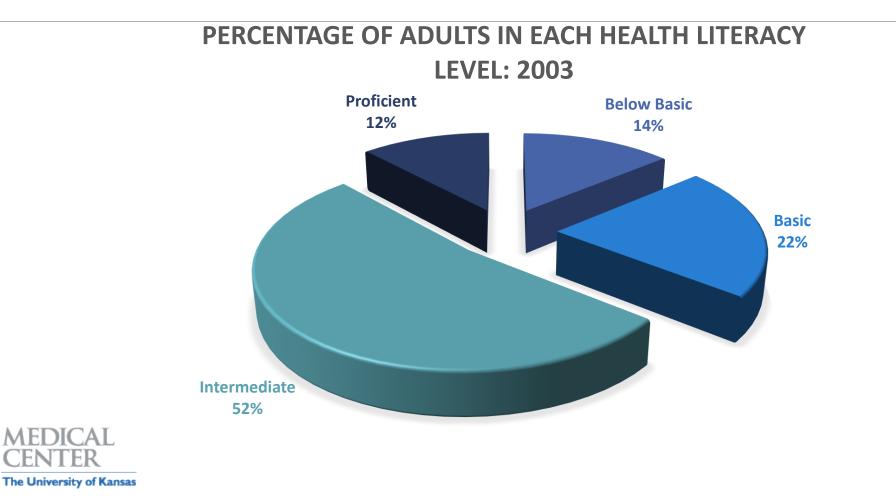
Audience Participation!

Using 2-3 words, describe "health literacy"

To participate:

- 1. Text 'heathergibbs494' to '37607' (to join)
- 2. Text your answer

Prevalence of Low Health Literacy



US Department of Education, 2006

Associations of Low Health Literacy

Decreased knowledge of illness and management

Increased hospitalization rates

Decreased use of preventive care services

Increased cost of health care



Neilson-Bowman, Institute of Medicine, 2004

Outcomes in Patients With Low Health Literacy

Good Evidence

Higher all-cause mortality rates of elderly persons

Moderate Evidence

Increased use of emergency care and hospitalizations

Lower probability of mammogram screening and flu vaccinations

Poorer skills associated with taking medications

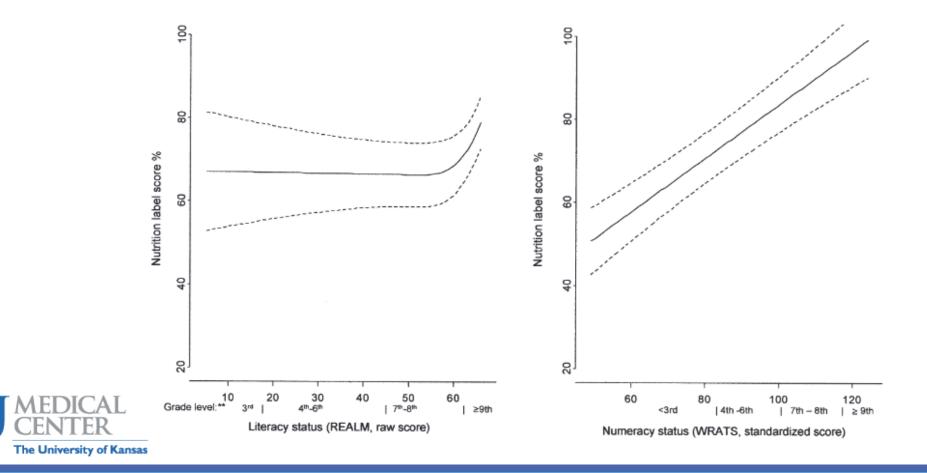
Poorer interpretation of medication or nutrition labels

Poorer health status among elderly persons



Berkman et al. 2011

Health Literacy and Food Label Reading



Rothman, 2006

Health Literacy and Portion Sizing



juice







1 cup cooked pasta

½ cup pineapple

3 oz cooked ground beef

Overestimation of a single food serving was more likely in those with low health literacy (p<0.001) or numeracy (p=0.008)



Huizinga, 2009; public domain photos

Health Literacy and Eating Habits

Score	Maximum Score	Overall (n=376)	Category 1 ^a : High likelihood of limited health literacy (n=195)	Category 2ª: Possibility of limited health literacy (n=83)	Category 3ª: Adequate health literacy (n=98)	P value
		←		mean±standard error——		
Total HEI score	100	52.5 ± 10.5	51.4±10.4	51.5±10.6	55.5±10.3	1<3**; 2<3*
Total fruit (includes 100% juice)	5	2.9±1.6	2.9±1.6	2.7±1.6	2.9±1.6	NS ^b
Whole fruit (not juice)	5	2.3±1.7	2.2±1.6	2.0±1.5	2.6±1.8	2<3*
Total vegetables	5	2.8±1.2	2.6±1.2	2.7±1.1	3.1±1.1	1<3**
Dark-green and orange vegetables and legumes	5	1.4±1.2	1.4±1.2	1.4±1.2	1.6±1.1	NS
Total grains	5	4.1 ± 1.0	4.1±1.0	4.0±1.0	4.2±0.9	NS
Whole grains	5	1.5 ± 1.4	1.4±1.4	1.4±1.4	1.7±1.3	NS
Milk	10	4.7±2.8	4.5±2.8	4.6±2.7	5.3±2.8	NS
Meat and beans	10	9.3±1.5	9.3±1.5	8.9±1.8	9.5±1.2	2<3*
Oils	10	5.9 ± 2.5	5.4±2.4	6.3±2.8	6.5±2.3	1<3**; 1<2*
Saturated fat	10	5.3 ± 3.2	6.0 ± 3.0	5.1±3.5	4.3±3.2	1>3
Sodium	10	3.2 ± 2.7	3.2±2.8	3.7±2.8	2.7±2.3	NS
Solid fat, alcohol, and added sugar	20	9.2±5.4	8.4±5.4	8.8±5.5	11.1±4.9	1,2<3**
SSBs (kcal/d)	N/A	192 ± 357	230 ± 426	197±315	111±195	1>3**



*P<0.05. **P<0.01.

Zoellner, 2011

What is "nutrition literacy"?

"the degree to which individuals have the capacity to obtain, process, and understand nutrition information and skills needed in order to make appropriate nutrition decisions"

- Conceptual nutrition knowledge
- Functional capabilities (skill)

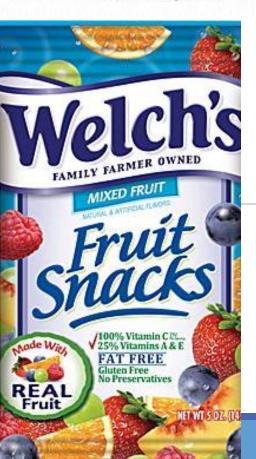






The 1/3lb. Thickburger@ Shown

DIETARY **GUIDELINES** FOR AMERICANS 2015-2020 **EIGHTH EDITION** BURN FAT



Calories 0 % Daily Values/ Total Fat 0g 0% Saturated Fat 0g 0% Trans Fat 0g 0% Cholesterol 0mg 0% Potassium 34mg 1% Sodium 1mg 0% Total Carbohydrate 6g 2% Dietary Fiber 4g 16% Sugars 0g Vitamin A 0% Vitamin C 1% Vitamin A 0% Vitamin C 1% Calcium 8% Iron 4% Vitamin E 1% Vitamin K 3% Niacin 1% Phosphorus 1% Magnesium 1% Zinc 1%	Solity Values Total Fat 0g 0% Saturated Fat 0g 0% Trans Fat 0g 0% Cholesterol 0mg 0% Potassium 34mg 1% Sodium 1mg 0% Total Carbohydrate 6g 2% Dietary Fiber 4g 16% Sugars 0g 0% Vitamin A 0% Vitamin C 1% Calcium 8% Iron 4% Vitamin E 1% Vitamin K 3% Niacin 1% Phosphorus 1%		Amount Per Serving	
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Assessment Tools

GENERAL HEALTH LITERACY

Rapid Estimate of Adult Literacy in Medicine¹ (REALM)

Test of Functional Health Literacy in Adults² (TOFHLA)

Shortened-TOFHLA³

NUTRITION RELATED

Newest Vital Sign⁴ (NVS) Diabetes Numeracy Test⁵ (DNT) Nutrition Literacy Scale⁶ (NLS) Critical Nutrition Literacy⁷



¹Davis, 1993; ²Parker, 1995; ³Baker, 1999; ⁴Weiss, 2005; ⁵Huizinga, 2008; ⁶Diamond, 2007; ⁷Guttersrud, 2014

Development of a Measure of Nutrition Literacy (NLit)

	RD Critique			
iterviewed 8 utrition		2 Pilots		
ducation xperts to	Registered dietitians critiqued the	Breast Cancer Patients: Content experts & patient	Validation	
etermine Istrument omains	instrument via online survey (n=134-178)	interviews; Instrument testing with 71 patients	Nutrition related chronic disease	
Unianis		J Canc Educ, 2015		
<u>Health, 2012</u>	Prev Chronic	Parents of 4-6 yr olds:	Data collection completed May 2016	
	Disease, 2013	Instrument testing with 101 dyads		
		J Nutr Educ Behav, 2016		



Domains of Nutrition Literacy

NUTRITION KNOWLEDGE

Nutrition and Health

Energy Sources in Food

Food Groups

NUTRITION SKILL

Household Food Measurement

Food Label and Numeracy

Consumer Skills



Goal Length: 6 items per domain (36 items total) Administered online or in print

NLit Example: Household Food Measurement Domain



Chicken thigh (3 ounces meat)

Chicken quarter (5 ounces meat)

Chicken half (10 ounces meat)

2. Using the photos above, choose the right portion for chicken:

- A. thigh (3 ounces)
- B. quarter (5 ounces)
- C. half (10 ounces)



NLit Example: Food Label & Numeracy Domain

This Nutrition Facts Panel at right is taken from the back of a container of macaroni and cheese.

- How many calories will you eat if you eat the whole container?
 - A. 250 calories
 - B. 500 calories
 - C. 700 calories
 - D. 750 calories

2. If you are trying to eat fewer than 500 mg of sodium per meal, how many cups of this food can you eat if you eat nothing else at the meal?

- A. 1 cup B. 2 cups
- C. 3 cups
- D. 4 cups

Amount Per Servi			
Calories 250		orion from	m Fat 110
Calories 200	Ud)		
		% Da	ily Value ⁴
Total Fat 12g			18%
Saturated Fa	t 3g		15%
Trans Fat 3g			
Cholesterol 30	mg		10%
Sodium 470mg	1		20%
Total Carbohyo	drate 31g		10%
Dietary Fiber	0g		0%
Sugars 5g			
Proteins 5g			
Vitamin A			4%
Vitamin C			2%
Calcium			20%
Iron			4%
 Percent Daily Value Your Daily Values m your calorie needs: 	ray be higher	or lower de	
Total Fat	Less than		800
		0.0	250
Saturated Fat	Less then	200	*20 U
	Loss theo		
	Less than		300mg

For educational purposes only. This label does not meet the labeling requirements described in 21 CFR 101.8.



NLit Example: Consumer Skills Domain

1. If calories are equal for one serving of each food, which provides the most healthful nutrients overall?

- A. Applesauce with no sugar added
- B. Apple
- C. Applesauce with no sugar added is equal to an apple in nutrition.





Apple



Applesauce with no sugar added

NLit Validation Study Aims

- 1. Revise the NLit based upon feedback from nutrition experts and members of the target audience (patients).
- 2. Evaluate the validity and reliability of the revised NLit.



Revision Process



 Calculating % (food label application) was not attempted by some



Strength of relationships between instrument domains and diet quality

NLit-BCa Domain	General linear model		Education and race controlled	
	Estimate	P value	Estimate	P value
Nutrition & Health	3.289	0.124	2.988	0.223
Macronutrients	2.481	0.040*	2.356	0.108
Household Food Measurements	2.724	0.025*	2.486	0.066
Food Label & Numeracy	2.795	0.003*	3.562	0.004*
Food Groups	1.607	0.018*	1.645	0.021*
Consumer Skills	2.870	0.007*	2.838	0.009*

*P<0.05

Data for 71 breast cancer patients (17 primary prevention, 54 survivors)



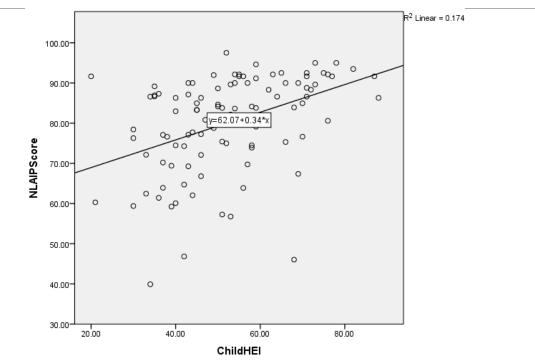
Nutrition Literacy is Related to Diet Quality

101 parent-child dyads

Parent nutrition literacy assessed by NLit-P

- 42 items
- 5 domains

Child (4.9 ± .7 yrs) diet quality assessed by Healthy Eating Index-2010 score from 2, 24-hour recalls



Every 1% increase in parental nutrition literacy = 0.51 increase in child Healthy Eating Index (R^2 =0.174, p<0.001)



Gibbs, et al. JNEB, 2016

NLit Validation Initial Findings

Closing Thoughts

Uses for nutrition literacy assessment:

- Research: tool for nutrition literacy identification
- Practice: identify deficits and determine educational messages
- Outcome measure for targeting improved nutrition literacy

Efforts to improve diet quality may include improving nutrition literacy



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