# Top tips to eating well in the dining hall

### Start each day with slowburning carbs for breakfast

Skip the white bread, English muffin, bagel, donut or coffee cake and choose whole-wheat bread/toast. Instead, choose oatmeal and yogurt with whole-grain granola at the Made Without Gluten Station.

The whole-grain carbs regulate blood sugar levels, are high in fiber and release into our systems slowly giving a fuller feeling longer. The elimination of refined sugars in processed baked goods keeps the mid-morning crash from setting in between meals.



Get your caffeine fix without the added sugar.



### Eat vegan at least once per week

Try entrees from the Vegan Station at least once per week. Eliminating animal protein and choosing food with plant-based protein reduces animal fats in your system. Eating vegan also introduces more vegetables into your diet that you may not otherwise choose.



### Choose a fruit for dessert

Fruit introduces fiber, vitamins and minerals into your diet while reducing refined sugars.

#### Go for the raw foods

Uncooked vegetables such as kale, leafy greens, tomatoes, and mushrooms keep the vitamins and minerals intact.

### Dip your salad into the dressings

Instead of pouring dressing all over your salad, keep it on the side. Choose olive oil and vinegar over mayonnaise-based dressings.

#### Eat from the salad bar first

Fill up on salad first to ensure you eat the healthy stuff before going for the mac and cheese.

#### Water, water, and more water

The best hydration source there is. On average, we don't consume enough water each day. So choose water over other beverage options and stay hydrated.



## Try almond milk, rice milk, or soy milk

A great lean protein source.

### Split your plate in half

At every meal, make half your plate fruits and vegetables. This will help you meet the recommended daily amount.

Source: Steven Wm. Bohrer, FMP Executive Chef, Bennington College

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