CHILD-2 Guidelines (Cardiovascular Health Integrated Lifestyle Diet)

For children/adolescents with familial hypercholesterolemia or hypertriglyceridemia or persistent hypercholesterolemia or hypertriglyceridemia after 3 month adherence to CHILD-1 diet

	Total Cholesterol	Non-HDL	HDL
Today			
Normal	< 170	< 120	> 35
Borderline High	170-199	120-144	
High	≥ 200	≥ 145	

CHILD - 2 Guidelines

Dietary Fat

Total fat: 25-30% of daily calories

Saturated fat: ≤7% of daily calories

Monounsaturated fat ~10% of daily calories

Avoid trans fats

Cholesterol <200 mg/day

Encourage at least 1 hour of moderate-to-vigorous physical activity daily Limit sedentary screen time to <2 hours/day

Reduce sugar intake

Avoid sugar-sweetened beverages

Replace simple carbohydrates (sugary drinks and food, corn syrup) with complex carbohydrates (see other side)

Increase omega-3 fatty acid intake, particularly for triglyceride levels >200-499 mg/dL

- Farmed and wild salmon, trout, Atlantic mackerel, snapper, anchovies, sardines, mussels and oysters are great options for natural omega-3 sources
- Omega-3 fatty acid supplementation can be added at 1-4grams/day

Addition of fiber psyllium (such as Metamucil™) may also help:

- 6 grams/day for children 2-12 years of age
- 12 grams/day for children ≥12 years of age

Additional plant stanols and sterols (up to 2 grams/day for children)

- Naturally occurring in fruits, vegetables, whole grains, legumes, nuts, seeds and vegetable oil in small amounts
- Some foods are fortified with plant stanols and sterols such as margarine, cheese, orange juice, milk, breads - often labeled as "heart-smart" or "healthy-start"

Assistance from a registered dietician may also help. You can find our referral list by going to $\underline{johnscreekpediatrics.net} \rightarrow Referrals \rightarrow Specialties (Non-Physician) \rightarrow Nutrition/Dietician.$

Examples of Saturated Fat	Examples of Trans Fat	Examples of Monounsaturated Fat	Examples of Polyunsaturated Fat
Red Meats Poultry skin Full fat or fat reduced dairy products Butter Margarine Shortening Deep fried foods Lard Pastries Processed foods	Fried or processed foods Shortening Pastries Donuts Baking mixes	Vegetable oils (olive, canola, sunflower, sesame, peanut) Avocados Natural peanut butter Peanuts Tree nuts	Vegetable oils (corn, safflower, soybean) Fatty fish (salmon, trout, mackerel) Flax seed, linseed, hemp, chia seed, wheat germ Fortified eggs

Incorporating complex carbohydrates into your diet

Adapted from MyPlate.Gov (https://www.myplate.gov/tip-sheet/make-half-your-grains-whole-grains)

Have whole grains at breakfast

Try a whole grain hot cereal using oatmeal, buckwheat or millet

Enjoy a multigrain bowl

Create a one-dish meal by layering mixtures of grains like barley or wild rice with colorful vegetables, low-fat cheese, and a favorite protein

Swap your sandwich bread

- ❖ Try sandwich bread, pitas, tortillas, naan or rolls that are made from whole grains Choose whole grain take out
 - ❖ Ask restaurants if they have whole grain pastas, or brown or wild rice

Experiment with a new grain

Try cooking with grains like quinoa, amaranth or millet

Switch up pizza night

- Try making homemade pizzas using whole wheat pizza dough, English muffins or tortillas
- Don't forget to add vegetable toppings!