PCAST NUTRITION WORKING GROUP

Health Care Considerations

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Washington, DC



Health Care Opportunities

Education: Establish <u>Nutrition Education</u>
<u>Competencies for MD's</u>

Research:

The Role of Teaching Kitchens in FIM

Top Ten Ideas proposed by 40+ attendees of FIM Convening in August 2023

High Priority Suggestions





Identifying Nutrition Competencies for Medical Trainees and Practitioners

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US House of Representatives Resolution 1118 J. McGovern (D -MA), M. Burgess (R -TX) Passed May 17,2022

Bipartisan resolution calling for enhanced nutrition education for all medical students and physicians.

Challenge to Organized Medicine:
Demonstrate competencies advising patients about FOOD and NUTRITION or risk losing \$10.3 B* in federal funding for training residents and fellows in US Hospitals.



***\$16B** in 2023

Teaching medical students, doctors and patients to make better food choices in the absence of experiential learning about food is like teaching kids and adults about the benefits of swimming in the absence of swimming pools.











ENHANCED NUTRITION EDUCATION
COURSES AT >50 MEDICAL SCHOOLS
>28 SEPARATE EDUCATIONAL APPROACHES



RESIDENCY PROGRAMS
USING MULTIPLE CURRICULA

CONTINUING MEDICAL EDUCATION
HEALTHY KITCHENS, HEALTHY LIVES
& HEALTH MEETS FOOD



These 28+ nutrition ed curricula have been designed independent of one another and without consensus on competencies.



March 2023 Nutrition Education Summit

Summit hosts (ACGME, AAMC, AACOM) were invited to assist with the development of a consensus on core competencies in nutrition for medical professionals



Modified Delphi Process in Partnership with ACGME

Invitation

Rapid Literature Review

Modified Delphi Process **Implementation**

Consensus Forming

Invited 37 subject matter experts to participate

- 22 Authors and teachers of nutrition curricula
- 15 Program directors from 14 specialties- Invited by ACGME

354 competencies identified



Refined to 78 based on quality and relevance

4 rounds of modified Delphi process to prioritize most essential competencies Phase 1 launched in July 2024. Phase 4 completed October 16 36 Competencies achieved >70%

consensus

Manuscript to be submitted for peer review by early 2024

Anticipated Next Steps

Work with accrediting bodies to implement nutrition competencies.

Future curricula will be designed to align with competencies.

Track progress. Consider incentives (and penalties).

Envision MD's as informed allies of Fed Nutrition Programs.



Anticipated Next Steps

Design and establish Repository of Evidence Based Nutrition Education Materials (using existing and future curricula).

Develop Federal Nutrition Education Campaign using this Evidence Based Repository.

What **EXACTLY** is a teaching kitchen?



Teaching Kitchens Are More Than Kitchens

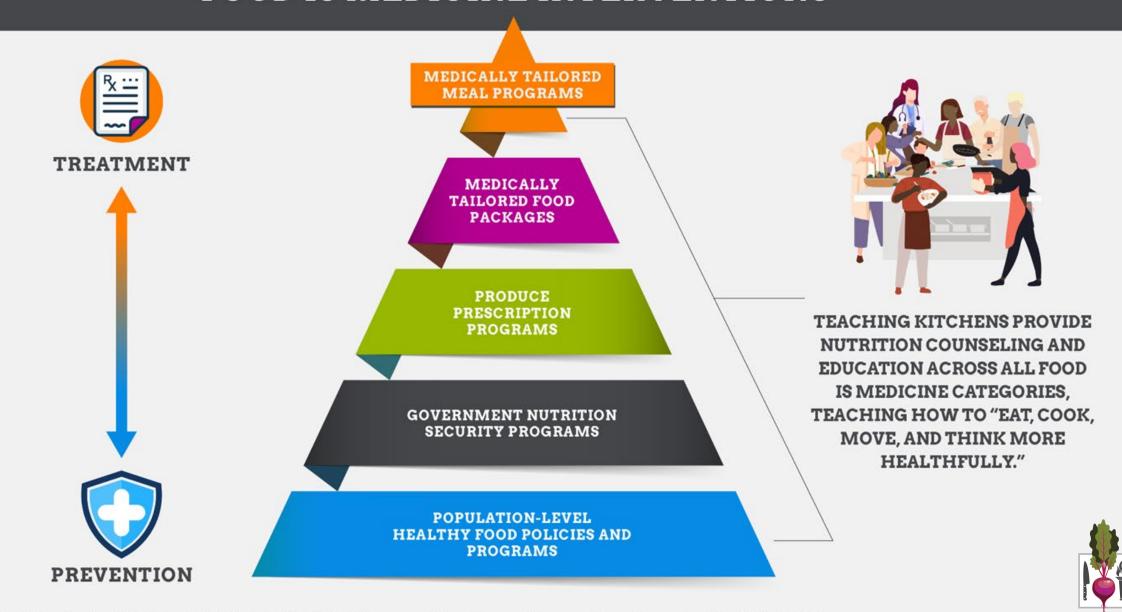
Teaching Kitchens are nutrition and lifestyle learning labs; physical or virtual places to learn:

- Nutrition facts What to eat or avoid and why
- Basic shopping and cooking skills
- Importance of exercise, movement, rest & sleep
- Mindfulness training
- Behavioral change strategies (e.g. motivational interviewing)





TEACHING KITCHENS INFORM AND SYNERGIZE WITH OTHER FOOD IS MEDICINE INTERVENTIONS















After -School Programs (U.S. YMCA's)

- Greater Pittsburgh, PA
- Greater Metro Washington, DC
- Greater Boston, MA
- St. Petersburg, FL
- Naples, FL
- Seattle, WA













St.Petersburg

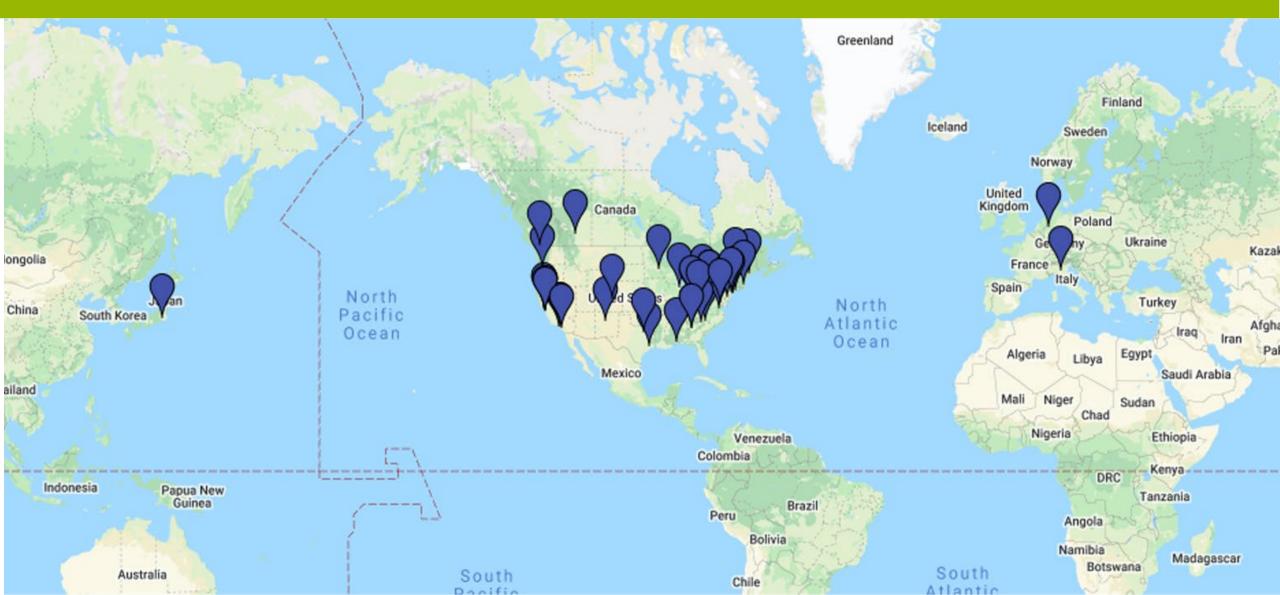
Naples

Seattle

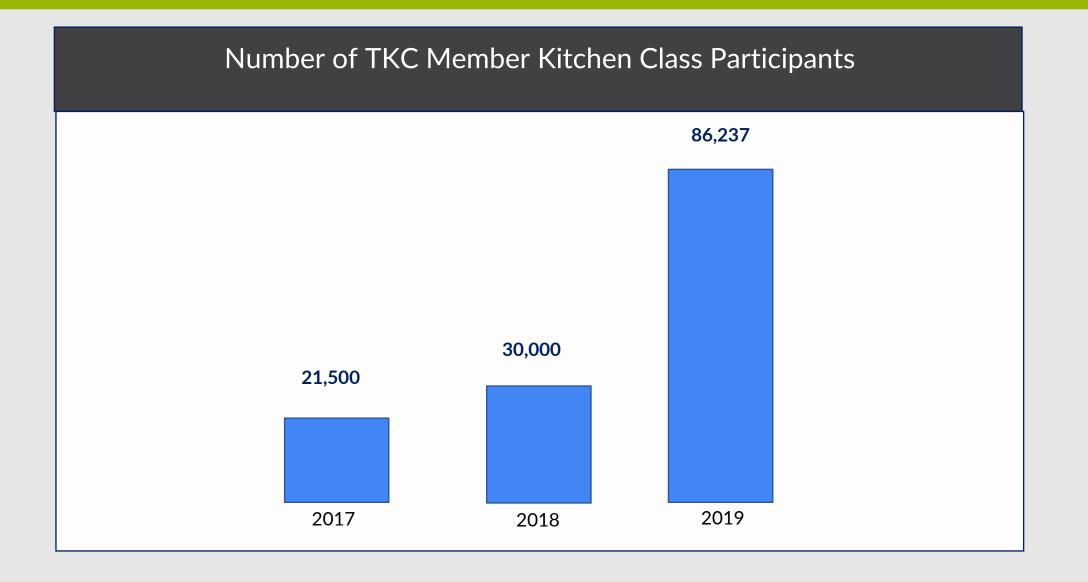
Washington DC

59 Members of the Teaching Kitchen Collaborative www.teachingkitchens.org





TKC Growth 2017 -2019 (pre -COVID)





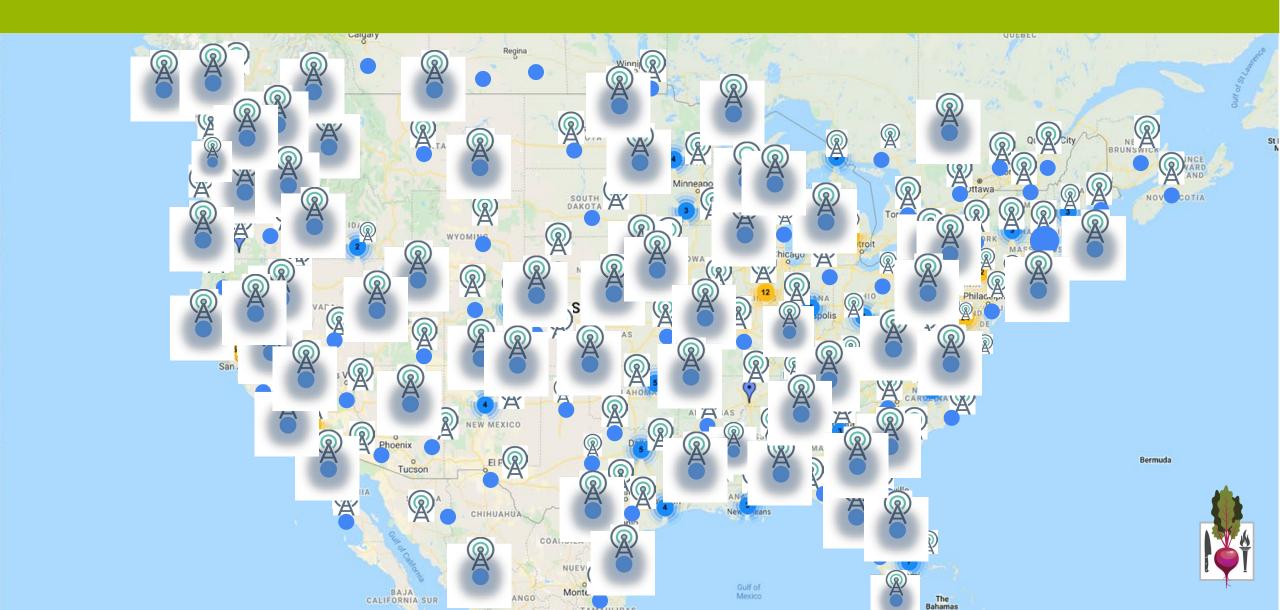
Gamechanger: 2021 (Covid) Pivot to Digital Platforms







Teaching Kitchens as Broadcasting Studios







an Open Access Journal by MDPI

How Can Health and Wellness Promotion Strategies Which Include Nutrition Education alongside Hands-On Cooking Be Organized, Evaluated, and Optimized for Maximal Impact

Guest Editor

Dr. David Miles Eisenberg

Deadline

31 December 2023





mdpi.com/si/1186935





Convening Objectives (Posed by Ardmore Institute)

How can **Teaching Kitchens**, **Culinary Medicine**, **Whole Person Health**, and **Food is Medicine** "assets" be optimally positioned to impact:

- 1) Education of health professionals and the public
- 2) Research and clinical care
- 3) U.S. food policy and strategy
- 4) Healthcare costs



Convening Attendees From 30+ Organizations Including:

Accreditation Council for Graduate Medical Education (ACGME)

American College of Lifestyle Medicine (ACLM)

Anthem/Elevance Health

Association of American Medical Colleges (AAMC)

Biden White House Staff

CDC Foundation

Google, Inc

Harvard University

John Hancock, Inc.

NIH

Novo Nordisk Foundation

Obama Foundation

Rockefeller Foundation

USDA

US House (James McGovern)

Veterans Administration

Vitamix Foundation



Objectives and Deliverables

- 1) Introduce stakeholders to each other
- 2) Share selected pieces of the Food Is Medicine "puzzle"
- 3) Have attendees experience a Teaching Kitchen (at Google)
- 4) Identify gaps and opportunities of shared interest









1: ENGAGE AND EMPOWER YOUTH
WITH RESPECT TO FUTURE
TEACHING KITCHENS AND
FOOD IS MEDICINE (FIM) PROGRAMS



2: INTEGRATE TEACHING KITCHENS
INTO EXISTING FEDERAL PROGRAMS
(SNAP, WIC, ETC.) TO PROMOTE
HEALTH EQUITY





3: REVITALIZE TEACHING KITCHENS AND FIM EDUCATION IN PUBLIC SCHOOLS (AKA "HOME ECONOMICS 2.0")

4: INTEGRATE AGRICULTURE AND REGIONAL FOOD SYSTEMS INTO TEACHING KITCHEN PROGRAMS NATIONALLY



5: LEVERAGE TEACHING KITCHENS IN CORPORATE SETTINGS/ TEST TEACHING KITCHENS IN THE WORKPLACE



6: ENSURE NUTRITIONAL COMPETENCIES FOR HEALTH PROFESSIONALS (INCLUDING MD'S) AND TRAINEES



7: MIGHT NEW WEIGHT LOSS (GLP1) DRUGS IN COMBINATION WITH TEACHING KITCHENS (AND LIFESTYLE MEDICINE) BE BETTER THAN DRUGS ALONE?



8: BUILD A CROSS-SECTOR, BIPARTISAN COALITION OF TEACHING KITCHEN AND FIM ADVOCATES AND AMBASSADORS



9: MEET PEOPLE WHERE THEY ARE WITH TEACHING KITCHENS AND EASY ACCESS TO HEALTHY, AFFORDABLE, TASTY FOODS TO PROMOTE HEALTH EQUITY



10: DEVELOP AN OPTIMALLY IMPACTFUL AND SUSTAINABLE STRATEGIC PLAN WHICH CAN BE SUPPORTED BY FUTURE ADMINISTRATIONS

High Priority Suggestions

- Implement Nutrition Competencies for MD's.
- Establish a repository of Nutrition Ed. Curricula.
- Use repository to inform a Federal Nutrition Information
 Campaign.
- Include Teaching Kitchens as part of Federal FIM Research.
- Connect Teaching Kitchens with Governmental Programs (e.g. SNAP, WIC, FCHC's, School Lunch, etc.)



High Priority Suggestions

- Consider studies of GLP 1 Drugs IN COMBINATION WITH Teaching Kitchens (aka lifestyle).
- Study current Obesogenic Food Environment; fund novel strategies to change it.
- Integrate <u>Environmental Sustainability</u> with Nutrition and Health Research.
- Involve and include Youth as co-creators and future end users of federally choreographed, innovative, nutrition programs.

