

بسم الله الرحمن الرحيم



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شبكة المعلومات الجامعية التوثيق الالكتروني والميكرونيلم





جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

قسم

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BIIYYY

NUTRITIVE STUDIES ON SOME OF THE WORKER IN MENOUFIA BAKERIES

BY

MOHAMED ABO EL- FTOH MAHDY

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UNDER THE SUPERVISION OF:

TAX

PROF. DR/ MOHAMED FAHMY SEDIQ

Prof. Of Food Hygiene

Nutrition Institute- Cairo

PROF. DR/ SLAH EL-DEEN AEED AHMED

Prof. Of Food Hygiene

Nutrition Institute- Cairo

DR. / SHERIF SABRY RAGAB



Lecturer of Nutrition And Food Sciences.

Faculty of Home Economics.

Menoufia University

APPROVAL SHEET

Title of thesis:

Nutritive Studies On Some Of The Worker In

Menoufia Bakeries.

Degree:

M. Sc. Degree Of Nutrition And Food Science

Name of student: Mohamed Abo El- Ftoh Mahdy

This thesis has been approved by:

Prof. Dr.

Prof. Dr.

Prof. Dr.

Prof. Dr.

M.A. Abo Zan

M. M. FI Soy och

Committee in charge

Date / / 1998

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List of contents

INTRODUCTION	1
AIM OF WORK	3
REVIEW OF LITERATURE	4
Adulthood	4
Body Changes During Adulthood:	5
B- Dietary requirement:	5
Energy Requirements:	6
Protein Requirements:	10
Vitamins and Minerals Requirements:	12
Factors Affecting Food Intake:	16
-1Education:	17
-2Occupation:	
-3Income:	17
-4Family size:	18
-5Food price:	19
-6Food availability:	19
-7Food habits and Beliefs:	19
Factors Influencing Food Habits	20
-1culture influences.	20
-2Believes	20
-3Religious:	21
-4Emotional Effects:	21
-5Economic Level:	21

-6Social Problems Related To Food Habits:	22
Relation between diet and work	22
I- Diet and working capacity:	22
Il-Diet, health and working efficiency:	23
III- Effect of dietary improvement on production:	23
Nutritional status of workers:	24
HEALTHY ADULTS:	29
MATERIALS AND METHODS	
A- MATERIAL:	32
B- METHODS	33
RESULTS AND DISCUSSION	36
RECOMMENDATIONS	80
ENGLISH SUMMARY	81
REFERENCES	
APPENDIX	
ARABIC SUMMARY	79

List of tables

Table (A): Signs of Healthy Persons	31
Table (B): The Total Studied Bakery Workers Classified According To Study Site	32
Table (C) presents an account for all the parameters carried out on the studied individue	als :3.
Table (1): Frequency distribution of bakery workers according to their locality and sex_	36
Table (2): Frequency distribution of bakery workers according to their marital status	36
Table (3) represents the frequency distribution of sample according to education level _	40
Table (4): The mean ± SD of age and income for studied workers	41
Table (5): The frequency distribution of studied subjects according to age group	41
Table (6): The frequency distribution of studied subjects according to their baking work status	44
Table (7): The frequency distribution of studied subjects according to their health status	45
Table (8): The frequency distribution of subjects according to malnutrition features	46
Table (9) The frequency distribution of sample according to number of eaten meals and omitted meals	47
Table (10): The frequency distribution of sample according to method of cooking	50
Table (11): The frequency of sample according to their preferred foods	52
Table (12): The frequency distribution of studied subjects according to amount of salt in foods	1 52
Table (13): The frequency distribution of studied subjects according to their preference pickles	54
Table (14) show the frequency distribution of studied subjects according to their prefere of salads in rural	nce 54
Table (15): The frequency distribution of studied subjects according to their prefer beverages	55
Table (16): The frequency distribution of studied subjects according to the amount of sugar consumed	55
Table (17): The frequency distribution of studied subject according to tea status and concentration	56
Table (18): The mean± SD of anthropometric measurements, hematocrit and hemoglob	oin
for studied persons.	60
l I	
Table (19): The mean ± SD of essential nutrients intake for studied persons.	62

Table (20): The mean and percentage of nutrients intake as compared with RDA 1989 for	r
studied persons.	64
Table (21) showed the mean \pm SD percentage of energy yielding from essential nutrient.	S
intakes of studied subjects.	66
Table (22): The mean ± SD of essential minerals intake for studied persons	71
Table (23): The mean and percentage of nutrients intake as compared with RDA 1989 for studied persons	or 72
Table (24): The mean ± SD of essential vitamins intake for studied persons	75

List of figures

Figure (1): Frequency distribution of total sample according to social status	38
Figure (2): Frequency distribution of total sample according to education level	39
Figure (3): Frequency distribution of total sample according to age group	42
Figure (5): Frequency distribution of total sample according to number of meals_	48
Figure (6): Frequency distribution of total sample according to omitted meal	49
Figure (7): Frequency distribution of total sample according to method of cooking	51
Figure (8): Frequency distribution of total sample according to preferred foods	53
Figure (9): Frequency distribution of total sample according to tea status	<i>57</i>
Figure (10): Frequency distribution of total sample according to tea concentration	58
Figure (11): Energy and total protein intake as a percentage of RDA (1989(65
Figure (12): Percentage of energy yielding from protein, fat and carbohydrate furban males	or 67
Figure (13): Percentage of energy yielding from protein, fat and carbohydrate furban females	or 67
Figure (14): Percentage of energy yielding from protein, fat and carbohydrate frural males	or 68
Figure (15): Percentage of energy yielding from protein, fat and carbohydrate f	or 68
Figure (16): Minerals intake as a percentage of RDA (1989)for studied workers	73
Figure (17): Vitamins intake as a percentage of RDA (1989) for studied workers	79

Lis of Abbreviations

BMR Basal Metabolic Rate

LWC Low Work Capacity

HWC High Work Capacity

RDA Recommended Dietary Allowances

ATP Adenosine Triphosphate

CP Creatine Phosphate

FAO Food and Agriculture Organization

WHO World Health Organization

BMI Body Mass Index

SD Standard Division

WHR Waist- Hip Ratio

PAL Physical Activity Level

SPSS Statistics package For Social Science

FNB Food And Nutrition Board

CM Centimeter

GM Gram

KG Kilogram

Kcal Kilocalorie

Mg Milligram

 μ g Microgram