# The Pacific Island Food Model Toolkit: Ten Years of a Community-Developed Multicultural Nutrition Education Tool

NK BAUMHOFER, SCD, MPH, MA, S SOONG, MPH, MED, MA LOOK, MBA

DEPARTMENT OF NATIVE HAWAIIAN HEALTH
UNIVERSITY OF HAWAI'I JOHN A. BURNS SCHOOL OF MEDICINE

# Department of Native Hawaiian Health



# University of Hawai'i John A. Burns School of Medicine



#### Ulu Network



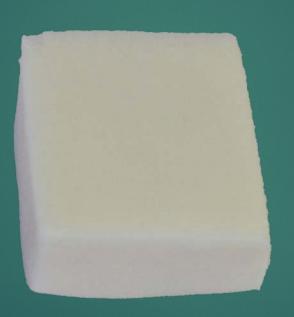
# Ahi limu poke – cubed fish with seaweed and onion



#### 'Ulu - breadfruit



# Haupia - coconut pudding



## Kalua pig – earth-roasted pig



# Bok choy - Chinese cabbage



# Kabocha – Japanese pumpkin



#### Hō'i'o salad - fiddlehead fern salad



# Mango – fruit



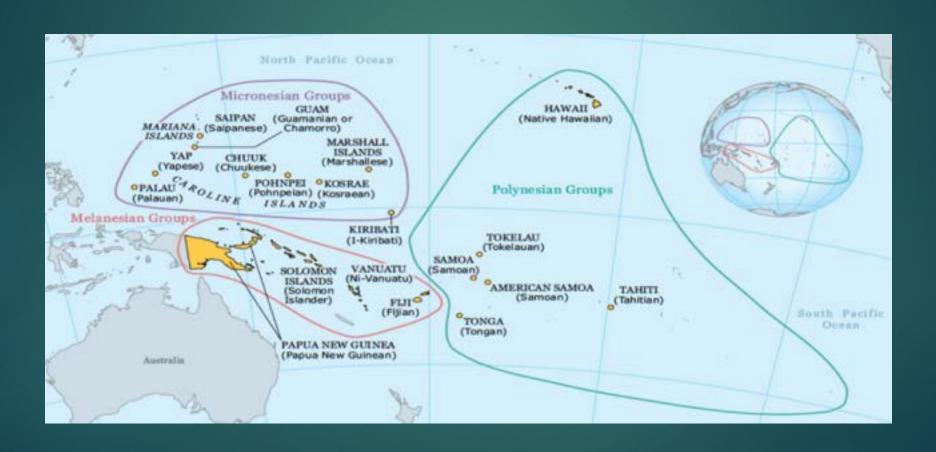
#### Poi – steamed, mashed taro root



## Saimin – Japanese noodle soup



# Challenge #1 – Changing demographics



#### Solution #1 - Reassess food list



## Challenge #2 - Expensive



# Challenge #2 – Include nutrition information



## Challenge #3 – Set items



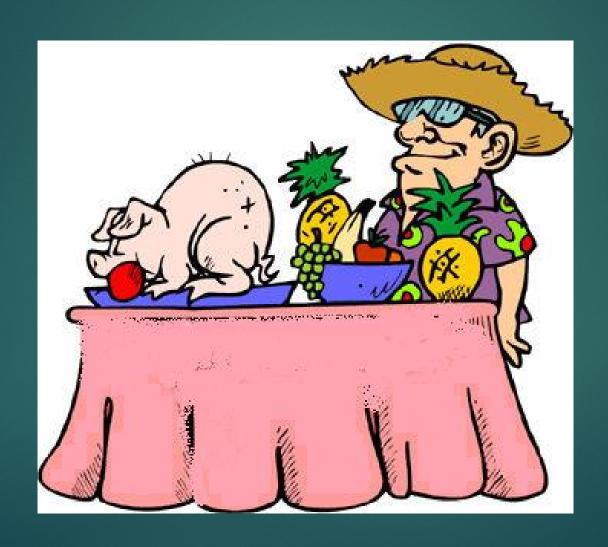
#### Solution #3 - Customization

## Community

We were fortunate enough to receive Pacific Island Food Model Kits donated from the Community Engagement Division at the Department of Native Hawaiian Health, John A. Burns School of Medicine.



## Conclusion



# Mahalo nui loa! Thank You!

