

POCKET GUIDE TO

Spanish for the Nutrition Professional

THIRD EDITION

Peggy Durbala MA Mary Jo Kurko MPH, RD, LDN, CPXP



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Academy of Nutrition and Dietetics Pocket Guide to Spanish for the Nutrition Professional, Third Edition

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Foreword

In the profession of dietetics, we speak of competencies and level of proficiency. While I am proficient in many domains in dietetics, when it comes to the ability to communicate with Hispanic and Latino clients or colleagues, I am definitely a novice. A few greetings, simple phrases, and requesting expense accounts in Spanish (which I learned when I was LAHIDAN Treasurer) encompass my bilingual skills.

Tools like the Academy of Nutrition and Dietetics Pocket Guide to Spanish for the Nutrition Professional, Third Edition, are invaluable resources for dietetics practitioners to provide culturally sensitive nutrition care for their Spanish-speaking clients. This concise and straightforward guide enables anyone to become more comfortable with conversational Spanish related to food, nutrition, eating, and health and be more aware of Hispanic/Latino culture. The third edition of the Academy of Nutrition and Dietetics Pocket Guide to Spanish for the Nutrition Professional promises to be an excellent resource, much like previous editions. This new edition presents additional words, phrases, and updated

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evidence-based material related to culture and counseling. Central American foods and cultural components have also been added. The three sections, Section I: Culturally Sensitive Nutrition Care of Spanish-speaking clients, Section II: Spanish Grammar and Vocabulary for the Nutrition Professional, and Section III: Nutrition Care Education and Resources provide the user with invaluable and comprehensive information to help practitioners assess the individual's food and nutrition needs and beliefs. The third edition comes with downloadable food cards with Spanish pronunciation and standard serving sizes to use as a visual aid in counseling and can also be used for practitioners to practice their Spanish skills. A diagram showing the names and pronunciation key for body parts has been expanded to include more body parts and organs.

This book is a service to the members of the Academy as well as other health care providers. Anyone looking for an accurate and thorough text on the Hispanic/Latino culture and how to communicate effectively in Spanish will find this handbook a key tool in their care of the Spanish-speaking client.

Margaret Cook-Newell PhD, RDN, LD, CN

Chair, Latinos and Hispanics in Dietetics and Nutrition (LAHIDAN) A Member Interest Group of the Academy of Nutrition and Dietetics Foreword ix

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I would also especially like to thank Mary Jo Kurko for collaborating with me to bring this publication to fruition and my husband, Matt Durbala, for his support and encouragement of me in this endeavor and so many others.

Peggy A. Batty-Durbala

Since the first edition of *Spanish for the Nutrition Professional*, I've been gratified to see the increase in interest and research in health literacy, cultural competence, and new techniques in interviewing and counseling. I appreciate the opportunity to contribute to this valuable resource and to renew my friendship with Peggy

Batty-Durbala in the process. Thanks to the Academy of Nutrition and Dietetics for seeing the value in revising and improving the book.

I would also like to thank my daughters, Maggie and Annie, who continue to support me with this and many other projects. Thanks, too, to my wonderful, bilingual grandchildren, Nicholas and Zoe, whose Spanish "lessons" have taught me more than any academic course.

Mary Jo Kurko, MPH, RD, LDN

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Section I

Culturally Sensitive
Nutrition Care of SpanishSpeaking Clients

CHAPTER 1

Latino Culture

Hispanic/Latino Diversity

The term *Hispanic* is an ethnic category that denotes neither race nor color. Although the term is widely used, many members of the Hispanic population prefer the term *Latino*. The US Census Bureau considers the terms interchangeable; the 2010 census categories of Hispanic origins listed Mexican, Mexican-American, Chicano; Puerto Rican; Cuban; and Other.¹

Despite the common use of the Spanish language and cultural similarities, there is tremendous variety within the Latino community. Latinos in the United States are stereotypically thought of as Mexicans (in California, Texas, Illinois, and Arizona), as Puerto Ricans (in New York, New Jersey, and the East Coast), or as Cubans (in Florida). However, the community also includes people from the Caribbean, Central America, South America,

as well as individuals in the Southwest who were born in the United States but whose ancestors were Spanish.²

According to the Census Bureau, as of July 1, 2015, Hispanics/Latinos comprise about 17.6% (56.6 million individuals) of the US population. Latinos are the largest minority group in the United States, and the population is expected to increase to 28.6% (119 million) by 2060.² Because only 4% of the dietetics profession identifies as Hispanic/Latino, counseling Latino clients can be a challenge for nutrition and dietetics professionals.³ Most registered dietitian nutritionists will be counseling members of a cultural group that differs from their own.

Basic Cultural Factors

Cultural competency is an essential skill for nutrition professionals. To provide appropriate care to Latino clients, nutrition and dietetics professionals must first understand Latino culture. Although there are differences among these cultures, similarities include the Spanish language, importance of family, and religious faith.⁴

The Latino family may include parents, their children, grandparents, cousins, aunts and uncles, godparents, and close family friends. The father is often the "head of the family," and the mother is usually responsible for the home. Family members feel responsibility for one another, especially for those with health problems. Therefore, it is not unusual for family members to

4 Chapter 1

accompany the client to nutrition counseling. If this is the case, keep in mind that it is common for the father to make health decisions for other family members.⁵

Religion may be another factor for the nutrition professional to consider in the decision-making process. The church is often part of daily family and community life (many Latinos are Catholic) and plays an even greater role in times of illness.⁵

Although most Latinos speak Spanish, there are numerous dialects used within the community. Individuals from different countries (or different areas of the same country) may not share the same meaning of a particular word. Some immigrants, especially those from parts of Mexico and Central America, may speak a native language other than Spanish. Despite the differences in vocabulary, most Spanish-speaking Latinos have no difficulty conversing with each other. Young people who have been raised in the United States commonly use a mix of Spanish and English.

Difficulty in accessing and using the health care system in the United States is a significant problem for many Latinos, especially those of lower socioeconomic status. Language barriers, a low rate of medical insurance coverage, the lack of transportation to and from clinics and hospitals, and low incomes are just a few factors that contribute to difficulty in accessing services.⁶

Potential Differences Among Cultural Groups

Nutrition professionals should consider potential differences among cultural groups when conducting a cross-cultural counseling session. These differences include:

- Socioeconomic and environmental factors Socioeconomic issues (including legal status) and environmental risks can affect health and treatment and influence a client's attitudes, beliefs, and values.
- Language New immigrants are likely to speak only Spanish. Furthermore, many Latinos who speak and understand spoken English cannot read or write that language. Parents who cannot speak English may ask their children to translate; however, this is not appropriate in medical discussions. A trained interpreter should be used (see Chapter 4).
- Family structure and social values Western medicine makes an individual responsible for his or her health care. The Latino culture of extended family invites collective decision making, which is likely to involve the head of the household. Strong traditional gender roles (eg, the mother is responsible for cooking and feeding the family) may lead women to perceive the changes suggested in nutrition counseling negatively.

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- Cultural food practices Food behaviors that are reflective of the Latino culture (such as food preferences, food preparation, eating patterns, and foods used as medicine or to promote health) are most evident in recent immigrants, but some cultural behaviors persist for generations.
- Health care values, beliefs, and practices Although Western cultures rely on science to explain illness and treat disease, some members of different Latino cultures focus on the spiritual causes of illness.
- Attitudes toward health care providers Some Latinos (especially men) may feel that seeking medical attention is a sign of weakness. They may solicit a health care provider's assistance only after a disease has progressed—not for preventive care or natural processes like pregnancy. Also, some Latinos may use home remedies for an illness before visiting a physician and they may be more likely to follow the advice of a relative or neighbor than a health professional.^{6,7}
- Nutrition professional designation The vocabulary for nutrition professionals varies by country or region. In this book, the registered dietitian nutritionist (RDN) title is referred to as Nutricionista. However, other terms may be used elsewhere, for example, Dietista Nutricionista Registrado, Nutriólogo (commonly used in Mexico), Nutricionista—Dietista Registrada (used in Columbia), or Dietista (in Mexico, this term refers to dietetic technician).

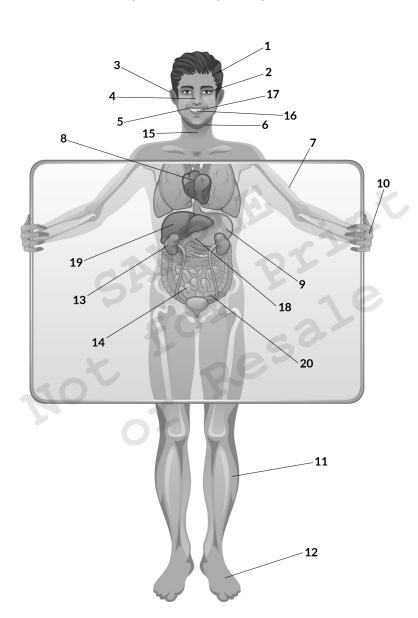
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APPENDIX A

Spanish Vocabulary for Body Parts

	English	Español	Pronunciation
1.	head	cabeza	ka-BEH-sah
2.	eye	ojo	OH-hoh
3.	ear	oreja	oh-REH-hah
4.	nose	nariz	nah-REES
5.	mouth	boca	BOH-kah
6.	throat	garganta	gahr-GAHN-tah
7.	arm	brazo	BRAH-soh
8.	heart	corazón	koh-rah-SOHN
9.	stomach	estómago	ehs-TOH-mah-goh
10.	hand	mano	MAH-noh
11.	leg	pierna	pee-EHR-nah
12.	foot	pie	pee-EH
13.	kidney	riñon	rreen-YOHN
14.	intestine	intestino	in-tehs-TEE-noh
15.	esophagus	esófago	eh-SOH-fah-goh
16.	tongue	lengua	LEHN-gwah
17.	teeth	dientes	dee-EHN-tehs
18.	pancreas	páncreas	PAHN-kree-ahs
19.	liver	hígado	EEH-gah-thoh
20.	colon	colón	koh-LOHN
		intestino grueso	ihn-tehs-TEE-noh groo-EH-soh



APPENDIX D

Spanish to English Glossary



Some Spanish adjectives can end in either the letter "o" or "a," depending on the gender of the noun that the adjective modifies. These are represented in this appendix with a slash between the oh and ah sound. For example:

boiled hervido/a ehr-BEE-thoh/thah See chapter 7 for more details.

Numeros

cero	SEH-roh	zero
uno	OO-noh	one
dos	dohs	two

a	Ş
Š	ĕ
ĕ	3
5	S
9	\$

eighty

tres	trehs	three
cuatro	KWAH-troh	four
cinco	SEEN-koh	five
seis	SEH-ees	six
siete	see-EH-teh	seven
ocho	OH-choh	eight
nueve	noo-EH-beh	nine
diez	dee-ehs	ten
once	OHN-seh	eleven
doce	DOH-seh	twelve
trece	TREH-seh	thirteen
catorce	kah-TOHR-seh	fourteen
quince	KEEN-seh	fifteen
veinte	BEHN-teh	twenty
treinta	TREHN-tah	thirty
cuarenta	kwah-REHN-tah	forty
cincuenta	seen-KWEHN-tah	fifty
sesenta	seh-SEHN-tah	sixty
setenta	seh-TEHN-tah	seventy

ochenta oh-CHEHN-tah

noventa	noh-BEHN-tah	ninety
cien	see-EHN	one hundred
ciento	see-EHN-toh	
doscientos	dohs-see-EHN-tohs	two hundred
trescientos	trehs-see-EHN-tohs	three hundred
cuatrocientos	kwah-troh-see-EHN-tohs	four hundred
quinientos	kee-nee-YEHN-tohs	five hundred
seiscientos	see-ehs-see-EHN-tohs	six hundred
setecientos	seh-teh-see-EHN-tohs	seven hundred
ochocientos	oh-choh-see-EHN-tohs	eight hundred
novecientos	noh-beh-see-EHN-tohs	nine hundred
mil	meel	one thousand
dos mil	dohs meel	two thousand
tres mil	trehs meel	three thousand

A

a la parrilla	ah lah pah-RREE-yah	broiled
aceite	ah-SEH-ee-teh	oil
aceite de canola	ah-SEH-ee-teh deh kah-NOH-lah	canola oil

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aceite de maíz	ah-SEH-ee-teh deh mah-EES	corn oil
aceite de oliva	ah-SEH-ee-teh deh oh-LEE-bah	olive oil
aceite de soya	ah-SEH-ee-teh deh SOH-yah	soybean oil
aceite vegetal hidrogenado	ah-SEH-ee-teh beh-heh-TAHL ee-droh-heh-NAH-thoh	margarine
achiote	ah-chee-YOH-teh	achiote (seasoning paste made from annatto seeds)
acidéz	ah-see-THEHS	heartburn
		acid reflux
ácido fólico	AH-see-thoh FOH-lee-koh	folic acid
aderezo	ah-deh-REH-soh	salad dressing
agua	AH-gwah	water
agua con gas	AH-gwah kohn GAHS	sparkling water
agua de sabor	AH-gwah deh sah-BOR	flavored water

agua gasificada	AH-gwah gah-see-fee- KAH-thah	sparkling water
agua mineral	AH-gwah mee-neh-RAHL	mineral water
		sparkling water
agua saborizada	AH-gwah sah-boh-ree- SAH-thah	flavored water
aguacate	ah-gwah-KAH-teh	avocado
aji verde	ah-HEE BEHR-deh	green bell pepper
ajíes rellenos	ah-HEE-yehs rreh-YEH-nohs	peppers, stuffed
ajo	AH-hoh	garlic
al carbón	ahl kahr-BOHN	barbecued meat
al horno	ahl OHR-noh	baked
al vapor	ahl bah-POHR	steamed
albaricoque	ahl-bah-ree-KOH-keh	apricot
albóndigas	ahl-BOHN-dee-gahs	meatballs
alergia al gluten	ah-LEHR-hee-ah ahl GLOO-tehn	gluten allergy

ah-LEEN-yoh

ahl-MEH-hahs

ahl-MEHN-drahs

aliño

almejas

almendras

salad dressing

clams

almonds

almíbar	ahl-MEE-bahr	syrup
almuerzo	ahl-MWEHR-soh	lunch
alta presión	AHL-tah preh-see-OHN	high blood pressure
anacardos	ah-nah-KAHR-thos	cashews
ananá	ah-nah-NAH	pineapple
anemia	ah-NEH-mee-ah	anemia
anoréxico/a	ah-noh-REK-see-koh/kah	anorexic
antojito	ahn-toh-HEE-toh	appetizer
aperitivo	ah-peh-ree-TEE-boh	appetizer
apio	AH-pee-oh	celery
aproximadamente	ah-PROHK-see-mah-thah MEHN-teh	approximately
arándanos (azules)	ah-RAHN-dah-nohs (ah-SOO-lehs)	blueberries
arándanos rojos (y agrios)	ah-RAHN-dah-nohs RROH- hohs (ee AH-gree-ohs)	cranberries

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arroz	ah-RROHS	rice
arroz blanco	ah-RROHS BLAHN-koh	white rice
arroz integral	ah-RROHS een-teh-GRAHL	brown rice
arroz moreno	ah-RROHS moh-REH-noh	brown rice
arroz salvaje	ah-RROHS sahl-BAH-heh	wild rice
arroz silvestre	ah-RROHS seel-BEHS-treh	wild rice
asado/a	ah-SAH-thoh/thah	grilled
ate	AH-the	jelly
atún	ah-TOON	tuna
avellanas	ah-beh-YEHN-ahs	hazelnuts
avena	ah-BEH-nah	oatmeal
		oats
azúcar	ah-SOO-kahr	sugar
azúcar morena	ah-SOO-kahr moh-REH-nah	sugar, brown or light brown
azúcar negra	ah-SOO-kahr NEH-grah	sugar, dark brown, unrefined
azúcar rubia	ah-SOO-kahr RROO-bee-yah	sugar, brown or light brown
azúcares	ah-SOO-kah-rehs	sugar

POCKET GUIDE TO Spanish for the Nutrition Professional THIRD EDITION

This updated and enhanced third edition is designed to help readers become more comfortable with conversational Spanish related to food, nutrition, eating, and health and to improve understanding of the Latino culture. Highlights include:

- Section I provides updated evidence-based material related to culturally sensitive nutrition care of Spanish-speaking clients, including differences in beliefs, dietary habits, and health profiles and tips for effective communication.
- Section II offers a comprehensive and expanded dictionary of Spanish grammar and vocabulary for words and phrases related to food, nutrition, eating, and health. New to this edition are Central American foods and cultural components.
- Section III addresses health literacy and nutrition education guidelines and resources for designing, selecting, or adapting materials for non-English speaking clients.
- New to this edition—downloadable color food cards with Spanish pronunciation and standard serving sizes to use as a visual aid in counseling or for practitioners to practice their Spanish skills.

