

Summer Meeting, 10-12 July 2017, Improving Nutrition in Metropolitan Areas

The effects of takeaway (fast) food consumption on UK adolescent's diet quality

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Overconsumption of energy dense foods derived from fast and convenience food outlets is stated to be a risk factor for obesity and diabetes among young people⁽¹⁾. Consumption of takeaway meals and purchase of food from outside the home rather than preparation of food at home is found to be negatively associated with diet quality⁽²⁾. The aim of this project is to evaluate the association between the frequency of consuming takeaway meals and meals out and diet quality of UK adolescents aged 11-18 year old. Previous research has assessed individual macro and/or micro nutrients, however the need for higher quality data to strengthen the evidence is required. Therefore, the diet quality index for adolescents (DQI-A) tool has been used to assess diet quality where adolescent's food intake was based on 4-day dairy records obtained from the NDNS rolling programme years 1-6. The DQI-A relies on three main components, particularly quality, diversity and equilibrium which reflect the degree of adherence of an adolescent diet with Food Based Dietary Guidelines (FBDG)^(3,4). The high consumption of takeaway meals at home and consuming meals out (1–2 times/ week or more) were reported by 28.8 % (n = 589) and 24.3 % (n = 496) of both male and female adolescents aged 11-18 years respectively. In terms of the diet quality index score, UK adolescents have a poor diet quality score of 25.7 % out of 100 % with significant differences observed between high and low takeaway consumers. In addition, significant differences were observed between high and low takeaway consumers among all other DQI-A components and sub-components (p < 0.05), except for the diet adequacy subcomponent (DAx). Nevertheless, high takeaway consumers were found to have a higher food energy intake by 51.3 kcal (CI = 3.79, 98.73, p = 0.03) before and after adjusting for age, gender and equivalised household income. The results for high consumption of meals-out were attenuated and not statistically significant for individual components.

Diet quality components, age & energy	$\frac{\text{Total sample}}{\text{n} = 2045}$		High takeaway consumers n = 589		Low takeaway consumers n = 1456		Unadjusted analysis		Adjusted analysis	
	Mean	SD	Mean	SD	Mean	SD	(95 % CI)	P-value	(95 % CI)	P-value
DQI-A %	25.7	14.4	23.0	14.5	26-8	14.2	-5.19, -2.45	<0.01	-5.03, -2.08	<0.01
DQc %	-9.7	27.7	-15.3	28.2	-7.4	27.2	-10.49, -5.22	< 0.01	-9.92, -4.28	< 0.01
DDc %	53.6	16.8	52.2	16.5	54.2	16.9	-3.66, -0.44	0.01	-3.65, -0.26	0.02
DEc %	33.3	10.2	32.1	10.0	33.7	10.3	-2.54, -0.58	< 0.01	-2.50, -0.40	< 0.01
DAx %	63.2	11.8	63.0	11.7	63.3	11.9	-1.43, 0.83	0.61	-1.22, 1.15	0.96
DEx %	18.5	9.4	19.4	9.6	18.1	9.3	0.42, 2.21	< 0.01	0.49, 2.36	< 0.01
Age (year)	14.6	2.2	14.6	2.2	14.5	2.2	-0.15, 0.27	0.57	-0.12, 0.33	0.38
Energy (Kcal)	1758	501	1809	521	1738	491	23.27, 119	<0.01	3.79, 98.73	0.03

DQI-A, Diet Quality Index for Adolescents; DQc, Diet quality component; DDc, Diet diversity component, DEc, Diet equilibrium component; DAx, Diet adequacy sub-component; DEx, Diet excess sub-component

Adolescents who consumed high takeaway meals and meals out had a lower overall DQI-A score by 3.8 and 1.9 percent (CI = -5·19, -2·45 and -3·37, -0·46, p < 0·01,) respectively. Similarly, after adjusting for age, gender and equivalised household income, DQI-A score was observed to be lower for both high takeaway and meal out consumers by 3.5 and 2.5 percent (CI = -5.03, -2.08 and -4.08, -0.90, p-values < 0.01,) respectively (data not shown in table for high meal out consumers). In conclusion, these results confirm that high consumption of takeaway meals and meals-out have a negative impact on diet quality of UK adolescents.

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