



# Healthy Base Initiative Inception





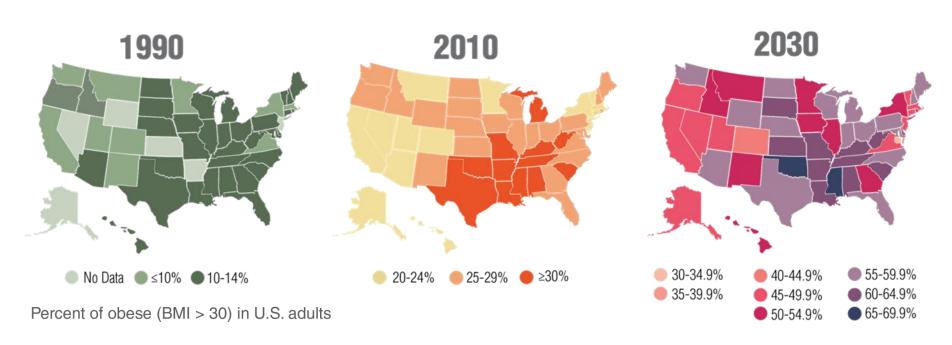








# Obesity in the US has risen dramatically and is a threat to our national security



of American adults are obese

27%

of potential military candidates cannot qualify for the military due to their weight

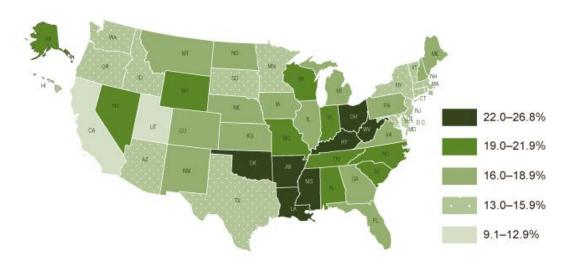






# Tobacco is the leading cause of death in the United States

#### Smoking in the US



http://www.cdc.gov/VitalSigns/AdultSmoking

#### In the US military

of personnel younger than 25 smoke

40% of enlisted personnel smoke

40% of enlisted smokers initiated tobacco use while on active duty



Objectives



# Create an environment which encourages sustainable healthy lifestyles

4 Rs

Recruitment. Readiness. Resilience. Retention.

#### practical solutions

for service members to increase physical activity, improve eating habits & reduce tobacco use



COST

Long-term DoD costs

#### sustainable solutions

to reduce total lifetime costs to the military

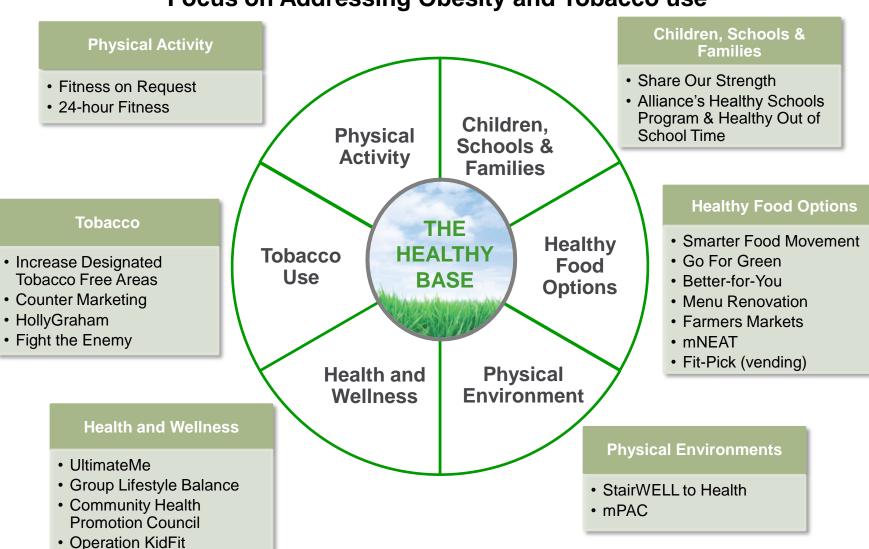
#### Focus is on Prevention



#### Initiatives at a Glance



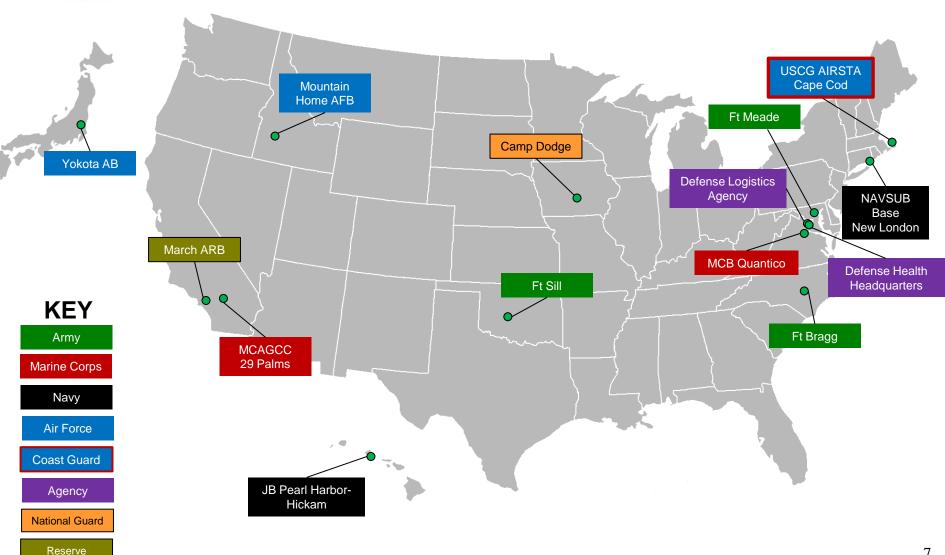
#### Focus on Addressing Obesity and Tobacco use







#### 14 Pilot Sites





#### Early Findings Related to Food



- DFACs provide some healthy options; however, most are limited in hours of operation and are only open to authorized patrons
  - Many have closed due to budgetary constraints and low utilization rates
  - Overall customer satisfaction remains low
- Food portfolio requires significant changes in order to make healthy options easily available
  - Based on results of mNEAT evaluation
- Requires engagement with all food services providers including DFACs, Exchanges and MWR
- Vending and fast food outlets scored very low and require attention







- Cornell University's Smarter Food Movement
  - Encourages healthy choices through choice architecture principles
- Expand "Go for Green" menu labeling in DFACs
- Implement "Better for You" menu labeling in MWR outlets
- Renovate menus to provide healthier/tastier options
- Provide healthy food cooking/preparation techniques
- Seek support of quick service industry to increase amount of healthier options on their menus
- Exchanges should consider bringing in some of the healthier chains such as Panera, Noodles & Company, Chipotle, etc.

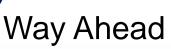






- DoD Food Study (Not a part of HBI)
  - Provide an objective analysis of all DoD feeding capabilities including dining facilities/galleys, MWR and Exchange food service programs, and hospital feeding
  - Budget realities continue to drive reduced availability of funding to meet and sustain food service requirements and our current methods of operation
  - Objectives:
    - Provide nutritionally balanced meal options
    - Improve efficiency and reduce costs
    - Enhance food quality, variety and availability
    - Meet member expectations for a quality food service program
    - Ensure wartime, operational and training feeding capabilities are not negatively impacted
    - Provide "best in class" food service and event management programs







- HBI Demonstration: January 2014 Aug 2015
  - Collect baseline measurements
  - Launch selected HBI initiatives
  - Monitor/report initiative results
  - Evaluate/refine initiatives
  - Determine impact of initiatives
  - Offer successful initiatives for DoD wide implementation
  - Recommend any policy changes resulting from lessons learned
  - Share promising practices with civilian communities