## Design of a Church Based Dietary Intervention Using CBPR Methods

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3219.0, Community-based Approaches to Address Disparities in Food and Activity

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## Learning Objectives

- Discuss how community-based participatory research can be used in the development of hands-on, church-based dietary interventions
- Recognize the importance of engaging community members in the research process for better program applicability


## Study Purpose

## Use CBPR methods in an African

 American, faith-based setting to promote and encourage nutrition behavior change

## Background

- Dietary factors are believed to account for over 30\% of cancer deaths

Influences of nutrition behavior are multifactorial and heavily influenced by social networks - family, friends, church and culture

## Background

## Faith-Based Dietary Interventions:

- North Carolina Black Churches United for Better Health (BCUBH)
- Eat for Life (EFL)

Body and Soul

- Real-world implementation of BCUBH \& EFL


## Methods: Focus Group

- Intervention church catering committee members were recruited to participate in a focus group
- The focus group was conducted by a trained moderator with a note taker present.
- The session was audiotaped, transcribed verbatim and emergent themes identified

Coding was completed by four independent raters

## Methods: Focus Group

- How did you learn to cook?
- How does cooking make you feel?
- Have you ever tried to change the foods you prepare?
- What types of changes do you think would make the foods currently served at the church healthier?
-What would you like to learn from the cooking classes?
How do you feel the classes should be set up?
- Would you like to set a personal goal or a church goal to reach, using the skills learned in the class?
- How do you feel about teaching the information you learn to others within your church and at other churches?
How will you be able to use the tips from class with the foods you prepare at home?
- Is there anything else you would like to tell me?


## Methods: Class Development

- Based on the themes identified, the class manual, recipes and educational classes were developed
- Development of cooking classes was overseen by an advisory panel of church members and community leaders


## Results: Focus Group

- Classes focused on skill development \& meal preparation
- Guest speakers

Overcome barriers to motivate the congregation

- Stress healthy eating tastes good through recipes \& taste testing


## Results: Class Development

- Hands-on cooking of healthy recipes with healthy products



## Results: Class Development

- Dietitians and culinary experts were brought in to discuss:
- Food safety
- Nutrition and health
- Mediterranean cooking and foods in the Bible
- Gardening



## Results: Class Development

- The class manual provided recipes and educational material
The class provided a venue for testing recipes for taste appeal
- An evaluation of class and the food prepared was completed by each participant
- Healthy breakfast recipes were provided (instructors and participants), tested in class and implemented in the church's Sunday breakfast buffet


## Results: Class Development

- Resources were provided to use in educating congregation members
- Advisory panel for the project
- Educational handouts in manual
- Speakers
- Handouts provided by speakers
- Connections fostered with the Nursing Ministry


## Results: Class Attendance

- 12 participants
- 2 dropped after class 1 due to child care issues
- The pastor's wife and an associate pastor became "honorary" members of the class
- 7 participants (15 or more classes)
- 5 participants (10-14 classes)
- Pastor visited at 6 classes
- Nursing Ministry (4 members) visited 1 class


## Conclusion

- The focus group, community advisory panel and class evaluations were vital in creating an acceptable curriculum
- Focus group themes were successfully integrated into the class curriculum
- Enthusiasm and participation remained high throughout the intervention cycle


## Summary

This pilot project found African Americans in a faith-based setting felt focusing on the taste of foods, hands-on learning, guest speakers, and overcoming barriers in the congregation was most important in a class aimed at changing nutrition behaviors.

## Contact Information

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