Part 1:

Food items used for this problem:



| Calories 17 | 7 C |
|--|-------|
| % Daily | Value |
| Total Fat 2.5g | 3% |
| Saturated Fat 0.5g | 3% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 0mg | 0% |
| Total Carbohydrate 31g | 119 |
| Dietary Fiber 5g | 18% |
| Total Sugars 1g | |
| Includes 0g Added Sugars | 0% |
| Protein 5g | |
| Vitamin D 0mcg | 09 |
| Calcium 15mg | 29 |
| Iron 2mg | 109 |
| Potassium 162mg | 49 |
| "The % Daily Value tells you how much a nu a serving of food contributes to a daily diet. calories a day is used for general nutrition a | 2,000 |

Nutrition Facts



| Nutrition | Amount/serving | % DV* | Amount/serving | % DV* |
|--------------------------|---|-------|-------------------|-----------------|
| | Total Fat 17g | 22% | Sodium Omg | 0% |
| Facts | Sat. Fat 1.5g | 8% | Total Carb. 7g | 3% |
| about 14 servings | Trans Fat Og | | Dietary Fiber 3g | 11% |
| Serv. size | Polyunsat. Fat 4g | | Total Sugars 2g | |
| 2 Tbsp (32g) | Monounsat. Fat 11g | | Incl. Og Added Su | jars 0 % |
| | Cholest. Omg | 0% | Protein 7g | |
| Calories 190 per serving | Vit. D Omcg 0% • Calcium 90mg 6% • Iron 1.2mg 6% Potas. 230mg 4% | | | |







| Nutrition | Amount/serving | % Daily Value* | Amount/serving % Daily | Value* | *The % Daily |
|---------------------------------|---------------------|----------------|-------------------------------|--------|----------------------------------|
| | Total Fat 1g | 1% | Total Carbohydrate 34g | 12% | Value tells you |
| Facts | Saturated Fat 0g | 0% | Dietary Fiber 1g | 4% | how much a nutrient in a |
| about 20 servings per container | Trans Fat 0g | | Total Sugars 0g | | serving of foo contributes to |
| Serving size | Cholesterol Omg | 0% | Includes Og Added Sugars | 0% | daily diet. 2,00 |
| 1/4 cup dry (45g) | Sodium 5mg | 0% | Protein 3g | Inch. | calories a day used for gener |
| Calories 160 | Vitamin D Omcg 0% • | Calcium Omg 0% | • Iron 0.5mg 2% • Potassium 0 | mg 0% | nutrition advice |







| NUTRITION Fact | S |
|--|----|
| about 6 servings per contain | er |
| Serving size 1/2 cup (118 | |
| | |
| Amount per serving Calories 6 | N |
| | |
| % Daily Val | |
| Total Fat 0.5g | 1% |
| Saturated Fat Og (| 1% |
| Trans Fat Og | |
| Cholesterol Omg (| 1% |
| Sodium 400mg 17 | 7% |
| Total Carbohydrate 10g | 3% |
| Dietary Fiber 2g | 7% |
| Total Sugars 5g | |
| Includes Og Added Sugars 1 | 0% |
| Protein 2g | |
| THE RESERVE OF THE PERSON OF T | |
| Vit. D Omcg 0% • Calcium 50mg | 2% |
| Iron 0.8mg 4% • Potas. 460mg 1 | 0% |

Mutrition Foots







| Amount per serving Calories 4. | 5(|
|-------------------------------------|----|
| Valories To | |
| Total Fat 25g | 32 |
| Saturated Fat 9g | 45 |
| Trans Fat Og | |
| Cholesterol 45mg | 15 |
| Sodium 890mg | 39 |
| Total Carbohydrate 36g | 13 |
| Dietary Fiber 4g | 14 |
| Total Sugars 7g | |
| Includes Og Added Sugars | 0 |
| Protein 20g | 26 |
| Vitamin D 0.8mcg 4% • Calcium 390mg | 3 |
| Iron 2.3 mg 15% • Potassium 43.0 mg | 1 |

Price Calculations:

Oatmeal - \$4.99 pkg/15 servings = \$0.34

Almond Butter - \$11.49/14 servings = \$0.82

Chicken - \$13.79 pkg/9 servings = \$1.53

Rice - \$4.99 pkg/20 servings = \$0.25

Pasta - \$1.99 pkg/8 servings = \$0.25

Pasta Sauce - \$3.39 pkg/6 servings = \$0.57

Salmon - \$27.99 pkg/8 servings = \$3.50

Quinoa - \$6.29 pkg/10 servings = \$0.63

Enchilada - Frozen packaged meal is a single serving = \$5.49

Nutritional Information:

| Item | Sodiu m | Energy | Protein | Vitamin D | Calcium | Iron | Potassium |
|------------------|------------|----------|---------|-----------|---------|-------|-----------|
| Oatmeal | 0mg | 170 kcal | 5g | 0mcg | 15mg | 2mg | 162mg |
| Almond Butter | 0mg | 190 kcal | 7g | 0mcg | 90mg | 1.2mg | 230mg |
| Chicken | 75mg | 110 kcal | 24g | 0mcg | 0mg | 0.4mg | 410mg |
| Rice | 5mg | 160 kcal | 3g | 0mcg | 0mg | 0.5mg | 0mg |
| Pasta | 0mg | 200 kcal | 6g | 0mcg | 0mg | 0.5mg | 120mg |
| Pasta Sauce | 400mg | 60 kcal | 2g | 0mcg | 50mg | 0.8mg | 460mg |
| Salmon | 90mg | 150 kcal | 25g | 15.9mcg | 0mg | 0.5mg | 410mg |

| Quinoa | 0mg | 160 kcal | 6g | 0mcg | 0mg | 1.7mg | 290mg |
|-----------|-------|----------|-----|--------|-------|-------|-------|
| Enchilada | 890mg | 450 kcal | 20g | 0.8mcg | 390mg | 2.3mg | 430mg |

Part 2:

The goal of this problem is to minimize cost for purchasing meals while sticking to recommended nutritional constraints. In part 1, I documented the cost and nutritional information for each meal item. Here, I use those values to define the linear programming problem.

Decision Variables:

o: oatmeal and almond butter serving

c: chicken and rice serving

p: pasta serving

s: salmon and quinoa serving

e: enchilada

Objective:

Minimize Cost =
$$(0.34+0.82)$$
0 + $(1.53+0.25)$ c + $(0.25+0.57)$ p + $(3.5+0.63)$ s + 5.79 e = 1.16 0 + 1.78 c + 0.82 p + 4.13 s + 5.49 e

Constraints:

*Setting to weekly diet, so multiplied daily requirements by 7 80c + 400p + 90s + 890e <= 35000 [sodium intake constraint]

360o + 270c + 260p + 310s + 450e >= 14000 [energy/calorie intake]

120 + 27c + 8p + 31s + 20e >= 350[protein intake]15.9s + 0.8e >= 140[vitamin D intake]105o + 50p + 390e >= 9100[calcium intake]3.2o + 0.9c + 1.3p + 2.2s + 2.3e >= 126[iron intake]

3920 + 410c + 580p + 700s + 430e >= 32900 [potassium intake]

Part 3:

Linear programming problem was implemented using the AMPL API for Python. Code files can be found at https://github.com/mamaOcoder/msds460_diet. Text files containing the results for each run can be found at https://github.com/mamaOcoder/msds460_diet/results.

Part 4:

The minimal cost solution is \$136.90/week for the following meal servings:

| Meal | Servings |
|-------------------------|----------|
| Oatmeal & Almond Butter | 86.7 |
| Chicken & Rice | 0 |
| Pasta | 0 |
| Salmon & Quinoa | 8.8 |
| Enchilada | 0 |

The breakdown of meals is not very realistic for someone to follow- noone wants to eat that much oatmeal! But looking at the problem, it makes sense. Oatmeal is one of the cheapest meal options and it does not contain any sodium which is the only constraint that needs to be minimized. The cheapest meal is actually pasta, however, it contains a high level of sodium. Although the salmon meal is on the expensive side, it contains the most vitamin D, so is needed to ensure that constraint is met.

Part 5:

Changing the minimum serving for each food item did little to change the results, other than increasing the cost (\$139.92). The results still show an overwhelming amount of oatmeal meals, which makes sense looking at the low cost of the meal combined with the 0 sodium count. To make the weekly menu more interesting, we could add additional constraints such as capping the number of oatmeal servings we would be willing to eat.