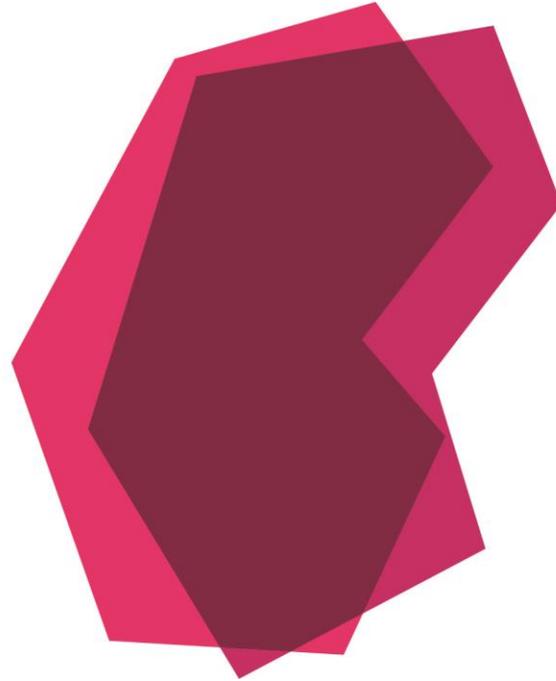


FONDATION
DU **rein**



kidney
FOUNDATION MC TM

Kidney Community Kitchen

Lydia Lauder

National Director of Programs and Public Policy

The challenges of a kidney diet

- **There is no standard kidney diet**
- **Especially hard if balancing two or more different diets at the same time**
- **The kidney diet can impact quality of life**

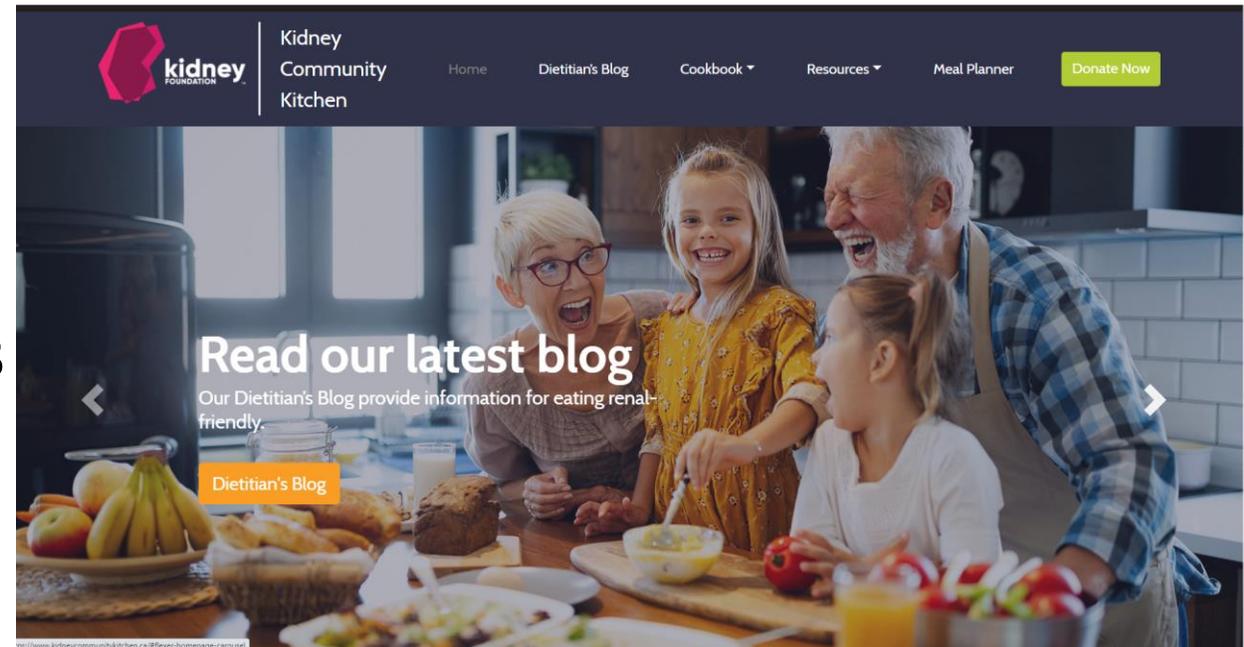
Background

The goal of the project was to create an easy to use, interactive and information-rich web based resource on diet and nutrition for people living with kidney disease.

The site would allow people to choose from a range of breakfast, lunch, dinner, snack and dessert options to create their own weekly meal plans or load pre-developed meal plans, in addition to uploading their own recipes for review and sharing it with the online community.

Kidney Community Kitchen

- Launched November 2011
- Kidney diet & nutrition information, recipes, menu planner, sample menus, and “kidney kitchen community”
- Almost 200 recipes, 150 single items
- 500-1000 visits daily
- Over 130,000 users
- Videos
- Kidney Community Kitchen Chefs
- Updated menu planner



Challenges along the way

- Management
- Moderating
- Spam
- Updating
- Languages
- Units of measure
- Re-branding
- Videos
- Recipe variety
- “Western” diet



Kidney Community Kitchen | Information and tools to help you manage your renal diet.

http://www.kidneycommunitykitchen.ca/

HOME | CONTACT US | FRANÇAIS | MEMBER LOGIN

Kidney Kitchen Cookbook | Meal Planner | Kidney Diet Information | Discussion Forums | Dietitian's Blog

WEBSITE | SEARCH

Feedback

The Kidney Foundation of Canada
The foundation of kidney care.

Kidney Community Kitchen

Information and tools to help you manage your renal diet.

Set up your personal nutrition profile today, and:

Discover New Recipes
Browse our dietitian approved, kidney friendly cookbook and track your favourites.

Plan & Track Your Meals
Our Meal Planner and Food Journal make it easy!

Share Experiences
Meet new friends and share in our groups and forums.

JOIN NOW IT'S FREE!



Featured Kidney Kitchen Recipe:

Fettuccine with Pork Ragu

You don't have to add truffle oil to this satisfying and savoury dish but if you do it adds a wonderful flavour

Diet Type: [Low Phosphorus](#) / [Low Potassium](#) / [Low Sodium](#)

VIEW RECIPE



★★★★★

The Kidney Diet Quiz

TEST YOUR KNOWLEDGE!

Latest Discussions

Welcome to the Kidney Community Kitchen!
in General Discussion
Last Updated by: [Nadine Valk](#) 26 minutes ago
Started by: [Nadine Valk](#) with (1) posts

Appetizers and snacks
Beef
Beverages
Breakfasts and brunch
Casseroles
Desserts & sweets
Dips and Spreads
Family Friendly
Fish & Seafood
Grains & Pasta
Indigenous
Inspired by our chefs
International Cuisine
Marinades
Pork
Poultry
Quick and easy
Salads
Sandwiches & wraps
Servings for 1 or 2
Simple recipes for kids
Soups & Stews
Vegan – Plant-based
Vegetables
Vegetarian main dishes



Meal Types

Indigenous recipes

Kidney Kitchen Cookbook

Bon Appétit!!

Diet Types

APPLY FILTER CLEAR ALL



[Saskatoon Berry Pudding](#)

DIET TYPE
[Low Phosphorus](#), [Low Potassium](#),
[Low Sodium](#)

MEAL TYPE
[Desserts & sweets](#), [Indigenous](#)

[Get the recipe](#) >



[Honey-garlic Moose](#)

DIET TYPE
[Low Phosphorus](#), [Low Potassium](#),
[Low Sodium](#)

MEAL TYPE
[Indigenous](#)

[Get the recipe](#) >



[Fish Cakes](#)

DIET TYPE
[Low Phosphorus](#)

MEAL TYPE
[Family Friendly](#), [Fish & seafood](#),
[Indigenous](#)

[Get the recipe](#) >



[Kidney-Friendly Vegan Kimchi](#)

DIET TYPE

[Low Phosphorus](#), [Low Potassium](#), [Low Sodium](#)

MEAL TYPE

[Appetizers & snacks](#), [Dips & spreads](#), [International cuisine](#), [Vegan - Plant-based](#), [Vegetables](#)

[Get the recipe](#) >



[Kidney-Friendly Chicken and Ginger Congee](#)

DIET TYPE

[High Protein](#), [Low Phosphorus](#), [Low Potassium](#), [Low Sodium](#)

MEAL TYPE

[Family Friendly](#), [International cuisine](#), [Poultry](#)

[Get the recipe](#) >



[MADRAS SPICED BAKED TILAPIA](#)

DIET TYPE

[High Protein](#), [Low Sodium](#)

MEAL TYPE

[Fish & seafood](#), [Inspired by our Chefs](#), [International cuisine](#), [Serving for 1 or 2](#)

[Get the recipe](#) >



[Red Lentil Dahl](#)

DIET TYPE

[High Protein](#), [Low Phosphorus](#), [Low Potassium](#)

MEAL TYPE

[International cuisine](#), [Soups & stews](#), [Vegan - Plant-based](#), [Vegetarian main dishes](#)

[Get the recipe](#) >



[Egg plant & Chickpea Curry](#)

DIET TYPE

[Low Phosphorus](#), [Low Sodium](#)

MEAL TYPE

[International cuisine](#)

[Get the recipe](#) >



[Eggplant & Chickpea Bites](#)

DIET TYPE

[Low Phosphorus](#), [Low Sodium](#)

MEAL TYPE

[Appetizers & snacks](#), [International cuisine](#), [Vegan - Plant-based](#)

[Get the recipe](#) >



[Ash-e-jow Barley Soup](#)

DIET TYPE

[Low Phosphorus](#)

MEAL TYPE

[International cuisine](#), [Soups & stews](#)

[Get the recipe](#) >



[Jamaican Steamed Fish](#)

DIET TYPE

[High Protein](#), [Low Phosphorus](#), [Low Potassium](#), [Low Sodium](#)

MEAL TYPE

[Fish & seafood](#), [International cuisine](#)

[Get the recipe](#) >



[Chicken Makhani](#)

DIET TYPE

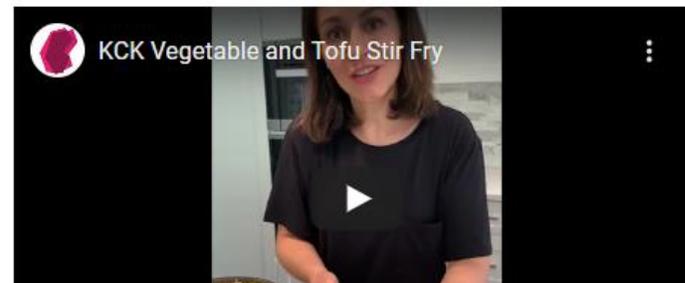
[Low Phosphorus](#), [Low Potassium](#), [Low Sodium](#)

MEAL TYPE

[International cuisine](#), [Poultry](#)

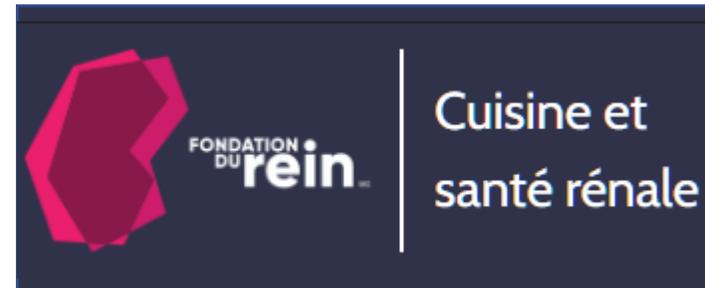
[Get the recipe](#) >

Renal Friendly Cooking Demos

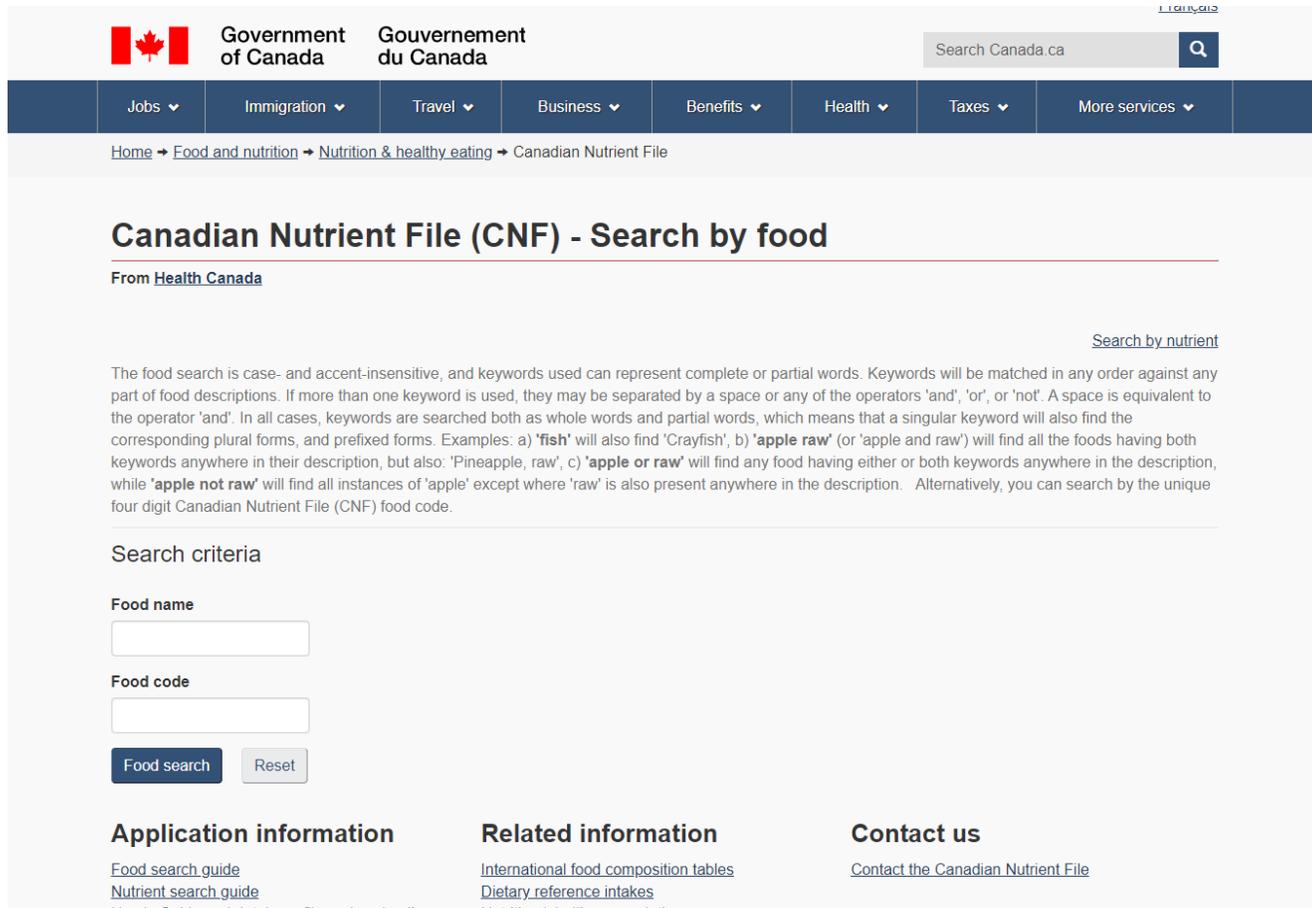


The Kidney Community Kitchen

Recipes & Meal Planner Overview



Linkage directly to the Canadian Nutrient file



The screenshot shows the Government of Canada website's navigation bar with the Canadian flag and the text "Government of Canada" and "Gouvernement du Canada". A search bar contains "Search Canada.ca" and a magnifying glass icon. Below the navigation bar is a menu with items: Jobs, Immigration, Travel, Business, Benefits, Health, Taxes, and More services. A breadcrumb trail reads: Home → Food and nutrition → Nutrition & healthy eating → Canadian Nutrient File. The main heading is "Canadian Nutrient File (CNF) - Search by food" with a sub-heading "From Health Canada". A link "Search by nutrient" is visible. A paragraph explains the search criteria: "The food search is case- and accent-insensitive, and keywords used can represent complete or partial words. Keywords will be matched in any order against any part of food descriptions. If more than one keyword is used, they may be separated by a space or any of the operators 'and', 'or', or 'not'. A space is equivalent to the operator 'and'. In all cases, keywords are searched both as whole words and partial words, which means that a singular keyword will also find the corresponding plural forms, and prefixed forms. Examples: a) 'fish' will also find 'Crayfish', b) 'apple raw' (or 'apple and raw') will find all the foods having both keywords anywhere in their description, but also: 'Pineapple, raw', c) 'apple or raw' will find any food having either or both keywords anywhere in the description, while 'apple not raw' will find all instances of 'apple' except where 'raw' is also present anywhere in the description. Alternatively, you can search by the unique four digit Canadian Nutrient File (CNF) food code." Below this is a "Search criteria" section with two input fields: "Food name" and "Food code". There are "Food search" and "Reset" buttons. At the bottom, there are three columns: "Application information" with links "Food search guide" and "Nutrient search guide"; "Related information" with links "International food composition tables" and "Dietary reference intakes"; and "Contact us" with link "Contact the Canadian Nutrient File".

- Permission sought to have a direct link to the Canadian Nutrient file, a food composition database
- Bilingual (French and English)
- Only foods available on the market in Canada
- Uses the International Network of Food Data Systems (INFOODS) tagnames

Revamping Kidney Community Kitchen



- ✓ Allows the user to create and save daily and weekly meal plan
- ✓ Connects to the Canadian Nutrient File, a powerful database of ingredients
- ✓ Calculates the nutritional content of recipes and ingredients
- ✓ Allows users to achieve their nutrient requirements, cut back on food waste, save on groceries and helps them to manage stress about what to eat every day

Meal Plan Week 2021-09-20

Monday Tuesday Wednesday Thursday Friday Saturday Sunday

Daily Meal Plan for 2021-09-20

Breakfast

- Cereal, hot, oats, instant: apple & cinnamon, prepared, Quaker (100 mL (½ cup))
 - Coffee, brewed, prepared with tap water (250 mL (1 cup))
 - Buttermilk biscuits
- + Click to add an item

Lunch

- Cucumber Salad
 - Apple juice, canned or bottled, added vitamin C (125 mL (½ cup))
 - Low-protein tuna-salad sandwich
 - Bread pudding, with raisins, homemade (250 mL (1 cup))
- + Click to add an item

Nutrient Analysis

	Daily Nutrient Analysis	Weekly Nutrient Analysis
Calories	1586 kCal	1586 kCal
Protein	53 g	53 g
Carbohydrates	216 g	216 g
Fibre	7 g	7 g
Total Fat	51 g	51 g
Sodium	1770 mg	1770 mg
Phosphorus	803 mg	803 mg
Potassium	1716 mg	1716 mg

Dinner

- Asian Eggplant Dip with Seared Peppercorn Steak
 - Drink, orange, vitamin C added, canned (250 mL (1 cup))
- + Click to add an item

Snacks

- Baked Pita Chips
 - Mushroom and Leek Pie
- + Click to add an item

Plan de repas pour la semaine 2021-09-20

[Lundi](#)[Mardi](#)[Mercredi](#)[Jeudi](#)[Vendredi](#)[Samedi](#)[Dimanche](#)

Plan de repas quotidien pour le 2021-09-21

déjeuner

Yogourt, saveurs de fruits (2-3,9% M.G.) (125 mL (½ tasse))

Canneberge, jus, non sucré (100 mL (½ tasse))

Melon d'eau (pastèque), cru (1 morceau (2,5 cm x 25 cm dia) ou (1 in x 9¾ in dia))

Fromage cheddar (100 mL (½ tasse) en dés)

+ Cliquez pour ajouter un élément

dîner

Salade de concombre

Doigts de tofu

Boissons gazeuses, soda au gingembre (1 cannette (355 mL ou 1½ tasse))

Oeuf, poule, entier, cuit, bouilli à la coque, dur (100 mL (½ tasse) haché)

Grignotises, RICE KRISPIES SQUARES (50 g (1¾ oz))

+ Cliquez pour ajouter un élément

Valeurs nutritives

	Valeurs quotidienne	Valeurs hebdomadaire
Énergie	2042 kCal	5511 kCal
Protéines	86 g	216 g
Glucides	242 g	675 g
Fibre	13 g	33 g
Total des lipides	67 g	187 g
Sodium	1652 mg	5102 mg
Phosphore	1231 mg	3188 mg
Potassium	2417 mg	6263 mg

souper

Maïs sucré, jaune, avec ou sans épi, bouilli, égoutté (1 épi, petit, 14 cm (5½ in - 6½ in))

Pain mollet, petit, aux oeufs (1 pain mollet (6,3 cm ou 2½ in dia))

Sandwich de bœuf grillé aux oignons fondus

Alcoolisé, vin de table, tous (11,5% alcool par volume) (150 mL (⅔ tasse))

collations

Carotte, crue (100 mL (½ tasse) haché)

Hoummos (hommos, hummus), commercial (60 mL (¼ tasse))

Pomme, Gala, crue avec pelure (125 mL (½ tasse) tranches)

+ Cliquez pour ajouter un élément

Resources/Ressources

Kidney Community Kitchen – Cuisine et santé rénale:

- **Ask a Dietitian** - <https://www.kidneycommunitykitchen.ca/dietinformation/renalfaqs/ask-a-question/>
- **Posez une question à un diététiste** - <https://www.kidneycommunitykitchen.ca/fr/dietinformation-fr/renalfaqs-fr/ask-a-question-fr/>
- **The Meal Planner** - <https://www.kidneycommunitykitchen.ca/the-meal-planner/>
- **Planificateur de repas** - <https://www.kidneycommunitykitchen.ca/fr/planificateur-de-repas/>
- **Submit a Recipe** - <https://www.kidneycommunitykitchen.ca/kkcookbook/submit-a-recipe/>
- **Soumettre une recette** - <https://www.kidneycommunitykitchen.ca/fr/kkcookbook-fr/soumettre-une-recette/>
- **Cooking Classes** - <https://www.kidneycommunitykitchen.ca/cooking-classes/>
- **Cours de Cuisine** - <https://www.kidneycommunitykitchen.ca/fr/cours-de-cuisine/>

External Resources – Ressources externes :

- **Spice it Up!** - <https://www.myspiceitup.ca/>
- **Osez les saveurs!** - <https://www.osezlessaveurs.ca/>



Questions

For more information please contact
Kidney Programs
KidneyPrograms@kidney.ca

