The Essential Wellness Guide

at UC San Francisco



How do you live well at work?







Dear Colleagues:

Thank you for helping to promote a culture of wellness at UC San Francisco. This initiative has been designed to support healthy behaviors among all staff.

A recent survey conducted at UCSF showed that an overwhelming number of employees do not take time for wellness-based activities at work because they feel there is an expectation that their work should come first and their well-being last.

As leaders of your organization, we need your help to create a culture shift and encourage making time for health and well-being each day. Work can get very busy, and the balancing act of our managing our jobs and life can feel overwhelming at times, but even small activities like leading a walking meeting, eating lunch away from your desk, or stepping away to visit the farmers' market, can make a big difference in the quality of our work and health.

Creating a culture of wellness at UCSF not only allows our employees to live healthier lives but also sets the standard for our entire community.

Please join us as we encourage all our staff and ourselves, to live well at UCSF.

Sam Hawgood

Chancellor

UC San Francisco

Mark Laret

CFO

UC San Francisco Medical Center

CURYR. Part

UCSF step it up! Challenge

Step up your fitness level and healthy behaviors by engaging in online wellness challenges. Track your progress and earn points to win prizes. Participating is easy and fun.

Get started now at stepitup.ucsf.edu.

A chance to win prizes is available for most challenges.



Treat Your Body Right

Work shouldn't hurt! Take care of your body by making sure your work station is properly set up. Move safely when lifting. Refer to these tricks and tips. Doesn't that feel better?

Easy Back-saving Trick

Goal: Take the pressure off your lower back while seated

How? Step 1: Roll a towel, jacket, sweater, or other soft cloth

Step 2: Sit up straight with your back & bottom against the chair

Step 3: Place towel between your lower back and chair

Adjust towel size for comfort. Your back should not be over arched or slouched. Use this towel trick whenever you're sitting for a long time in the car, plane, train, etc. Seriously. Try it.





Ankle Circles

Goal: Prevent swollen feet and legs from sitting or standing too long

How? Keep your blood flowing by rolling your ankles 10 times clockwise, and 10 times counterclockwise in big circles. Do this every hour while sitting or standing.

Hold on to a chair, counter, or wall for balance when you do this exercise standing.





Proper Lifting Technique

Goal: Avoid strain on your back and other joints when lifting

How? Use this easy-to-remember acronym when you lift (BACK)

Base. Make a wide base of support with your legs

Abdominals. Keep your abs tight and lift using your core

Close. Keep the load close to your body

Knees. Bend with knees and hips and lift using your legs

5





Never twist when you're lifting or carrying heavier objects. Get help if necessary to avoid over-straining yourself!

Developed by Doctor of Physical Therapy candidates; Carolina Zubiri, Andrew Tran, Kara Mantani, Jon Chiu, Raad Shebib, Olga Nezhevenko, and Ilka Felsen



Jaily Stretching Exercises

3. Hold each stretch for 30 seconds 2. Do not bounce 1. Relax into each stretch

Back



Front Bend: Feel stretch in lower back & legs
• Bend forward at waist

- Keep hands on thighs
- Relax head, neck, and shoulders



Standing Knee to Chest: Feel stretch in upper leg
• Use well or chair for support
• Raise knee toward chest
• Hold knee with free hand(s)



Standing Hamstring: Feel stretch in back of leg Stand with one leg in front, toes flexed Place weight on back leg Plest palms on rear leg to support body weight Bend forward at waist



Standing Hip Flexor: Feel stretch in hips
- Silde onne leg behind you; knee bent, heel raised
- Bend front knee
- Dush hips forward



Neck & Shoulders



- Head Side Bend: Feel stretch along side of neck

 Bend neck gently to one side

 Relax shoulders
- Use light support from hand, if needed



- Head Front Bend: Feel stretch in back of neck
 Let your head hang forward, toward chest
 Relax shoulders
- Use light support from hand, if needed



- Chest Opener: Feel stretch in chest & shoulders Place both hands gently behind head serich elbows wide to each side Pull shoulder blades together Pull shoulder blades together



- - Interlace fingers, if possible
 Slowly lean to one side

Legs Šo Hips



- ased movement in hips
- Hip Circles: Feel incre

 Place hands on hips
- Slowly make 10 circles in one direction
 Repeat 10 circles in opposite direction
- Cross Over: Feel stretch along side of leg & hip Cross one foot in front of the other Slowly lean toward the rear foot
 Press hips to the side
 Switch feet to repeat on opposite side
- Quad Stretch: Feel stretch in front of bent leg

 Use a wall or chair for support, if needed

 Stand no ner foot and bend other leg back

 Grasp top of ankle or forefoot with hand

 Gently pull heel towards body



- inner thigh Side Lunge: Feel
- Take a wide step to one side
 Shift your weight by bending one knee
 Keep other leg straight, and feet flat on

Arms & Hands



Wrist Flexion/Extension: Feel stretch in wrist

- Extend arm at length

- Turn palm downward Apply light pressure with opposite hand Can be repeated with palm facing upward



Shoulder Circles: Feel increased movement in

- back & shoulders

 Let arms relax at sides

 Solwyl make 10 large circles by pulling shoulders
 up, back, and down



Shoulder Cross Over: Feel stretch in shoulder &

- Lengthen arm in front of chest
- Use free hand to gently press arm closer to body
 Keep shoulders relaxed
 Repeat on opposite side



back & arms
• Interlace fingers and reach arms in front of body
• Palms should be facing forward
• Keep shoulders relaxed and even Extended Arm Stretch: Feel stretch in upper





Try these recipes for your next potluck or lunch at work. (Gently pull out this section and cut on orange dots).





cut here





1/2 c almond slivers, lightly toasted until fragrant, optional* (see note) 1/4 c sesame seeds, lightly toasted until fragrant, optional* (see note)

Dressing Ingredients

1/3 c flax seed oil* (see note)

1/3 c apple cider vinegar

3 TBS honey or agave nectar 1/2 tsp unrefined sea salt

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3 small winter squash

roasted **squash & barley salad**

(delicata, carnival, ambercup, autumncup, buttercup or gold nugget squash) oil, for brushing on squash

will sit flat on a plate. Scoop out the seeds (and save for roasting, if desired) and rub cut sides of the roast for about 20-30 minutes or until a fork can easily pierce through the squash. Remove and turn squash with a small amount of oil. Place hollow side down on a baking dish and place in oven. Let Preheat oven to 375 F. Rinse the squash and pat dry. Carefully cut each squash in half so that you have two "bowls." You may have to slice off a small bit from the tops and/or bottoms so that they

Fill each squash half with the barley salad and serve (recipe on back).

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Try these recipes for your next potluck or lunch at work. (Gently pull out this section and cut on orange dots).



cut here

lentil & brown rice soup

6 c water or vegetable broth 1 c of lentil-brown rice and spice mixture*

salt and tresh lemon, to taste 2 c minced fresh chard or kale leaves 3 garlic cloves, pressed

Season with salt and lemon juice to taste. Enjoy! diced onions and garlic. Reduce heat, cover loosely, and let simmer, stirring occasionally, for about Bring the water to a boil in a large soup pot. Add the lentils and brown rice mixture. Then add the 1 c medium onion, diced 45 minutes, or until the lentils and rice are tender. Then add the chopped greens and stir.

Lentil-Brown Rice and Spice Mixture: 1/2 cup dried brown or green lentils, 1/2 cup short-grain» brown rice, chile pepper, red pepper, cumin, garlic, and oregano



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Barley Salad with Lemon Dressing

5 c vegetable broth (may substitute water) 2 c barley (hulled, not pearled), rinsed and drained

1/2 c sweet onion, small dice

1 c of shredded red cabbage

3 TBS olive oil 1 tsp Dijon mustard 1/4 c lemon juice 2 TBS tamari or shoyu soy sauce 3/4 c raw walnuts, chopped 2 carrots, grated

1 c dried cherries or cranberries

1 lg bunch of parsley, cleaned, trimmed, and minced

barley to a bowl. Add the onions, celery, cabbage, carrots, walnuts, dried fruit and parsley. In a for 45 minutes to 1 hour. Stir periodically to make sure nothing is sticking to the bottom of the pan, Combine the barley and broth in a large pan. Bring to a boil, reduce heat to low and cover. Simmer together. Toss this with the rice mixture and serve as a stuffing in roasted squash food processor combine the tamari, lemon juice, olive oil and mustard. Pulse to bring the dressing adding more water if necessary. Once the barley is cooked through, rinse and drain well. Move

healthy trail mix

1/4 c Walnuts, raw

1/2 c Pecans, raw 1 c Spelt Pretzels 1 1/2 c Organic O's

1/4 c Goji Berries

1/4 c Green Raisins 1/2 c Pumpkin Seeds, raw

Makes about 10 servings.

Mix all together and enjoy as a snack or for breakfast. One half cup is the serving size

1/4 c of dark chocolate or carob chips (optional) 1/4 c Dried Cranberries (sweetened with fruit juice)

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Cabbage-almond slaw

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or combine in a blender. Toss dressing with salad gradually as you may not need all of the dressing (depending on the size of your cabbage). Toss salad ingredients together in a large bowl. Whisk dressing ingredients together in a small bowl

- * Toast the almonds by placing in a dry skillet and heating over low heat while stirring almost Do the same with the sesame seeds, taking care not to burn them. The heat should be low! constantly until they begin to smell nutty. Immediately remove from the pan onto a plate to cool
- Do not heat this dressing flax seed oil should never be heated or the beneficial Omega-3 EFA " (essential fatty acid) will be destroyed. Omega 3 is a heart-healthy fat

Have Healthier Potlucks

Food comas and sugar crashes don't have to happen due to poor potluck planning. These are some of the best rules to live by for potlucks that we can all feel good about.

- Embrace a rainbow of different colored vegetables and fruits. These colorful foods are packed with antioxidants that keep your body healthy.
- Ban the can. Fresh produce tastes better and your body will thank you.
- Keep it local. Buy produce from local farms and farmers' markets.
- Use organic ingredients, especially for the "dirty dozen plus" which include: apples, celery, cherry tomatoes, cucumbers, grapes, hot peppers, nectarines, peaches, potatoes, spinach, strawberries, sweet bell peppers, kale, collard greens, and summer squash.
- If you bring meat, eggs, dairy, or fish, be sure it is high quality (organic, pasture-raised and safe seafood.) We are what we eat!
- Eliminate or minimize added sugars. Whole fruit, or variations of fruit salads are perfect for dessert.
- Replace refined grains with whole grains. Instead of white rice, use brown rice. Use whole grain pasta. These fiber-rich foods are a lot more nourishing.
- Avoid fried foods. The extra fat and calories from frying are not good for anyone.
- Avoid artificial ingredients. Check out this list of chemicals to say no to: http://bit.ly/potluckartificial
- Keep recipes low in fat and cholesterol by avoiding added oils and animal products.
- Bring copies of the recipe you used, or, at the very least, a list of ingredients.
 People with allergies or other dietary restrictions will appreciate it.
- Bring food in a reusable container, and avoid using disposable plastic utensils or Styrofoam. Be green!



BONUS! No store-bought meals. Homemade dishes only. Please make an effort in the kitchen - it's good practice for healthy eating!



Stay Healthy & Fit on the Job

Don't leave your health at the door when you work! There are so many little ways to work in healthy actions. Your body and mind need attention throughout the day. Which tips will you try today?



Fitness Tips at Work

- Keep a pair of walking shoes at work. Take walking breaks daily.
- If you are not able to take a 20-minute (or longer) walk at once, take two 10-minute walks instead. It all adds up.
- Hold walking meetings. Great ideas will be generated.
- Walk or ride your bike to work. Or park further away from your destination. Every step counts!
- Get off the bus or shuttle a few stops earlier and walk the rest of the way.
- Forget the elevator. Use the stairs. How many floors can you climb?
- Stretch throughout the day. Watch this video and learn how you can stretch at your desk! http://bit.ly/workstretch
- Squeeze a tennis ball to strengthen your hands and wrists.
- Do calf raises to increase muscle strength (brace yourself using a chair or wall).
- Stand while on phone calls and you'll burn more calories.
- Do ten shoulder shrugs and ten shoulder rolls circling forwards and backwards. (See your Daily Stretching Exercises poster).
- Leave your desk and move around for a few minutes every hour.
- Keep resistance bands or small hand weights in a desk drawer.
 Do a few arm curls before lunch each day.



John Orlando & Derek Vital, RNs at Mt. Zion

- Do 10-20 squats each time you go to the restroom.
- If you go out to lunch, choose a location some distance away and walk there.
- If you don't feel like working out, put your exercise clothes on anyway and chances are you'll do at least a short workout.
- If you get bored with your exercise routine, try something new.
 Take a group fitness class. Find something you love.
- Wear a pedometer. Aim to take 10,000 steps a day.
- Put a sticky note at your work station that says "sit up straight" to remind you to engage core muscles while sitting.

Nutrition Tips at Work

- Eat breakfast. Give your body proper fuel in the morning for sustained energy. Rolled oats with fresh fruit and nuts is a great way to start the day!
- Pack your lunch and fill it with healthy foods and snacks.
 Aim for fresh vegetables or fruit to fill half of your plate at each meal.
- Keep a water cup (or bottle) close by at all times. Drink an average of 8 glasses of water daily. Add lemon or drink unsweetened herbal tea for variety.
- For sustained energy, eat whole grains, fruits, vegetables nuts, and seeds.
- Avoid refined carbs (white rice, white tortillas, white bread, pastries, and bagels). Avoid fried foods.
- If you buy your lunch at work, try choosing a SmartChoice option: http://bit.ly/smartchoiceucsf
- Choose healthy foods you actually like! Eating healthy does not have to be bland or boring.



Kathy Balestreri, Executive Director, Patient Services



De-Stress Tips at Work

- If possible, listen to music at work that makes you happy.
- When feeling stressed, practice deep-breathing, and go for a short walk to clear your head.
- If possible, bring in serene, natural images to your workstation or computer desktop.
- Every time you leave for a restroom break, meditate for one minute.
- Make friendly connections at work. Engage with others for good mental heatlh.
- Keep this booklet handy and practice these tips for your total wellness at work.



Wellness Resources at UCSF

We're in this together. Take advantage of the resources, services and programs UCSF offers to help you stay healthy and happy at work. Read on for more about LivingWell's programs.

Know Your Numbers

Health assessments with a chance to earn a participation incentive.

Step it Up

Healthy online wellness challenges

WorkFit

Flexible department-wide programs designed to reduce workplace injury and improve employee satisfaction.

WalkFit

Enjoy neighborhood walks with other UCSF employees and still have time to finish your lunch.

For additional information on the above programs, visit livingwell.ucsf.edu.

Additional Wellness Resources at UCSF:

- UC Living Well (Health Risk Assessment): http://uclivingwell.ucop.edu/.
 This system-wide wellness initiative is available to all eligible UC employees.
- Tobacco Policies & Cessation Programs: Tobaccofree.ucsf.edu
- Student Health: studenthealth.ucsf.edu
- Ergonomics: bit.ly/ucsf_ergonomics
- Occupational Health Program: bit.ly/UCSF_occuhealth
- Fitness & Recreation at UCSF: bit.ly/UCSF_FitRec
- Bicycle Shower Program: bit.ly/ucsfshower
- UCSF PhysFit Therapy Health & Wellness Center: bit.ly/physfitpt
- **UCSF Farmers' Market:** bit.ly/UCSF_FarmersMarket
- Smart Choice Food Awareness: bit.ly/smartchoiceucsf
- Faculty & Staff Assistance: bit.ly/facultystaffassistance
- Stress Management Programs: bit.ly/stressmanagementUCSF
- Stress Management Tips: bit.ly/de-stresstips

We want to hear from you! Please email livingwell@ucsf.edu with feedback or comments. Sign up for our newsletter to receive monthly wellness news and updates:

bit.ly/livingwellnews.



Police Chief Pamela Roskowski and Officers Kennan Sievers and Roland Lam



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