



# **Dietary Questionnaire for Epidemiological Studies Version 3.2 (DQES v3.2)**

## **User guide**

**Cancer Council Victoria**  
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# Dietary Questionnaire for Epidemiological Studies Version 3.2 (DQESv3.2)

## User guide

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# 1 Dietary Questionnaire for Epidemiological Studies

## Version 3.2 - sample

Dietary Questionnaire for  
Epidemiology Studies  
Version 3.2



Thank you for helping with our survey.

### How to answer this survey:

- Please read each question and follow the instructions to record your reply.
- Please **DO NOT** use the 'Back' and 'Forward' buttons in the browser.
- Please use the buttons at the bottom of each screen.
- If you would like to pause the survey to return to it later, simply close the window and click on your original link to return.

This questionnaire is about your usual eating and drinking habits **over the last 12 months**.

Please include all that you ate and drank: breakfast, lunch, dinner, supper and all snacks between meals.

Include all that you ate and drank both at home and away from home.

Please attempt to answer every question, even an estimate is useful information.

Previous

Stop

Next



Dietary Questionnaire for  
Epidemiology Studies  
Version 3.2



Q5. What type of spread or oil did you usually put on your bread?

*Please select all that apply*

- None
- Butter
- Butter/margarine blends (e.g. Devondale Extra Soft or Dairy Soft, Western Star spreadable varieties)
- Margarine
- Olive oil

Q6. What types of margarine did you usually use? You may choose more than 1 type.

- Canola margarine (e.g. Gold'n Canola, Meadow Lea Canola)
- Sterol margarine or margarine to lower cholesterol (e.g. Pro-activ, Meadow Lea Heart Plus, or Logicol)
- Olive oil margarine (e.g. Bertolli, Olive Grove, or Olivani)
- Polyunsaturated margarine

Previous

Stop

Next



The following 3 questions are about the amount of soft drinks and water that you drank.

Q9. In the last 12 months, how many glasses of diet soft drink, such as Diet Coke, did you usually drink each day?

Remember to include any soft drink used in mixed drinks such as 'rum & Coke' or 'vodka & ginger ale'.

Please use the following as a guide:

- 375 mL can = 2 glasses
- 750 mL bottle = 4 glasses
- 1.25 litre bottle = 7 glasses
- 1.5 litre bottle = 8 glasses
- 2 litre bottle = 11 glasses

Please select one answer

- None
- Less than 1 glass per day
- 1 glass
- 2 glasses (or 1 can)
- 3 glasses
- 4 glasses
- 5 glasses
- 6 glasses
- 7 glasses
- 8 glasses
- 9 glasses
- 10 or more glasses

For the next few questions we want you choose the pictures that show how much you usually ate at main meals, such as lunch or dinner. If you usually ate more than one helping, choose the picture that is closest to the total amount you ate.

Q18. When you ate rice in the last 12 months, how much did you usually eat?



- I did not eat rice    Less than A    A    Between A & B    B    Between B & C    C    More than C
- 

Q19. When you ate fish in the last 12 months, how much did you usually eat?



- I did not eat fish    Less than A    A    Between A & B    B    Between B & C    C    More than C
-

Q26A. Over the last 12 months, how often did you usually eat each of the following foods?

**GRAIN BASED FOODS**

Please select one answer per row

	Never	Less than once per month	1-3 times per month	1 time per week	2 times per week	3-4 times per week	5-6 times Per week	1 time per day	2 times per day	3 or More times per day
Porridge, in winter	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Porridge, rest of the year	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Breakfast cereal other than porridge, in winter	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Breakfast cereal other than porridge, rest of the year	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Rice	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Pasta or noodles	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Wholemeal crackers or wholemeal dry biscuits	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Q31. On a day when you drank beer, how much did you usually drink?

Please select only one serving size. If you consumed different sizes please estimate how much beer you drank, using one of the serving sizes listed. For example, if you drank one standard 750 ml bottle at a time that would be equivalent to 2 stubbies or cans.

	285ml glass *	425ml glass *	375ml stubby or can *
More than 11 drinks per day	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11 drinks per day	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10 drinks per day	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9 drinks per day	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8 drinks per day	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7 drinks per day	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6 drinks per day	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

## 2 Introduction

The Dietary Questionnaire for Epidemiological Studies Version 3.2 (DQES v3.2) is an update of the widely used DQES v2, which in turn was developed from a food frequency questionnaire (FFQ) developed by the Cancer Council Victoria to measure dietary intake of people participating in the Melbourne Collaborative Cohort Study (MCCS). These were men and women, recruited between 1990 and 1994, who at the time of recruitment were aged 40-69 years and resided in Melbourne Victoria. The majority were born in Australia, Greece or Italy.

The DQES v3.2 was developed specifically for Australian adults as an updated version of DQES v2, including some new food items to reflect changes in food availability. For example, among the types of bread able to be selected we now have soy and linseed bread and gluten free bread, while among edible oil spreads/margarines we now include those with phytosterols for cholesterol lowering and those based on olive oil. We have also added questions about regular and diet soft drinks which were previously missing. The other important part of the update is linking the questionnaire to more recent and extensive nutrient composition data from AUSNUT 2007 and NUTTAB 2010.

As part of the development of the new questionnaire and the accompanying nutrient analysis software, 24 hour recalls were completed by around 900 people who had participated in the 2003-2007 follow-up of the MCCS. We aimed for participants to complete three 24 hour recalls for a dietary calibration study, but for the purpose of matching DQES items with the nutrient data bases we used all available recalls. By matching the 142 items on the DQES with items from the 59,000 foods and beverages reported in the recalls, and then with items in the nutrient databases, we were able to derive weighted average nutrient composition values and portion sizes for each item on the questionnaire.

## 3 Questionnaire evaluation

The DQES v3.2 is a suitable tool for assessing intakes of foods and nutrients among Australian born adults in epidemiological studies, subject to the limitations common to all food frequency questionnaires. For other uses, where more detail about diet is required, or where a different population is being studied, we cannot be confident about the suitability of this instrument. Details of the dietary calibration study can be found in Bassett et al<sup>1</sup>.

## 4 Nutritional data

The data collected by DQES v3.2 is used to calculate nutrient intakes. The calculation of the nutrients is based on nutrient composition data from NUTTAB 2010 and AUSNUT 2007. There is no comprehensive Australian data for carotenoids so we have used data from the USDA for  $\alpha$ - and  $\beta$ -carotene,  $\beta$ -cryptoxanthin, lycopene and lutein/zeaxanthin<sup>2</sup>. We are aware that AUSNUT 2011-13 has now been published but this was not available until May 2014, after we had started the process of calculating nutrients from the 24 hour recalls and the dietary questionnaire.

The variable  $\beta$ -carotene equivalents (column X) is from NUTTAB 2010 and is the sum of the  $\beta$ -carotene and half the amounts of  $\alpha$ -carotene and  $\alpha$ - and  $\beta$ -cryptoxanthin present. This is completely separate to the variable beta-carotene in column AP which is the value derived from the USDA data. There is no expectation that these two variables should be closely associated as they are based on two different databases from two different countries at two different times.

Variables MF10FD to S8FD are intakes of individual fatty acids; MF refers to monounsaturated fatty acids, PF to polyunsaturated fatty acids and S to saturated fatty acids. The figure in these headings refers to the



number of carbon atoms in the fatty acid, W indicates omega, and the FD differentiates the fatty acid intake expressed as grams from that as a percentage of total fatty acids in NUTTAB 2010. FAUNDIFF refers to undifferentiated fatty acids while LCW3TOTALFD is the sum of long-chain omega-3 fatty acids. Total long chain omega 3 fatty acids=C20:5 $\omega$ 3+ C22:5 $\omega$ 3+ C22:6 $\omega$ 3

The included variables Saturated fatty acids, Monounsaturated fatty acids and Polyunsaturated fatty acids in columns AC, AD and AE are from AUSNUT 2007 and not directly comparable to the values in NUTTAB 2010 which have not been included in our output to avoid confusion. Also note that these fatty acid totals (particularly long chain omega 3s) in NUTTAB 2010 may be different to the totals calculated by NUTTAB users based on individual fatty acid values because the totals may include additional fatty acids not published in the final data base.

Trans fatty acids are in a separate data base within NUTTAB 2010 and we have not included these in the output at this stage as intakes in Australia tend to be very low<sup>3</sup>.

#### 4.1 Folate calculation

The Australian Government implemented mandatory fortification of bread flour with folic acid (a form of folate) from September 13, 2009. The folate related values Folic acid, Total folates, dietary folate eq, and Folate Natural in columns CQ-CU are based on data from NUTTAB 2010. Folic acid content of bread is estimated from the amount of flour in bread and the folic acid content of fortified bread making flour.

Further details of the nutrients derived from NUTTAB 2010 and AUSNUT 2007 can be found in the explanatory notes accompanying each.

<http://www.foodstandards.gov.au/science/monitoringnutrients/nutrientables/nuttab/Documents/REVIS ED%20Complete%20Explanatory%20Notes%20with%20Attachments%20may%202011.pdf>

<http://www.foodstandards.gov.au/science/monitoringnutrients/ausnut/documents/AUSNUT%202007%20-%20Explanatory%20Notes.pdf>

## 5 Administration of the questionnaire

The DQES v3.2 is available only in the online format, but can be self-administered or interviewer administered. The researcher is responsible for the distribution of IDs to participants, and for ensuring that all online questionnaires are completed within a reasonable time frame-typically this is the estimated project completion data as specified in the Memorandum of Understanding.

## 6 DQES v3.2 analysis

### 6.1 Fruit and vegetable questions

Questions 16 and 17 collect information on the total number of serves of fruit and vegetables respectively usually consumed. The results of these questions are used to scale the intakes of individual fruit and vegetables reported in question 26 as previous research has indicated that the original MCCS FFQ over-estimated fruit and vegetable intakes compared with 14 day diet diaries<sup>4</sup>. This could be attributed in part to the reporting of frequency according to categorical responses. For example if someone reported eating all the fruit items 3-4 times per week this would be calculated as 3.5 times per week and the extra 0.5 times over 10 fruit fresh items would add up to 5 extra occasions of consuming fruit per week. By adjusting the intakes of fruit and vegetables to total the reported number of serves we aim to avoid this.

## 6.2 Multiple responses

For questions 5, 6, 8, 13, and 25 it is possible for respondents to select more than one type of spread, bread, milk or cereal. When more than one response is selected, it is assumed that an equal proportion of the total amount is comprised of each selected type.

## 6.3 Portion size

Responses to the portion size questions (Questions 18-23) are used to calculate a single portion size factor (PSF) indicating whether on average a person consumes median size serves (PSF=1), more than the median (PSF >1) or less than the median (PSF<1). Portion sizes are applied to those foods where we saw relatively large between individual differences in amounts consumed.

## 6.4 Seasonal fruit

Although most fruit and vegetables can be obtained year round there are some fruits for which we have assumed a defined season as indicated below. For these fruits the amount reported to be consumed is spread over the whole 12 months.

**Table 1** Annual distribution of seasonal fruits with respect to their production

Food Name	Months
Apricots	3
Berries not strawberries	6
Cherries	4
Figs	3
Plums	4
Mango or Paw Paw	8
Grapes	4
Peaches or Nectarines	4

## 6.5 Daily equivalent frequencies

For question 26, questionnaire response frequencies are converted to daily equivalents according to the following table.

**Table 2** Conversion of questionnaire responses to daily equivalent frequencies (DEF) for Question 26

Frequency Category	DEF
never	0
<1 per month	0.02
1-3 per month	0.07
1 per week	0.14
2 per week	0.28
3-4 per week	0.5
5-6 per week	0.78
1 per day	1
2 per day	2
3+ per day	3

## 6.6 Question 26

In question 26 foods are grouped as Grain based, Dairy foods and fats, Meat, Fish and seafood, Fruit, Vegetables, Miscellaneous foods, Tea and coffee, and Alcoholic beverages. In general, to make the questionnaire applicable to the widest variety of people, composite dishes are not included. People should think about the separate ingredients that make up these dishes such as a salad sandwich with tomato, lettuce, cheese and ham; and report these separately.

All foods, whether eaten at home, away from home or on holidays need to be included. If there are seasonal differences in dietary intake the person completing the questionnaire should try and estimate their average intake frequency over the whole year. For example if they ate salad with lettuce and tomato twice a week over spring and summer ( i.e. 6 of 12 months) and never in winter or autumn, the average frequency is  $\frac{1}{2}$  of 2/week or 1/week.

## 6.7 Alcoholic beverage intake

Although this section looks long, the only way to get accurate information is to ask about the frequency and amount of consumption for each beverage type. We have data from our studies which confirms that beer, wine and spirits are the main beverage types consumed. There are other beverage types that we could have included, such as cider, but our data suggests that beer, wine and spirits captured the majority of intake. If this is not true for your study population you may need to consider additional or alternatives questions. Question 29 refers to binge drinking and is not considered in the current intake calculations.

## 7 Output reports

We have continued to report the nutrients from foods and alcoholic beverages separately as this is sometimes necessary for analyses. On the other hand on many instances it is appropriate to add these two sets of nutrient data to get overall intakes.

1. Raw data - **Note** that the numbers here are the numbers of the response options and not the values that these options represent.
2. Nutrients from food excluding alcoholic beverages
3. Nutrients from alcoholic beverages
4. Food intakes in grams per day calculated according to season, PSF, and fruit and vegetable scaling questions.

**Table 3** Nutrients from food (excluding alcoholic beverages) – Including nutrient data source

Label	Units	Source	Label	Units	Source	Label	Units	Source
NCS Header	No.		Alpha linolenic acid	g/day	AUSNUT	P224W6FD	g/day	NUTTAB
Barcode	ID		Long chain omega 3 fatty acids	mg/day	AUSNUT	P225W3FD	g/day	NUTTAB
Scan	Date		Dietary folate equivalents	ug/day	AUSNUT	P226W3FD	g/day	NUTTAB
Water	g/day	AUSNUT	Vitamin D	ug/day	AUSNUT	S10FD	g/day	NUTTAB
Energy, exc fibre	kJ/day	AUSNUT	Iodine	ug/day	AUSNUT	S11FD	g/day	NUTTAB
Energy, inc fibre	kJ/day	AUSNUT	Caffeine	mg/day	AUSNUT	S12FD	g/day	NUTTAB
Protein	g/day	AUSNUT	Alpha-Carotene	ug/day	USDA	S13FD	g/day	NUTTAB
Fat	g/day	AUSNUT	Beta-Carotene	ug/day	USDA	S14FD	g/day	NUTTAB
Carbohydrate	g/day	AUSNUT	Beta-Cryptoxanthin	ug/day	USDA	S15FD	g/day	NUTTAB
Sugars	g/day	AUSNUT	Lutein+Zeaxanthin	ug/day	USDA	S16FD	g/day	NUTTAB
Starch	g/day	AUSNUT	Lycopene	ug/day	USDA	S17FD	g/day	NUTTAB
Dietary Fibre	g/day	AUSNUT	FAUNDIFFFD	g/day	NUTTAB	S18FD	g/day	NUTTAB
Alcohol	g/day	AUSNUT	LCW3TOTALFD	g/day	NUTTAB	S19FD	g/day	NUTTAB
Cholesterol	mg/day	AUSNUT	M10FD	g/day	NUTTAB	S20FD	g/day	NUTTAB
Sodium	mg/day	AUSNUT	M14FD	g/day	NUTTAB	S21FD	g/day	NUTTAB
Potassium	mg/day	AUSNUT	M15FD	g/day	NUTTAB	S22FD	g/day	NUTTAB
Calcium	mg/day	AUSNUT	M16FD	g/day	NUTTAB	S23FD	g/day	NUTTAB
Phosphorus	mg/day	AUSNUT	M17FD	g/day	NUTTAB	S24FD	g/day	NUTTAB
Magnesium	mg/day	AUSNUT	M181W7FD	g/day	NUTTAB	S4FD	g/day	NUTTAB
Iron	mg/day	AUSNUT	M18FD	g/day	NUTTAB	S6FD	g/day	NUTTAB
Zinc	mg/day	AUSNUT	M20FD	g/day	NUTTAB	S8FD	g/day	NUTTAB
Retinol equivalents	ug/day	AUSNUT	M22FD	g/day	NUTTAB	Thiamin_B1	g/day	NUTTAB
Retinol	ug/day	AUSNUT	M24FD	g/day	NUTTAB	Cobalamin_B12	g/day	NUTTAB
Beta-carotene equivalents	ug/day	AUSNUT	P182W6FD	g/day	NUTTAB	Riboflavin_B2	g/day	NUTTAB
Thiamin	mg/day	AUSNUT	P183W3FD	g/day	NUTTAB	Niacin_B3	g/day	NUTTAB
Riboflavin	mg/day	AUSNUT	P183W6FD	g/day	NUTTAB	Pyridoxine_B6	g/day	NUTTAB
Niacin equivalents	mg/day	AUSNUT	P184W3FD	g/day	NUTTAB	Folic_acid	g/day	NUTTAB
Vitamin C	mg/day	AUSNUT	P202W6FD	g/day	NUTTAB	Biotin_B7	g/day	NUTTAB
Saturated fatty acids	g/day	AUSNUT	P203W3FD	g/day	NUTTAB	Total_folates	g/day	NUTTAB
Monounsaturated fatty acids	g/day	AUSNUT	P203W6FD	g/day	NUTTAB	Dietary_folate_eql	g/day	NUTTAB
Polyunsaturated fatty acids	g/day	AUSNUT	P204W3FD	g/day	NUTTAB	Folate_natural	g/day	NUTTAB
Vitamin E	mg/day	AUSNUT	P204W6FD	g/day	NUTTAB	Niacin_eql	g/day	NUTTAB
folate	ug/day	AUSNUT	P205W3FD	g/day	NUTTAB	Pantothenic_acid_B5	g/day	NUTTAB
Linoleic acid	g/day	AUSNUT	P222W6FD	g/day	NUTTAB			

**Table 4** Nutrients from alcoholic beverages (data source AUSNUT 2007)

Field name	Measure	Field name	Measure	Field name	Measure
NCS Header		Sodium	mg/day	Saturated fatty acids	g/day
Barcode		Potassium	mg/day	Monounsaturated fatty acids	g/day
Date		Calcium	mg/day	Polyunsaturated fatty acids	g/day
Water	g/day	Phosphorus	mg/day	Vitamin E	mg/day
Energy, exc fibre	kJ/day	Magnesium	mg/day	Folate	ug/day
Energy, inc fibre	kJ/day	Iron	mg/day	Linoleic acid	g/day
Protein	g/day	Zinc	mg/day	Alpha linolenic acid	g/day
Fat	g/day	Retinol Equiv	ug/day	Long chain omega 3 fatty acids	mg/day
Carbohydrate	g/day	Retinol	ug/day	Dietary folate equiv	ug/day
Sugars	g/day	Beta-carotene	ug/day	Vitamin D	ug/day
Starch	g/day	Thiamin	mg/day	Iodine	ug/day
Dietary Fibre	g/day	Riboflavin	mg/day	Caffeine	mg/day
Alcohol	g/day	Niacin Equiv	mg/day		
Cholesterol	mg/day	Vitamin C	mg/day		

**Table 5** Food intakes (all units are grams)

Field name	Field name	Field name	Field name
Olive oil	Rice cereals	Plums	Celery
Canola oil	Special K	Mango or paw-paw	Cucumber
Vegetable oil	Porridge avg	Grapes	Mushrooms
Full cream milk	Breakfast cereal avg	Peaches or nectarines	Pumpkin
Reduced fat milk	Rice	Apples	Zucchini or squash
Skim milk	Pasta or noodles	Bananas	Eggplant
Soy milk	Wholemeal cracker or dry biscuits	Orange juice	Beetroot
Flavoured Milk	Crackers or dry biscuits, not wholemeal	Other fruit juice	Green beans
Rice milk	Sweet Biscuits	Oranges	Green peas
Diet soft drink	Cakes or sweet pastries	Pears	Carrots
Soft drink	Margarine on vegetables	Strawberries	Garlic
Water	Butter/dairy blend on vegetables	Cantaloupe	Sweet corn
White bread	Oil on vegetables	Watermelon	Baked beans
High fibre white bread	Low calorie, low fat salad dressing	Pineapple	Dried beans, dried peas, chick peas
Wholemeal bread	Mayonnaise	Kiwi fruit	Olives
Multi-grain bread	Oil or vinegar salad dressing	Dried apricots	Pizza
Rye bread	Ricotta or cottage cheese	Other dried fruit	Pastries with cheese
Soy and linseed bread	All other cheeses	Tinned fruit	Pastries with meat
Gluten free bread	Cream or sour cream	Fresh tomatoes	Tomato sauce or ketchup
Canola margarine	Ice-cream	Canned tomatoes	Chocolate
Cholesterol lowering marg	Yoghurt	Tomato products	Other confectionery
Olive oil on bread	Beef or veal	Iceberg lettuce	Peanuts, peanut butter
Polyunsaturated margarine	Chicken	Other lettuce and salad leaves	Other nuts
Butter	Lamb	Asian greens	Corn chips etc.
Olive oil margarine	Pork	Other cooked leafy vegetables	Jam etc.
Butter and margarine blends	Sausages	Coleslaw	Vegemite etc.
Eggs	Processed meat	Brussels sprouts	Tea
Sugar	Bacon	Cauliflower	Herbal tea
Wheat biscuits/flakes	Fried fish	Broccoli	Coffee
Bran cereals	Steamed fish	Sweet potato	Coffee substitutes
Mixed grain cereals	Tinned fish	Capsicum	Light beer
Sugary cereals	Other seafood	Potato cooked in fat	Heavy beer
Cornflakes	Apricots	Potato cooked without fat	Red wine
Muesli, untoasted	Berries	Asparagus	White wine
Muesli, toasted	Cherries	Avocado	Spirits Premix
Nutri-grain	Figs	Onion or leeks	Spirits

## 8 Processing questionnaires

Processing, analysis and reporting of DQES v3.2, takes approximately two weeks. Processing of online questionnaires takes place upon request from the researcher. Requests for processing should be emailed to [ffq@cancervic.org.au](mailto:ffq@cancervic.org.au).

## 9 Ordering

The DQES v3.2 is made available for use on a fee-for-service basis, but it remains the property of Cancer Council Victoria.

The price per unit includes questionnaires, analysis and GST.

For more information related to the unit price of the Dietary Questionnaire for Epidemiological Studies Version 3.2 (DQES v3.2) please refer to our [webpage](#) or call the office on 9514 6264.

Login details for online questionnaires are dispatched within a week of receiving an order.

Refunds are not available for any questionnaires that are not used.

### 9.1 Order form

DQES v3.2 can be ordered by completing the *DQES v3.2 Order Form* which includes a *Memorandum of Understanding*.

The completed *DQES v3.2 Order Form* and *Memorandum of Understanding* should be sent to the Nutritional Assessment Office:

**Email:** [ffq@cancervic.org.au](mailto:ffq@cancervic.org.au)

**Mail:** Nutritional Assessment Office  
Cancer Epidemiology & Intelligence Division  
Cancer Council Victoria  
615 St Kilda Road  
Melbourne Victoria 3004

### 9.2 Invoicing

Payment for DQES V3.2 can be made with credit card or by invoice. Invoices and receipts for credit card payments are emailed by our Finance Department once the request or payment is received and processed.

## 10 DQES v3.2 FAQs

Our Food Frequency Questionnaires are a research tool provided by our Cancer Epidemiology & Intelligence Division. See our [webpage](#) for more information.

## 11 Referencing DQES v3.2

Researchers referencing the DQES v3.2 should use the following citation:

Giles GG, Ireland PD. Dietary Questionnaire for Epidemiological Studies (Version 3.2), Melbourne: Cancer Council Victoria, 1996.

## References

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