## Supplementary Material

Table S1. Parents' interview topics and questions.

| Topics | Questions |
| :---: | :---: |
| Family activities | What is the family's daily routine? |
|  | What meals do you usually have as a family? |
| Location of family meals | Where are family meals usually eaten? |
|  | Is the location the same when it is a non-family meal? |
| Importance of family meals | Do you think family meals are important? Why? |
| Use of technology | What do you think about the use of screens (TV, tablets, mobile phones) at family mealtimes? |
|  | Is the use of screens allowed during family meals? Why/Why not? |
|  | Is the use of screens allowed when it is a non-family meal? Why/Why not? |
| Conversations | What do you usually talk about at family meals? |
|  | How or who usually starts these conversations? |
|  | How important are these conversations to you? |
| Meal organization | Who cooks the family meals? Why/Why not? |
|  | How do you decide what to eat? |
|  | How do you ensure the food is ready at mealtimes? |
|  | Do you have an assigned place at the table for meals? Why/Why not? |
|  | How and who serves up the food? |
|  | Are there any rules for mealtimes? For example, not getting up until everyone has finished. |
|  | Is there a difference between the time spent on having family and non-family meals? Why? |
| Dietary habits | Decribe a typical family meal menu. |
|  | How does the menu change if the meal is a non-family meal? Do the amounts of food change as well? Why? |
|  | How do you think family meals affect how and what you eat? |
|  | How do you think family meals affect your children's food preferences? |
|  | Are there different food preferences? Does everyone eat the same thing? Why? |
|  | How do you think different food preferences affect the preparation and organization of family meals? |

Table S2. Mediterranean diet pyramid score.

| Items | Sub-items | Score |
| :---: | :---: | :---: |
| Priority water consumption | Priority water consumption | 1 |
|  | No priority water consumption | 0 |
| Fruit at each main meal | Fruit at each main meal | 2 |
|  | Fruit at one meal | 1 |
|  | Fruit at no meal | 0 |
| Vegetables at each main meal | Vegetables at each main meal | 2 |
|  | Vegetables at one meal | 1 |
|  | Vegetables at no meal | 0 |
| Cereals at each main meal | Cereals at each main meal | 2 |
|  | Cereals at one meal | 1 |
|  | Cereals at no meal | 0 |
| Priority whole grain consumption | Priority whole grain consumption | 1 |
|  | No priority whole grain consumption | 0 |
| Priority olive oil consumption | Priority olive oil consumption | 1 |
|  | No priority olive oil consumption | 0 |
| Seasoning with spices and garlic | Seasoning with spices and garlic | 1 |
|  | No seasoning with spices and garlic | 0 |
| Nut consumption | 1 handful of nuts daily | 3 |
|  | 4-6 handfuls of nuts weekly | 2 |
|  | 1-3 handfuls of nuts weekly | 1 |
|  | No consumption of nuts | 0 |
| Dairy consumption | 2 portions of dairy daily | 2 |
|  | 1 portion of dairy daily | 1 |
|  | No consumption of dairy | 0 |
| Fish and seafood consumption | > 2 portions of fish and seafood weekly | 2 |
|  | 1 portion of fish and seafood weekly | 1 |
|  | No consumption of fish and seafood | 0 |
| White meat consumption | 2 portions of white meat weekly | 2 |


| 1 portion of white meat weekly 1 |  |  |
| :---: | :---: | :---: |
|  | No consumption of white meat | 0 |
| Legume consumption | > 2 portions of legumes weekly | 2 |
|  | 1 portion of legumes weekly | 1 |
|  | No consumption of legumes | 0 |
| Egg consumption | 3 portions of eggs weekly | 3 |
|  | 2 portions of eggs weekly | 2 |
|  | 1 portion of eggs weekly | 1 |
|  | No consumption of eggs | 0 |
| Processed meat consumption | No consumption of processed meat | 3 |
|  | 1 portion of processed meat weekly | 2 |
|  | 2 portions of processed meat weekly | 1 |
|  | $>3$ portions of processed meat weekly | 0 |
| Red meat consumption | <2 portions of red meat weekly | 2 |
|  | 3 portions of red meat weekly | 1 |
|  | $>4$ portions of red meat weekly | 0 |
| Potato consumption | $\leq 2$ portions of potatoes weekly | 2 |
|  | 3 portions of potatoes weekly | 1 |
|  | $>4$ portions of potatoes weekly | 0 |
| Pastry and sweet consumption | No consumption of pastries and sweets | 3 |
|  | 1 portion of pastries and sweets weekly | 2 |
|  | 2 portions of pastries and sweets weekly | 1 |
|  | >3 portions of pastries and sweets weekly | 0 |
| Home-cooked food | High consumption of home-cooked food | 3 |
|  | Medium consumption of home-cooked food | 2 |
|  | Low consumption of home-cooked food | 1 |
|  | No consumption of home-cooked food | 0 |
| Prioritization of family meals | Prioritization of family meals | 2 |
|  | Some prioritization of family meals | 1 |
|  | No prioritization of family meals | 0 |
| Classification according score |  | Points |
| Very low Mediterranean diet adherence |  | 0-12 |
| Low Mediterranean diet adherence |  | 13-26 |
| High Mediterranean diet adherence* |  | 27-39 |

*Two subcategories were developed to further stratify high adherence families: "very optimal adherence" (39-31) and "optimal adherence" (30-27).

Table S3. Results of Mediterranean diet adherence scores.

| MD adherence scores | Family identification number |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | 01 | 02 | 03 | 04 | 05 | 06 | 07 | 08 | 09 | 10 | 11 | 12 |
| Mediterranean diet pyramid score (1) | 32 | 22 | 26 | 34 | 28 | 30 | 31 | 26 | 29 | 30 | 32 | 29 |
| MEDAS* (2) | 11 | 7 | 9 | 13 | 10 | 10 | 10 | 9 | 10 | 11 | 11 | 11 |

(1). Source: FFQ. Supplementary Table 2 describes how the Mediterranean diet pyramid score was built and its categories.
(2). Source: FFQ * Schröder, H.; Fitó, M.; Estruch, R. A Short Screener Is Valid for Assessing Mediterranean Diet Adherence among Older Spanish Men and Women. J. Nutr. 2011, 141 (6), 1140-1145. MEDAS: Mediterranean diet adherence screener.


Figure S1. Composition of the interviewed families' dinners in comparison to the Harvard Healthy Eating Plate (The Healthy Eating Plate. Harvard University, 2011).

