

Food first advice for improving nutrition

At times some people need extra nourishment. This can be achieved by adding more fat and sugar into your diet than would normally be advised, as well as eating enough protein within a good variety of foods. This can help you put on weight, feel stronger, fight infection, improve wound healing or cope better with any treatment.

Some ideas to help improve your appetite and make the most of your food and fluid

- Small frequent meals and snacks are a good way to increase your calorie intake, aim to eat every 2-3 hours.
- Fortifying your diet will help to make a small amount of food or drink more nourishing.
- Eat a wide variety of foods to help you get all the nutrition that your body needs.
- Include nourishing drinks and/or nourishing snacks between meals.
- Avoid drinking before meals as this can make you feel full, try taking drinks with or after meals but still aim to drink 6-8 cups/glasses of fluid a day. Make these drinks as nourishing as possible. Use whole milk (full fat).
- If you find preparing meals tiring, make use of frozen or ready-made meals and snacks.
- Try to get outside for some fresh air before meal times if possible.





Vitamins and Minerals

It is a good idea to take a 'one a day' A-Z multivitamin and mineral tablet whilst you have a poor appetite as you may be deficient in some nutrients. This can be purchased in a Supermarket, high street retailer or a pharmacy and should not be expensive. Please consult your GP if you are unsure if vitamins or minerals have already been prescribed. It is important not to double up on vitamin and mineral tablets.



Food Fortification

Try simple ways to increase the energy and protein content of meals. Initially aim to fortify one dish per meal.

<p>Oil, butter and margarine</p> 	<ul style="list-style-type: none"> • Add butter or full fat spread to potatoes and vegetables. • Drizzle olive oil on pasta. • Oven roast potatoes and vegetables in oil. • Thickly spread butter or full fat spread on bread and toast.
<p>Cheese</p> 	<ul style="list-style-type: none"> • Grate cheese and sprinkle on top of meals, e.g. beans on toast, spaghetti bolognese, soup. • Include in sandwiches and add to mashed potatoes.
<p>Mayonnaise, salad cream and dressings</p>	<ul style="list-style-type: none"> • Include in sandwiches. • Add to salads, chips or baked potatoes. • Have coleslaw, or other mayonnaise dressed salads as a portion of vegetables.
<p>Milk, Cream and Ice cream</p> 	<ul style="list-style-type: none"> • Add cream to soups, yoghurts, desserts, hot drinks. • Make custard and milk based pudding with $\frac{1}{3}$ cream and $\frac{2}{3}$ milk. • Mash milk or cream into potatoes. • Sauces are useful to make meals more palatable and nourishing. Try making milky or creamy sauces with fortified milk and flavour with cheese or herbs and serve with pasta, potato, vegetables, meat and fish. • Serve evaporated or condensed milk with fruit or jelly.
<p>Lentils, pearl barley and mini pasta shapes</p>	<ul style="list-style-type: none"> • Add lentils, pearl barley or mini pasta shapes to soup, casseroles or stews.
<p>Sugar, Honey, Syrup</p> 	<ul style="list-style-type: none"> • Use in hot drinks and hot puddings e.g. pie crumble or milk based puddings. • Add to porridge and breakfast cereals. • Drink fizzy drinks and cordials that contain sugar. • (use sparingly, if at all, if you have Diabetes)
<p>Chocolate, nuts, dried fruit and marshmallows</p>	<ul style="list-style-type: none"> • Add grated chocolate, chopped nuts or dried fruit to hot puddings, cold desserts, cereals or porridge. • Sprinkle chocolate or marshmallows on hot drinks.



Nourishing Drinks

- Aim for **two** nourishing drinks per day to help prevent weight loss and encourage weight gain.
- Have nourishing drinks in between your meals, not in place of a meal!
- Choose full fat and full sugar products rather than 'diet', 'sugar free' or 'skimmed' varieties as these provide more calories.
- Use milk, dairy-free milk alternatives (e.g. soya rather than nut milk as this has more calories and protein) or fruit juice as base ingredients in your drinks rather than water.
- Relax with a warm milky drink such as Horlicks®, Ovaltine® or drinking chocolate before bed.

Make fortified milk to boost protein and calorie content. Add 5 tablespoons of dried milk powder to 1 pint of milk, stir until dissolved and use like regular milk. Marvel or supermarket-own brands are available.

Try the following recipes:

Blend all the recipes below until smooth. Each recipe below makes 1 serving.

Basic Homemade Milkshake recipe

170ml full fat milk
2 tablespoon double cream
1 tablespoon dried milk powder
1 tablespoon Nesquik/milkshake powder

Per serving approx. 360kcal, 13g protein

Malted Honey Drink

200ml full fat milk
4 teaspoons Ovaltine or Horlicks powder
1 scoop ice cream
1 tablespoon honey or sugar

Per serving approx. 310kcal, 10g protein

Banuttty Smoothie

150ml full fat milk
1 scoop ice-cream
1 tablespoon dried milk powder
½ banana
1 tablespoon smooth peanut butter
1 tablespoon sugar or honey

Per serving approx. 420kcal, 17g protein

Fruit Blast

100ml fresh fruit juice
100ml lemonade (not sugar free)
1 scoop ice-cream (can be dairy free)
1 tablespoon sunflower or vegetable oil
2 heaped teaspoons sugar

Per serving approx. 300kcal (minimal protein)

Nourishing Snacks

Try eating one nourishing snack between meals (i.e. mid-morning, mid-afternoon, before bed)

Sweet Options

- Milky puddings (rice pudding, tapioca, custard, mousse).
- Yoghurt (not low fat), individual trifle or mousse.
- Chocolate, biscuits, cakes, pastries.
- Breakfast cereal (with fortified milk) or cereal bars.
- Tea cake, tea bread, malt loaf with butter/spread and jam or scone with jam and cream.
- Croissants and waffles.
- Dried fruit or fruit and nut mix.

Savoury Options

- Cheese, pate or hummus with crackers, bread sticks or biscuits.
- Crisps, nuts, Bombay mix.
- Pork pie, sausage roll, scotch eggs, cocktail sausages, slices of pizza or quiche.
- Pasties and samosas.
- Toast, crumpets or muffins with butter or spread.
- Peanut butter on toast, cheese on toast, beans on toast.
- Ham or cheese sandwiches.
- Cheese with pineapple or sliced apple.

Meal ideas

Breakfast

- Porridge with whole or fortified milk and cream.
- Swiss style, or crunchy muesli cereals with yoghurt (not low fat) and fresh fruit.
- Croissant, waffles, crumpet, bread or toast with butter or spread and jam, chocolate spread, marmalade, peanut butter or cheese spread.
- Cooked breakfast with egg (e.g. fried or scrambled with whole or fortified milk and butter), bacon or sausage (preferably fried) with buttered toast or fried bread.

Light meals

- Nourishing soup, homemade "cream of" or "Big Soup" style. Add extra cream, cheese, meat or lentils. Serve with buttered bread or crumpet.
- Meat, cheese, cream cheese and pineapple, egg or tinned fish sandwiches.

Use butter or full fat spread and add full fat mayonnaise or dressing. Try toasted sandwiches for an alternative.

- Fried beef burger, sausage or fish fingers in a buttered bread roll.
- Toast with baked beans and grated cheese, scrambled egg, pilchards, sardines, cheese and Marmite, banana or peanut butter.
- Jacket potatoes with tuna and mayonnaise; baked beans and cheese; chilli-con-carne; chopped bacon or ham with cheese.
- Omelet with coleslaw and French bread.
- Quiche made with cream, whole or fortified milk served with potato salad.
- Cauliflower or macaroni cheese made with whole or fortified milk served with pitta bread.
- Pizza topped with extra cheese or bacon.
- Scotch egg, pork pie or sausage roll with baked beans.

Main meals

- Spaghetti bolognese - fry minced meat, toss spaghetti in butter and add grated parmesan cheese on top.
- Shepherd's Pie - add cream, whole or fortified milk, butter or cheese to the potato. Instant potato is a useful and quick alternative to fresh mash.
- Fisherman's Pie - add a creamy cheese sauce to the fish and fortify potato as for shepherd's pie.
- Roast chicken with condensed mushroom soup sauce or white sauce served with rice.
- Tinned salmon with parsley sauce and mashed potato.
- Lasagne or pre-packed pasta dish, topped with grated cheese.
- Toad in the Hole.
- Meat or fish curry – add coconut milk or cream and serve with deep fried Puris or Paratha.

Serve these meals with vegetables or salad and, where appropriate, chips, potato, pasta, or rice (preferably fried).

Desserts

- Yoghurt – Thick and Creamy or Greek (not low fat) or Fromage frais.
- Ice cream with tinned fruit.
- Blancmange, Instant Whip or Angel Delight made with whole milk.
- Jelly made with condensed or evaporated milk.
- Tinned or homemade milk puddings (rice, sago, tapioca).
- Bananas and custard.
- Pies, tarts and crumbles served with custard or cream.
- Sponge puddings served with custard or cream.

Reduced sugar or sugar free alternatives may be used if you have diabetes.

Desserts should be made with whole or fortified milk. Tinned and bought varieties of desserts are useful when your appetite is poor and cooking or food preparation is difficult.



Additional help: Ready-made meals

- If you are having difficulty preparing meals consider ready-made meals, either from the supermarket (M&S have a mini-meal range for smaller appetites) or a frozen meal delivery service (Wiltshire Farm Foods, Oak House Foods). Often special dietary requirements can be met e.g. diabetic, vegetarian, gluten free, soft and puree. Avoid low calorie or diet versions.
- Wiltshire Farm Foods Freephone 0800 773773
www.wiltshirefarmfoods.com or email info@wiltshirefarmfoods.com
- Oakhouse Foods Freephone 0845 6432009 www.oakfoods.co.uk
- If you already have ready prepared meals, consider adding some frozen vegetables and a slice of bread and butter to help increase the nutritional value.

Nutritional Supplement Drinks

If your appetite is very small, you could consider buying nutritional drinks such as Complan® or Meritene®. These can be made up with whole milk and are good for between meals as a nourishing drink. They are available to buy over the counter from most supermarkets and pharmacies.

Food safety

Food safety is important to prevent infections from contaminated food and even more important when you are unwell.

- Always wash your hands before cooking or handling food. Dry them on a clean towel.
- Some foods can be cooked from frozen. Other foods, such as meat, must be thawed thoroughly before cooking. Thaw in a refrigerator and follow packet instructions.
- Keep meat, fish and poultry away from other foods to prevent contamination. Wash chopping boards and utensils carefully – especially after using them for raw foods.
- Wash fruit and vegetables thoroughly before use.
- Allow hot foods to cool before putting in the fridge or freezer.
- Use plastic containers/tubs or cover food to store in the fridge. Do not leave food in cans.
- Only keep leftover food for 2 days in the fridge and not beyond the 'use-by date'.
- Do not let rubbish build up in the kitchen or kitchen bin.
- Keep pets away from food and work surfaces in the kitchen.



Diabetes

If you have diabetes and you normally check the sugar (glucose) in your urine or blood, you should continue to do this regularly and contact your Practice Nurse or Diabetes Nurse if you have trouble keeping your results within normal limits.

Healthy Heart

If you have a high cholesterol level you can still follow the advice in this booklet whilst needed to improve dietary intake or to gain weight. Vegetable fats/oils are healthier choices than animal fats, so use a full fat olive based spread instead of butter, and use vegetable oil (rapeseed or olive oil) for cooking.

Choose less of the fatty meats and pastry items but have more dried fruit, nuts, flapjacks, fruit bread or teacakes with spread and jam for snacks. Nourishing drinks can be made with fortified whole milk but avoid adding cream.

Vitamin D

Vitamin D is obtained from sunlight and is needed to help absorb and utilise calcium. Vitamin D can be found in some fortified dietary items such as eggs, fat spreads and cereals. However, as it is only present in a small number of foods it can be difficult to obtain enough vitamin D. It is therefore recommended that everyone takes a 10µg supplement of vitamin D daily throughout the year. If you get good sun exposure between the end of March to end of September, you may not need to take the supplement during these months.

If your appetite does not improve or you have concerns about your weight, please contact your GP or district nurse.

Contact details: **Nutrition and Dietetic Services**
Tel: (01225) 824398 (RUH) Tel: (01225) 833916 (St Martin's)

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Combe Park, Bath BA1 3NG 01225 428331 www.ruh.nhs.uk

Please contact the Patient Advice and Liaison Service (PALS) if you require this leaflet in a different format, or would like to feedback your experience of the hospital. Email ruh-tr.PALS@nhs.net or telephone 01225 825656.