

EAT WELL WITH A SMALL APPETITE

Many people who are ill or recovering from an illness find they lose their appetite and cannot eat as much food as usual. If you are eating less it is important to eat as nourishing a diet as possible.

This information sheet aims to give you some ideas on which foods may be easier to take and also to help you enjoy your food.

ADDING EXTRA ENERGY AND PROTEIN TO FOOD

Protein

This is important for wound healing and weight gain. The main sources of protein in the diet are meat, poultry, fish, eggs, milk, cheese, yogurt, pulses (peas, beans and lentils), tofu, quorn and nuts.

Try to have 2 or 3 helpings of these foods each day.

Energy

Foods that provide us with energy are necessary to help our bodies use the extra protein properly. It is important to include:

Starchy foods like bread, breakfast cereals, chapattis, naan, pitta bread, potatoes, rice and pasta – **have a helping of at least one of these foods at each meal.**

Sugar and sugary foods such as jam, honey, syrup, lemon curd and chocolate spread are useful to add more calories to your food so **try to use more of these foods.**

Fats are very concentrated energy foods. Using **more butter/ghee, margarine, oils, cream and mayonnaise** will greatly increase the calorie content of your food.

Choose full fat foods wherever possible (e.g. milk and yogurts). These may be labelled 'luxury' or 'thick and creamy'. Avoid foods labelled 'lite/diet/low fat'.

Fortify your food by adding extra fat and sugar:

The following table gives you information and ideas on how you may do this.

Food fortification product	Portion size	Energy (kcal)	Protein (g)	Uses
Cooking oils, e.g. rapeseed, olive, sunflower	15ml (1 tablespoon)	135	0	Add to stews, curries, dahl. Use in cooking e.g. roast potatoes and to fry foods
Butter/ghee or margarine	10g (2 teaspoons)	70	0	Use extra on bread and add to chapattis, pasta, boiled vegetables and potatoes
Single cream Double cream	15ml (1 tbsp) 15ml (1 tbsp)	30 65	Less than 1g	Add to porridge and other breakfast cereals, custard, rice pudding, yoghurts, instant whips/mousses
Cream cheese	30g (2 tablespoons)	95	3	Use in sauces or thickly spread on crackers, bread or toast
Cheddar cheese	30g (size of a small matchbox)	125	7.5g	Add extra cheese to pizzas, mashed potato, milk based sauces, soup, pasta and vegetables.
Jam	18g (1 heaped teaspoon)	45	0	Use on bread, toast, crackers, biscuits, milk puddings, yogurt and in porridge oats
Honey and syrup	17g (1 heaped teaspoon)	50	0	As for jam
Sugar	6g (1 heaped teaspoon)	25	0	Add extra to breakfast cereals, drinks and

				desserts
Dried skimmed milk powder	10g (1 tbsp)	35	3.5g	*** Add 2 tbsp dried skimmed milk powder to 1 pint of full fat milk. Use this as you would normally use milk e.g in drinks on cereal, in puddings or sauces
Evaporated milk	30ml (2 tbsp)	45	3g	Add to custard, milk puddings, sauces, cream soups and use on porridge and other breakfast cereals
Greek yoghurt	55g (1 tbsp)	60/73	3g	Add to breakfast cereals, milkshakes, smoothies, desserts, curried, dahl or sauces, soups and savoury dishes

Some more tips for increasing your food intake include:

- Eat smaller meals, but more frequently. Aim for 5-6 small, snack type meals throughout the day.
- A very full plate of food may put you off eating. Try having your food on a smaller plate and keep the portions small. You can always have second helpings.
- Do not fill up on low energy, filling foods like fruit and vegetables unless they are served with cream, ice cream or cheese sauce.
- Milk is a nourishing drink so try to drink milky drinks throughout the day. Choose full cream milk as it will give you more calories than a skimmed/semi-skimmed milk. Better still, use a fortified milk (see table above***)
- Make sure you have snacks readily available to nibble on whenever you can (see below for ideas).

- Try not to have low energy fluids e.g. water, tea, coffee just before eating as you may well be too full to then eat.

Remember everyone's appetite varies between good and bad days. Make the most of the good days by eating well and treating yourself to your favourite foods.

HIGH CALORIE SNACKS

All these snacks will give you extra calories. Even if you cannot eat the whole snack try to include food little and often.

- Crackers or oatcakes with cheese
- Packet of crisps or cheese crackers/Bombay spice mix
- Sausage roll or a few cold mini sausages
- Toast with butter or margarine and jam/marmalade/chocolate spread/syrup/peanut butter
- Plain, fruit or cheese scone with butter or margarine
- Chocolate biscuits
- 2 chocolate teacakes or mini rolls
- Cereal bar or cake bar
- Breakfast cereal with full cream milk
- Individual pot of full fat yogurt, mousse, trifle, crème caramel or crème brulee
- Flavoured milk,
- Small tub luxury ice cream
- Slice of cake or cheesecake
- Individual fruit pie or egg custard

Suggested Meal Plan

Try to manage as much as you can at each meal. Remember, if you cannot manage a full meal, make sure you have snacks (from the list above) between meals.

Breakfast

Fruit juice

Cereal or porridge with fortified milk and cream, sugar/honey/syrup

Scrambled egg (cream may be added)
Bread, toast or chapatti – use plenty of butter/margarine/ghee
and jam/marmalade/honey

Mid-morning

Tea/coffee – add sugar
Milk drink, e.g. Malted milk drink, hot chocolate or milk shake –
use fortified milk
Snack from list

Mid-day Meal

Soup – add cream/cheese/milk powder – as appetite allows
Meat/fish/eggs/cheese
Vegetables/salad
Bread/toast, chapatti, potato, rice or pasta
Pudding, e.g. full fat yogurt, milk jelly, fruit and custard or milk
pudding

Mid-afternoon

As for mid-morning

Evening meal

As for mid-day (if you cannot manage a full meal make sure you
include some fortified foods)

Bedtime

Milky drink e.g. Malted milk drink, or hot chocolate
Cheese and biscuits, sandwich, cereal with fortified milk or other
snack from list

**For further advice contact your Practice Nurse at your GP's
surgery or your**

Dietitian, Tel:
.....