# Breakfast 1 cup Grains ½ cup Fruits ½ cup Dairy

#### **Breakfast Ideas**

Rice with 2 veg, Cereal with sliced fruits, Boiled grains Milk rice with green gram String hoppers, Hoppers Potatoes with butter Steamed vegetables Thriposha Aggala, Rotee Scrambled egg, Plain yoghurt Sliced banana, Milk

### Morning Snack

% cup Fruits % cup Dairy

#### **Morning Snack Ideas**

Banana, Kamaranga, Papaw, Orange, plums, Dates Pineapple pieces, Butter fruit Wood apple juice, Bran Crackers Slice bread, Toast

#### Lunch

1 cup Grains 1/4 cup Veg Protein food 1/2 cup Dairy

#### **Lunch Ideas**

Rice with 2 veg. Meat, fish or egg Green leaves Curd, Fruit Salad

#### Afternoon Snack

1/4 cup Veg 1/2 cup Dairy 1/2 cup Fruit

#### Afternoon Snack Ideas

Steamed veg. pieces, Sweet corn,
Roasted nuts & milk
Cheese string & crackers
Fruit juice, Yoghurt

#### Dinner

1 cup Grains ½ cup Veg. Protein Food ½ cup Dairy

#### Dinner Ideas

Steamed vegetables, Jack fruit Mashed potatoes Rice and beans Meat or fish,Boiled egg Green leaves. Milk

#### DO

- Serve meals at regular times so children know when to expect food.
- ✓ Sit and eat with the children where possible.
- Children have only little tummies and fill up easily. Keep portions small and offer more as needed.
- Make food look interesting colors, taste and textures are very important.
- Praise when food is eaten.
- ✓ The child should feed him/herself, if possible
- ✓ Give them time to eat without being rushed.

#### DON'T

- Don't force a child to eat or to clear their plate of food.
- Don't get upset with the child.
- Don't criticize the child in front of other children.
- Don't bribe with sweet foods, This gives a wrong message



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# GIVE HEALTHY FOOD FOR YOUR PRESCHOOL CHILD



Developed by

**Health Education Material Production Unit** 

**Department of Community and Family Medicine** 

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# Why Healthy Food is Important for Children Ages 2-5

- Foods with lots of rich nutrients help with brain and motor development
- Healthy habits at a young age lead to healthy habits later
- Healthy food helps prevent long term diseases such as, diabetes, heart disease, liver disease etc.
- Healthy food helps prevent oral health problems like cavities and gum disease

## **Eating Behaviors of children**

- On not meet the recommendations for eating 5 servings of fruits and vegetables each day
- On not eat the minimum recommended amounts of whole grains (2–3 ounces each day)
- Eat more than the recommended maximum daily intake of salt (recommended daily amount is less than 1.5 grams for children 1 to 3 years old, and less than 1.9 grams for children 4 to 8 years old )
- Empty calories from **added sugars** and **solid fats** contribute large amount of daily calories for children, affecting the overall quality of their diets.

#### **Current Daily Recommendations**

These are daily recommendations for Children between the ages of 2 and 4. For children over age 4, serving sizes are the same as adult serving sizes.

6+ servings of rice, cereal, grains, bread, potatoes
(1 serving is about ½ cup)

5+ servings of fruits, fruit juice and vegetables
(1 serving is about ½ cup)

3 servings of dairy milk, cheese, yoghurt (1 serving is about 3/4 cup)

2 servings of protein rich food meat, fish, egg, peas, soya

# 1 (Very small amount)

of empty calorie foods sweets, soft drinks and sodas, pastries, candies, cakes, cookies, pizza, buns and burgers, ice cream, commercially prepared fried foods



#### What are Empty Calories?

**Solid fats** and **added sugars** add calories to the food but few or **no nutrients**. For this reason, the calories from solid fats and added sugars in a food are often called empty calories

Some ideas to help you choose foods.....

Instead of	Choose
Palm oil	Coconut oil, Gingili oil
Wheat flour	Rice flour, Ulundu flour
Sweetened breakfast cereals	Cereals with little or no added sugar
Ice cream	Fruits or fruit salad
Cookies & chocolates	Low sugar crackers & nuts and grains, dates and fruits
Jelly & pudding	Sliced fruits, Fruit salad, Curd
Buns, Pastries,French fries	Boiled corn
Commercially prepared short eats	Baby jack cutlets, nuts and grains
Soft drinks	Water, homemade fruit juice, Cunjee
Jam	Marmite, Butter, Fruits
Tea & coffee	Water, homemade fruit juice, soup, milk