

Your guide to bringing in food and beverages

Being in the hospital can be a stressful time. Patients may often eat less than usual or not get enough calories and protein for reasons such as:

- an increased need for calories and protein to promote healing and recovery
- a decreased appetite
- having difficulty swallowing
- changes in taste
- confusion

If your family member or friend is having difficulty getting enough calories and protein while in the hospital, it can result in poor healing, weight loss and slower recovery.

We encourage bringing in foods from home to help your family member or friend to eat more at their meals and snacks.

This handout gives ideas on types of foods to bring to the hospital that are good sources of calories and protein. These foods will help promote healing and recovery.

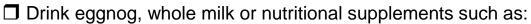
General suggestions

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☐ Include a protein food with each meal and snack. Some excould be cheese and apple slices, peanut butter and ban or Greek yogurt and berries.	•
☐ Bring in favourite foods from home or restaurants.	
Avoid filling up on low-calorie drinks like tea and coffee. Have a glass of milk or nutritional supplements like Ensuror Boost™ instead.	re™

Tips to increase protein and calorie intake



- ☐ Add whole milk (3.25% M.F. or milk fat) or whipping cream to hot or cold cereal, coffee, or tea.
- ☐ Try Greek yogurt for added protein. Add it to smoothies and milk shakes. Look for at least 5% M.F.
- ☐ Enjoy ice cream as a snack or dessert. Make it into a milkshake with protein powder or a nutritional supplement.
- ☐ Enjoy cheese as a snack or with meals.
- ☐ Enjoy eggs on salads and sandwiches and at meals.
- ☐ Enjoy nuts and nut butters (such as peanut, almond or cashew butter) as a snack or with meals.
- ☐ Add protein powder or skim milk powder to milk, pudding, hot chocolate, milkshakes or smoothies.



- Ensure™
- Boost™
- PC Nutri-Total™, or
- Carnation Breakfast Essentials™

Try adding these to milkshakes or coffee.





Instead of	Try this
Low fat yogurt, with 0% M.F.	Greek yogurt with at least 2% M.F. or cottage cheese
Coffee	Latte or ice coffee made with whole milk
Regular granola bars	Protein bars with greater than 9 grams of protein in each bar
Fruit by itself	Fruit with added protein such as banana with peanut butter



Please let the patient's nurse, charge nurse, dietitian, or dietetic assistant know about any food you bring in.

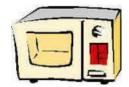
Patients may be unable to eat and drink because of surgeries or medical tests, or may need a special diet with a modified texture.

Food safety

Food safety is a concern when bringing in foods from outside sources.

Here are some tips:

- When you arrive at the hospital, place foods in the refrigerator that are not going to be eaten right away.
- Bring in "single-servings" of foods.
- Wrap or put foods in disposable containers that are safe to put into the microwave.



- Re-heat foods in the microwave to a safe temperature.
- Do not bring in any high risk foods, including raw meat or fish, deli meats, foods that have passed their expiry date, or unpasteurized honey or dairy products (such as soft cheese).
- Do not leave foods at room temperature for long periods of time.

When a food makes you sick, it is called a foodborne illness or food poisoning.

Talk to your dietitian for more information about safely preparing and bringing in food or ask for a copy of the HHS patient education handout, "Food Safety".

Food allergies

Check the dietitian or dietetic assistant to see if the patient has any food allergies or intolerances before bringing in any food or beverages.

Food with modified textures

Some patients need to have special diets with modified textures such as puree or minced foods, or thickened fluids to make food safer.

If you family member is on a special diet, check with the dietitian, dietetic assistant, or speech language pathologist to see which foods your family member or friend can safely eat with their diet texture.

Frequently asked questions

Can I heat up food?

Yes. Staff can heat up food for you using the microwave, toaster and/or kettle in the pantry. You **cannot** bring in a hot plate or use a kettle in the patient's room.



Where can we store food once we bring it into the hospital?

If there is a pantry on the unit, you can store your family member/friend's food in the fridge located in the pantry. If the pantry is locked, you will have to ask staff to place the food in the fridge for you.

Please label all food items with the patient's name, date prepared, and the food item, using labels from the nursing station.

My family member or friend has diabetes, what should I bring?

Ask for options from the dietitian, dietetic assistant or the nurse to help increase your family member's calories. It is important to let the nurse know when the patient is eating food brought in from home.

List of high protein foods

Product name/description	Serving size	Calories	Protein (g)
Yogurts/Smoothie drinks iÖGO drinkable yogurt iÖGO protein drinkable yogurt Milk2Go Sport Premier protein shake Tim Horton's Greek yogurt parfait	200 ml 100 g 325 ml 325 ml 198 g	130 160 200 160 270	5 10 26 30 15
Single-serve items Beef jerky Hard-boiled egg Cheese string Mini Babybel Cheese Clover Leaf Tuna Snacks Classic Great Value Traditional Trail Mix SummerFresh Hummus Snack 'n Go Starbucks Protein Bistro Box	1 piece (20 g) 1 large (50 g) 1 string 21 g 90 g 3 tablespoons 57 g 193 g	82 78 60 70 160 140 120 370	7 6 6 5 14 4 4
Snack foods SimplyProtein Chips SimplyProtein Crunch Nature Valley Protein Granola Edge Protein Cereal Harvest Snaps Beanitos White Bean Chips Roasted chickpeas	33 g bag 33 g bag ½ cup 1 cup 28 g 28 g ¼ cup	140 100 220 220 110 140 140	15 10 11 11 5 5
Protein bars Simply Protein Whey Bar CLIF Builder's Bar Pure Protein Bar Nature Valley Protein Bar Vector Energy Bar	40 g bar 68 g bar 50 g bar 40 g bar 55 g bar	150 270 180 190 230	15 20 21 10 9

All brand names listed in the above chart have registered trademarks.

Notes:			