Menu Planning

Judy More

Paediatric Dietitian

Member of the Infant & Toddler Forum

www.child-nutrition.co.uk





Let's start with a quiz!





Aims of menu planning for toddlers

- Provide adequate nutrients and energy for health, growth and development
- Provide pleasurable mealtimes and snack times
- Provide an opportunity for learning to like a wider range of foods
- Provide information for catering staff for ordering, cooking and budgeting.





Considerations for menu planning

- Balanced menu of nutritious foods
- Appropriate foods according to:
 - budget
 - cooking/food preparation skills
 - food preparation time and equipment
 - children's preferences and cultural constraints
- Appropriate portion sizes.





Creating a balanced menu

Activity 1:

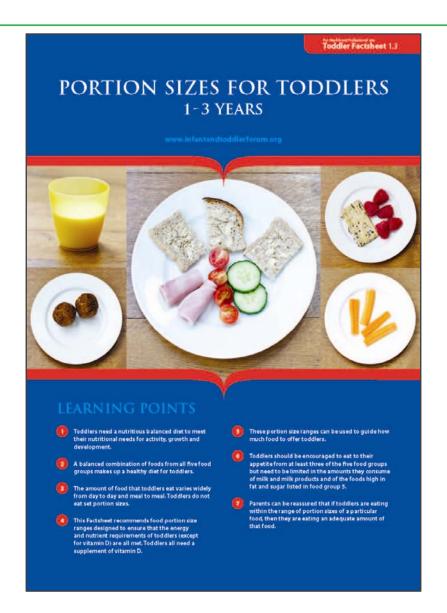
- Develop a menu of 3 meals and 2-3 snacks for 1 or 2 days in your chosen setting:
 e.g. at home/early years setting/care home
- Choose appropriate foods and portion sizes to offer.

Activity 2:

Assess/check a menu plan.











Food group 1: Bread, rice, potatoes, pasta and other starchy foods



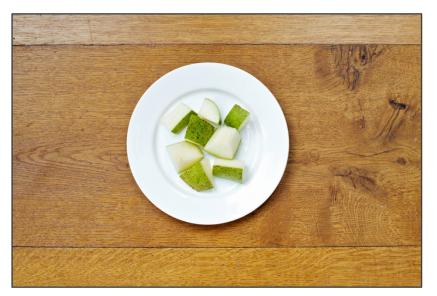


Maltloaf





Food group 2: Fruit and vegetables





Pear





Food group 3: Milk, cheese and yogurt





Yogurt

Milk





Food group 4: Meat, fish, eggs, nuts and pulses





Salmon (oily fresh fish)





Include in your one day menu

- 3 meals, 2-3 snacks
- 2 courses at each meal
- Bread, rice, potatoes pasta or other starchy foods at every meal and some snacks
- Fruit and vegetables at every meal and some snacks
- 3 servings of milk, cheese or yogurt
- Meat, fish, eggs, nuts or pulses at every meal
- Some high-fat foods
- 6-8 drinks
- Vitamins A and D.





Assessing a menu plan

Each day:

- 3 meals
- 2-3 snacks
- 6-8 drinks
- Vitamins A and D.



Must include:

- 2 courses at each meal
- Starchy foods at every meal and some snacks
- Fruit and vegetables at every meal and some snacks
- 3 servings of milk, cheese or yogurt
- Meat, fish, eggs, nuts, pulses at every meal
- Some high fat foods.





Assessing Intake

	Bread and other starchy foods	Fruit and veg	Meat, fish and alternatives	Milk, cheese and yogurt	Foods high in fat and sugar	Drinks
Breakfast: Cereal with milk Drink: Fruit juice	\	✓		1/2		✓
Lunch: Pasta with bolognese sauce and veg Fruit pieces and cake Drink: Water		✓	√	√	√	✓
Evening Meal: Dhal with vegetable curry and rice Fruit crumble and yogurt Drink: Water		✓	√	√	√	√
Snacks: Scone Fruit pieces Drink: Milk plus 2 drinks of water		✓		✓		3
TOTAL	4	6	2	3½	2	6
Daily Recommendation	At each meal and some snacks	At each meal and some snacks	2	3	Limited amounts	6-8