



Healthy High Energy High Protein Eating for Children

Parent/Caregiver/Whānau Information - Nutrition & Dietetics

To increase the energy in your child's diet

- Have a meal time routine that includes 3 meals and 3 snacks daily. Try to avoid grazing between the 6 meals.
- Avoid giving drinks shortly before or with meals so that your child does not fill up on fluids.
- Serve the main meal when your child is hungriest. This may be late morning or lunchtime.
- Provide a second course at breakfast, lunch and dinner, eg. low fat yoghurt, custard, creamed rice, cheese and crackers.
- Include a calorie containing drink at snack times, ie. cow's milk or soy based drink.
- Include a protein source at each meal or snack.

High protein foods

- Lean meat and poultry trim visible fat and remove skin
- Fish and seafood especially oily fish, eg. salmon and tuna
- Eggs
- Unsalted nuts and seeds
- · Soy milk
- Reduced fat dairy products, eg. milk, cheese, cottage cheese, yoghurt, milk powder, custard, creamed rice
- Beans and legumes, eg. lentils, chickpeas, hummus, falafel, baked beans, edamame
- Tofu

High energy foods

- Oils, eg. olive, rice bran, canola, sunflower
- Reduced salt margarine or olive oil/rice bran spread
- Nut and seed butters, eg. peanut, almond and cashew butters (no salt or sugar), tahini (sesame seed butter)
- Nut and seed powders, eg. ground almonds or LSA linseed, sunflower seed, almond powder
- Salad dressing (oil based)
- Mayonnaise
- Avocado
- Dried fruit (for children over two years of age)

This resource was written by New Zealand Registered Dietitians, Christchurch Hospital

Nutrition and Dietetics, Christchurch Hospital, PO Box 4710, Christchurch, Phone 03 364-0630, Fax 03 364-0636

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