

UVA Nutrition Services

UVA Digestive Health Center

Easy To Chew Diet

GENERAL GUIDELINES

- 1. Foods should always be prepared so that they are **moist**, **soft**, **and easily swallowed**.
- 2. Chew all food thoroughly.
- 3. Eat slowly and take small bites.
- 4. Sit upright while eating.
- 5. Remain in an upright position 30-60 minutes after eating.
- 6. If needed, eat 5-6 small meals per day
- 7. Drink fluids in between meals if you feel "full" with meals.
- 8. If you are having trouble maintaining your weight, you may need to drink nutritional supplements (see below) or homemade milkshakes as snacks or meal replacements

FOOD GROUP	"YES" FOODS	FOODS TO AVOID
Milk and Dairy	Milk – all kinds	Ice cream or yogurt
Products	Yogurt, kefir, custard, ice cream	with chunks of fruit or
	Soft or melted cheese	nuts
	Cottage cheese, cream cheese	
Meat and Meat	Soft eggs, quiche	Dry poultry
Substitutes	Egg Salad, Meat salads (without chunks	
	of raw vegetables)	All tough red and white
	Casseroles	meats
	Tofu	
	Moist Fish	Peanut butter
	Strained baby meats (for easy	Nuts
	preparation)	
	All other meats must be bite-size or	
	ground -adding a gravy or sauce will	
	add moisture.	
Bread and	Cooked cereal	Hard bread with thick
Starchy Foods	Mashed potatoes, sweet potatoes, yams	crust
	Baked potato without skin	
	Soft, moist rice	Dry cereals without
	Noodles, macaroni, spaghetti	milk
	Dry cereals softened in milk	
	Pancakes softened with syrup/butter	Potato chips
	Waffles softened with syrup/butter	Popcorn
	Crackers or breads added to soups	Crackers
Vegetables	Well-cooked soft or pureed	Raw vegetables
	Should be "fork-tender"	
	Strained baby vegetables	
	Cooked beans, refried beans	

FOOD GROUP	"YES" FOODS	FOODS TO AVOID
Fruits	All juices All canned fruits, applesauce Ripe fresh fruits (peeled), bananas Stewed dried fruits Strained baby fruits	Fresh fruits with skins or tough pulp- such as apples, plums, peaches, apricots, oranges Dried fruits
Fats	Butter, margarine, mayonnaise Salad dressings Gravy Cream: sour, whipping, coffee	Bacon Nuts Deep fried, crispy food
Desserts	Sherbet, ice cream, Italian ice, frozen yogurts Crème Brule, mousse Gelatin, puddings, custard All cake type desserts	Desserts containing nuts or skins Cookies Pie crust Any dry desserts
Other	Soups—cream or with cooked vegetables Sauces – cheese, white, barbeque, creamed, tomato Syrup, honey, jam, jelly Ketchup, mustard, relish	

Examples of Commercial Nutritional Supplements*

*Examples only, UVAHS does not endorse any specific brand or product

• Boost®, Ensure® or store brand equivalent

- Nutra/SHAKE® (1-800-654-3691)
- Carnation[®] Instant Breakfast[™] or equivalent brand (made with whole milk)
- To make a milkshake, try mixing these products with ice, ice cream, sherbet, or sorbet.
- For more high calorie ideas and recipes, see some of our other handouts at: www.GInutrition.virginia.edu and click on the Patient Education Handouts link.

MEAL IDEAS

Breakfast	Lunch	Dinner
Cereal softened with	Creamed or vegetable	Ground chicken with gravy,
whole milk, canned fruit.	soup, applesauce with	mashed potatoes with
Orange juice to drink.	cinnamon and sugar. Ice	butter/cheese, soft green
	tea to drink.	beans. Milk to drink.
Scrambled eggs made	Egg salad/tuna salad on	Macaroni and cheese, "bite-
with cheese and butter.	soft, crust-less, buttered	sized" hot dog with
Coffee to drink (creamer	bread, melon. Lemonade	ketchup/mustard, baked
and sugar).	to drink.	beans. Ice tea to drink.
Oatmeal made with	Ground beef/pork with	Spaghetti with ground meat
whole milk, yogurt, and	gravy, rice, and creamed	sauce, soft cooked
banana. Grape juice to	corn or cooked/soft carrots.	vegetables with cheese
drink.	Milk to drink.	sauce. Water to drink.
Pancakes or French toast	Pasta or potato salad, soup	Omelet made with cheese,
with butter, syrup, or	or stew, canned/soft fruit.	spinach, or other cooked
fruit sauce. Orange juice	Water to drink.	vegetables. Lemonade to
to drink.		drink.