

A guide for parents and carers

Food Portion Book For 1-4 year olds



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Food Portion Book

The Food Portion Book is a visual resource to illustrate the portion sizes of individual foods for children aged one to four years from the following groups:

- Fruit and vegetables
- Bread, rice, potatoes, pasta and other starchy foods
- Milk and dairy foods
- Meat, fish, eggs, beans, and other non-dairy sources of protein

The Food Portion Book can be used by those who support children and their families to eat well. It is visual book and therefore has uses with both children and adults, across the population groups

The Food Portion Book was developed by:

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Feeding children aged 1 - 4 years

Encouraging children to eat well and learn about food in the early years not only protects their health when they are young, but also sets the foundations for their future health and wellbeing.

The table below is a guide to the food groups and the number of portions from each group children 1-4 years need every day to meet these nutritional requirements. The food pictures used in this resource show average servings for a child aged 1 to 4 years. They are suitable for most children although some will need more and some will need less.

Food groups		Recommended portions
Bread, rice, potatoes, pasta and other starchy foods	Prince Prince	Serve at each meal and some snacks
Meat, fish, eggs, beans and other non- dairy sources of protein		2 portions a day
Fruit and vegetables		Serve at each meal and some snacks
Milk and dairy	Neo Contraction of the Contracti	3 portions each day

The wider the variety of foods eaten within each food group the better the balance of nutrients provided.



Food included	Main nutrients
Bread, chapatti, breakfast cereals, rice, couscous, pasta, millet, potatoes, yam, and foods made with flour such as pizza bases, buns, pancakes	Carbohydrate, B Vitamins, Fibre, Some Iron, Zinc, Calcium
Meat, fish, eggs, nuts and pulses e.g. lentils, dhal, chick peas, houmous, kidney beans and other similar starchy beans Quorn™ and Tofu	Iron, Protein, Zinc, Magnesium, B Vitamins, Vitamin A, Omega 3, Omega 3 long chain fatty acids: EPA and DHA from oily fish
Fresh, frozen, tinned and dried fruits and vegetables	Vitamin C, Carotenes which are a form of Vitamin A, Fibre Zinc, Iron
Cows milk, goats milk, milks, yoghurts, cheese, calcium enriched soy milks and desserts,	Calcium, Phosphorus, Protein Iodine, Riboflavin

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Mango	20
Melon	21
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Peaches (tinned in juice)	23
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Pear (tinned in juice)	24
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Pineapple (tinned in juice)	25
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Summer fruit salad	28
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Potato	mashed	50
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Mixed Beans		69
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Quorn ™		70
Soya Mince		71
Tofu		71

How to use portion book

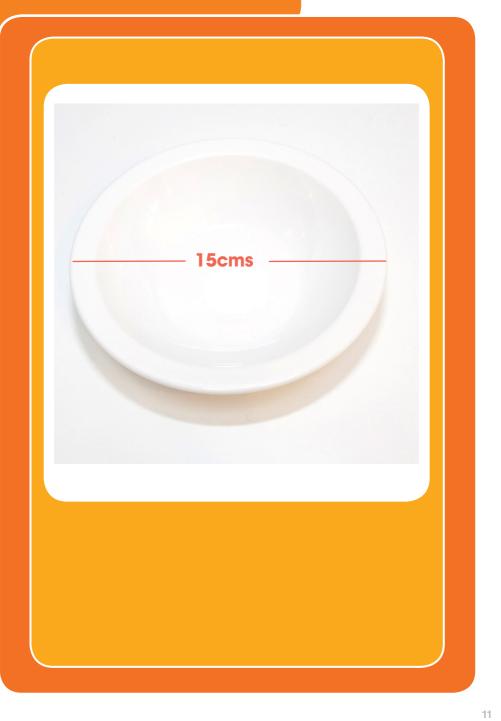
The photos shown on the next pages show individual foods in portion sizes appropriate for an average serving for children aged 1-4 years old. It also shows the actual weight of the average portion.

Each photograph (see example below) is accompanied by a description and a weight of an average portion for 1-4 year olds.

The actual dimensions of the plate and bowls used are shown on the next few pages.



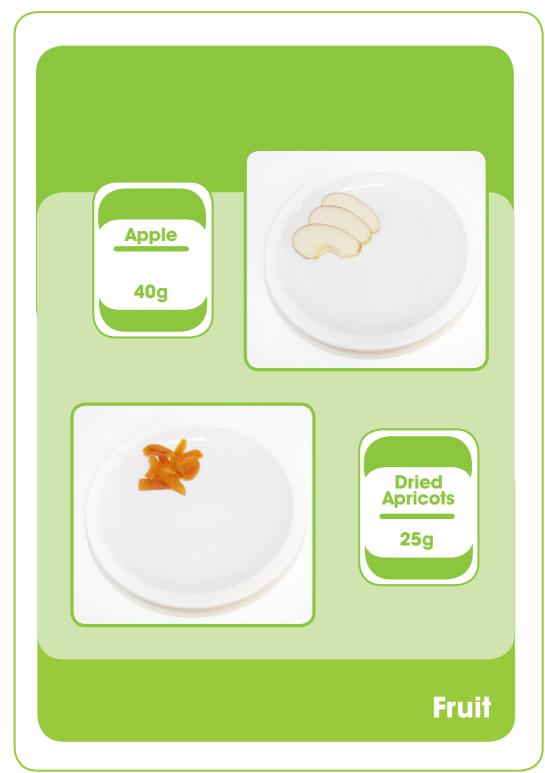
Bowls



Plates











Blueberries

40g

Cherries

40g





Dates
40g

Fruit Cocktail
tinned in juice
70g



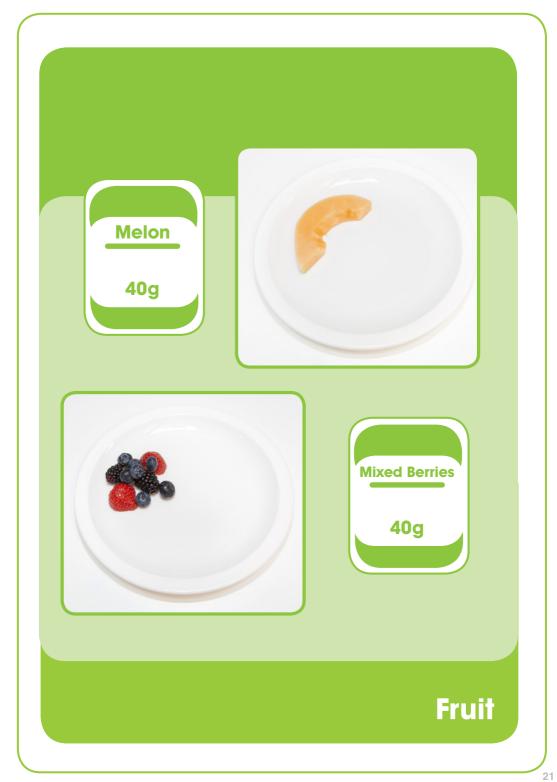
















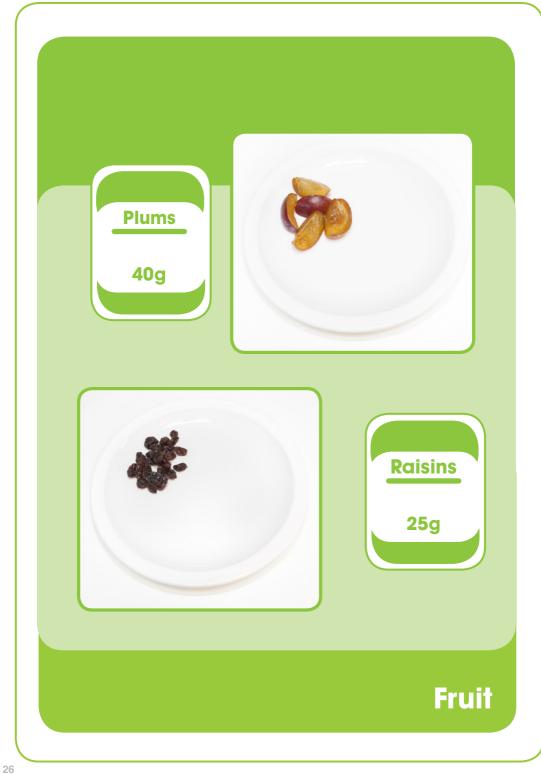


















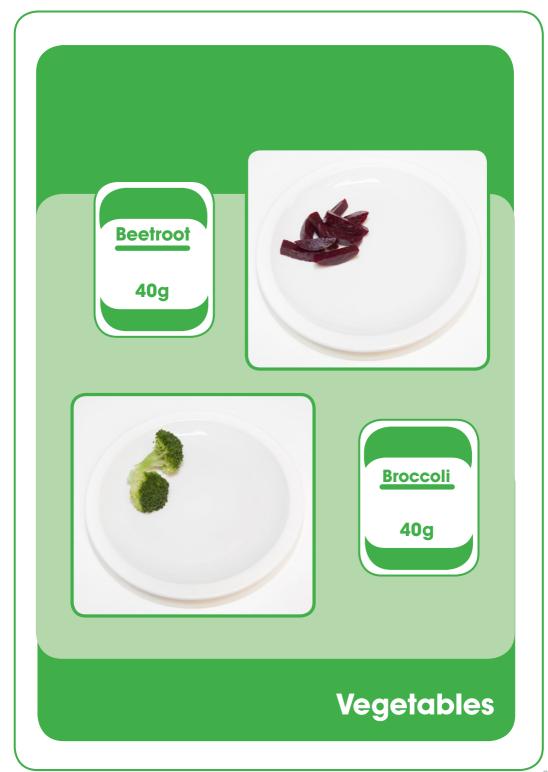
Winter
Fruit Salad
40g

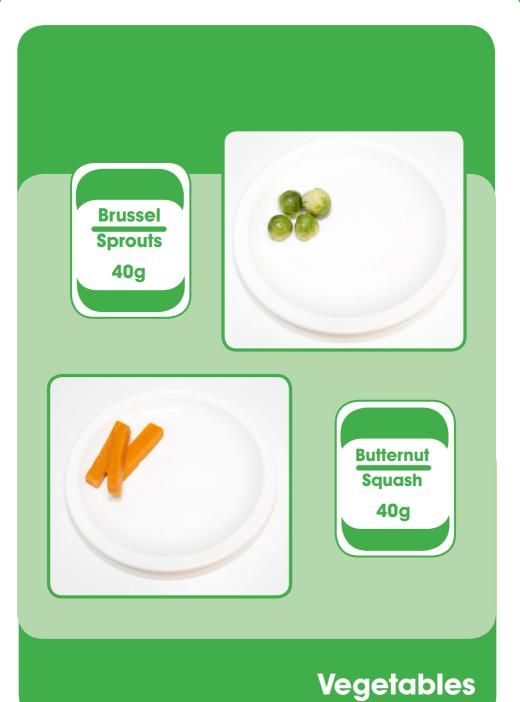
Fruit Juice
diluted
100 ml



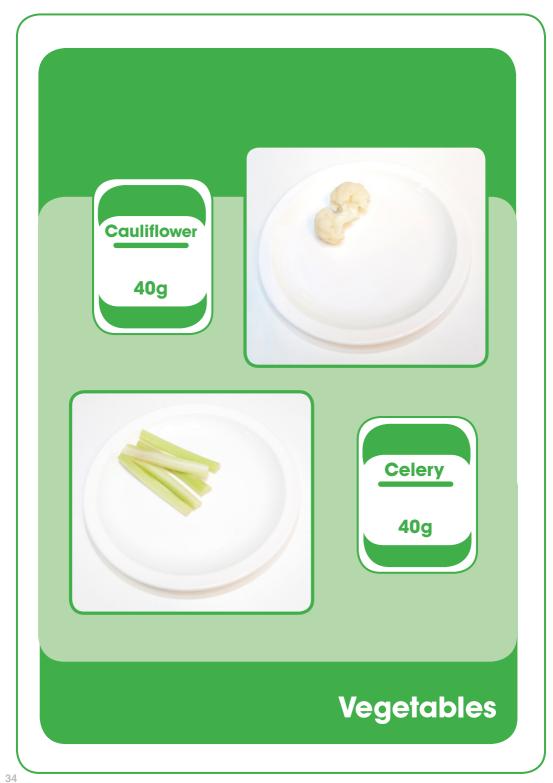
Vegetables

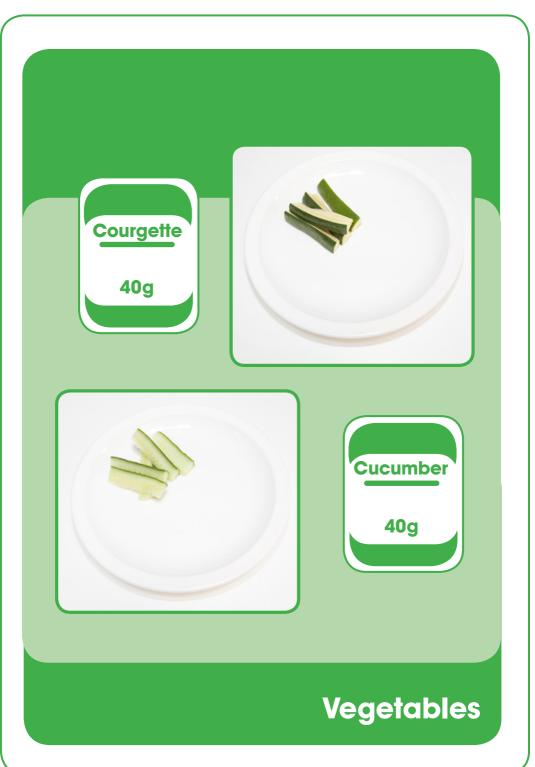


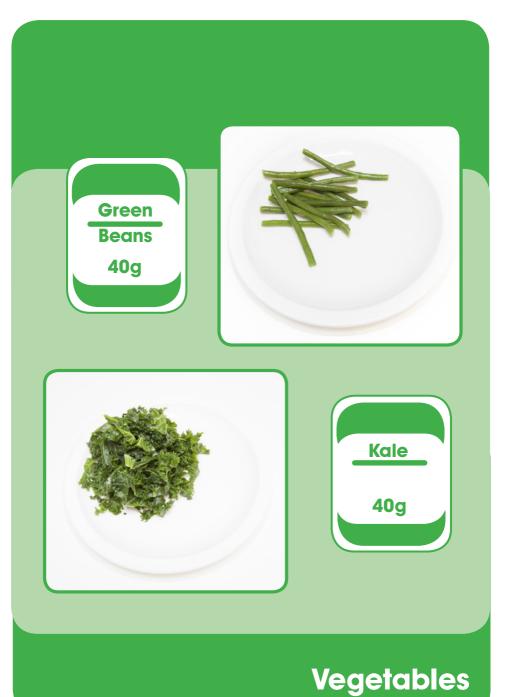


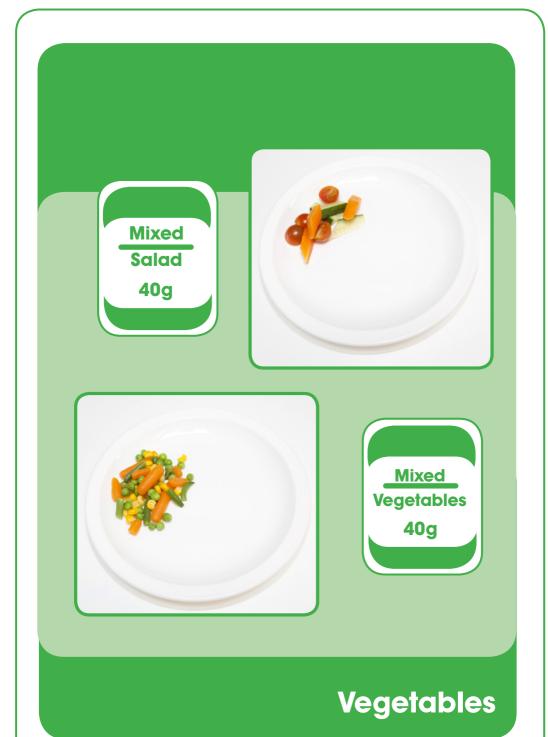












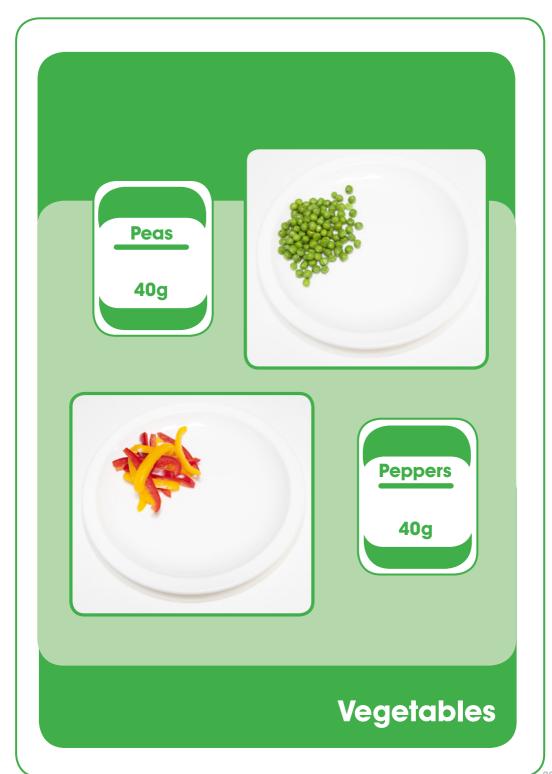


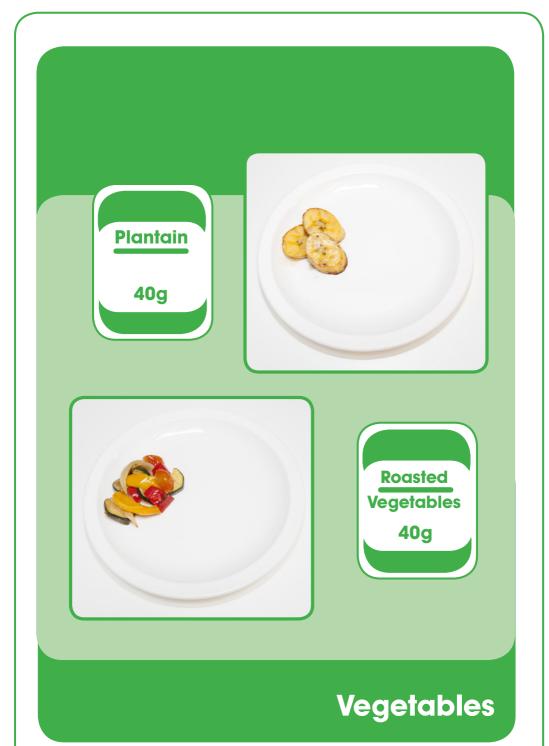


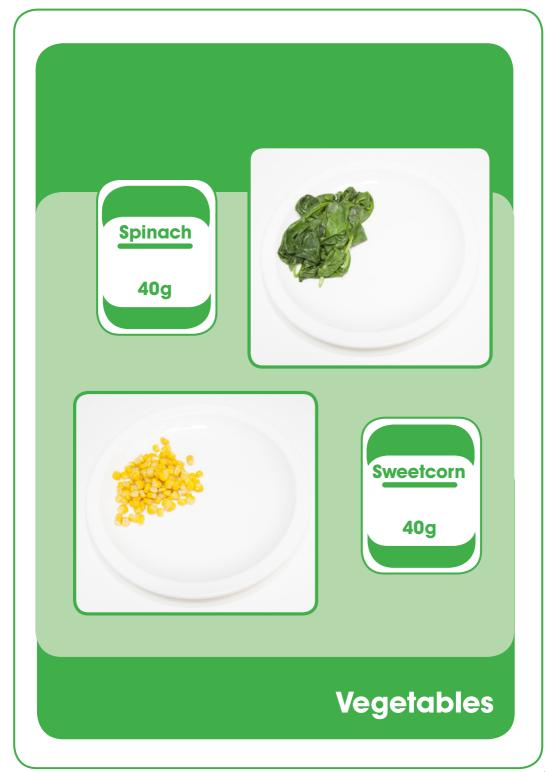




Vegetables









Vegetables

Stir Fry Vegetables 40g





Swede 40g

Vegetables



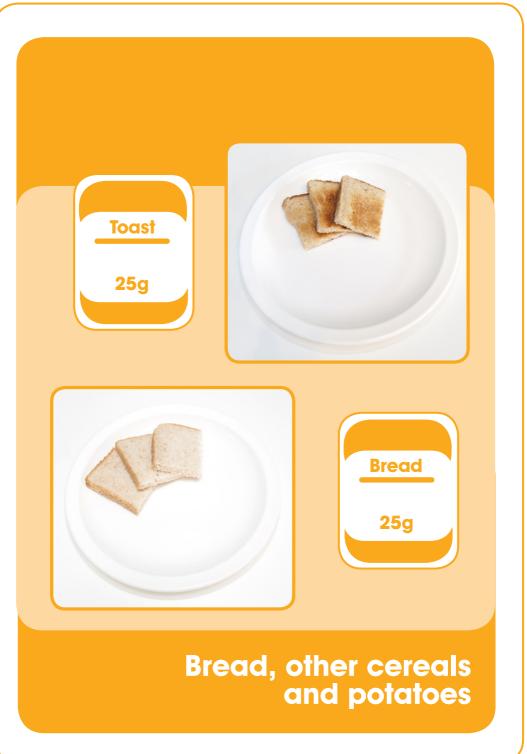




















Spaghetti 80g

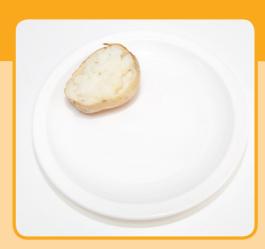






Potato
Mashed
80g













Malted Wheat 25g





Multigrain Loops 25g

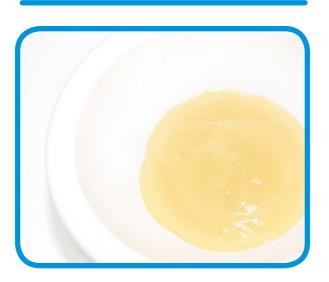


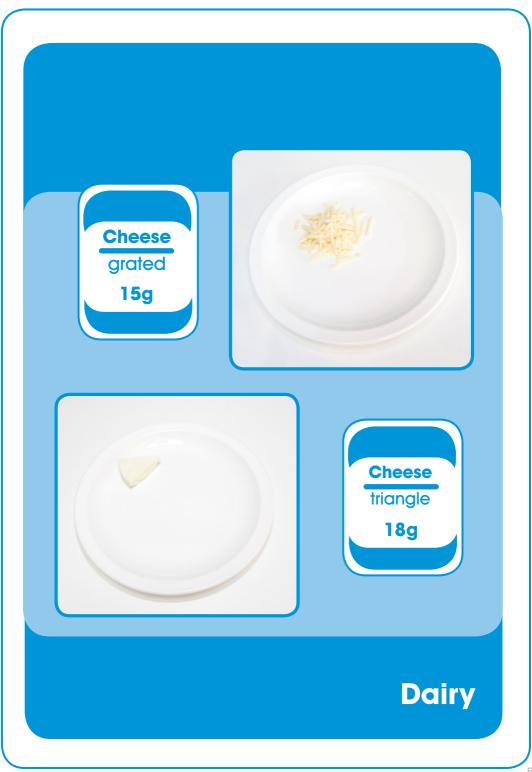




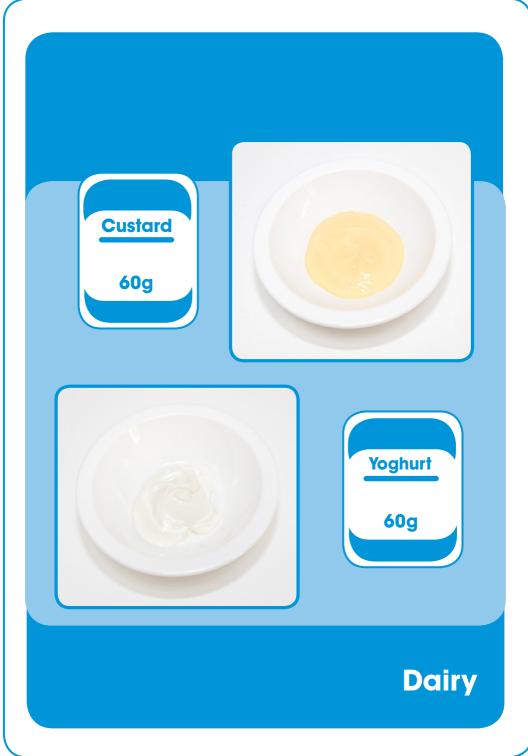
Bisk Wheats 25g

Dairy



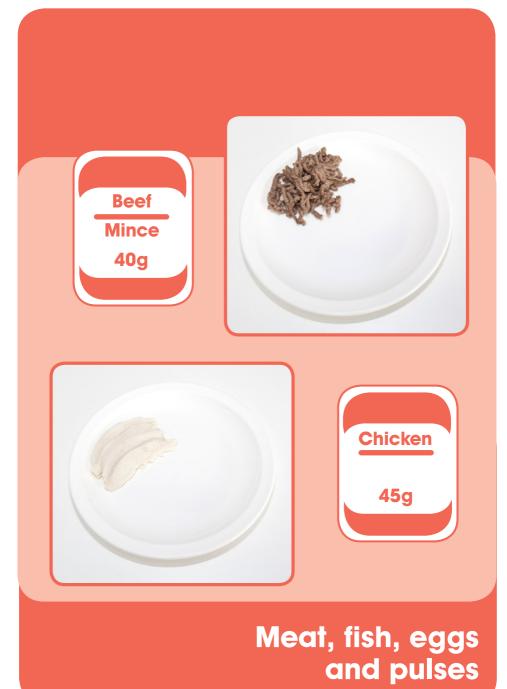


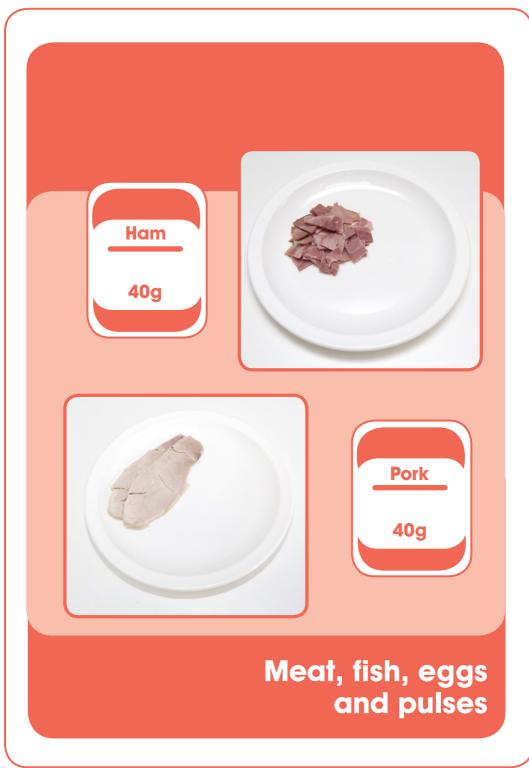


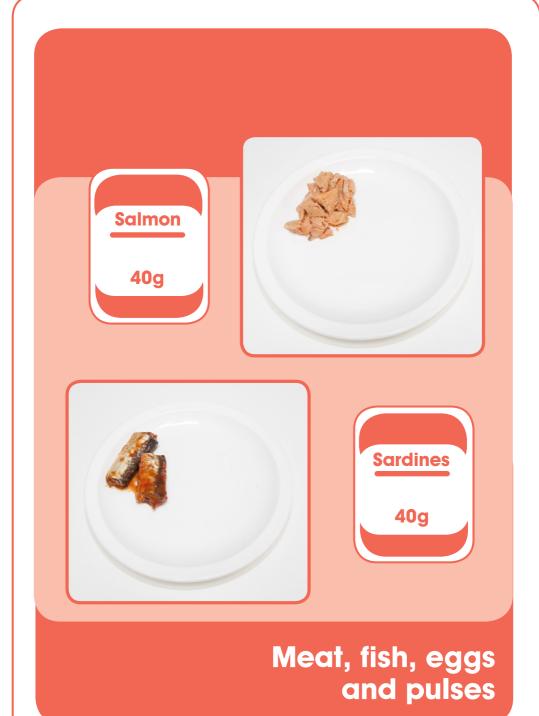


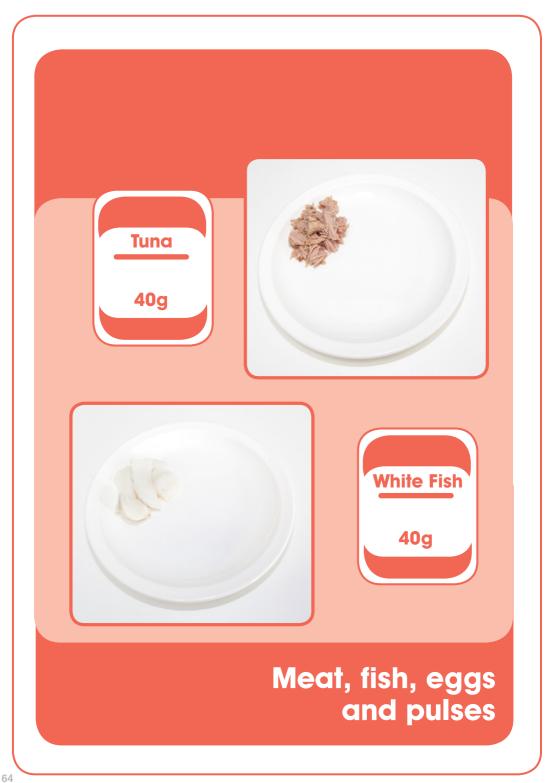
Meat, fish, eggs and pulses

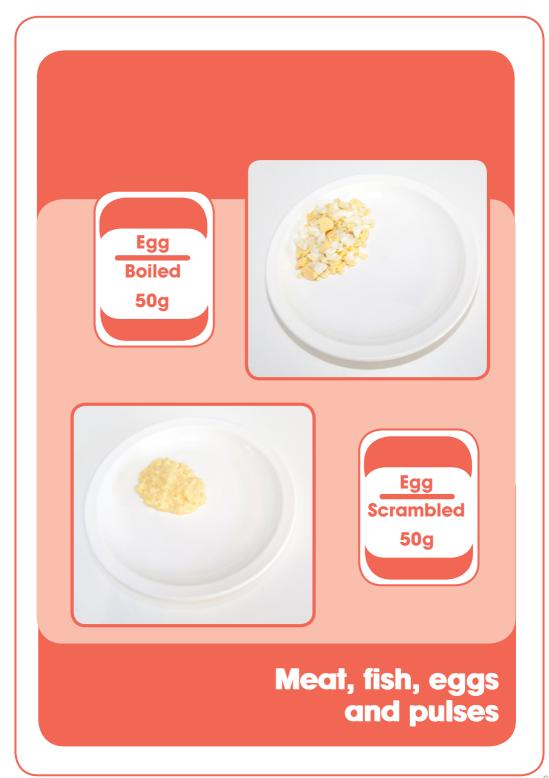












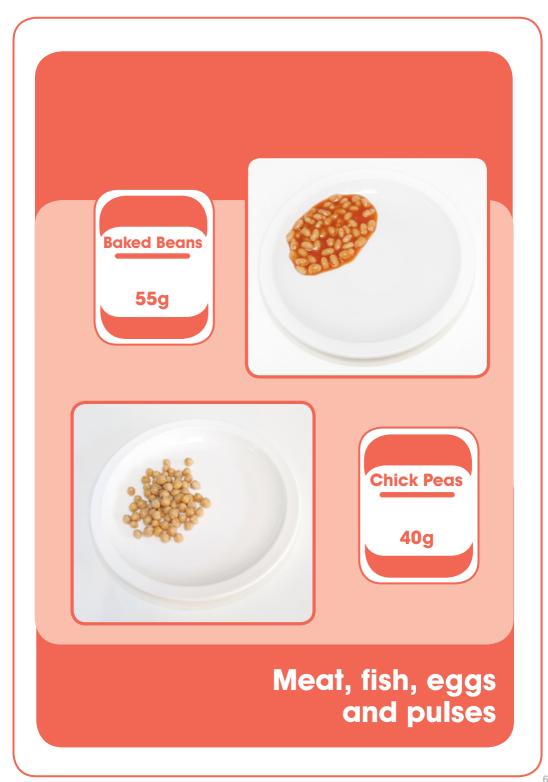


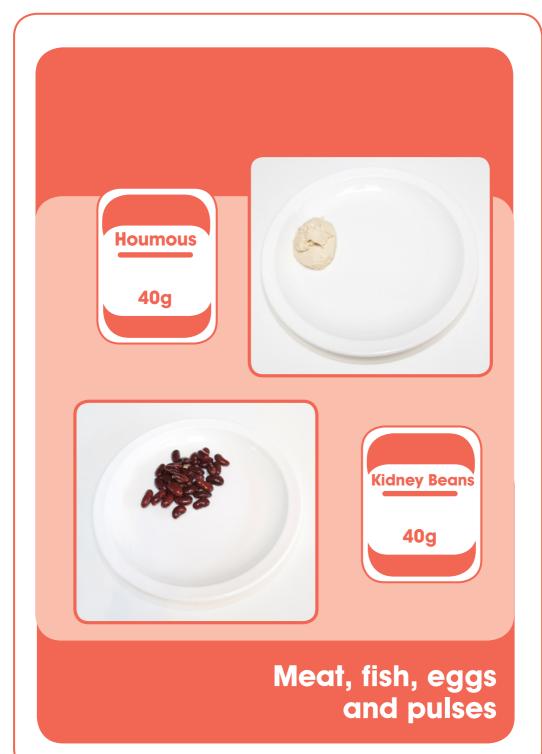


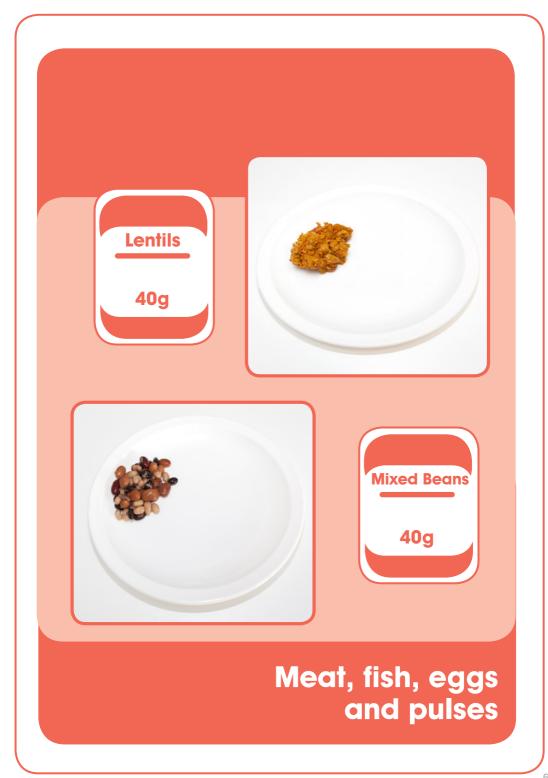


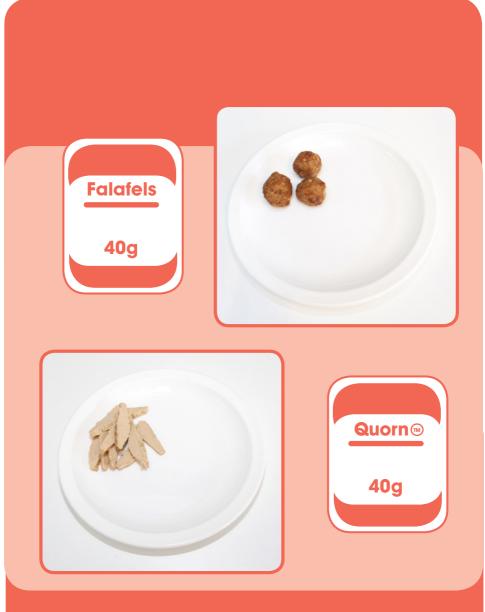


Meat, fish, eggs and pulses









Meat, fish, eggs and pulses

