From Frail to Hale & Hearty





This information sheet has been written by a dietitian to guide you in identifying causes and features of potential frailty. It provides suggestions to support anyone you are concerned about through some simple dietary measures. If you feel Dietetic input would be helpful, please request referral to your local Nutrition and Dietetic Department via a health professional such as your GP or Practice Nurse.

Flourishing with Food

It can be a challenge to eat sometimes, especially if you have been unwell or lost your appetite. Fortify all your meals to make every bite high in energy and protein.

Even if you don't feel hungry, your body always needs daily nutrition o prevent you losing weight and muscle.

Frailty is when you have lost a lot of weight and muscle mass, leaving you feeling weak and tired and making daily activities of living much more difficult.

How to get from Frail to Hale and Hearty

Look over the green steps in the infographic over the page. This section has lots of simple ideas and tips to get you started and back to regular eating.

We have provided some suggestions for how you can use food to build your strength back up:

Mix, drizzle, crumble or top these into your soups, main courses, sauces, vegetables and puddings:

Double cream (or spray cream), creamy yogurt, mayonnaise, scrambled egg, omelette, suet dumplings, grated cheese, cream cheese, olive oil, hummus, tahini, peanut butter, fruit pie filling, meringue, chocolate spread, honey, syrup, jam, lemon curd, condensed milk, grated marzipan, nuts and seeds, coconut cream, dessicated coconut, dried fruit.

Small but Mighty Meals and Snacks

Creamy porridge, granola.

Kipper, smoked fish with a poached egg on top, fish in creamy sauces.

Slice of quiche, sausage roll, bridie, burger on a bun, smoked sausage, Scotch egg, Scotch Pie, Macaroni Pie, Cornish pasty, Chicken Kiev, pork pie. Potato waffles, filled toastie pizza, fish cakes, fish fingers, corned beef hash, baked potatoes, sandwich/roll/wrap, bowl of soup.

Add these side dishes to your meals and snacks

Sliced avocado or guacamole, baked beans, coleslaw, potato salad, egg mayonnaise, fried egg, boiled egg, roast potatoes or chips, creamy mashed potatoes, packet of crisps, macaroni and cheese.

Bread and butter, buttery, croissant, garlic bread, fried bread, eggy bread, potato scone, naan bread, croutons.

Lentil dahl, olives in oil, roast vegetables, fried onions, sweetcorn, sliced chorizo, deli meats, sundried tomatoes, creamed spinach, cauliflower cheese, spring rolls, prawn cocktail, mushy peas, onion rings, onion bhajis, cous cous, fried rice, tuna mayonnaise, pate, Coronation chicken, haggis, black pudding, white pudding, fruit pudding.





Frailty Fighting Fluids

Water has no calories or protein, so hydrate with these types of fluid:



Royal Milk Tea (tea made with all milk) Milky coffee Butter tea or Butter coffee Hot chocolate Malted milky drinks Hot milk with honey



Milk shakes Yogurt drinks Kefir Ice-cream float (add ice cream to full sugar lemonade or cola)



Fruit juice Fruit smoothies Bovril Soup Jelly

Helpful links

• A website with resources on dining, eating and drinking

www.connectingpeopleconnectingsupport.online

• Eating well with Dementia – A Carers Guide (NDR-UK leaflet)

www2.gov.scot/Resource/0044/00449379.pdf

Carers UK – leaflet for carers on nutrition and dementia

www.carersuk.org/help-and-advice/health/ nutrition/dementia-and-nutrition

Allied Health Professional self-management
information: www.alzscot.org/ahpresources

Alzheimer Scotland 24 hour Freephone Dementia Helpline: 0808 808 3000

Developed by: Jill MacRae, Lead Dietitian, Care Homes and Care at Home, NHS Highland