

KEEP WELL: NUTRITION



- helps you maintain a healthy weight
- reduces your risk of chronic diseases such as cancer and heart disease
 - improves your ability to learn, your memory and alertness

12 TIPS FOR HEALTHY NUTRITION



EAT A VARIED DIET

eat a wide range of foods from all the key food groups including carbohydrates,



HYDRATE

water is always best. To check you are drinking enough you should be visiting the bathroom every 2-3 hours, and your pee should be relatively clear.



include probiotic rich foods such as kefir, natural yogurt and fermented foods such as sauerkraut as well as prebiotic foods such as bananas, onions, leeks, asparagus, and garlic.



EAT REAL FOOD

aim to consume mostly those foods which are very close to their natural state.



FRUIT AND VEG

eat a variety of different coloured fruit, vegetables and salad every day and ideally consume at least five servings a day.



PORTION SIZES eat appropriate portion servings according to your body size and physical activity levels.



PROTEIN

include protein in most

meals throughout the day,

choose lean meat, poultry

and fish (oily is best)

- eggs, peas, beans

and lentils are very

good alternatives.

(HOOSE WHOLEGRAIN

brown rice, wholegrain bread, oats, brown pasta give that all important intake of essential fibre.



LIMIT JUNK FOOD

such as biscuits, savoury snacks and confectionery. These foods are not required for a healthy diet and can be high in calories, artificial fats, sugar and salt.



(OOKING METHODS

bake, steam, boil or stew food instead of frying or deep frying.



a balanced diet should include healthy monounsaturated and polyunsaturated fats. The best sources include avocados, olive oil, whole nuts, seeds, and fatty fish (e.g. salmon, tuna).



VITAMIN

eating oily fish once a week helps meet the recommended intake of vitamin D. A supplement is ideal during Winter and Spring.







Adapted from UCC's Keep Well website where you can find more information and resources for eating well and overall health and wellbeing.

Funded by the Higher Education Authority Innovation and Transformation Programme

