## Doernbecher Children's Hospital



## Diarrhea Nutrition Therapy — Tips for Children with Diarrhea

- Drink plenty of fluids your child's dietitian or doctor can tell you how much your child should drink.
- Avoid juice and very sugary drinks.
- Eat frequent, small meals instead of three large meals a day.
- Avoid foods that are high in fat, fiber, or sugar. Also, stay away from spicy foods.
- Don't eat foods that are really hot or very cold.
- Lactose (the sugar in milk) may increase diarrhea. Try lactose-free products, such as soy milk or soy yogurt, in place of milk and dairy foods.

FOOD GROUP	RECOMMENDED FOODS	FOOD GROUP	FOODS NOT RECOMMENDED
Grains	<ul><li>Noodles</li><li>Pretzels</li><li>Rice</li><li>Oatmeal</li><li>Saltines</li><li>Toast</li></ul>	Grains	<ul><li>Grain dishes that are high in fat or sugar (such as pastries)</li><li>Whole grain products</li></ul>
Meat and Other Protein Foods	<ul><li>Hard-boiled egg</li><li>Soft, well-cooked meats</li></ul>	Meat and Other Protein Foods	<ul> <li>Fried or fatty meats (fried chicken, sausage, bacon)</li> <li>Processed meats (deli meat, hot dogs)</li> <li>Nuts</li> </ul>
Milk and Milk Foods	Yogurt with live cultures     Lactose-free milks	Milk and Milk Foods	Whole milk     Ice cream
Vegetables	<ul><li>Mashed potatoes</li><li>Well-cooked carrots</li><li>Green beans</li></ul>	Vegetables	<ul><li>Broccoli</li><li>Cauliflower</li><li>Corn</li><li>Fried vegetables</li><li>Raw vegetables</li></ul>
Fruits	<ul><li>Melon</li><li>Applesauce</li><li>Banana</li></ul>	Fruits	<ul><li>Raw fruits with skin</li><li>Dried fruits</li><li>Fruits in heavy syrup</li></ul>
Other	<ul><li>Gelatin desserts</li><li>Caffeine-free beverages</li></ul>	Other	<ul> <li>Foods sweetened with the artificial sweeteners sorbitol or xylitol</li> <li>Foods and beverages with caffeine</li> </ul>



## Sample 1-Day Menu for a Child with Diarrhea

This menu is appropriate for a 7- to 10-year old child with diarrhea. Ask a registered dietitian if this is right for your child, or what changes may need to be made.

Breakfast	<ul> <li>1 cup Rice Krispies</li> <li>1 cup vanilla soy milk</li> <li>½ ripe banana</li> </ul>	
Snack	<ul><li>1 cup decaffeinated tea</li><li>6 ounces yogurt or 2 graham cracker rectangles</li></ul>	
Lunch	<ul> <li>2 cups chicken rice soup with 2 ounces of added chicken</li> <li>¼ cup cooked carrots</li> <li>1 slice white toast with thin spread of jelly</li> <li>½ cup applesauce</li> <li>Snack</li> </ul>	
Snack	<ul><li>2 or 3 saltine crackers</li><li>1 cup fruit juice without pulp</li></ul>	
Dinner	<ul> <li>4 to 6 ounces baked fish topped with bread crumbs, a squeeze of lemon, and 1 teaspoon butter or margarine</li> <li>½ cup mashed potato without skins</li> <li>½ cup green beans, cooked well</li> <li>1½ cups water or other caffeine-free beverages</li> </ul>	
Snack	<ul> <li>½ cup sorbet</li> <li>1 cup sugar-free hot chocolate made with water or soy milk</li> </ul>	

1,685 kcal; 110 g protein; 252 g carbohydrate; 15 g fiber; 28 g fat.

