Sheet 1

## PURPOSE

As a progression from a full liquid diet to a general diet. The soft diet may also be used for a postoperative patient who is too ill to tolerate a general diet. The soft diet may also be needed for patients who are too weak or whose teeth are too poor to handle all foods on a general diet.

## DESCRIPTION

Food tolerances vary with individuals. Tender foods are used (not ground or pureed) unless the individual needs additional modifications to the diet. Most raw fruits and vegetables and coarse breads and cereals are eliminated.

## BASIC INFORMATION

This diet is moderately low in plant fibers. Fried foods and highly seasoned foods may cause discomfort for the immobile or postoperative patient.

## NUTRITIONAL ADEQUACY

This diet will be adequate if foods from each of the basic food groups are eaten daily.

## SOFT DIET- FOOD LISTS

| Food Groups | Foods Allowed | Foods to Avoid |
| :--- | :--- | :--- |
| Milk/Dairy | Milk and milk drinks, milkshakes, cot- <br> tage cheese, mild cheeses. | Sharp or highly seasoned cheese. |
| Meat/Meat <br> Substitute | Broiled, roasted, baked, or stewed ten- <br> der lean beef, mutton, lamb, veal, <br> chicken, turkey, liver, ham, white fish, <br> tuna, salmon; smooth peanut butter; <br> eggs; mashed beans if tolerated. | All fried meats, fish, or fowl; lunch <br> meats; sausages; hot dogs; meats with <br> gristle; chunky peanut butter; beans and <br> legumes. |
| Breads/Grains | Rice; noodles, spaghetti; macaroni; dry <br> or cooked refined cereals such as farina, <br> Cream of Wheat, oatmeal, grits, whole <br> wheat cereals; plain or toasted white or <br> wheat blend or whole grain breads; soda <br> crackers or saltines; flour tortillas. | Wild or brown rice, coarse cereals such <br> as bran or cereals with nuts. Bread or <br> bread products with nuts or seeds. |
| Fruits/Vegetables | Fruit and vegetable juices; well-cooked <br> or canned fruits and vegetables; well- <br> ripened, easy-to-chew fruits; sweet pota- <br> toes; baked, boiled, mashed, creamed, <br> escalloped, or au gratin potatoes. | All gas-forming vegetables (corn, <br> radishes, Brussels sprouts, onions, broc- <br> coli, cabbage, parsnips, turnips, chili <br> peppers), fruits containing seeds and <br> skin. |

## SOFT DIET- FOOD LISTS

| Food Groups | Foods Allowed | Foods to Avoid |
| :--- | :--- | :--- |
| Desserts/Sweets | Simple desserts such as custard, junkets, <br> gelatin desserts, plain ice cream, frozen <br> yogurt, sherbet, simple cakes and cook- <br> ies, sugar, syrup, jelly, honey, plain hard <br> candy, and molasses. | Rich pastries; any dessert containing <br> dates, nuts, raisins, or coconut; fried pas- <br> tries such as doughnuts. |
| Beverages | Fruit and vegetable juices, lemonade, <br> caffeine-free beverages (soda drinks, cof- <br> fee, tea), sports beverages. | Caffeinated beverages (soda drinks, cof- <br> fee, tea). |
| Miscellaneous | Butter, cream, margarine, mayonnaise, <br> oil, cream sauces, salt, and mild spices. | Highly spiced salad dressings. Highly <br> seasoned foods, Tabasco, mustard or <br> horseradish, pepper. |

SAMPLE MENU

| Suggested Meal Plan | Suggested Foods and Beverages |
| :---: | :---: |
| BREAKFAST <br> Citrus Fruit or Juice Cereal Meat/Meat Substitute Bread with Margarine Milk/Dairy/Beverage | Orange Juice ( $1 / 2$ cup) <br> Oatmeal ( $1 / 2$ cup) <br> Soft-Cooked Egg (1) <br> Slice White Toast with Margarine/Jelly (1 tsp each) 1\% Milk (1 cup)/Decaffeinated Coffee or Tea |
| DINNER-EVENING OR NOON MEAL <br> Meat/Meat Substitute <br> Potato/Potato Substitute <br> Vegetable and/or Salad <br> Dessert <br> Bread with Margarine <br> Beverage | Meat Loaf (3 oz) <br> Mashed Potato ( $1 / 2$ cup) <br> Green Beans ( $1 / 2$ cup) <br> Lemon Pudding ( $1 / 2$ cup) <br> Dinner Roll (1) with Margarine (1 tsp) <br> Decaffeinated Coffee or Tea |
| SUPPER-EVENING OR NOON MEAL <br> Soup or Juice <br> Meat/Meat Substitute <br> Vegetable and/or Salad <br> Dessert <br> Bread with Margarine <br> Milk | Beef Consommé ( $1 / 2$ cup) <br> Apricot Nectar ( $1 / 2$ cup) <br> Chicken Breast ( 3 oz ) <br> Rice, Peas and Carrots ( $1 / 2$ cup each) <br> Applesauce ( $1 / 2$ cup) <br> Slice White Bread with Margarine (1 tsp) <br> $1 \%$ Milk ( 1 cup)/Decaffeinated Coffee or Tea |

## Nutrient Analysis

| Calories | 1781 Kcal | Riboflavin | 2.1 mg |
| :--- | ---: | :--- | ---: |
| Protein | 89 gm | Thiamin | 1.4 mg |
| Carbohydrate | 236 gm | Folate | 211 mcg |
| Fat | 53 gm | Vitamin B6 | 1.6 mg |
| Saturated Fat | 16 gm | Vitamin B12 | 4.4 mcg |
| Monounsaturated Fat | 20 gm | Calcium | 1041 mg |
| Polyunsaturated Fat | 13 gm | Phosphorus | 1602 mg |
| Cholesterol | 386 mg | Zinc | 10 mg |
| Dietary Fiber | 16 gm | Iron | 10 mg |
| Vitamin A | 1455 IU | Sodium | 2380 mg |
| Vitamin C | 77 mg | Potassium | 3212 mg |
| Niacin Equivalents | 15 mg |  |  |

