POST DUODENAL SWITCH AND DISTAL GASTRIC BYPASS SURGERY TRANSITION DIET

STAGES 7-8

COLUMBIA UNIVERSITY CENTER FOR METABOLIC AND WEIGHT LOSS SURGERY

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STAGE 7

DURATION: 4th, and possibly 5th, week after discharge.

FOOD: Soft solid food

GUIDELINES FOR SOFT SOLID FOODS

1. <u>SLOWLY</u> EAT <u>SMALL</u> AMOUNTS OF FOODS. TAKE BITES THAT ARE NO BIGGER THAN THE SIZE OF A DIME. STOP EATING WHEN YOU ARE COMFORTABLY SATISFIED.

Take one small bite, put your spoon or fork down, chew well, swallow and then wait 10-15 seconds after swallowing to take another bite. When you feel satisfied, STOP EATING and wait until your next meal! If you don't stop eating when you first experience the feeling of satisfaction, you will feel pain and/or vomit. Do not watch T.V., play on your computer, talk on the phone or read while eating. Place food on a small plate to maximize its appearance. Your capacity to eat more will increase over time. You shouldn't, however, be able to consume the amount of food you did prior to surgery.

- 2. CHEW FOODS TO A PUREED CONSISTENCY (ABOUT 15 TO 25 TIMES).
- 3. DO NOT SPEND MORE THAN 20 CONTINUOUS MINUTES EATING.
- 4. CONTINUE TO EAT (MOSTLY HIGH PROTEIN FOODS) EVERY 2-3 HOURS.
- 5. AVOID HIGH FAT FOODS AND BEVERAGES AS WELL AS HIGH FAT COOKING METHODS.
- 6. DO NOT DRINK WHILE YOU ARE EATING AND WAIT 30 MINUTES AFTER YOU HAVE FINISHED EATING TO START DRINKING AGAIN.
- 7. AIM TO DRINK SIX 8-OUNCE CUPS (48 OZS.) OF FLUIDS PER DAY.

You should be able to slowly drink about 4 ounces of fluids at one time. **Drink very low-calorie** and calorie-free fluids such as water, sugar-free drinks, coffee or tea. Calorie-free fluids are preferred since all of your calories should come from food. *Eat your calories; do not drink them!*

- 8) DO NOT DRINK MORE THAN <u>2 CUPS OF CAFFEINATED BEVERAGES</u> (COFFEE, TEA, ETC.) <u>PER DAY</u> SINCE CAFFEINE INTERFERES WITH THE ABSORPTION OF SOME VITAMINS AND MINERALS.
- 8. DO NOT DRINK ANY CARBONATED BEVERAGES.
- 9. CONTINUE TO STAY AWAY FROM FOODS/BEVERAGES THAT HAVE TOO MUCH ADDED SUGAR. *DO NOT DRINK JUICE OR EAT DRIED FRUIT.*
- 10. YOU CAN ELIMINATE YOUR PROTEIN DRINK WHEN YOU ARE ABLE TO CONSUME 80g-120g OF PROTEIN FROM FOOD ALONE.
- 11. MAKE SURE THAT YOUR FOOD IS AS MOIST AS POSSIBLE.

If a bite of a food that is too dry gets "stuck" and causes discomfort, get up and walk around for several minutes. If the food continues to be "stuck", drink some water which will force the food down or cause it to come up. Either way, you will get relief from your discomfort.

12. WHEN TRYING A FOOD FOR THE FIRST TIME AFTER SURGERY, ALWAYS TRY THAT FOOD AT HOME FIRST.

SOFT SOLID FOODS

These are the most important food groups to attain your daily minimum of 80g of protein:

Milk Group (High Protein)

Non-fat, fat free, lite or light yogurt, flavored or plain

Protein Group (High Protein)

Fin fish, lobster, shrimp, scallops, crab

Ground lean meat

Ground chicken or turkey breast

(Hamburger, meatball, meatloaf or chili)

Soft cooked eggs and egg substitutes (no hard-boiled eggs yet)

Beans (legumes)

All cheese with 3g of fat or less per serving

Tofu, miso paste, tempeh

Other foods that may be consumed after consuming your daily minimum of 80g of protein:

Vegetable Group

Soft cooked artichoke (leaf tips and bottom), beets, cabbage, carrots, onion, mushrooms, sauerkraut, turnips and skinless eggplant, summer squash, tomato and zucchini

Fruit Group

Canned fruit packed in water or natural juice

Unsweetened applesauce

Banana, kiwi, melon, papaya, mango, raspberries, strawberries and *peeled* apricot, nectarine, peach or plum

Starch Group

Oatmeal, cream of wheat or rice, farina or grits, all *without any lumps*

Soups that contain fish, ground turkey or chicken breast, pureed or ground lean meat or soft cooked vegetables

Low fat cream soups

Toasted bread, bread sticks, crackers, melba toast, matzoth, rice cakes

Corn, peas, lima beans, plantains, potatoes, yams, winter squash, yucca

Unsweetened corn, wheat or oat bran flakes and Special K

Fat Group

Avocado, butter, cream cheese, margarine, mayonnaise, Miracle Whip, oils, olives, creamy peanut butter, salad dressing, sour cream, tahini paste

NOTE: Choose the light or low fat versions or limit the amount of full fat versions. Choose natural PB without sugar.

NOTE: Beef (except ground), rice and pasta should be avoided for 3 months after surgery.

SAMPLE MENU—SOFT SOLID FOODS

Breakfast (7am)

1-2 scrambled eggs 7-14 grams protein

Snack (10am):

4-6 ounce container Greek yogurt 9-14 grams of protein

Lunch (1pm):

4 ounces Wendy's chili 8.5 grams of protein

Snack (4pm):

½ cup Skim Plus milk blended with5.5 grams protein½ scoop Isopure® powder12.5 grams protein

Dinner (7pm):

1-2 ounces baked fillet of sole 7-14 grams protein

Snack (10pm):

½ cup Skim Plus milk blended with5.5 grams protein½ scoop Isopure® powder12.5 grams protein

Add an ounce of a protein shot to your water

three times during the day 25 grams of protein

Total Protein: 92.5-111.5 grams

STAGE 8

START: 5TH or 6th week after discharge.

DURATION: On-going.

FOOD: Regular solid food

GUIDELINES FOR REGULAR SOLID FOODS

FOLLOW ALL THE GUIDELINES FOR SOFT SOLID FOODS THAT ARE ON PAGE 1.

- 2) RED MEAT (ESPECIALLY BEEF), SOFT OR FRESH BREAD, WHITE RICE, PASTA AND FIBROUS (STRINGY) VEGETABLES (ASPARAGUS, BROCCOLI STALKS, LEEKS, CELERY, STRING BEANS, SUGAR SNAP PEAS, SNOW PEAS/CHINESE PEA PODS, ETC.) MAY NOT BE TOLERATED WELL, EVEN WITH CAREFUL CHEWING. Removing the strings from celery, string beans, and the pea pods will make them easy to tolerate. Eat broccoli florets, not the stalks.
- 3) THE SKIN ON SOME FRUITS AND VEGETABLES IS OFTEN DIFFICULT TO DIGEST AFTER SURGERY (I.E. THE SKIN ON APPLES, PEARS, NECTARINES, ZUCCHINI AND EGGPLANT).

You may have to peel these foods for several months until you get better at chewing.

- 4) CUT ALL FOOD INTO PIECES NO BIGGER THAN THE SIZE OF A DIME BEFORE EATING.
- 5) NEVER CONSUME MORE THAN ¾ OF A CUP OF FOOD AT ONE TIME TO MAINTAIN THE SMALL SIZE OF YOUR STOMACH.

Eat no more than $\frac{1}{4}$ cup of vegetables <u>plus</u> no more than 3 ounces of fish or 2 ounces of poultry or 2 ounces of meat at a meal. You can substitute $\frac{1}{2}$ cup of salad for the $\frac{1}{4}$ cup of vegetables. You can also decrease the amount of meat, fish or poultry and increase the amount of vegetables if you are getting the minimum of 60g of protein daily.

SAMPLE MENU-REGULAR FOOD

Breakfast (7am)

1 hard-boiled egg 7 grams protein ½ slice *whole wheat* bread, <u>toasted</u> 1.5 grams protein

1 tsp butter

<u>Snack (10 am)</u>

8-14 ounces high protein drink 25 grams protein

Lunch (1pm)

2 ounce(s) chicken breast 14 grams protein 14 gram protein 1 gram protein

Snack (4 pm)

1 ounce low-fat Swiss cheese 7 grams protein

½ cup strawberries

<u>Dinner (7:30 pm)</u>

2-3 ounce(s) baked fish 14-21 grams protein

½ cup chopped salad

Snack (10:00 pm)

5.3 ounces Total 0% Greek Yogurt 15 grams protein

Total Protein: 84.5g-91.5g

ADDITIONAL INFORMATION ABOUT THE FOOD PROGRESSION

- 1. As your diet progresses and you are eating more, there may be the temptation to eat foods with a higher fat content. Please resist this temptation as it will slow down or even reverse your weight loss. Keep the following in mind as you make your food choices:
 - A) All fried foods are high in fat whether they are vegetables (e.g. fried zucchini sticks, French fried potatoes, hash browns, fried plantains, onion rings), poultry (e.g. fried chicken, chicken nuggets, buffalo chicken wings), beans (e.g. refried beans) or snacks (e.g. Cheetos[®], Doritos[®], Fritos[®], potato chips). Grilled cheese sandwiches, egg rolls, French toast, chow mein noodles, croutons and hard taco shells are other examples of fried foods. All fried foods should be avoided.
 - B) Use low fat cooking methods
 - 1) Bake, broil, roast, grill, poach, steam or boil your meat, poultry or fish instead of frying.
 - 2) Use a non-stick pan and/or a cooking spray (e.g. PAM®) when cooking on top of the stove. If it is necessary to use oil, use as little as possible (1 tsp should be sufficient). Do not use the following fats in your cooking: bacon grease, fatback (or salt pork), shortening (e.g. Crisco®), lard and beef tallow.

- C) Stay away from high fat meats/poultry such as spareribs, sausages, oxtails, chicken/turkey wings, chopped chicken livers, ground pork, regular ground beef, luncheon meats that have 5 grams or more of fat per ounce (e.g. bologna, pimento loaf, salami), hot dogs (beef, turkey and chicken), bacon (unless counted as a fat serving: 1 slice = 1 fat serving).
 - 1) Instead of regular ground turkey or chicken, use ground turkey or chicken **breast**.
 - 2) Instead of regular ground beef/chuck, use ground sirloin or beef that is 91% to 99% lean.
 - 3) The best choices for luncheon meats are: turkey/chicken breast, roast beef, any of the hams or Healthy Choice[®] luncheon meats.
 - 4) Chicken or turkey hot dogs have almost as much fat as regular beef hot dogs. Choose **low fat beef** hot dogs instead.
 - 5) Canadian bacon is much lower in fat than regular bacon. It is a better choice.
- D) Remove skin from poultry as almost all the fat in poultry is in or just under the skin.
- E) Trim all visible fat from meat.
- F) Continue to use fat free, 1%, Skim Plus®or Smart Balance® milk and light or fat free yogurt.
- G) Consume only those cheeses with **3 grams of fat or less per ounce**. When eating away from home it is safe to assume that the cheese on your food is full fat cheese. Either eliminate it or reduce the amount that you consume.
- H) Olives are considered a fat: 8 large black/green olives = 1 fat serving 10 small black or green, stuffed olives = 1 fat serving.
- I) Nuts are considered a fat and may be too difficult for you to digest so proceed with caution!!
 - 4 halves of pecans, walnuts = 1 fat serving
 - 10 whole peanuts or pistachios = 1 fat serving
 - 6 almonds or cashews = 1 fat serving
 - 1 TBSP sesame, pumpkin and sunflower seeds = 1 fat serving
 - 2 tsp peanut butter = 1 fat serving
- J) Foods made with mayonnaise such as egg, tuna, chicken, macaroni and potato salads and cole slaw are high in fat, mostly due to the full fat mayo that is used to make them. One teaspoon of mayo is 45 calories and 5g of fat. You are getting much more mayo than one teaspoon in one serving of these foods.

Either avoid these items when eating out or make them at home using low fat or fat free mayonnaise [Hellmann's® Light (flavored varieties are OK) or Reduced Fat Mayonnaise products are good choices].

Tartar sauce is made from mayonnaise so it is high in fat. Make your own tartar sauce using low fat or fat free mayonnaise. Good recipes are available online.

K) Choose tuna packed in water versus tuna packed in oil. You will save up to 10 calories and 2 grams of fat per ounce. Tuna salad that is purchased away from home is also made with oil-packed tuna which contributes to its high fat content, along with the high fat mayo. Similarly, by choosing skinless and boneless sardines packed in water versus oil, you could save about 30 calories and 3g of fat per ounce.

L) When eating out, the salad dressings that are served are usually high in fat. Ask for low fat or fat free dressings "on the side" (in a separate container from your salad). Pour salad dressing sparingly over your salad or dip your fork into the salad dressing first, then spear your lettuce leaves. These methods will cut back on the fat for an otherwise healthy food.

45 calories and 5 grams of fat: 1 TBSP regular salad dressing

2 TBSP's low fat salad dressing

Less than 20 calories with no fat: 1 TBSP fat free salad dressing

2 TBSP's fat free Italian salad dressing

- M) "Light" olive oil means light in *flavor*. It has the same amount of fat and calories as regular olive oil.
- N) Other high fat foods include: cream soups (made with heavy cream and butter), granola (cooked in oil), mashed potatoes (usually made with regular milk and butter), regular popcorn (cooked in oil), crackers stuffed with cheese or peanut butter, avocado (a good fat but ½ of one = 45 calories and 5g fat), sauces such as alfredo, béarnaise, hollandaise, white clam and pesto (made with cream, mayonnaise, butter and/or oil), "light" tomato sauce (has cream added to make it light in color), coconut (meat, cream and milk), hummus (made with olive oil and tahini paste, both good fats) and croissants (made with a lot of butter).
- 2. **Herbs and spices are fine to use in seasoning your foods**. Limit the amount of <u>hot</u>, spicy foods that you consume like hot pepper sauce, jalapeno peppers, red pepper flakes, etc. These may generate excess stomach acid, causing an ulcer to develop in your stomach pouch. Other <u>acceptable</u> seasonings and condiments to use with foods are:

Flavoring extracts Lemon juice Pimentos
Garlic Lime juice Soy sauce*
Ketchup Mustard* Salsa

Vinegar Worcestershire Sauce*

*High in sodium

- 3. Consume no more than one starch serving per day for the next month.
- 4. **Each person has his/her own food intolerances**. By trial and error, you will find out which foods are tolerated and which ones are not.
- 5. Occasionally a food which is tolerated one day is not tolerated the next day. This is considered normal. Remember to include a variety of foods in your diet and keep trying.

VITAMINS AND MINERALS

Take your vitamin and mineral supplements according to the "Supplement Guidelines" that was given to you by your registered dietitian.

Tips to maximize absorption of vitamins and minerals:

- For better absorption and avoidance of nausea/vomiting, do <u>NOT</u> take supplements on an empty stomach.
- > Take your supplements with plain water. Caffeinated beverages like tea and coffee interfere with the absorption of some vitamins and minerals. Also, the ingredients in other types of beverages may cause unwanted interactions with the nutrients in the supplements.
- > Do NOT take more than 500-600mg of calcium as your body will not absorb more than this amount at one time.
- > **Do NOT take calcium and iron at the same time**; take them at least 2 hours apart. Calcium and iron interfere with the absorption of each other.
- Calcium and iron may decrease the absorption of thyroid hormones (e.g. Synthroid*). Take calcium supplements separately from your thyroid hormone pill by 2 hours and iron separately by 4 hours.
- > Iron <u>should be</u> taken on an empty stomach, if tolerated, to increase absorption. Vitamin C also helps the absorption of iron.
- \triangleright Vitamin B₁₂ is best taken with your multi-vitamin for better absorption.
- ➤ Take Vitamin D₃ after your largest meal of the day.
- Wait <u>at least</u> one hour between taking any of your supplements and taking prescription medications as they could decrease the efficacy of each other.

Vitamins/Minerals	<u>Deficiency Problems</u>
Multi-vitamin/mineral	Eye problems, depression, anxiety, mental confusion, diarrhea,
	mouth sores, skin problems, difficulty eating and swallowing,
	fatigue, anemia, easy bruising, slow healing, teeth and gum
	problems, peripheral neuropathy, abnormal bleeding, etc.
Vitamin A	Night blindness, lack of tear secretion, rough dry skin, acne, weak
	tooth enamel, poor bone growth
Vitamin D	Osteomalacia: pain in the ribs, lower spine, pelvis and legs; muscle
	weakness and spasm; brittle and easily broken bones; weak
	immune system
Vitamin E	Lethargy, apathy, inability to concentrate
Vitamin K	Abnormal blood clotting
Calcium	Weak & broken bones, collapsed spine, muscle spasms
Iron	Anemia, bleeding problems, fatigue, dizziness, memory loss,
	insomnia
Vitamin B ₁₂	Tingling in hands & feet, nerve damage, paralysis, trouble walking

COMMON PROBLEMS

For diarrhea:

- Decrease the fat in your diet, e.g. butter, oils, mayo, regular cheese, high fat meats (ribs, regular ground meat, cream soups, regular milk, cream, etc.)
- If diarrhea persists, your surgeon can prescribe a medication to help.

For gas:

- Decrease your consumption of fat, starches and sweets.
- Take over-the-counter chewable Gas-X tablets.
- Take liquid beano[®] if specific foods cause gas (e.g. beans) and beano[®]+dairy defense[™] if you are lactose intolerant.
- Walk every day.
- Eat and drink slowly.
- Do not skip meals.

For smelly gas and bowel movements take DEVROM® which can be ordered at: www.devrom.com or 1-800-453-8898.

For vomiting:

- Make sure that your bites are not bigger than the size of a dime.
- Eat slowly. Put your spoon down after taking a bite. Chew each bite 15-25 times. Wait 30 seconds after swallowing to take another bite.
- Do not eat foods that are too dry, e.g. overcooked chicken breast or fish.
- Stop drinking 15 minutes before you eat and wait 30 minutes after eating to drink again.
- If you continue to vomit whenever you try to eat, stop eating and drinking for 4 hours and then consume clear liquids for 1 day before trying solid food again. If vomiting persists, call your surgeon's office. If you also have abdominal pain, go to an emergency room.

EXERCISE

Hopefully, you have been doing well with your walking program and enjoying it. <u>Make sure that you are participating in cardio-vascular exercise with elevated heart rate at least 30 minutes every day</u>. It is also important for you to add resistance exercises as part of your exercise routine (get approval from your nurse practitioner or surgeon first). However, this would require the guidance of a trained professional. The most successful patients are those that change the composition of their body. They decrease their fat mass (aerobic exercises-walking, running, treadmill, bike, rowing, elliptical, etc.) and increase their muscle mass (resistance exercises-weights, machines in the gym, exercise bands, Pilates, etc.).

FOLLOW-UP APPOINTMENTS

It is very important that you return at the recommended time intervals after surgery for your follow-up appointments with your nurse practitioner/surgeon and dietitian. YOUR NEXT APPOINTMENT WILL BE WITH YOUR NURSE PRACTITIONER/SURGEON AND DIETITIAN FIVE TO SIX WEEKS AFTER SURGERY.

Additional follow-up appointments after surgery are as follows:

Surgeon/NP and RD: 3 months, 6 months, 1 year and then every six months.

<u>Follow-up is for life after these surgeries.</u> You will need to take blood tests at 6 months and 1 year after surgery and then every six months after the first year to check for vitamin/mineral deficiencies and other abnormalities.

REMEMBER! YOU HAVE TO EAT (HIGH PROTEIN FOODS) TO LOSE WEIGHT --- EVEN IF YOU ARE NOT HUNGRY!!!

YOUR MAIN TASKS WHEN YOU START PUREED FOOD ARE TO:

- 1) CONSUME AT LEAST 80G TO 120G OF PROTEIN DAILY.
- 2) EAT EVERY 3 HOURS.
- 3) DRINK AT LEAST 48 OUNCES OF FLUIDS BETWEEN YOUR MEALS.
- 4) WALK EVERY DAY, AT LEAST 30 MINUTES IF POSSIBLE.
- 5) SLEEP 7-8 HOURS A NIGHT.

ENJOY YOUR PROGRESS!!!

CALL YOUR DIETITIAN WITH ANY DIET-RELATED QUESTIONS!

Nancy Restuccia, MS, RDN, CDN (212) 305-0118

Revised: 5/14, 2/15, 3/15,2/16,3/27/18

FOOD/BEVERAGE LOG

Name:	Date:
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Time	Amount (tsp, oz, Tbs, cup)	Food/Supplement	Grams of Protein
Breakfast			
Lunch			
Lunch			
Dinner			
Snack(s)			
Beverages			

Total grams of Protein:

Glasses of water:	$\sqcup 1$	□2 L	_ 3 L	_ 4-և	_5	⊔6	\sqcup /	⊔8
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FOOD/BEVERAGE LOG SAMPLE

Name: Jane Doe Date: 6/1/09

Time	Amount (tsp, oz, Tbs, cup)	Food/Supplement	Grams of Protein		
Breakfast			1100011		
7:00 A.M.	2	Hard boiled eggs	14		
Lunch					
12:30 P.M.	2 oz	Canned tuna in water	14		
	1 teaspoon	Light Mayonnaise	0		
	1/2	Tomato, medium, sliced	1		
Dinner					
6:00 P.M.	2 oz	Chicken thigh, roasted	14		
	½ cup	Carrots, steamed	1		
	1 oz	Baked potato	1		
Snack(s)					
10:00 A.M.	1	Slice low fat cheese	7		
3:30 P.M.	½ cup	Low fat cottage cheese	14		
	½ cup	Strawberries, medium, sliced	0		
9:00 P.M.	6 oz	Dannon® Light and Fit yogurt	6		
Beverages					
11:00 A.M.	8 oz	Tea with lemon	0		
1:30 P.M.	16 oz.	Crystal Light®	0		
7:00 P.M.	16 oz	Diet Snapple®	0		
8:00 P.M.	8 oz	Protein Shake	25		

Total grams of protein: 97

Glasses of water: X1 X2 X3 □4 □5 □6 □7 □8