## STANDARD DIET 1800 KCAL BODY WEIGHT MAINTENANCE

| " | MEALS | MENU ${ }^{1 \text { TIME WEEKLY }}$ |
| :---: | :---: | :---: |
| W | BREAKFAST | Oats cream (quaker): Fresh milk ${ }^{(1)} 0-3.49 \%$ fat (1 cup)+ oat flakes (2 oz.)+ 1 banana (4 oz.) +1 tbs honey |
| 1 | SNACK | Apple ( 1 small, 4 oz.) + 1 cereals bar (high in fiber, low in fat, $\sim 90 \mathrm{kcal}$ ) |
| E | LUNCH | Seasonal salad ${ }^{(1)}$ or vegetable soup + chicken, cooked, without skin (4 oz) + rice, cooked ( $2 / 3$ cup) + rice, cooked (1 cup, 5oz.) |
|  | SNACK | Fresh orange juice (1 cup)+ almonds, fresh (0.5 oz.) |
| M <br> E <br> A <br> T | DINNER | Seasonal salad ${ }^{(1)}+$ rice, cooked (3.5 oz.) +1 oz. Feta cheese |


|  | MEALS | MENU ${ }^{2}$ TIMES WEEKLY |
| :---: | :---: | :---: |
| R | BREAKFAST | Fresh milk ${ }^{(1)} 0-1.99 \%$ fat ( 1 cup) +2 sl. Whole wheat bread ( 1 oz. each) $+1 / 2$ tbs tachini $+1 / 2$ tsp honey |
| E | SNACK | Blended juice ( 1 medium banana, 1 medium orange, 1 small apple)) +1 toast ( 2 slices whole wheat bread, 2 oz.) +1 slice low/semi- fat cheese (1 oz.)+ 1 sl . Low fat cold cuts (1 oz.) |
| M | LUNCH | Seasonal salad (1) or vegetable soup + beef steak, without visible fat, cooked (or any other food), low in calories (3 oz.)+ cooked potatos (8 oz.) |
| A | SNACK | Apple (1 small, 4.2 oz.$)+$ Raisins (0.5 oz.) |
| T | DINNER | Seasonal salad (1) or vegetable soup + legumes (1/2 cup, 3.5 oz.) + bread (1 regular slices, about 1 oz.)+ 1 oz. feta cheese |


| F | MEALS | MENU 1 TIME WEEkIY |
| :---: | :---: | :---: |
|  | BREAKFAST | Fresh milk ${ }^{(1)} 0-3.49 \%$ fat (1 cup)+ cereals (2 oz.)+ 1 banana (2 oz.)+ tsp honey |
| I | SNACK | Strawberries (10 oz.) |
| S | LUNCH | Seasonal salad ${ }^{(1)}$ or vegetables soup + fish (5 oz.) + potatoes, baked (8 oz.) |
| H | SNACK | Fresh orange juice (1 cup) + Whole wheat bread (1oz.) + $1 / 2$ tbs tachini + $1 / 2$ tsp honey |
|  | DINNER | Seasonal salad ${ }^{(1)}+$ couscous, cooked (1 cup, 6 oz.) |


| G | MEALS | MENU ${ }^{1 \text { TIME WEEkly }}$ |
| :---: | :---: | :---: |
| R | BREAKFAST | Fresh orange juice (1 cup) + 1 toast ( 2 slices whole wheat bread, 2 oz.) + 1 slice low/semi- fat cheese (l oz.) |
| E | SNACK | Banana (1 medium, 4 oz.$)$ + rice bar ( 0.5 oz ) |
| K | LUNCH | Fresh beans, cooked in olive oil, or other starchy vegetable (10oz.) +2 oz. Low fat cheese +2 sl. Whole wheat bread ( 1 oz each) |
| $\bigcirc$ | SNACK | Apple (1 medium) + orange (1 medium) |
| L | DINNER | Seasonal salad(1) + cooked fish (3 oz.) + potatoes, baked (8 oz) |
| V E O |  |  |


| L | MEALS | MENU 1 TIME WEEkLy |
| :---: | :---: | :---: |
|  | BREAKFAST | Yogurt 0-3.49\% fat (7 oz.) + muesli (loz.) + strawberries (5 oz.) 1 tbs honey + 1 tbs linseed, blended |
| E | SNACK | Blended juice (1 medium banana, 4.2. oz., 1 small apple 4.2 oz., 1 medium orange) |
| U | LUNCH | Seasonal salad(1) + lentil soup with tomato sauce (1 serving, 10oz.) + feta cheese (2 oz.) + bread (2 slices, 2 oz.) |
| M | SNACK | Apple (1 small, 4.2 oz.$)$ |
| S | DINNER | Seasonal salad (1) + homemade french fries (3.5 oz.) or baked potatoes (6 oz.) + 1 fried/ boiled egg (large) or 1 oz. Feta cheese. |


| S | MEALS | MENU 1 TIME WEEkLy |
| :---: | :---: | :---: |
|  | BREAKFAST | Fresh orange juice (1 cup) +2 slices whole wheat bread, 2 oz.)+ 1 fried egg (large, 2 oz.) |
| T | SNACK | Banana (1 medium, 40z.) |
| A | LUNCH | Seasonal salad ${ }^{(1)}+$ spaghetti, cooked (9 oz)+ homemade sauce $+3-4$ grinded parmesan cheese |
| C | SNACK | Yogurt, semi- fat 2-3.49\% (7 oz.) + apple, with its skin (1 small, 4 oz.) + 1 tbs honey + 1 tbs linseed, blended |
|  | DINNER | Seasonal salad ${ }^{(1)}$ or vegetable soup + chicken, without its fat crust, cooked with homemade mustard sauce e.g. (4 oz.) |


| Nutritional Facts: |  |
| :--- | :--- |
| Energy (Kcal) | 1850 |
| Proteins | $2.7 \mathrm{oz} .(16.7 \%)$ |
| Carbohydrate <br> s | $8.5 \mathrm{oz} .(52.6 \%)$ |
| Fats | $2.2 \mathrm{oz} .(31.2 \%)$ |

## TIPS:

${ }^{(1)}$ Seasonal salad (from non-starchy vegetables) may be raw or boiled. As for the total amount of olive oil (for lunch and dinner), it should be equal to 2 tablespoons ( 1 tablespoon= 3 teaspoons) In meals such as meat, rice, sauces and purees try to add vegetables, so that the daily consumption of vegetables is increased (e.g. carrot puree, tomato sauce, broccoli bites)

Quantities are based on cooked food, normally prepared with $1 / 2-1$ tbs olive oil per food serving.

Feel free to consult the unit "Food Groups" in order to make changes and to develop your own diet based on your own nutritional preferences. Meat, fish and legumes belong in the group of proteins

Rice, potatoes and bread belong in the group of carbohydrates
Olive oil and nuts belong in the group of fat.

The Food Group of "Free Foodstuff" consists of products that include less than 20kcal/ portion or less than 5 g of carbohydrates/ portion. You may consume up to 3 portions of "Free Foodstuff" daily. In case of hypertension problems, you have to be extremely careful with food that are high in salt.

