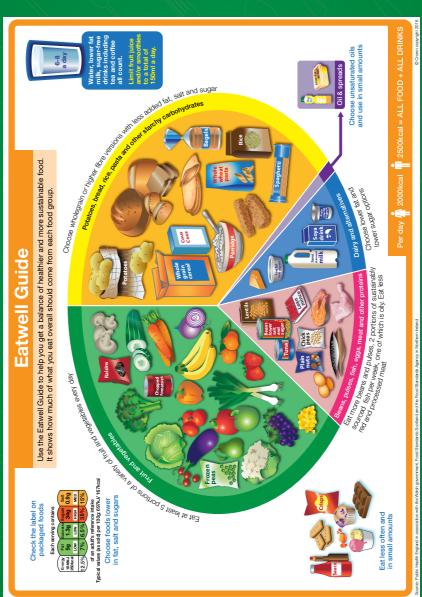
# **Food Planning**

The Eatwell Guide below illustrates the variety and the proportions of each food group we should eat in order to have a well balanced and healthy diet.



Eat more for less. See overleaf for tips on eating well on a budget.

# **Shopping and Cooking tips**

## Here are some tips to help plan shopping and cooking.

## **Shopping**

- O Plan your meals for the week ahead see meal planner in this toolkit
- O Check your cupboards and then make a shopping list so you only buy what you need
- Avoid shopping when hungry or you will tend to buy more food on impulse
- Buy local fruit and vegetables in season, they can be better quality, more flavoursome and cheaper
- Choose value brands especially for pastas, rice and tinned fruit and vegetables
- Stock up on frozen vegetables; these are just as good as fresh and can be used to bulk up stews, casseroles and soups
- Check and compare prices between multi-packs and single items
- O Compare prices per weight using information on the shelf labels
- Shop around for the best deals
- Ask your butcher for advice on what cuts of meat are best value and how to cook them.

### Cooking

- Cook your own meals instead of buying ready meals or takeaways
- As a cheaper alternative to meat, bulk up meals with beans, lentils and peas. These are great fibre providers and a good source of protein
- Leftovers can be used for lunch or dinner the following day
- Ocook extra and freeze in individual portions especially if you are cooking for one.

### Cook - it!

A six week practical 'hands on' nutrition education programme.

Email: cookit@belfasttrust.hscni.net Tel: 028 9504 2317

FareShare and FareShare FoodCloud link local stores with in date surplus food with local charities and community groups. Email: meabh.austin@fareshare-ioi.eu

Tel: 028 9033 2230/ 9024 6440 www.chni.org.uk

Recipe ideas: www.lovefoodhatewaste.com/recipes

www.safefood.eu/Healthy-Eating/Recipes/101-Square-Meals