

# Chewing and swallowing problems

This information is a guide to help you deal with your chewing and swallowing problems until you can talk to your doctor. It is not intended to replace medical advice.

Some chemotherapy drugs and radiotherapy can make your mouth and throat sore. This may cause chewing and swallowing to become more difficult. If this happens and solid food become difficult to swallow you may need to change its consistency or texture, by having a soft or blended diet. **See table overleaf**.

#### Your nutritional needs

You still need to ensure that your diet is varied and appealing and contains enough energy, protein and vitamins for you. This information will give you some ideas to help you cope during this part of your treatment.

## Some general tips

If your appetite is reduced and you are taking soft or blended foods, it is important to:

- eat little and often, i.e. small snacks/ nourishing drinks between meals
- choose high energy foods e.g. full fat milk/ yogurts, custards
- 'fortify' your food and drink by increasing the energy and protein content (see overleaf)
- include some meat, fish, cheese, eggs or pulses each day
- add sauces and gravies, custard and cream to foods when it is possible
- ensure all foods are chewed well before they are swallowed
- if chewing is difficult, chop foods finely and/ or blend them
- try cold foods and drinks as they do not have such a strong smell and may be soothing
- try a fizzy drink to help freshen your mouth
- rinse your mouth out with water or mouthwash regularly
- crushed ice in a drink is refreshing if your mouth feels dry
- if you are using any painkillers, take them around 20 minutes before eating so you are as comfortable as possible

## **Dietary supplements**

If chewing/swallowing becomes so difficult that you are unable to eat good amounts of a soft moist diet you may lose weight. If this happens you should ask to see a dietitian. You may require supplements.

#### What foods should I avoid?

If you have a sore mouth, you should avoid:

- acidic/citrus fruits such as oranges, lemons, grapefruits and their juices
- bitter and sharp tasting foods such as tomatoes or tomato sauce and vinegar
- Spicy foods
- very dry, crumbly foods such as crisps, dry toast and nuts as these are more difficult to eat

#### Can I have ready-made soft meals?

The chart overleaf shows how you can fortify your meals.

It is common to have little time or energy to cook and prepare your own meals. Ready to eat meals are easy and can be nutritious. You can use tinned foods, oven or microwave meals.

Choosing soft, easily chewable foods and those which require less effort to eat will be best. Some ideas include: fish pie, stew, pasta with lots of sauce, cottage/shepherds pie, root vegetables or mashed potatoes with gravy. If you would like further information, please

ask at the Lynda Jackson Macmillan Centre.

The dietitian will be happy to help you with your personal eating plan and give you some ideas for healthy menus, so please ask.



## How can I fortify my meals?

To 'fortify' food means adding more calories by increasing the energy and protein content. This may seem like a strange thing to do when we are always being told to reduce the fat and sugar content of our food. But remember, you are trying to add calories to your diet at this time, because you are not eating enough to give your body the energy it needs.

Ingredients which can be used to 'fortify' your meals include milk, milk powder, cream, butter, margarine, cheese, sugar and glucose.

	Soft food suggestion	Ways to fortify
Milk	milkshakes	Add 4 heaped tablespoons of milk powder
	milky hot chocolate	to 1 pint of milk in order to make fortified
	custard	milk. Or add 1 small tin of evaporated milk
	Complan or Build up	to 1 pint of milk.
Cheese	cheese soufflé/macaroni cheese	Add extra cheese or cream.
	finely grated cheese can be added to soup or	
	vegetables	
Eggs	scrambled egg/poached egg	Add cheese or mayonnaise to savoury
	fluffy omelette	dishes.
	crème caramel/egg custards	Add cream and milk to sweet dishes.
Fruit and	fruit juices, stewed or tinned fruit	Add cream, custard or evaporated milk.
puddings	fruit fools, whips, jelly	Add honey, seedless jams or syrup.
	fruit yoghurt and soft fruits	Glucose is less sweet than sugar and
	baked apple, chopped banana	therefore more can be added to food
	milk puddings e.g. rice, tapioca, semolina	and drinks.
	mousses, jelly, ice cream, blancmange	
	sponge puddings with cream or custard	
	bread and butter pudding	
Soup	homemade or condensed and ready made	Add cream or dilute with milk rather than
	soups	water. Add finely grated cheese.
Meat	stews, casseroles	Add extra gravy or sauces.
	shepherd's pie, cottage pie	
	lasagne/pasta with bolognese sauce	
Fish	poached/flaked fish	Add cheese or mayonnaise.
	fisherman's pie (fish and potato pie)	
	flaked fish such as tuna or salmon	
	fish pate/salmon mousse	
Vegetables	mashed potato, soft baked potato,	Add cream, grated cheese, mayonnaise
	sweet potato	or butter.
	mashed carrot/swede/cauliflower	
	creamed spinach	
	baked marrow/aubergine	

Please ask your speech and language therapist or dietitian for more information about other soft/moist diet suggestions. We hope this fact sheet will help you during this part of your treatment. However, if anything is unclear, the dietitian will be pleased to advise you.

Mount Vernon Cancer Centre Dietitian, tel: 020 3826 2129

Speech and Language Therapy, tel: 01923 844457

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