

MEAL PLANNING FOR GESTATIONAL DIABETES



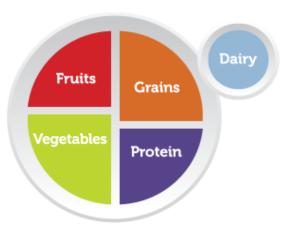


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HEALTHY EATING IS CORNERSTONE IN MANAGING YOUR GESTATIONAL DIABETES

This handout was designed to help you pick the correct combination of food to best manage your blood sugar and provide optimal nutrition for you and your baby. The following pages will help guide you in menu planning until you can meet with a Registered Dietitian.

Page three of this guide displays a variety of foods from different food groups (Grains, Fruit, Starchy Vegetables and Dairy). Please review each category (square) and the amount of food listed that equates to 1 carbohydrate (carb) choice. For example, 1 tortilla is 1 carb as is 1 cup of milk. The right balance of carbohydrate containing food, protein, and fat are necessary for optimum blood sugar values. Once you review this page, see how we used these foods to design Breakfast, Mid-Day/ Evening Meals and Snacks (following pages).



UNTIL WE KNOW HOW YOUR BLOOD SUGAR WILL RESPOND TO DIET, WE SUGGEST FOLLOWING:

Breakfast: Use 2 carb meals as defined by the circles. If you are experiencing low blood sugar (under 70 mg/dl) 2 hrs after breakfast, add 1 carb from the corresponding square so you have a total of 3 carbs at breakfast. Lunch & Dinner: Start with 3 carbs as represented by the circle at each meal. If you experience low blood sugar (under 70 mg/dl) 2 hrs after either meal, add 1 carb from the corresponding square to equal 4 carbs. Snacks: Select a 2 carb snack between breakfast and lunch. However, if you experience a high 2-hr blood sugar after lunch, change to 0 or 1 carb snacks at this time. Use 1 carb snacks between lunch and dinner, and after supper and adjust up or down (0 carb or 2 carb) depending on your blood sugar (see my blood sugar goals below).

The last page of this guide is a **Sample Menu** that illustrates the distribution of carbohydrates in meals and snacks to help give you a visual of what a daily menu should look like.

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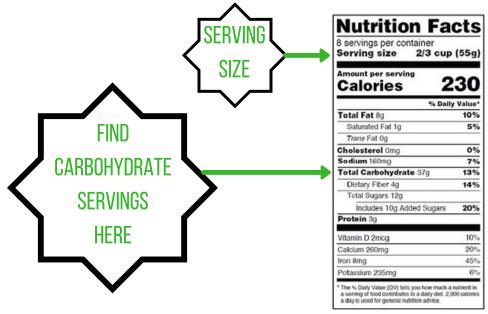


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FOOD LABELS

To determine how many carb servings are in a food, you must first find the Nutrition Facts label on the packaging. Find the total carbohydrate in grams. Next divide the total grams of carbohydrate by 15. This will tell you the carb servings. For example, the product below has 37 grams of carbohydrate/15 = 2 carb servings per 2/3 cup serving.



BLOOD SUGAR TARGETS

You need to test your blood sugar 4 times each day. Your blood sugar number needs to be in the target range. If your number is higher than the target, look at the number of carbs you consumed prior to that test, and try eating one less. If it is lower than the target, try adding 1 carb to your prior meal or snack. Keeping a written journal of the times you eat, the food you consume and your blood sugar values will help your health care provider know if you need to change your diet or add medication.

Test Time	Target
When you get up (before breakfast)	60 - 95
Two hours after breakfast	Under 120
Two hours after lunch	Under 120
Two hours after dinner	Under 120

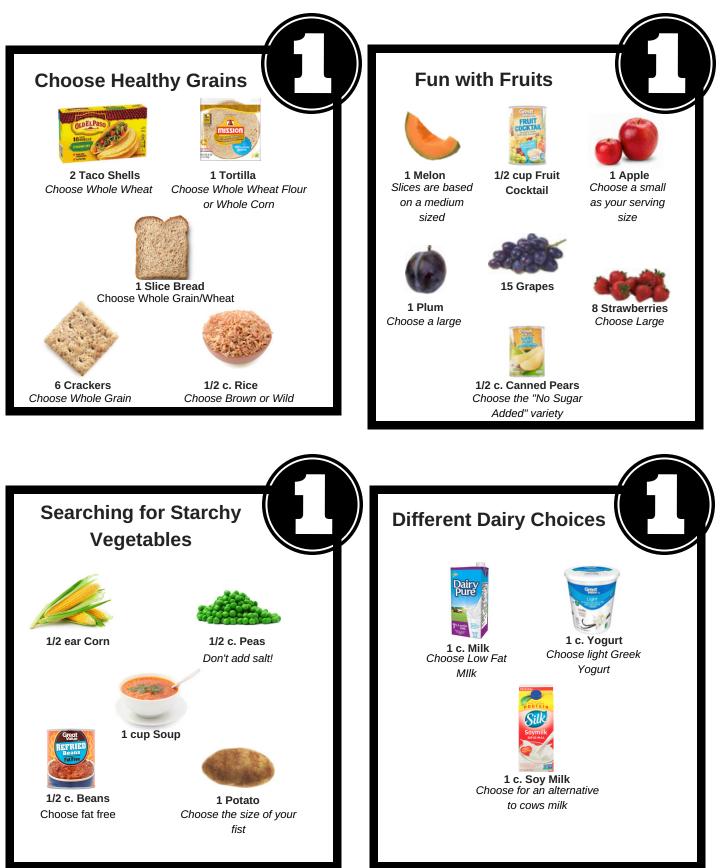


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1 CARB SERVING EXAMPLES



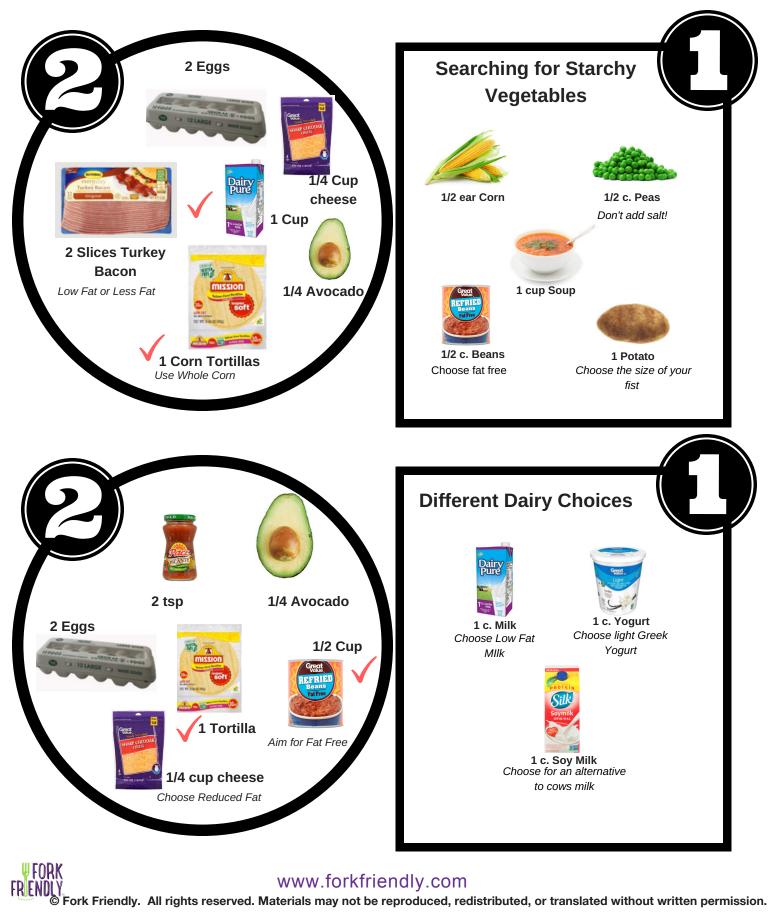
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BREAKFAST



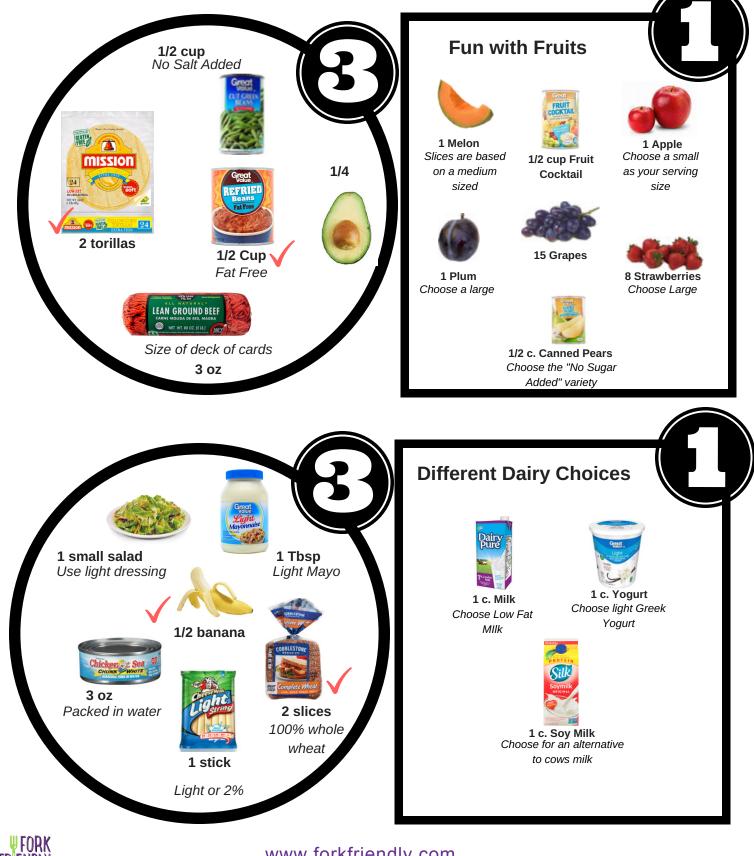
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BREAKFAST



MID-DAY AND EVENING MEALS

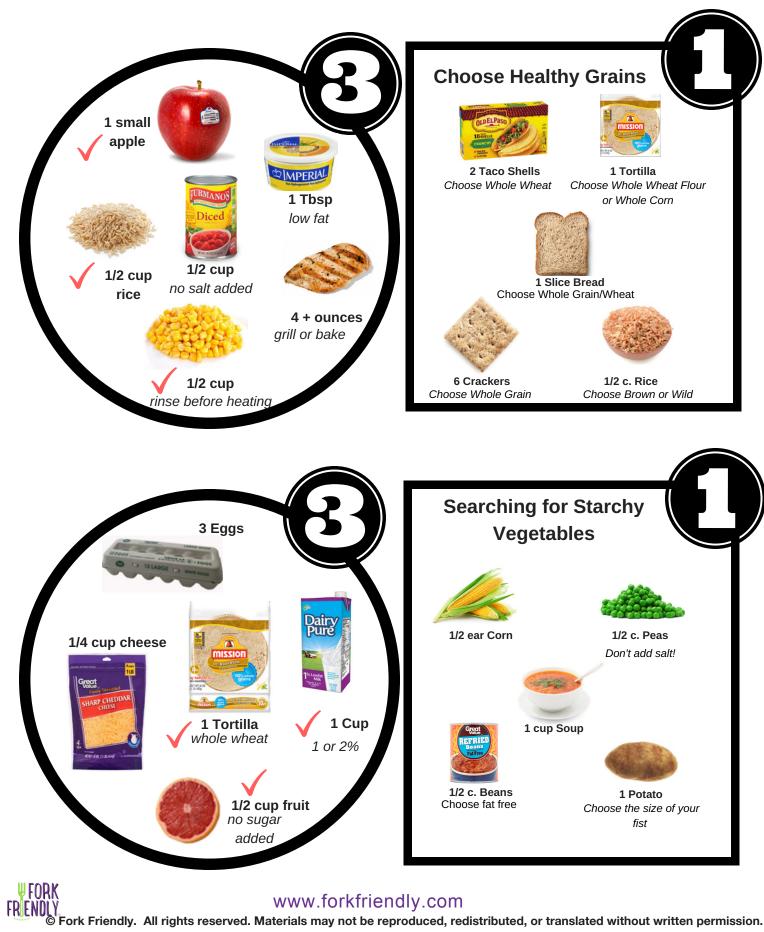
Each circle is three carb choices and each square in one carb choice. Look for a to determine which foods are carbohydrate servings. You need to select a food circle (3 carbs) at lunch and dinner. If you experience low blood sugar (under 70) after your meal, add a food from the 1-Carb square



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MID-DAY AND EVENING MEALS



SNACK MENU



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SNACK MENU

CARB CHOICE

SNACK #1





wheat cereal and low-fat milk

SNACK #2



cheese and whole grain crackers

SNACK #3



whole wheat tortilla and beans



Peanut Butter and Bread

SAMPLE MENU



Oatmeal - 1/2 Cup Nuts - 1 Handful Toast - 1 Slice Sausage - 2 Patties



MID MORNING SNACK

Beans - 1/2 cup

1 Tortilla

Carb Servings: 2

Carb Servings: 2

Carb Servings: 3

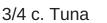
Carb Servings: 1

Total Carb Choices: 12



LUNCH

- 1/2 Banana
- 1 Light String Cheese
- 2 Bread Slices
- 1 Tbsp Mayo





MID AFTERNOON SNACK

- 1 Apple
- 1 String Cheese

DINNER

2 Corn Tortillas 1 c. Green Beans 1/2 c. Beans 3 oz. Ground Beef 1/4 Avocado





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1 cup Milk

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