HELPFUL HINTS – 6 MONTHS AFTER SURGERY

CALL THIS OFFICE IF YOU ARE EXPERIENCING ANY OF THE FOLLOWING:

- Increasing abdominal pain.
- Nausea and vomiting and are unable to consume the recommended food and fluid.

IF YOU ARE EXPERIENCING A LIFE THREATENING CONDITION, CALL 911 OR GO DIRECTLY TO THE EMERGENCY ROOM.

IF YOU HAVE QUESTIONS OR CONCERNS THAT ARE NOT LIFE THREATENING, PLEASE CALL THE OFFICE BEFORE GOING TO THE EMERGENCY ROOM (585-341-0366).

MEDICATIONS

		SATIONS	
	Gastric Bypass	Sleeve Gastrectomy	
Complete Multivitamin/mineral OR Celebrate One/ 60 chew or tabs	2x daily for the rest of your life OR Celebrate 60, twice a day for the rest of your life	2x daily for the rest of your life OR Celebrate One, once a day for the rest of your life	
Calcium citrate 600mg/ Vit D400IU (Total of 1200-1500 mg daily)	2x per day for the rest of your life	2x per day for the rest of your life	Calcium carbonate can be used but should be taken with food
Iron Ferrous sulfate 325 mg daily (Total of 65 mg elemental iron daily)	1x daily If you are taking Celebrate, you do not need to take additional iron	Your provider will let you know if you need to take this.	Separate calcium and iron by two to three hours for best absorption
Vitamin B12 1000 mcg daily	1x daily If you are taking Celebrate, you do not need to take this.	1x daily If you are taking Celebrate, you do not need to take this.	Doses are usually 50 to 100 MG
Thiamin (B1) (minimum of 12 mg daily)	1x daily if you are NOT taking a bariatric specific multivitamin	1x daily if you are NOT taking a bariatric specific multivitamin	Doses are usually 50 or 100 mg

HYDRATION

 It is important that you drink 64 ounces of fluid each day. Not getting the recommended daily fluid intake can cause nausea, headaches, decreased energy levels and constipation.

DIET- Lifestyle Bariatric Meal Plan

- Continue to prioritize following the lifestyle meal plan choosing low fat and low sugar food choices.
- Stop eating when satisfied or have met meal size. Your volume of food should be 1- 1 ¼ cups of food per meal and 1300 1500 calories a day.
- Remember to eat your protein first, fruits and vegetables second, and starches last.
- Do not drink 30 minutes before, during and after meals.

PROTEIN

Pre-planning menus (3 balanced meals + 2 healthy snacks) will ensure meeting daily protein (60g protein) and nutritional needs. It is recommended that you periodically keep a food diary and calculate the amount of protein and calories you are consuming.

HYPOGLYCEMIA

If you wait too long in between meals or skip meals you may experience hypoglycemia (low blood sugar). Symptoms include lightheadedness, shakiness, and feeling in a "fog". These symptoms often occur 1-3 hours after meals. Hypoglycemia can be prevented by eating 5-6 times daily at regular intervals, meeting daily protein needs, and avoiding sweets.

DO NOT TAKE NSAIDS Ever (for the rest of your life)!

Non-Steroidal Anti-Inflammatory Drugs

• **Do not take** NSAID medications. For example ibuprofen, naproxen, Motrin, Aleve, Celebrex and Mobic. These medications will increase your risk of ulcer formation and GI bleeding.

EXERCISE

Aim to incorporate moderate aerobic physical activity to include a minimum of 150 minutes per week (30 minutes x5/week) and an ultimate goal of 300 minutes per week, including strength training 2 to 3 times per week. A good fitness routine will include a combination of flexibility, cardio and strength training.

BOWEL MOVEMENTS

Your bowel movements should be regular by now. Bowel movements after bariatric surgery tend to be varied (they may be frothy, foamy, hard, floating to top of toilet bowl). There is no normal.

GAS

You may experience foul smelling gas. This is related to the rearranging of your intestines and the breakdown and absorption of your food. You may try Beano or Gas X. Some patients have tried Acidophilus (over the counter) with some success. Unfortunately, for some people, this will be a lifelong issue.

SMOKING

NO SMOKING! Smoking increases your risk of gastritis or ulcers in your pouch.

BIRTH CONTROL

Weight loss can increase fertility. Please continue to use birth control if sexually active. We strongly recommend that you DO NOT BECOME PREGNANT **until 2 years** after surgery. It has been shown that women who had absent or irregular periods before surgery are likely to begin regular cycles and ovulation with weight loss. If you were not able to get pregnant before surgery, this can change with weight loss.

MONARCH SUPPORT GROUP

The Monarch meetings are held on the 2nd Wednesday of each month from 6:00pm-7:00pm via Zoom. You can register for these meetings through our event page located on our website. A great opportunity to share and learn.

ENERGY LEVEL

Your energy level should be back to normal, if not better than before!

HAIR LOSS

Some hair loss is common following surgery and typically occurs between the third and sixth months following surgery. This is a result of several factors including the physiologic stress, the emotional stress of the adjustments and the nutritional stress following surgery. This is **temporary**, and an adequate intake of protein, vitamins and minerals will help to ensure hair re-growth. Most patients report that this problem has resolved by one year after their surgery.

YOUR WEIGHT LOSS

- Do not weigh yourself more than 1x per week. Fluid intake and constipation can affect weight. This can be discouraging to you.
- Make sure you are eating and drinking as recommended in this packet. You will be weighed at each of your office visits.
- Our goal is for you to lose 60% or more of your excess body weight at the end of your first year. The rate of weight loss differs between people. Try not to compare yourself with anyone else.

OFFICE VISIT SCHEDULE

Research shows that patients who consistently follow up with visits to their surgeon's office maintain a higher percentage of weight loss.

6 months post op.	Today's visit. Labs will be drawn.
1 year post op.	Labs will be drawn. You should return to this office every year.

YOUR LAB RESULTS and MyChart

Lab Letters: You will receive a MyChart message or a letter from this office if your labs are abnormal and require any adjustment to your vitamins/supplements. If your labs are all within normal limits you will not receive a letter.

How to access your lab results: You may access your labs through MyChart at **mychart.urmc.edu**. Click on the button "Request activation code" on the left side of the screen under "New User?"

We will check the following labs at each visit:

BARIATRIC LIFESTYLE MEAL PLAN (1300 – 1500 Calories Daily) – (60 Grams Protein Daily)

— LOW FAT / LOW SUGAR ———

The bariatric meal plan consists of three well balanced meals daily with at least one snack.

Strive to build a meal plan that includes all of the food groups

This meal plan is designed to provide the nutrients needed and help keep you full and satisfied throughout the day.



Meal Planning

Meal Planning is essential to ensure you will lose weight and maintain your weight loss.

PLAN FOR MEALS — Food shop weekly. Think about what you will eat during the week, buying the foods from all food groups to build your menu. Each food group contributes different nutrients that are needed for good health.



PREPARE FOR MEALS — Think ahead each week to what meals you will be preparing for breakfast, lunch, and dinner and do some preparation ahead of time.

FOLLOW ROUTINE — Eat meals close to the same time everyday. When you follow an eating schedule you are less likely to eat the food you should avoid. You will burn more calories and your metabolism will work more efficiently.

Important Tips to Remember

- Eat protein foods first
- Eat within one hour of waking up
- Schedule small meals approximately every 3–4 hours
- Chew foods well and eat slowly (at least 30 minutes)
- Don't drink with meals

- DO NOT drink carbonated beverages such as soda
- DO NOT smoke
- Eat until satisfied or have met meal size
- Sip fluids slowly
- Continue taking your vitamin and mineral supplements daily



Make an appointment once a year for your Annual checkup for the rest of your life. If you are struggling with meal planning or weight management, we encourage you to schedule an appointment with the dietitian.



DO NOT

DRINK YOUR CALORIES.

Liquids will pass through the reduced stomach pouch quickly and you will not feel full. This is a great way to gain all your weight back!!

AVOID

- High calorie drinks
- Beverages made with sugar
- Alcohol
- Milkshakes

- Special coffee drinks
- Soda
- Juice (no more than ½ cup daily)

PAY ATTENTION

TO PORTION SIZES

- Keep portion sizes small
- See handout on food groups

To ensure long range success at losing and maintaining your weight loss follow the recommended servings as a guide. Keep in mind that you will stop eating when your hunger is gone or when you feel comfortable.

- Continue to use a scale and measuring cups consistently to keep yourself in check.
- Continue to eat small pieces of food and chew your food thoroughly and eat slowly.

EAT

ON A SCHEDULE

You will increase your chance of success if you follow an eating routine of planning meals at the same time frame daily.

• Keep yourself in check once in a while by writing a food journal.

AVOID

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HIGH FAT FOODS

- Fast food
- Dining out often
- Fried foods
- Creams & Gravies
- Foods made with cream or gravy
- High fat dairy (cheese, ice cream)

- Junk food (chips etc..)
- Donuts, cakes, cookies, pastries, chocolate
- High fat meats like bacon and sausage
- High fat casseroles
- High fat convenient foods (frozen pizza, boxed meals)

Do not fill up on empty calorie foods that are high in calories and low in nutritional value.

Avoid the so called "Junk" foods that are high in fat and sugar.



CONSUMING HIGH-FAT FOOD

ON A REGULAR BASIS COULD CONTRIBUTE TO WEIGHT REGAIN.

- The food you eat should be as healthy as possible. Your small stomach pouch can only hold about a 1 cup 1 $\frac{1}{4}$ cup of food. Therefore your goal is to attain the highest quality nutrient intake with a minimal volume of food.
- Your meal plan needs to be high in protein, vitamins and other important nutrients to be successful at attaining a healthy lifestyle.
- To increase satiety, try to plan meals and snacks by combining carbohydrate foods with protein, fiber and a small amount of fat.
- A well planned meal should satisfy feelings of hunger for three to four hours and provide the energy you need as you progress through the day. Sources of carbohydrates and fiber include whole grains, fruits and vegetables. Protein sources are lean meats, meat substitutes and low fat dairy.

POTENTIAL

PROBLEM FOODS:

Some foods have difficulty passing through the opening of the stoma and may cause blockage. These include foods such as:

- red meat (beef and pork)
- shrimp
- untoasted or doughy bread
- pasta
- rice
- peanut butter
- dried fruit

- nuts
- coconut
- popcorn
- greasy food or fried food
- seeds and skins of fruits and vegetables
- membrane of citrus fruits
- fibrous vegetables like corn, asparagus and celery*

^{*}Fibrous food should be avoided as they have the potential to block the stoma. If you would like to eat asparagus or other fibrous foods once in a while, then you must be sure to cook them well, cut them into very small pieces first and then chew thoroughly.



Staying Active

YOU MUST STAY ACTIVE to burn calories, build muscle mass and increase your metabolism. You will increase your chance of success if you follow a fitness routine weekly.

- Establish a weekly exercise routine.
- Strive to be physically active at least one hour daily.
- Walk or ride your bike to locations whenever possible.
- Take the stairs instead of the elevator.
- Park further away from entrances in parking lots.



FOOD GROUPS & DAILY SERVINGS



PROTEIN

*minimum 8-9 ounces daily

Lean Meats Meat Substitutes Dairy (Low Fat) recommend 3 servings daily



FRUITS

1 – 3 servings daily



VEGETABLES

3 or more servings daily



STARCH (WHOLE GRAINS)

3 – 6 servings daily



FATS

4 – 5 servings daily





^{*}Based on Individual Needs



PROTEIN

*Minimum 8 – 9 oz. Protein Equivalents per day

Adequate daily protein intake is essential for optimum nutrition, recovery and long-term health.

FOOD CHOICES	PORTION SIZES	TIPS	OMIT
Lean Meats			
Chicken (No skin)	3 oz. protein		Poultry skin, duck, goose,
Turkey (No skin)	3 oz. protein		wings, dark meat
Fish/Seafood	3 oz. protein		Fish fry, battered fish
Water packed tuna	3 oz. protein		Fish canned in oil
Venison	3 oz. protein		Breaded meats
Lean beef, pork, or veal	3 oz. protein	Bake, broil or grill loin or round cuts	Spareribs, hot dogs, bacon, sausage, pepperoni, ham hocks Prime cuts of beef, well-marbled meats, chuck
Canadian Bacon	3 oz. protein		Salami, bologna, liverwurst
Meat Substitutes			
Eggs:			
Egg whites	2 = 1 oz. protein		
Whole egg (with yolk)	1 = 1 oz. protein		
Eggbeater	½ cup = 1 oz. protein		
Legumes (Beans)	½ cup = 1 oz. protein		
Peanut butter or nut butter	2 T. = 1 oz. protein		
Quinoa	1 cup = 1 oz. protein		
Veggie Burger	and 2 starches 1 patty = 2 oz. protein		
Bean based soup	1 cup = 1 oz. protein		
Tofu	$\frac{1}{2}$ cup = 1 oz. protein		
Nuts	$\frac{72 \text{ cup}}{14 \text{ cup}} = 1 \text{ oz. protein}$		
Dairy (Low Fat)	3 servings/day		
Milk – 1% or Skim	8 fluid oz. = 1 oz. protein		Whole or 2% milk
Soy Milk	8 fluid oz. = 1 oz. protein		Chocolate milk
Flavored Yogurt: light, low fat Flavored Greek Yogurt:	6-8 oz. = 1 oz. protein		
light, low fat	6 oz. = 2 oz. protein		
Plain Yogurt, low fat	6 - 8 oz. = 1 oz. protein		
Plain Greek Yogurt, low fat	6 oz. = 2 oz. protein		
Cheese – low fat	1 oz. = 1 oz. protein		Regular cheese
Ricotta cheese – low fat	½ cup = 2 oz. protein		
Cottage cheese – low fat	½ cup = 2 oz. protein		4% milk fat cottage cheese

^{*}Based on Individual Needs

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VEGETABLES 3 or more servings daily FRUITS 1-3 servings daily

FOOD CHOICES	PORTION SIZES	TIPS	OMIT
Non-Starchy Vegetables			Vegetables prepared in cream or cheese sauce
Dark Green: broccoli, greens, dark green leafy lettuce, spinach	1 cup leafy raw vegetables	Fill half your plate with vegetables.	Leafy green vegetables cooked with fatty meats (Try skin-free smoked turkey, liquid smoke, or skimmed chicken broth.)
Red & Orange: carrots, red peppers, tomatoes	½ cup cooked vegetables		Fried vegetables
Other: asparagus, beets, Brussels sprouts, cabbage, cauliflower, celery, cucumbers, eggplant, green or wax beans, mushrooms, okra, onions, turnips	You can have unlimited amounts of non-starchy vegetables.	Satisfy your appetite by choosing more vegetable servings.	
Starchy Vegetables			
Because of the high starch content vegetables such as potatoes, corn, and peas do not count as a vegetable but, instead, count as a starch.		Choose raw vegetables to increase fiber intake.	
Fruit			
Fresh fruit	1 medium		
Fresh berries	1 cup		
Melon cubes	1 cup		
Grapes	15		
Canned fruit (packed in water or juice) — no sugar added	½ cup		
Frozen fruit – no sugar added	½ cup		
Dried fruit	¼ cup		
Fruit juice — no sugar added	Maximum ½ cup/day		





STARCH (WHOLE GRAINS) 3-6 servings daily

FOOD CHOICES	PORTION SIZES	TIPS	OMIT
Cooked pasta	½ cup	Choose whole grain products	Pasta and rice dishes with butter, cream, or cheese sauce
Cooked rice	½ cup		Chow mein noodles, Fried rice, Ramen noodles
Hot cereal	½ cup		
Lentil/Bean soup	½ cup		
Cold Cereal (no sugar coating)	1 cup		
Broth or Tomato based canned soup	1 cup		
98% fat free cream soup made with fat free milk	1 cup		
Bread English muffin	1 slice ½ each	Choose breads and cereals with 2 grams or more of	Donuts, Danish, biscuits, muffins, croissants
Hamburger roll	½ each	fiber/serving	
Hot dog roll	½ each		
Small bagel	½ each		
Pita	½ each		
Waffle	1 (4 inch)		
Pancake	1 (4 inch)		
Tortilla	1 (6 inch)		
Starchy Vegetables			
Corn	½ cup		
Peas	½ cup		
Potatoes	½ cup		French fries, home fries
Sweet Potato	½ cup		
Winter Squash	½ cup		
Legumes (kidney beans, lentils, Lima beans, etc.)	½ cup		





1 teaspoon	D (
	Because fat is the most concentrated source of calories, closely monitor portion sizes.	Palm oil
1 teaspoon		
1 Tablespoon		
1 teaspoon		Fat back
1 Tablespoon		Pork Rinds
1 Tablespoon	Use horseradish or mustard	Lard
2 Tablespoon	on sandwiches to replace	
1 Tablespoon	mayonnaise.	
1 Tablespoon		
2 Tablespoons	Use non-fat vegetable or	Cream
2 Tablespoons	margarine spray	Half & Half
2 Tablespoons		Whipped topping
2 Tablespoons		Sour cream
1 Tablespoon		
1/8 or 2 Tablespoons		Cream cheese
8		
as desired	Read food labels to check	Sugar, brown sugar, honey
as desired	for added sweeteners	maple syrup, molasses,
as desired	and avoid those with	corn syrup, high fructose
2 Tablespoons	ingredients on the Omit List.	corn syrup, jam or jelly
2 Tablespoons		
Drink 6 – 8 cups/day for	Sip slowly (no more than	Carbonation
adequate hydration	one ounce at a time)	Caffeine (no more
		than 6 oz./day)
		Sweetened beverages
	1 Tablespoon 1 teaspoon 1 teaspoon 1 Tablespoon 2 Tablespoon 1 Tablespoon 1 Tablespoon 2 Tablespoons 2 Tablespoons 2 Tablespoons 2 Tablespoons 2 Tablespoons 1 Tablespoons 8 Tablespoons 1 Tablespoons 1 Tablespoons 1 Tablespoons 2 Tablespoons 1 Tablespoons 2 Tablespoons 1 Tablespoons 2 Tablespoons 2 Tablespoons 8	1 teaspoon 1 Tablespoon 2 Tablespoon 2 Tablespoons 2 Tablespoons 2 Tablespoons 2 Tablespoons 2 Tablespoons 3 Tablespoons 4 Tablespoons 5 Tablespoons 6 Tablespoons 7 Tablespoons 7 Tablespoons 8 Tablespoons 8 Tablespoons 1 Tablespoons 2 Tablespoons 3 Tablespoons 5 Tablespoons 8 Tablespoons 9 Tablespoons 8 Tablespoons 9 Tablespoons





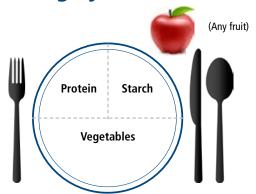
SNACKS

Snacks should be: 150 calories or less, 5 grams of fat or less, 5 grams of sugar or less. Include protein and high fiber food to satisfy appetite longer.

SUGGESTIONS	TIPS	OMIT
1 rice cake + 1 Tablespoon nut butter		
1 small fresh fruit + 1 Tablespoon nut butter	Add a snack when meals are more than 4 hours apart to	Cakes
Raw vegetables + ¼ cup hummus	keep appetite satisfied.	
Light low fat yogurt + Small piece fresh fruit		Cookies
1 oz. reduced fat cheese + 10 almonds		Pies
2 Tablespoons reduced fat salad dressing Raw vegetables + 1 oz. low fat cheese		Dartiis
½ cup 1% cottage cheese + ½ cup. canned fruit (packed in water or juice)		Pastries
Celery sticks + 1 Tablespoon nut butter		Candy
Baby carrots + ¼ cup hummus		
Sugar free, homemade pudding with low fat milk- 1 cup	FREE FOODS: Sugar-free gelatin such as Jell-O, Sugar-free popsicles	Chips
2 hard-boiled eggs and carrots	. 3	Ice cream
10 walnut halves + ½ banana		
10 almonds + ½ cup grapes		
1 mini snack size bag low fat popcorn		



A HEALTHY PLATE MODEL

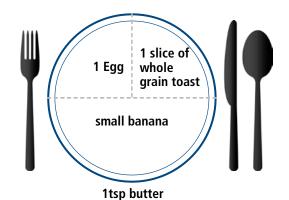


(To be consumed ½ hour before or after, not with the meal)

Unsweetened beverage or water

SAMPLE MENUS

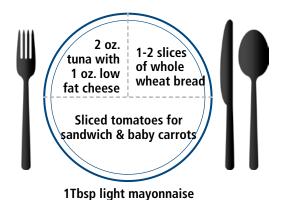
Breakfast



Snack

Low fat cheese stick <u>or</u> light LF yogurt

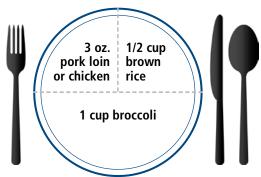
Lunch



Snack

Apple slices with 1 tablespoon peanut butter

Dinner



1tsp oil to prepare meal

Snack

8 fl. oz. fat free milk

