



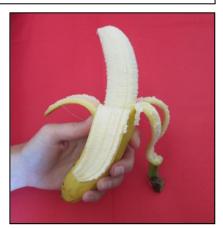
Finger Foods

Finger foods can be enjoyed by everyone and are a great way to increase your independence at mealtimes.

- **Think about size and shape**. Foods too small will be hard to pick up but foods too big will be difficult to handle.
- **Check the temperature.** Make sure food is cool enough to hold and eat.
- □ **Use moist fillings** in bread to help hold sandwiches together. Try using butter, soft cheese or mayonnaise alongside other ingredients.
- □ Keep the skin on fruit to make them less slippery and easier to hold. A sprinkle of lemon juice will stop fruit turning brown as quickly.
- Try using a carrying bag or waist pouch so you can carry around your food and eat when you want to.







Example Finger Foods

- Toast
- □ Sandwiches
- Cereal bars
- □ Chicken drumsticks
- □ Sausages
- Meat balls
- □ Fish fingers

- □ Cherry tomatoes
- □ Hardboiled egg slices
- □ Chips / potato wedges
- Pizza slices
- □ Small potatoes
- □ Cakes
- Biscuits

- □ Cheese cubes
- □ Celery sticks
- □ Cucumber
- □ Carrot batons
- Banana
- □ Apple slices
- □ Grapes

Tip: Try using handled mugs, plastic tumblers or bottles to encourage your fluid intake as these may be lighter and easier for you to hold.

Visit www.cambscommunityservices.nhs.uk and search 'Food First' for more information. Last reviewed: April 2018. Review due: April 2021.