Did you know that breakfast literally means break the fast?

Our body needs energy by the time we wake up after eight hours of sleep. Thus, having breakfast is the best fuel you can provide for your brain and body to kick-start the day.

However, all too often we rush to work without a nutritious meal in the morning. Therefore, let's make time to have a wholesome breakfast everyday by following this checklist!

Make	Time for Breakfast Checklist
I choose wholegrain products such as wholegrain cereals for breakfast	
I make time to prepare breakfast at	I choose cereal beverages/ malted drinks/milk/fresh fruit juice/smoothie instead of sweetened drinks

This leaflet is part of the Nutrition Month Malaysia (NMM) 2018 "Your Only Choice: Eat Healthy & Be Active" Infographic Kit: Volume 3.

The Infographic Kit includes 11 key messages:

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- 1 Basics of Healthy Diet
- 2 Stay Active Everyday 3 Eat Fruits and Veggies
- for Health 4 Be Informed, Make Wise
- Food Choices 5 Make Time for Breakfast
- 6 Start Your Day Strong with Milk
- 7 Fibre for Health
- 8 Go Whole Grains
- 9 Keep Your Heart Healthy
- 10 Healthy Digestive System
- 11 Good Bacteria Balance

Visit www.nutritionmonthmalaysia.org.my to obtain the full set of leaflets and other educational materials from NMM programme.



Good Food, Good Life

Our body loses about 80% of energy reserves overnight.

> Start your day with a nutritious breakfast.

Efficient energ) release to go further

> Ref: Jeukendrup, A.E.; Gleeson, M. Sport Nutrition: An Introduction to Energy Production and Performance; Human Kinetics: Leeds, UK, 2010; pp. 124-125

MS 1500:2009 1019-05/2004







Study of Obesity

an educational grant from



Beat the excuses! Set aside 10 minutes for a quick and healthy breakfast every day!

When you have time at home:





 Prepare some food the night before (e.g. sandwiches, porridge, overnight oats, oatmeal pancake mix) to save time in the morning.

• Prepare ready-to-eat food products (e.g. breakfast cereals, wholegrain bread) with nutritious beverages (e.g. milk, malted drink, fresh juice, cereal beverages) at home.

> Prepare fruit smoothies (fruits + milk + yoghurt + cereals + nuts/ seeds + ice) if you prefer cold beverages.



Reheat and eat appropriate leftover foods for your breakfast.

- · For a light breakfast, choose healthier kuih like steamed pau or kuih apam.
- If you need a more filling breakfast, opt for healthier meals such as plain noodle soup or fish porridge.
- For beverages, opt for milk/ malted beverage/soya bean milk.
- Consume less high-fat/sugar foods such as kuih. nasi *lemak*, fried noodles/rice or fast food.

• Grab-and-go handy foods & beverages (e.g. fresh fruits like banana or apple, a packet of milk or malted drink).

Breakfast on-the-go

- Pack your own breakfast-to-go (e.g. homemade wholegrain sandwich, overnight oats).
 - - When you eat out

