10. Hydration

Load up on fluids by starting your day with water, fruit or vegetable juice or weak tea – it is important to keep your fluid intake high. Drink at least two litres (eight glasses) of fluid per day.

9. Stress

Breakfast is a stress buster! Eat foods rich in serotonin-

enhancing carbohydrates and B complex vitamins such as granary bread and oats. Avoid too much caffeine - this will only enhance nervousness and irritability.

8. Mood

Feeding your brain at the right time (first thing in the morning!) and with the appropriate nutrients i.e. a high carbohydrate, low fat

> breakfast will cheer you up!

<u> 1. Energy</u>

Energy levels are maintained and sustained by eating carbohydrate foods which release their energy slowly.



induce a feeling of

7. Hunger

Slow release

carbohydrates

satisfaction and fullness, which prevents bingeing on high fat and sugary foods later on in the

day.

2. Metabolism

Missing breakfast tends to slow down metabolism and make it harder for the body to burn fat.

6. Concentration and Alertness

To boost concentration and alleviate tiredness the brain needs feeding to keep it satisfied and alert.



4. Memory

Eating breakfast influences the processes involved in the formation and retrieval of memories and in managing complex information. Breakfast achieves this through its ability to raise blood glucose levels, which makes sure brain cells are in top form.

Eating a low fat, high carbohydrate breakfast is the best way to begin the day - it will kick start your metabolism, keeping fat levels under

5. Immunity Begin the day with foods rich in vitamins A. a.f. blakemore

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