HEALTHY PEOPLE PROGRAMS

ASSESSING YOUR DIET

QUANTITY

- THE AMOUNTS OF ALL NUTRIENTS MUST MEET AND EXCEED RDA'S
- (RECOMMENDED DAILY ALLOWANCES)
- RDA'S ARE DEFINED AS THE MINIMAL AMOUNT NECESSARY TO PREVENT DEFICIENCY DISEASES

QUANTITY cont'd

- OPTIMAL HEALTH REQUIRES
 AVAILABILITY OF NUTRIENTS
 TO PROTECT, REGULATE, AND
 RESTORE BODY FUNCTIONS
 WHENEVER REQUIRED
- STRESS & INCREASED ACTIVITY INCREASE REQUIREMENTS WELL ABOVE RDA LEVELS

AN OPTIMAL HEALTHY DIET ...

- IS MORE THAN JUST QUANTITY OF FOOD....
 - IT MUST ALSO INCLUDE
 - QUALITY
 - VITALITY
 - VARIETY

QUALITY

- THE QUALITY OF WHAT YOU EAT IS AS IMPORTANT AS WHAT YOU EAT
- FOOD QUALITY IS A FUNCTION OF NUTRIENT AVAILABILITY & DIGESTABILITY

AVAILABILITY

- DALL ESSENTIAL NUTRIENTS PRESENT IN THE FOOD
- ESSENTIAL NUTRIENTS
 - □ WATER
 - PROTEIN
 - ESSENTIAL FATTY ACIDS
 - CARBOHYDRATES
 - ENZYMES, VITAMINS, MINERALS
 - □ FIBRE

QUALITY

- ROBBER FOODS ROB NUTRIENTS FROM YOUR BODY
 - JUNK FOODS, COFFEE, SUGAR, WHITE FLOUR
- POLICEMAN FOODS -PROTECT YOUR BODY WITH NUTRIENTS & ANTIOXIDANTS

TIP - FORTIFY YOUR DIET WITH WHOLE FOODS

- ORGANIC FRUITS AND VEGETABLES
- SEA VEGETATION
- BEE POLLEN & ROYAL JELLY
- Essential Fatty Acids (Omega 1:1)
- GREENS PLUS
- MOLASSES

DIGESTABILITY

- ABLE TO BE DIGESTED & ASSIMILATED INTO THE BODY
- A FUNCTION OF ENZYMES, VITAMINS, AND MINERALS
 - □ TIP − Whole Foods Lightly Steamed or Slow Cooked are Best
 - □ Tip − Use Plant Enzymes to assist Digestion

DIGESTABILITY

- FRYING & COOKING IN OIL MAKES FOOD HARD TO DIGEST AND CONTRIBUTES TO ATHEROSCLEROSIS, PAIN & INFLAMMATION
 - ☐ Tip: Avoid Frying in Oil, Heat water in frying pan or wok and add a small amount of oil as needed. (Protect yourself from splatter when adding the oil.)

VITALITY

- □ VITALITY IS A FUNCTION OF ALIVENESS & FRESHNESS
- THE HIGHER THE VITALITY OF THE FOOD THE MORE POTENTIAL LIFE GIVING ENERGY IT CAN IMPART
 - ☐ I.E. BAKED POTATO VS. FRENCH FRIESVITALITY
- ☐ TIP EAT SOME FRESH FOODS WITH EVERY MEAL

VARIETY

COLORS, TASTES, TEXTURES

Nutrient Variety and Protection

FOOD & COLORS

- EACH COLOR CONTAINSDIFFERENT PHYTONUTRIENTS& BIOFLAVONOIDS
- THESE HELP STRENGTHEN & PROTECT OUR SYSTEM
- TIP GET A VARIETY OF COLORS INTO YOUR DIET

TASTES

- VARIETY IS THE SPICE OF LIFE
- THE TASTES ARE SWEET, SOUR, BITTER, PUNGENT
- Tastes add essential trace nutrients and essential oils
 - TIP -USE SPICES FOR VARIETY OF FLAVORING & TRACE NUTRIENTS

TEXTURES

- TEXTURES PROVIDE DIFFERENT TYPES AND AMOUNTS OF FIBRE
- TO SCRUB, CLEANSE, AND STABILIZE BLOOD SUGAR & CHOLESTEROL
 - TIP EAT SOME CHEWY, CRISPY, LEAFY FOODS WITH EACH MEAL

VARIETY

- VARY THE FOODS YOU EAT
- BUILD AROUND THE 5 + 5 MEAL PLAN
 - 5 DIFFERENT VEGETABLES
 - + 5 DIFFERENT SOURCES OF PROTEINS
 - EACH MEAL

DIGESTION

- YOU ARE WHAT YOU EAT AND WHAT YOU DIGEST
- DIGESTION IS A COMPLEX PROCESS THAT RELIES ON AVAILABLE NUTRIENTS AND YOUR STATE OF MIND

STATE MANAGEMENT

- THE STATE IN WHICH YOU EAT MAY BE AS IMPORTANT AS WHAT YOU EAT
- BEING HURRIED, WORRIED, AND IRRITATED (STRESSED)
 INTERFERES WITH GOOD DIGESTION AND ASSIMILATION

TIP

- □ TAKE TIME TO CAREFULLY SELECT YOUR FOOD FOR YOUR TRUE NEEDS
- BELLY BREATH BEFORE YOU EAT
- RELAX WITH AN ATTITUDE OF GRATITUDE WHILE EATING YOUR FOOD

BELIEFS & EMOTIONS

- STRONGLY INFLUENCE WHAT WE WILL/WON'T DO
- CHANGE
 BELIEFS/REFERENCES IN
 ORDER TO CHANGE EATING
 HABITS

MAKE CHANGES

MAKING CHANGES REQUIRES CHANGING HABITS

HABIT BUSTING & HABIT ENHANCING ACTIONS

- HABIT BUSTING = PATTERN INTERRUPTIONS
- HABIT ENHANCING = POSITIVE PRACTICE & REWARD
 - ☐ TIP ALLOW YOURSELF A
 COUPLE WEEKS OF PRACTICE
 TO CHANGE A HABIT
 COMPLETELY

YOUR BODY HAS A BUILT IN SENSE OF WHAT IT REQUIRES

- TAKE THE TIME TO FOCUS WITHIN AND LISTEN TO YOUR TRUE NEEDS
- TRAIN YOUR SENSES OF SMELL/TASTE
- TRUST TIME TESTED PRINCIPLES OF GOOD NUTRITION

ASK FOR HELP

- EVERYONE NEEDS HELP SOMETIME
- ASKING MAKES IT EASIER
- WE'RE HERE TO HELP

YOU CAN DO IT

- FOLLOW THE VICTORY BLOOD TYPE DIET
- MAKE CHANGES WEEK BY WEEK
- STICK TO IT
- ACHIEVE MASTERY OVER YOUR HABITS