# Taking Charge of our Well Being FOOD WISDOM



#### **Blue Star Canada**

TRANSFORM SELF. TRANSFORM WORLD.

#### Session Objectives

Provide and overview of ancient to modern day wisdom about our relationship with food and how it impacts our physical, mental, emotional and spiritual well being.

Stimulate active inquiry for reflection and action around our eating habits and relationship with food for

TOTAL WELL BEING.

#### Presentation Overview

- The Digestive System
- Food Absorption
- Gut Intelligence
- Food-mood connection
- Detox
- Ayurvedic Wisdom and Doshas
- Food combinations
- Reflection & Intention Setting
- Practice for Change

# The Digestive System

Video – TED ED – How the Digestive system works – 4.6 mins

https://www.youtube.com/watch? v=Og5xAdC8EUI

Alternative Resource : Journey through the actual digestive system (using a 3D camera)- 5 mins

https://www.youtube.com/watch? v= QYwscALNng

(viewer discretion advised)

#### DIGESTIVE SYSTEM- ANY COMMENTS?



## You May Not Be All Of What You Eat (input ≠absorption)

- Processing (e.g. cooked rice)
- Combinations (a+b =c)
  - Quantity (solid, 1/4 liquid, 1/4 empty space)
- Regional Influence eat local & in season
- When to eat only when hungry/during daytime
- How you eat prayer & presence (ritual)
- Individual Constitution dosha / lifestyle habits

#### Gut Health & Microbes

- Your Second Brain is in your Gut (3.15 mins)
- <u>https://www.youtube.com/watch?</u> v=nFHndtiR89U
- Many chronic illness attributed to poor gut health (obesity/ autoimmune/depression)

### Steps to Better Gut Health

- Chew Well
- Fermented foods (ACV/ Sauerkraut)
- Peppermint oil / Ginger /Tumeric
- Fats long chain avocado, flax, olive
- Movement/Hydration/Fiber
- Probiotics: supplements/ environment
- Prebiotics: garlic, oats, apples, banana
- Emotional health loving kindness & gratitude

#### The Food-Mood Connection

- Brain Chemicals like serotonin (and dopamine) are neurotransmitters that elevate our moods
- Stress decreases serotonin transmission
- High carbs food temporarily helps the brain release more serotonin, making us feel better emotionally for a short time
- Can create a perpetual cycle of craving for unhealthy foods
- Exercise and adequate protein intake stimulate serotonin production

#### Detox

- Dietary Fiber Regular Bowel Movements
- Exercise
- Hydration good quality water
- Tongue scraping & Oil Pulling
- Intermittent Fasting
- Fresh air/ Pranayama / Sunshine
- Massage and skin brushing (Lymph system)
- Avoid processed refined foods sugar, gluten, dairy, additives e.g. color, sulfites
- Meditation & good quality sleep

#### Ayurvedic Wisdom

- Ayurveda remarkable holistic medical system.
  - Covers all aspects of health & well-being: physical, emotional, mental & spiritual.
- Includes all methods of healing: diet, herbs, exercise, lifestyle, yogic practices and meditation.
- It has a unique understanding of each human constitution.

#### **Review of Doshas**









VATA body type. Qualites reflecting the elements of space and air. Thin body frame, dry skin and hair, quick in activities etc. PITTA body type. Qualites reflecting the elements of fire and water. Medium body frame, delicate skin, good appetite etc. KAPHA body type. Qualites reflecting the elements of earth and water. Large body frame, skin is thick and smooth, slow in physical activities etc.



#### Dosha Eating Guide



#### **Food Combinations**



#### F D COMBINING 0



Fruit

Best eaten alone on an empty stomach & subcombined

Raw watery veggies leafy greens, cucumber, celery, sprouts, etc \*an exception to the fruit rule

Melons cantaloupe, honeydew, watermelon, etc

Acid Fruits blackberries, grapefruits, oranges, pineapple, pomegranate, raspberries, sour apples, strawberries, etc

Sub-Acid Fruits apples, apricots blueberries, cherries, kiwis, mangos, peaches, pears, plums, etc

Sweet Fruits bananas, dates, figs, grapes, papaya, etc



Bread

Grains

Potatoes

Avocados

Beans

Enjoy with raw and

cooked non-starchy

veggies

lentils, black, kidneys,

\*mainly a starch and

with carb category if

can be combined

Beans

desired

peanuts, etc

**Carbs & Starchy** Veggies

Enjoy with raw and

cooked non-starchy

veggies

oatmeal, quinoa, millet,

amaranth, rice, etc

Winter squash

Young coconut meat



Flesh

Enjoy with raw and

cooked non-starchy

veggies

Cheese

Eggs

Fish

Meat

Yogurt

Milk or Cream

\*best not to combine

more than one meat

or fish within this

category



Dried Fruit

Nuts

Seeds

Nuts, Seeds & Dried Fruit



category

Neutral

Best enjoyed with raw Combines with ANY veggies Bananas Almond milk \*an exception to the fruit rule

Butters and oils \*avoid large amounts with protein

Mature coconut i.e. shredded coconut

Dark chocolate

Coconut water

Fermented Foods cultured veggies, coconut kefir, etc

Lemons and limes

Unsweetened **Cranberry** Juice

Raw non-starchy veggies

Sea veggies

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#### Reflection

- Questions to respond and reflect.
- Briefly note your typical meal plan.
- Note how it relates to your dosha.
- Note how your food combinations compare to those covered today.
- Which of the detox suggestions do you practice?

#### Ah Ha Moment

 On the yellow index card write down what learning or message from this session impacted you the most today.

#### Intention

On the green index card write two points.

- One change you intend to make in your diet immediately.
- One Detox practice you intend to integrate into your daily routine.





# THANK YOU