FOOD & MOOD

COACHING

PROGRAM SCHEDULE OVERVIEW

	THEME	WORKSHOP AND ONLINE TOPICS	NUTRITION TASK FOCUS
WEEK O1.	Introduction to Food & Mood	+ Welcome + Intro and welcome + Why food and mood + Mediterranean eating + SMART Goal + Food & Mood Mantra	Mediterranean Standard and veg 1500cal Key focus: Water intake
WEEK O2.	Nourish your Body	 + Food is information + Not all calories are equal + Gut HealthMicrobiome 	Mediterranean Standard and veg 1500cal Key focus: Water intake + Green vegetables
WEEK 03.	Nourish your Mind	+ Food - friend or foe? + Self-talk + Beliefs + Mindset	Mediterranean Standard and veg 1500cal Key focus: Water intake + Green vegetables + Rainbow Foods
week 04.	Mindfulness & Mindful Eating	+ Mindfulness + Mindful eating + Food labels + Portion sizes + Physical Vs. Emotional eating + Eating out, socializing and alcohol	Mediterranean Standard and veg 1500cal Key focus: Water intake + Green vegetables + Rainbow Foods + Powerful proteins
WEEK 05.	Finding Balance	+ Blood sugar balance and weight management + Glycemic Index Vs. Glycemic LoadInsulin / Glucagon + Work-life balance	Mediterranean Standard and veg 1500cal Key focus: Water intake + Green vegetables + Rainbow Food + Powerful proteins + Low GL carbohydrates
WEEK 06.	Stress & Success Sabotage	 + How stress can affect results + Stress physiology and weight management + Management of stress and self-sabotage 	Mediterranean Standard and veg 1500cal Key focus: Water intake + Green vegetables + Rainbow Foods + Powerful proteins + Low GL carbohydrates + Essential fats

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