

*Instructional: Know your Foods And Q & A's

*See modules below

The course will teach you to become your own 'Food Doctor', and heal your ailments through food -- diabetes, weight loss/gain, candida, GERD (acid-reflux), asthma, insulin resistance, autoimmune disorders (all), Irritable bowel disorders (constipation, colitis, Crohn's, Ulcerative, thyroid, SIBO, skin autoimmune conditions, gout, lupus), menopause, PCOS, cancers, inflammation, leaky gut, depression, anxiety issues, alopecia, skin issues, insomnia, food intolerances.

I've got you covered!

Modules will take place every Tuesday's & Saturday's at 4 pm, on Instagram Live via a private group called Mind Body Gyan (which you will have access to, once you have made the payment)

They will be saved for you to review later from July 1st to July 31st





MODULE 1: ACIDIC FOODS

Foods causing cellular breakdown
Walking you through the entire list
What happens when you ingest them?
Bacteria break down
Cellular breakdown
Q & A

MODULE 2: CARBOPHOBIA

The truth behind your carbohydrates
How much is okay, what works?
The energy of good sugars from grains
Why is it so important to include: specifically, for which conditions?
Q & A



MODULE 3: POWERFUL PROTEINS

Protein basics and essentials (Vegans, Vegetarians and Non-vegetarians)

How do vegetarians up their quotient?
The truth behind protein powders
How to eat my meat for balance
Increase protein quotient in beans
Q & A

MODULE 4: VEGETABLES

The best of the bunch
What Indian diets miss out on?
What sea vegetables can I include and how
How do I adapt for the seasonal changes?
Raw vs Cooked

MODULE 5: FERMENTATION

Leaky gut and its implications
What worsens our guts?
Why detoxes work/or don't work for many
Eating for good gut bacteria





MODULE 6: FRUITS/NUT & SEEDS AND SNACKING

In what conditions does too much of fruit not work?
Fruits and the interference eating it the Indian-way
Raw Vs cooked
Natured Vs De-natured
Snacking options
Calcium building with seeds, how to include
Q & A

MODULE 7: MEAL PLANNING

How to plan a balanced menu Walk away with a 2 week menu plan Q & A

MODULE 8: ANTI-AGING

Why we age faster
How and what to supplement with?
Key antioxidants through foods
Q & A





Course Guidelines

- Each live will run for 45 to 60 minutes with a Q & A.
- For those enrolling from outside India, you can access lives over the same group via IGTV as they will be saved for the month. All sessions will be saved on IGTV to re-visit later again for all participants.
- During the instructional part of the module, the comments will be shut of and you can ask all your questions at the end of each session.
- Recordings of the session will not be permitted.
- No individual recordings will be provided post the course completion.
- Recordings will last for 45 minutes to 60 minutes, and we will log on again for Q & A if we do not finish.





REGISTRATION PROCESS

Follow website for payment instructions
Send us a screenshot of your payment
Also, name, email address, insta id and phone
number.

Call **9819035604** for more queries or write to shonaalii@macrobioticsindia.com





List of ailments, I have worked on

Irritable bowel disorder (Crohn's disease, ulcerative colitis, chronic constipation, GERD syndrome, leaky gut); fibromyalgia, cancer: rectum, colon, breast, lung, prostate, ovarian; cancer markers; skin issues (psoriasis, urticaria, skin glow, dark circles); thyroid; PCOD; depression (anxiety); OCD; hair fall; menopause; allergies; food intolerances; conditions associated with low immunity; weight loss/gain; diabetes; heart disease, autoimmune conditions.

Detailed list on soulfoodshonali.com

Recipient of Vogue 2020 'Best Nutritionist' Times (of India) SheUnltd for Health food 2019

List of Bollywood Clients includes: Katrina Kaif, Zoya Akhtar, Siddarth Malohtra, Hema Malini, Javed Akhtar, Esha Deol, Jaqueline Fernandez, Tabu, Neha Dhupia, Shekhar Kapur, Kabir Bedi, Nivin Pauly, and Dalip Tahil to name a few.



