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NUTRITION MYTHS, CLEAN EATING & INTUITIVE EATING

INTRODUCTION TO FLEXIBILE EATING / DIETING

What is IlYFM and why it works

HOW TO COACH YOUR CLIENTS IN HEALTHY EATING HABITS

Learn how to help your clients eat better and why

What you can and can not coach in

NUTRIENT DEFICIENCIES, TIMING AND LABELS

PORTION CONTROL, MEAL PREP & KITCHEN MAKEOVER

Easy tools for clients to set up for success

# Nutrition Session 3: What we are going to cover GLORIOUS GREEN SMOOTHIES • The ultimate fast food and how to create them perfectly balanced PROTEIN POWDERS • What they are and how to select HOW TO BUILD HEALTHY HABIT PLANS FOR YOUR CLIENTS • Now it's time to put it all together!



# What you need before we start: 1. Water 2. Put your finger tips together 3. Take 3 deep breaths

**(0)** 

# WHEN IT COMES TO EATING FOR GOALS, WHAT **HAVE YOU HEARD?**

- "Don't eat more than 1500 calories"
- Don't eat after 7pm or you will gain weight
  - Only eat small meals / day
  - Don't eat foods that are "unclean"

What is clean eating?

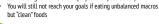


"The soul of clean eating is consuming food in its most natural state, or as close to it as possible. It is not a diet; it's a lifestyle approach to food and its preparation, leading to an improved life – one meal at a

## PROS

Focuses on whole food in its natural state

- **CONS** Can lead to the idea of being PERFECT which leads to binging or orthorexia
- There are no standards to measure (Is an apple aka a whole food clean eating that has been sprayed with pesticides?)







# What is intuitive eating?

Definition from Intuitiveeating.com

Intuitive eating is an approach that teaches you how to create a healthy relationship with your food, mind, and body--where you ultimately become the expert of your own body. It's knowing that your health and your worth as a person do not change, because you ate a food that you had labeled as "bad" or "fattening". The underlying premise of Intuitive Eating is that you will learn to respond to your inner body cues, because you were born with all the wisdom you need for eating intuitively. On the surface, this may sound simplistic, but it is rather complex

PROSFocuses on the emotional relationship with food and your body

Doesn't take into account the quality or nutrition
 No way to track what you are eating for reaching goals



## What is flexible dieting?

Definition of Flexible Dieting

According to Evidence Magazine, Flexible dieting has several different interpretations, but their definition is:

- 1. Modifying your diet based on your preferences, goals, and
- Letting yourself enjoy your favorite foods in moderation without feeling guilty or deprived (You should never feel guilt!)
- Staying calm and sticking to your diet if you do overeat, or have something
- Focusing just as much on maintaining fat loss as on



# Flexible dieting is also known as IIFYM



# "IF IT FITS YOUR MACROS"

The idea of IIYFM is that you can eat whatever you want as long as it fits in the macronutrients you have calculated for your goals

- PROS

  It is calculated to YOUR specific needs, activity level & body

  It is maintainable for the long haul

  You still get your nutrients but with balance! (It is hard to fit your macros with all junk)

- Many peeps eat too much junk (remember all calories / macros are NOT created equal)
   Requires a lot of time and diligence



# There are 2 ways of coaching we are going to learn in this program:

- 1. How to coach for healthy eating, healthy habits & lifestyle recommendations
- 2. How to coach using macro based, individualized



# What can you NOT coach on?

## If you are not a registered dietitian or doctor, you CANNOT:

- prescribe diets or nutritional supplements to treat medical and clinical conditions;
- prescribe diets to treat symptoms of medical and clinical conditions; nor diagnose medical conditions.



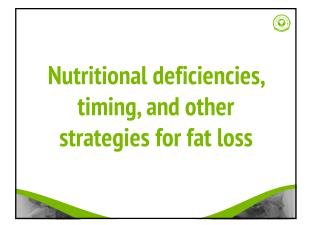
# What CAN you coach on?

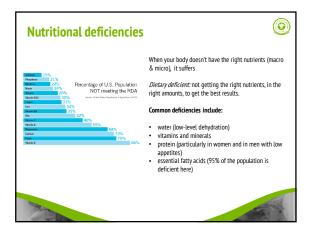


- encourage clients to eat real, whole foods educate clients about the benefits of protein, healthy fats, and other macronutrients; offer clients recipes or demonstrate food prep skills; let clients know about evidence-based nutritional supplements that might augment
- their healthy lifestyle; educate them about the pillars of good nutrition and provide them with strategies to improve their eating habits;
- improve their eating habits; help them choose the right foods to eat before and after workouts; suggest that clients drink water to stay hydrated;
- share  ${\bf resources}$  from  ${\bf recognized}$  nutrition organizations  ${\bf such}$  as The Academy of
- Nutrition and Dietetics, present **nutritional information in an accessible, down-to-earth way** that makes sense to clients that engages them rather than makes their eyes glaze over.

# How can we get our clients to a place of healthy eating?

- Review their current eating habits
   Clients to fill out a 3 7 day food diary to give you a true picture of their eating and drinking habits
- Educate them...knowledge is power!
   Explain blood sugar and how each macro works in the body (send resources & links!)
   Green Smoothies, protein powders
   How to read labels
- Create a Healthy Habit Guide for to incorporate the following:
   Real, whole foods
   Complete in 3 Rule focusing on healthy fats, lean protein & low impact fibrous carbs
   Portion Control
   Sample Meal Plan and grocery guide of what are GOOD meal choices
   Incorporate green smoothles for nutrition
   Nutrient timing, fibre goals and hydration goals







# What is nutrient timing?

It is a concept of when / what time you should eat certain macro nutrients (ie protein, carbs & fat) to maximize goals and performance

To the average person who is not exercising, the principles of nutrient timing are not very important.

For some who is looking to lose weight, build muscle or an athlete, it can help to reach their goals quicker.





# **Nutrient timing tips for carbs**

- 1. Do not eat a huge meal before working out
- Eat your carbohydrates within 1 2 hours AFTER exercise. This will make sure they are used effectively instead of stored.
- Limit refined carbs and focus on lots of low impact veggies (think leafy greens, cucumbers, zucchini, cauliflower, broccoli...low starch...with every meal)
- 4. Both carbs and fats are sources of energy.
  - If eating a higher healthy carb meal, go lower on fats.
  - on fats.

     If eating a higher healthy fat meal, go lower on the carbs



# How to eat pre-workout



Note: You do not have to eat pre workout especially depending on type.

# BEFORE YOUR WORKOUT

- Eat a meal of carbs prior to a workout within 1 hour
- Both carbs and fats are energy sources to FUEL your workout
- Example: banana







Eat the "right" foods within 1 hour of training to restore energy in the muscles

Eat a snack that contains protein & carbs Carbs replenish lost glycogen stores (energy stored in muscles) Protein aids in muscle repair &

recovery
The snack should be 2:1 ratio of carbs to protein (ex 40g carbs to 20g protein)

Aim for 200 -300 calories for every hour of exercise post workout for amazing

Example: Whey protein green smoothie with lots of fruit!



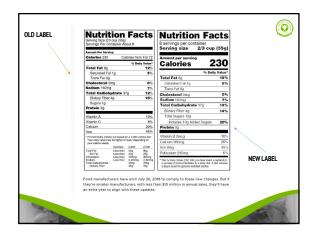


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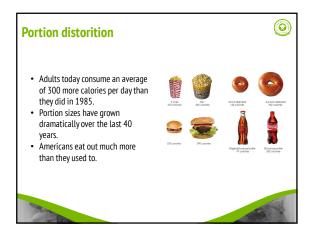
# Hydration station! • Aim for 3 L of water everyday • Drink an extra 750ml to 1.5 L extra on workout days • No plastic bottles! Look for BPA free and use filtered water when possible...its better for you and saves the environment ⊚

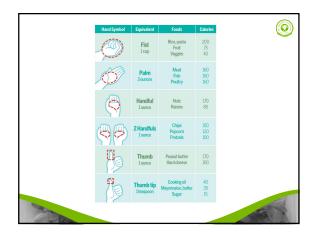
# Follow the FIT CHICKS water bottle trick Helps with constipation (as we up fibre we need more water!) Sometime thirst is confused with hunger, so if drinking enough we do not overeat Can also help curb appetite If bloated, drink more water















## Tips to help with portion control

- 1. Eat at home (restaurant portions are HUGE!)
- 2. Use smaller plates, bowls and mugs as they will be fuller quicker
- 3. Use the "hand " measuring method
- 4. Buy smaller fruits
- 5. Pre portion out groceries, snack food (like nuts!), salad dressing or left overs into servings
- 6. Follow a macros based eating approach (IIYFM)



# Meal prep.....Chick style!

"If you fail to plan, you plan to fail!" Other than cooking, this is the most IMPORTANT thing to do to set you good nutrition!

- 1. Pick 1 day of the week (I like Sunday aka Meal
- Prep Funday)

  2. Bring home your veggies, wash and chop right
- Portion out proteins to freeze or cook
- rousion our proteins to treeze or cook
  Cook your grains (brown rice, quinoa, etc)
  Cook large batches of food (Slow cooker is a
  must!) or make baggies of ingredients to cook
  Make your breakfast cereals
  Plan what you will eat for the next few days or
  week



BE INVOLVED WITH YOUR FOOD...YOU CHOOSE YOUR HEALTH!

# How to make your kitchen "Chick Approved"!



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- A good blender Mason jars & containers
- Slow cooker Kitchen Scales Proper Storage for your oils, nuts & fats
- EXTRAS: Nut milk bags, glass straws & spiralizer

Plus check out below for some of "chick approved" extras!

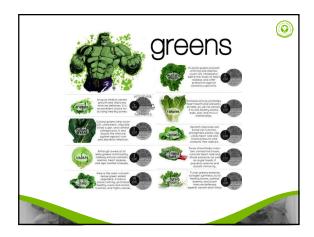






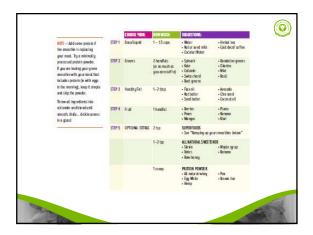




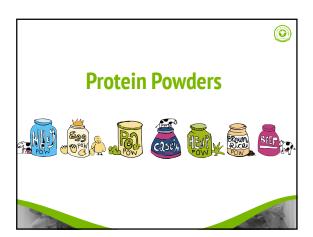












# 0 Types of protein powders Whey Protein Most popular Constitutes 20% of milk protein Rich in BCAA's and shown to increase protein synthesis (muscle growth) excellent to consume around workout time due to its fast absorption rate. • Consume it pre-, during, or immediately post-workout. Whey protein isolate is the most pure and concentrated form of whey protein available. It contains 90 percent or more protein and very little (if any) fat and lactose. Whey protein concentrate has anywhere between 29-89 percent protein depending upon the product. New Zealand whey: from grass fed cows 0 Types of protein powders constitutes 80 percent of milk protein.Thicker and creamier than whey • It is recognized for its excellent <u>amino acid</u> content, slow digestion, and anti-catabolic Slow digestion can be a negative before or after training when you are trying to get amino acids into the system quickly Typically recommend before bedtime **(0)** Types of protein powders VEGETARIAN OR VEGAN PROTEINS Pea (great for baking for bready texture) Hemp (High in fibre and omega 3's but has a grassy taste) Brown Rice Brown Rice • Spirulina NON DAIRY OPTIONS Beef Egg white Grass Fed Gelatin

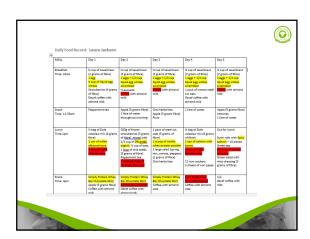
# Recommendations: picking a protein powder 1. Determine what you are using it for 1. Is it for pre / post workout 1. Is it for pre / post workout 1. Is it to gain muscle 1. Is it for baking or cooking 2. Review the label 1. Make sure the macros works for you (not all have the same!) 1. Look for naturally sweetened – no artificial sweeteners! 2. GMO Free 3. Talk to the health food store or supplement store and ask questions 4. Buy a test pack before committing 3. See how the protein powder reacts with your digestion (ie bloating, gassy, etc)





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Now it's time to put it all together!	
Any questions or inquiries, please	
email:	
fne@fitchicks.ca	
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Let's have an amazing journey	
ahead!	

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Want to watch this class again?	
The link will be posted within 48 hours for you to access.	