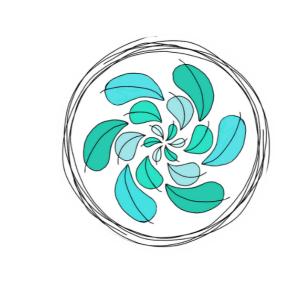
# **HEALTH CARE PLAN**

## **Christopher Auty**





## Wholefood and Wellness Health Care

Name: Christopher Auty

**Date:** 22/05/2023

**DOB:** 08/1972

11A Paltorra Road Nollamara, 6061

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#### Goals

- Balance Lifestyle and Health
- Health Mentor
- Improve and stabilize energy levels and mental capacity

#### **Health Concerns**

- Adult onset ADHD
- Prostate Health
- Cholesterol levels
- Blood Pressure
- Heart rate

#### **Symptoms**

Thinning/brittle Hair
Muscle degeneration
Digestive noise
/bloating/discomfort
Joint health
Poor bowel clearance
Food Intolerances

Stress. Major/multiple
ADHD
Brain Fog
Body Overheat.
Frequent urination
Underlying Infections

#### Vision

- Balanced dense nutrition to support body systems. Including Muscular, Nervous and Cardiovascular health
- Lifestyle recommendations that are sustainable and simplified.

#### Recommendation

- \*Personalised Nutritional Meal Plan
- \*Lifestyle Guidance & Stress Management
- \*Further Functional MedicineTests
- \*Professional Supplements

#### Costings and Value

\*Initial Naturopathic Consultation [Comprehensive health assessment with relevant health guidance to implement today. \$160.00

\*Follow- Up consultation - pay as you go-[Health Care Plan delivery. 45 minutes \$95.00

\*Blood Pathology Assessment to be provided

\*Hair Tissue Mineral Analysis
Heavy Metal Report and Nutritional Analysis to
compliment and direct health plan \$280.00

\*Wholefood Meal Plan inclusive (valued at \$250)

- \*Lifestyle Guidance and Heath Coaching
- \*Recipe Ideas
- \*Handouts
- \*Access to Myself over the course of your plan. [via Email or Text for quick responses only]
- \*Supplement Recommendation

\*Access to Private Facebook Group [for Support between appointments]

Cherish Yourself

Jodie Studley



## Reset Health.

# Setting eating and lifestyle patterns to improve nutritional uptake

- Increase dense nutrition and balanced meals [protein, carbohydrates, fats]
- Establish eating pattern/style. [3xmeals. no snacking]
- Increase water intake and hydration
- Supplements according to HTMA recommendations
- Review past blood pathology

## Dietary mindfullness

- tea/coffee 30 minutes after meal
- An apple at lunch
- 3 litres of water per day = 12 cups
- No snacking
- Organise kitchen and relook at pantry items.
- Storage and meal preparation
- increase vegetable selection/variety/colours
- protein every meal =meat, cheese, yoghurt, pulses, nuts/seeds
- fat every meal. = 30mls = 1 tablespoon



## **Meal Planning Strategy**

Breakfast: apple cider vinegar or lemon juice before meals to improve digestion

1 cup YOGHURT

Mango Blueberries

30ml oil

Savoury mince (1cup) Sourdough bread

30ml oil

Scrambled eggs

Mushroom spinach onion

30ml oil

#### **Lunch** include nutritional yeast over meals to increase vitamin B intake

#### Chickpea mash

Sauerkraut Avocado Ryvita crackers

30ml oil

#### Cheese

-Roasted Vegetables Sourdough bread

30ml oil

#### Chicken salad wrap

spinach carrot cucumber tomato

30ml oil

#### Dinner

#### Sirloin steak

- -Roasted root vegetables
- -Quinoa

30ml oil

#### avoid fruit at night time

#### Barramundi

- -Fresh salad.
- -Brown rice

30ml oil

#### Pork Fillet

- -Steamed cruciferous vegetables
- -Lentil pasta

30ml oil

#### PROTEIN SNACK IDEAS

- nuts and seeds
- -Almond Butter or ABC butter
- -Hummus dip
- -cashew and herb dips olive oil

#### WATER

- 3 liter per day = 12 cups per day
- 20 minutes before or after meals

#### Avoid

fermented drinks sugar drinks fruit juices

#### COFFEE

sugar free alternative milk option. Oat/almond

#### HERBAL TEA

peppermint, chamomile, dandelion,, green tea



**Savoury Mince Breakfast:** prepare on the weekend.

Make enough for a few meals and store in fridge.

Reheat quickly on the stovetop with a table spoon of added olive oil. Add to toast.

Mince beef/pork onion, garlic, tomato paste, water carrot, zucchini, cauliflower, butterbeans, cumin, coriander, paprika, salt, pepper,

**Scramble Egg Breakfast:** prepare the night before and store in the fridge.

Place all ingredients into a bowl stirred and ready to go.

Add a table spoon of olive oil. Add to toast.

2 eggs
oat milk
onion,
mushroom. [diced]
spinach/silverbeet. [chopped finely]
salt, pepper.

Chickpea Mash: prepare the night before and store in the fridge.

Place all ingredients into a bowl mashed and ready to go.

Add a tablespoon of olive oil. Add to Ryvita crackers

1/2 tin rinsed chickpeas [mash with a fork]
1/2 avocado [mashed]
onion and garlic, [finely diced/crushed]
spinach/silverbeet. [chopped finely]
sauerkraut [spoonfull]
salt, pepper.
cumin, coriander, paprika, cayenne pepper
lemon juice

**Cheese and Vegetables:** prepare the night before and store in the fridge.

Place all ingredients into a container ready to go.

Add a table spoon of olive oil. Add to toast.

example: Hauloumi, Cottage, Goat Cream Cheese,

left over roasted vegetables - pumpkin, sweet potato, carrot, red onion, brussel sprouts,

#### SUPPLEMENT RECOMMENDATION

Aden Complex: 2 tablets - 3 times a day with meals

Para Tone: 1 tablet - 2 times a day + 2 at night with meals

HCL support: 2 tablets - 3 times a day with meals

Gluco-Chrome: 2 tablets - 2 times a day with meals

Magnesium plus: 1 tablet - 2 times a day with meals

#### **Para-sympathetic Nervous System**

The parasympathetic nervous system helps your body relax and recover. It does the opposite of the fight-or-flight response. When it is active, it slows down the heart rate, lowers your blood pressure, helps with digestion, regulate sleep, bathroom control.Its main job is to keep your body in balance and help you rest.

When you reach burnout, which is a state of chronic physical and emotional exhaustion due to prolonged stress, the functioning of your parasympathetic nervous system may be affected. Burnout typically involves and imbalance in the nervous system where the parasympathetic nervous system becomes underactive.

As a result, the system does not function as effectively as it should.

This can lead to difficulties in relaxation, rest and recovery. Your heart rate may remain elevated, blood pressure may be higher than normal and digestion may be affected, resulting in issues such as indigestion or appetite changes. Sleep disturbances may also occur, making it harder for you to get restful sleep.

This level of burn out contributes to physical and emotional symptoms experienced during this state of exhaustion.

#### Malnutrition:

Overall, the nutritional ratios are all very low indicating malnutrition across the board. This means, from a dietary perspective we are needing to increase dense nutrition on all Macronutrients [Protein. Carbohydrates. Fats] to get a wide variety of all the different vitamins, minerals and phytonutrients required to fuel the cells of the body and support the burnout from chronic stress and exhaustion.

If left untreated the body will continue to crash and burn out and mental capacity may continue to decline.

#### AIM:

Balance the adrenal function, nervous system, B12 cobalt, electrolytes



## **Nutritional Strategy**

#### **PROTEIN**

#### ANIMAL PROTEIN

- -Beef
- -Chicken
- -Turkey
- -Fish
- -Pork
- -Eggs

#### **DAIRY**

Greek yoghurt,

Goat/sheep cheese Ricotta/cottage/mozzarella Haloumi, Parmesan, pecorino, Coconut cream/milk tinned

#### **PULSES/LEGUMES:**

- -Chickpeas,
- -Lentils.
- -Kidney beans,
- -Butterbeans

#### **NUTS AND SEEDS:**

Almonds, pecans, macadamia, brazil, pistachio, cashews etc \*\*Avoid peanuts\*\*

Sunflower, sesame, pepitas, Chia seeds, linseeds,

#### **VEGETABLES**

Eat the Rainbow every day

Avocado

Broccoli

Brussel sprouts

Beans

Beetroot

Cabbage

Carrots,

Cauliflower

Chinese greens

Kale

Spinach

Silver beet

Sweet potato

Pumpkin

Zucchini

Red onion

Leek

garlic

#### **FRUITS**

Apples

Pears

Melons

Mango

Pineapple

Kiwi

Berries

Stone fruit

Persimons

Prunes

#### **FATS**

#### OILS: 30 mls every meal

- -Extra virgin olive oil
- -Ghee
- -Coconut
- -Avocado oil
- -Flaxseed oil
- -Butter

#### **GRAINS**

Brown basmati rice Wild rice (red/black) Quinoa

#### **BREADS**

Brown rice crackers Ryvita crispbread Rye bread 100% Spelt bread \*\*avoid wheat\*\*

#### **PASTA ALTERNATIVES**

Red lentil pasta brown rice pasta chickpea pasta green pea pasta \*\* avoid wheat \*\*

#### **COOKING TIPS:**

- -slightly steam /cook your vegetables
- -Oven roast
- -Stirfry
- -Limit raw vegetables
- -Meal prep

- -limit frozen meals
- -fresh herbs + spices to flavour
- -balsamic vinegar to cook in.



# Lifestyle Strategy SLEEP **STRESS ENERGY MOVEMENT** ROUTINE



## **NOURISHING WISHES.**

#### Welcome Chris

I am so excited to be a part of your ongoing health and well-being. Your Health Care Plan is a 6-month ongoing plan that will grow and adapt in alignment with your efforts and healing.

Being flexible allows your program to grow as you do.

Our goal is to establish a sustainable and maintainable routine while reducing the health symptoms that are presenting themselves and causing you discomfort.

As we go, there will be different aspects of your health that we will address. Trying to do too much straight away can become overwhelming and confusing

There will be times when we work on emotional aspects that block our progress. We will uncover these as we go.

Please don't hesitate to contact me if you have any questions or need additional support along the way.

I would recommend including some mindset work as we proceed.

Follow-up appointments are fortnightly and take about 45 minutes.

Supplement recommendations will be discussed at each appointment.

I'm excited to see your results. You got this!

Jodie Studlev Naturopath, Metabolic Balance Practitioner, Health Coach, Clinical Hypnotherpaist, Massage Therapist.

Complimentary Medicine Association#2751

#### 0428605247

### Cherish Natural Health

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Sodie Studley