THE FOOD & MOOD EXPERIMENT



The purpose of this experiment is to make a connection between what you eat and how you feel. We are biochemically unique individuals and will have bio-individual needs for what foods are best for our biochemistry. If we are eating foods in alignment with that chemistry, we will feel energized, motivated and satiated. If we feel tired, sluggish and aimless, then it's time to start analyzing those food choices and give your mealtime a makeover.

DAY 1			DATE: / /
	FOOD/BEVERAGE	RIGHT AFTER EATING I Felt	TWO HOURS AFTER EATING I FELT
□ BREAKFAST □ Lunch			
DAY 2			DATE: / /
	FOOD/BEVERAGE	RIGHT AFTER EATING I FELT	TWO HOURS AFTER EATING I FELT
□ BREAKFAST □ Lunch			
DAY 3			DATE: / /
	FOOD/BEVERAGE	RIGHT AFTER EATING I FELT	TWO HOURS AFTER EATING I FELT
□ BREAKFAST □ Lunch			
DAY 4	'		DATE: / /
	FOOD/BEVERAGE	RIGHT AFTER EATING I FELT	TWO HOURS AFTER EATING I FELT
□ BREAKFAST □ Lunch			
DAY 5			DATE: / /
	FOOD/BEVERAGE	RIGHT AFTER EATING I FELT	TWO HOURS AFTER EATING I FELT
□ BREAKFAST □ Lunch			
breakfast for a few obreakfast: Eggs with fresh fruit, nuts and observations below.	t this experiment is with breakfast, but if you days and record those foods and feelings. The sausage or bacon, eggs with feta cheese and seeds, cottage cheese with tomatoes, oatmed Which days did you feel energized, motivated ections did you make between specific foods a	en try some new options for the followi sautéed spinach, avocado toast, home al with fresh fruit, or bulletproof coffee and happy 2 hours after eating, and w	ng few days. Here are some ideas for made whole grain muffins, yogurt with At the end of the week, record your hich days did you feel tired, cranky and