









NAME OF THE CLIENT:

Name: Paresh

DATE:08/08

GOAL: Strength gain + fat loss

Training Goal: Improve overall health and acidity

MEAL AND TIMINGS	MENU	АМТ
Upon Wake up	Warm water with ginger/mint	
Breakfast 8:30 Am	1 Bowl Poha /Upma + 2 Whole egg Or 1 Dosa/2 ildis with coconut chutney + 1 Glass Buttermilk	

Lunch 1pm-2 Pm	1 medium bowl cooked rice + 1 Bowl Dal + 1 Bowl green sabzi / 1 Bow Salad (Cucumber + Carrot)+ 1 Bowl Curd Or 2 Chappati with sprouts/ 1 Bowl paneer/Soyabean + 1 Bowl Salad(Cucumber + carrot)	
Evening snacks 4- 6pm	1 Apple / banana / 2 dates Or Mixed Dry fruits / Raosted Chana Or 1 Peanut butter sandwich	
Dinner 8-9 pm	1 Bhakri + 1 Bowl Veggies + 1 Egg +1 Cucumber Or 1 Bowl Curd Rice + 1 Bowl Fish Fry /curry/chicken + 1 Bowl Sabzi Or 1 Chappati with Methi/Spinach/Cabbage Bhaji + Bowl Curd	

DO,s

- 1, Use Filtered or cold press oil for cooking (Mustard, Groundnut, Ghee, Coconut)
- 3. Do exercise for strength gain.
- 4. Focus on eating salad /green veggies before lunch and dinner
- 5. Eat enough protein to retain muscles in breakfast, lunch and dinner
- 6 After Dinner walk for 10-15 mins to maintain your blood sugar level
- 7. Tea /Coffee Allowance in moderation is there(Avoid drinking immediately after meal).
- 8. Portion control is important.
- 9. Drink one Glass of water before having your meal.

10. Strength training is very important to gain muscles from stronger bones and better health.

DON'T'S

- 1. Don't be sedentary, move after every 1 hour during the day
- 2. Reduce processed, packaged Food and fried food
- 3. Don't think short term
- 4. Avoid skipping meals
- 5. Avoid checking weight everyday. Check your weight and measurement, empty stomach.

Grocery Planning one week in advance

List of items

- 1) Curd- dahi
- 2) Egg/Chicken
- 3) Green Vegetables- (Include Cucumber+ Carrot + Sprouts)
- 4) Paneer(Homemade/Grocery)
- 5) Brown /Multigrain bread
- 6) Peanut butter whole truth food
- 7) Amul Buttermilk
- 8) Fruits- Apple+ banana
- 9) Dry fruit

Note for you

Fiber intake should be good for gut health to heal acidity.

Remember no food is good or bad. It's about being mindful and eating balanced meal on most days.

Remember you are the influencer in your family. It all starts with you.

All the best!