

AYURVEDIC DIET & WORKBOOK

DATE:





AYURVEDIC DIET & WORKBOOK

by Christina Andrini

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In each row, mark the statement that best describes you. You can choose multiple responses to each statement if more than one applies to you. Leave the question blank if no choices apply. Base your choices on what is most consistent over a long period of your life.

QUESTION	RELATIVE SCORE	VATA	PITTA	КАРНА	TOTAL
My bone structure is	1pt for each	Slim, slight, prominent	Medium	Thick, solid, heavy	V P K
My Height is	1pt for each	Above or below average	Average	Average or tall	V P K
My Hair is	1pt for each	Dry, thin, curly, coarse, frizzy, wiry, scanty, dark	Moderate, fine, golden or reddish, prematurely grey or balding	Thick, oily, abundant, wavy, dark or light	V P K
The pores on my face appear	1pt for each	Small and fine	Large on T- Zone, small and fine elsewhere	Large and Open	V P K
My Weight is	1pt for each	Below average, hard to gain weight	Medium, able to lose or gain weight	Above average, l easily gain weight	V P K
My Veins are	1pt for each	Prominent	Evenly over my body	Not Visible	V P K
My hands are	1pt for each	Small, dry, cool, with small, long fingers	Medium Sized, moist, warm, pink	Large, firm, cool, oily	V P K
My perspiration is	1pt for each	Scanty with no smell	Profuse and hot with a strong smell	Moderate and cold with a pleasant smell	V P K
My endurance is	1pt for each	Quick to start with poor endurance	Well managed with average strength. Intolerant of heat	Slow to start but strong and long-lasting once I do	V P K
My appetite is	1pt for each	Irregular, with skipped Meals	Strong, must eat, regular meals	Constant, but can skip a meal	V P K
l dislike weather which is	1pt for each	Cold, windy, dry	Hot, with strong sun	Cool and Damp	V P K

QUESTION	RELATIVE SCORE	VATA	PITTA	КАРНА	TOTAL
My memory is	1pt for each	Quick to remember- and to forget	Average, clear, distinct	Long term memory is best	V P K
I dream about	1pt for each	Activity, frightening things, flying, running	Anger, fire, violence, passion, the sun	Water, clouds, relationships, romance, snow	V P K
The pace of my activity	1pt for each	Fast	Medium speed, intense	Slow, steady	V P K
My spending pattern	1pt for each	Earn and spend quickly	Spend on specific goals	Hold on to what I earn	V P K
My thinking style is	1pt for each	Quick, restless	Organized, efficient, accurate	Slow, methodical, exacting	V P K
I love	1pt for each	Traveling, art, esoteric subjects, plays, jokes	Competitive sports, politics, hunting, research	Water, sailing, flowers, good food, business ventures	V P K
Totals		VATA	PITTA	КАРНА	

Count the number of marked responses and total each column. Determine the dosha with the highest score. This is the principle/ dosha that is dominant for you. For example, if Pitta is the highest score, then you have a Pitta constitution. For example, you may discover you are a Vata-Kapha, Pitta-Vata, or all three.

Balancing Vata

- The key to balancing Vata is regularity.
- Regular habits, quietness, and attention to fluids.
- Decrease Stress
- Emphasize ample rest, warmth, and a steady supply of nourishment.
- Stay warm being a cold dosha, Vata benefits from heat
- Eat a Vata Pacifying diet, and eat regularly
- Drink lots of warm fluids during the day to prevent dehydration
- · Avoid mental strain and over-stimulation
- Do not drink alcohol while trying to balance Vata, which resents stimulants of any kind, including coffee, tea, and nicotine

Balancing Pitta

- The key to balancing Pitta is moderation.
- Moderation, coolness, and attention to leisure
- Emphasize balance of rest and activity
- Coolness in any form helps counteract overactive Pitta
- Eat a Pitta pacifying diet. (Do not overeat)
- Avoid artificial stimulants, all of which raise Pitta.
- Avoid strenuous physical exertion or overheating yourself outdoors
- Make sure to go outdoors as much as possible.

Balancing Kapha

- The key to balancing Kapha is stimulation.
- Stimulation, regular exercise, and weight control.
- Emphasize variety in life.
- Eat a Kapha pacifying diet _ NO OVEREATING
- · Reduce sweets
- Stay warm, Kapha benefits from heat
- Avoid Damp
- Drink warm fluids during the day, but in moderation
- Exercise regularly, preferably every day



"Taste is perceived through the tongue (sense organ) and it has a great impact in our senses through the intake of food. There are six tastes consisting of two combinations of the five elements (bhoutic composition). The six tastes also have a cooling or heating energy that will increase or decrease the doshas." (Kshirsagar, Magno; p27)

6 TASTES

SWEET (EARTH + WATER)	SOUR (EARTH + FIRE)	SALTY (WATER & FIRE)	PUNGENT (FIRE + AIR)	BITTER (AIR + SPACE)	ASTRINGENT (AIR + SPACE)
Increases Kapha Decreases Vata, Pitta	Increases Pitta, Kapha Decreases Vata	Increases Pitta, Kapha Decreases Vata	Increases Vata, Pitta Decreases Kapha	Increases Vata Decreases Pitta, Kapha	Increases Vata Decreases Pitta, Kapha
 Most grains like wheat, rice, barley, corn Most legumes, such as beans, lentils, and peas Milk and sweet milk products, such as cream, butter, ghee Sweet fruits like dates, figs, grapes, pears, mangos Certain cooked vegetables, especially starchy potato, carrot, beet Sugar in any form 	 Sour fruits like lemon, lime, sour oranges Sour milk products like yogurt, cheese, sour cream, whey Fermented substances like wine, vinegar, soy sauce, sauerkraut, pickles 	 Sour fruits like lemon, lime, sour oranges Sour milk products like yogurt, cheese, sour cream, whey Fermented substances like wine, vinegar, soy sauce, sauerkraut, pickles 	 Spices like chili, black pepper, mustard seeds, ginger, cumin Certain vegetables like radish, onions, garlic 	 Fruits like olives, grapefruit Green leafy vegetables like spinach, green cabbage, brussels sprouts, zucchini Eggplant, bitter gourd, chicory Spices like Fenugreek and Tumeric 	 Legumes, beans, lentils Walnuts, Hazelnuts Honey Sprouts, lettuce, green leafy vegetables, rhubarb, most raw vegetables Pomegranate , apples, berries, persimmions, cashew, unripe fruits

Reference: mum.edu/de; 6 Tastes; Ayurvedic Cooking

"Changing seasons cause a change in the levels of the doshas. To maintain balance, one must adapt the diet accordingly. Sweet, bitter, and astringent foods should be eaten more frequently in the fall. In early winter eat more sweet, sour, and salty foods. In late winter eat more pungent, bitter, and astringent foods. In the Spring eat more astringent, bitter, and pungent tastes. In Summer eat more sweet, bitter, and astringent foods. In the rainy season eat more sour, salty, and sweet food." (Kshirsagar, Magno; p29)

6 QUALITIES

HEAVY	LIGHT (MOISTENING)	COOL (LUBRICATES)	WARM (DRYING, DIGESTIVE)	OILY (DRYING)	DRY (DRYING)
Increases Kapha Decreases Vata	Increases Vata Decreases Kapha	Increases Kapha Decreases Pitta	Increases Pitta Decreases Kapha	Increases Kapha Decreases Vata	Increases Vata Decreases Kapha
 Meat Fish Cheese Potatoes Bananas Figs Dates Avacado Coconut Deep-Fried foods Bread 	 Apples Pears Raw Vegetables Millet Rye Barley Buckwheat 	 Milk Watermelon Cucumber Cilantro Coriander Cardamom Fennel Ice-Cream Cold Drinks Salads 	 Honey Chili Peppers Ginger Black Pepper Cayenne Mustard Seeds Cloves Tumeric Hot Water Warm Soups Cooked Food 	 oils Ghee Nuts Dairy products 	 Dried fruits Legumes Potatoes Barley Granola Popcorn Crackers

Reference: mum.edu/de; 6 Qualities; Ayurvedic Cooking



6 FUNCTIONS

HEAVY	LIGHT (MOISTENING)	COOL (LUBRICATES)	WARM (DRYING, DIGESTIVE)	OILY (DRYING)	DRY (DRYING)
Increases Kapha Decreases Vata & Pitta	Increases Vata Decreases Kapha	Increases Vata Decreases Pitta & Kapha	Increases Pitta Decreases Kapha	Increases Kapha Decreases Vata & Pitta	Increases Vata Decreases Kapha & Pitta
 Produces strength in tissues Supports Kapha structure Valuable for: Children Aged wounded emaciated Good for complexion, hair, sense organs, ojas Stoutness of body Increases Breast Milk Heavy to Digest 	 Stimulates agni Good for the heart Digestive and Appetizer Causes moistening for ease of digestion Aggrevates Kapha and Pitta Helps move Vata downward 	 Removes rigidity Clears obstructed channels Increases Digestive Capacity Lubricates Causes Perspiration Penetrates into the tissues Improves flavor Pacifies 	 Cures disease of throat, indigestion, swelling Reduces swelling of ulcers Dries up unctuousness, fat tissue Increases hunger, is digestive, improves flavor Eliminates dosha excess 	 Cures anorexia, worms, bacteria and parasites, loss of consciousness, fever, nausea, burning sensation Dries up moisture, fat, muscle fat Easily digested Increases Intelligence 	 Not easily digested cleanses the blood causes squeezing and healing of ulcers Dries up moisture and fat Hinders digestion Absorbs water, is dry, cleanses the skin

Reference: mum.edu/de; 6 Qualities pdf.; Ayurvedic Cooking



Diet: calming, soothing, and nourishing Vata foods: warm, moist, and happy. Sweet, sour, and salty tastes over pungent, bitter, and astringent taste. Meals should be small and frequent, but regular. Warm, steamed, or cooked foods are settling. (Sala, 5.2a)

VATA	PACIFYING DIET
Fruits	Apricots, avocados, bananas, berries, coconut, date, figs, grapes, mangoes, melons, nectarines, passionfruit, oranges, peaches, plums, prunes.
Vegetables	Asparagus, beets, carrots, cucumber, eggplant, leek, lentils (red), Mung beans, Mustard greens, pumpkin, radish, squash, sweet potatoes.
Spices	Anise, Cayenne, cinnamon, cumin, garlic, ginger, mustard, thyme.
Grains	Basmati rice, couscous, oats (cooked), Quinoa, spelt, wheat
Nuts and seeds	Almonds, cashews, pumpkin seed, pistachios, sesame seeds, sunflower seeds, walnuts
Dairy	Butter milk, cheese, cottage cheese, cows milk (homogenize), Ghee, Kiefer, yogurt
Meats	Beef, chicken, eggs, fish, turkey
Supplements	Dietary fiber, probiotic
Meals	Example
Breakfast	Spice oatmeal with fruit. Cream of wheat. Wheat bread. Herbal teas, fennel, and cardamom tea
Lunch	Vegetable stew, rice, bread
Dinner	Steamed vegetables, soups, rice.

Reference: mum.edu/de; Vatapacifying pdf.



Diet that is cooling is moderately heavy.

PITTA's food is best if it is cool and warm, and moderately heavy. Sweet, bitter, and astringent Tastes are favored over sour, salty, and pungent tastes. Meals should be regular. Food is better to warm, steamed, or cooked. Processed, fermented, spicy, fast foods and alcoholic beverages should be avoided. (Sala, 5.2a)

PITTA	PACIFYING DIET		
Fruits	Apples, avocados, figs, Grapes, mangoes, melon, oranges, pears, pineapple, plums, prunes, and raisins.		
Vegetables	Asparagus, broccoli, cabbage, cauliflower, celery, leafy green vegetables, mushrooms, peas, potatoes, sprouts, sweet potatoes, and zucchini.		
Spices	Cardamom, cilantro, cinnamon, coriander, dill, fennel, mint, saffron, turmeric		
Grains	Basmati rice, Barley, couscous, oats, wheat		
Nuts and seeds	Pumpkin seeds, sunflower seeds		
Dairy	Ghee, Butter, ice cream, milk, yogurt		
Meats	Chicken, shrimp, turkey		
Supplements	Aloe vera, wheat grass		
Meals	Example		
Breakfast	Fruit salad fresh, toast. Mint tea		
Lunch	Salads, vegetables, pasta, I meat sandwich		
Dinner	Vegetables, soups, rice		

Reference: mum.edu/de; Pittapacifying pdf.;



Like the diet which is warming and stimulating. Kapha should be warm, light, and Pungent, bitter, and astringent Tastes are favored over sweet, sour, salty tastes. Small light meals are preferable. Better if it is lightly cooked. Raw fruits, vegetables, and salads are recommended. Spicy food is good for coffee to stimulate digestion. Avoid process, fried, and fast foods. (Sala, 5.2a),

КАРНА	PACIFYING DIET
Fruits	Apples, Apricots, cranberry, pears, pomegranate
Vegetables	Asparagus, beets, broccoli, cabbage, Carrots, celery, leafy green vegetables, Lettuce, Mushrooms, Onions, potatoes, sprouts, Spinach, turnip, watercress
Spices	Black pepper, chili pepper, horseradish, mustard, scallions, sprouts
Grains	Barley, buckwheat, corn, couscous, millet, muesli, oats (dry), quinoa, rye
Nuts and seeds	Flax, Pumpkin seeds, sunflower seeds
Dairy	Low and nonfat milk
Meats	Chicken, fish, shrimp, turkey, venison
Supplements	Bitter greens
Meals	Example
Breakfast	Fruit salad fresh, toast With light butter, quinoa cereal.
Lunch	Vegetable, sandwich with lightning, salads
Dinner	Pasta with vegetables, rice, soups

Reference: mum.edu/de; Kaphapacifying pdf.;



AYURVEDIC PULSE LOG & VORKBOOK

DATE:

Read your pulse often and record your experiences. This is the best way to come to know your pulse reading abilities and perception. Here is a suitable template to log your experiences, but adapt it as necessary. Make copies of this table as necessary. It is most ideal to read your pulse before and after key experiences.

DATE / ACTIVITY	BEFORE ACTIVITY	AFTER ACTIVITY

INTENTIONS OF THE **WEEK**





AYURVEDIC PULSE LOG & 'ORKBOOK

DATE:

Read your pulse often and record your experiences. This is the best way to come to know your pulse reading abilities and perception. Here is a suitable template to log your experiences, but adapt it as necessary. Make copies of this table as necessary. It is most ideal to read your pulse before and after key experiences.

DATE / ACTIVITY	BEFORE ACTIVITY	AFTER ACTIVITY

INTENTIONS OF THE **WEEK**





AYURVEDIC WORKOUT

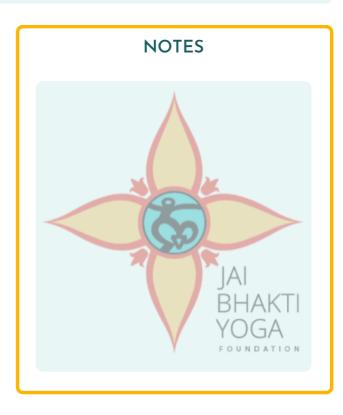
DATE:

Record your workout routines, improvements, breaks, etc. This is the best way to come to know your pulse reading abilities and perception based on activities. Here is a suitable template to log your experiences, but adapt it as necessary. Make copies of this table as necessary. It is most ideal to read your pulse before and after key experiences.

MORNING WORKOUT

EVENING WORKOUT

MOTIVATION





AYURVEDIC WORKOUT

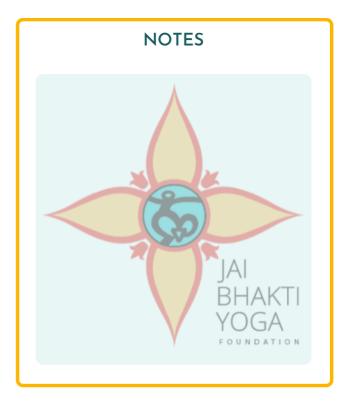
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MORNING WORKOUT

EVENING WORKOUT

MOTIVATION





AYURVEDIC WORKOUT

DATE:

TIME FINISH

Here is a suitable template to log your experiences, but adapt it as necessary. Make copies of this as necessary. It is most ideal to read your pulse before and after key experiences. Track your progress. Make copies of this log/ workbook for your reference.

TIME START

Hips

Thighs

Calves

	MOTIV	ATION		
SIZING	START	END	GOAL	
Weight				
ВМІ				
Chest				
-				
Arms				



AYURVEDIC WORKOUT GOAL LOG

DATE:

Here is a suitable template to log your goals, but adapt it as necessary. Make copies of this as necessary. It is most ideal to read your pulse before and after key experiences. Track your progress.

TIME START	TIME FINISH

MOTIVATION

SIZING	START	END	GOAL
Weight			
ВМІ			
Chest			
Arms			
Waist			Z
Hips			
Thighs			
Calves			



AYURVEDIC TRACK YOUR PROGRESS LOG

DATE:

Here is a suitable template to log your goals, but adapt it as necessary. Make copies of this as necessary. It is most ideal to read your pulse before and after key experiences. Track your progress. Reflect in your

journai.	
ACTIVITIES	S M T W T F S
NOTES:	



AYURVEDIC TRACK YOUR PROGRESS LOG

DATE:

Here is a suitable template to log your goals, but adapt it as necessary. Make copies of this as necessary. It is most ideal to read your pulse before and after key experiences. Track your progress. Reflect in your journal.

ACTIVITIES	S M T W T F S
	00000
NOTES:	



S M T W T F S

DATE:

circle the day and write your reflections.

NOTES:		



S M T W T F S

DATE:

circle the day and write your reflections.

NOTES:		



KSHIRSAGAR, MANISHA, PH.D.; BAMS, DY&A; MAGNO, R.ANA CRISTINA BA, MS, AWC, CMT, P.27,29

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