





BEGINNER 1

ARE YOU NEW TO FITNESS **AND NUTRITION?**

Forever's F.I.T. Programme will provide you with the **foundation** and **inspiration** needed to achieve your transformation goal. **F15 Beginner** forms part of Forever F.I.T. and this level teaches you the basics of fitness.

This hassle-free pack comes with all of the products you need to complete a fifteen-day programme, and this booklet is designed to guide you through a routine that is both attainable and flexible. You'll learn customised body workouts, fundamental movements and basic cardio, and you'll discover healthy recipes (P.34), exercise ideas, weight management products and lifestyle tips. All of this will help you to build a fitness foundation and

F15 Beginner has been split into two fifteen-day regimes so that you can choose the one that best suits your lifestyle. Look closely at each supplement and meal schedule and exercise plan (F15 Beginner 1: P.7 and P.15. F15 Beginner 2: calorie distribution and they also offer different how you will cope with each before you begin. If you are a complete fitness novice, we suggest you follow F15 Beginner 1.



FOREVER ALOE DRINKING GEL

Our aloe drinking gels boast up to 99.7% pure aloe vera and are high in vitamin C.



FOREVER FIBER

Forever Fiber is designed for digestive health and is high in fibre and low in saturated fat.



FOREVER THERM

Forever Therm is formulated with vitamins to provide supplemented support whilst achieving your diet and lifestyle goals.



FOREVER GARCINIA PLUS

Forever Garcinia Plus contains the prized Asian culinary fruit Garcinia. It is high in chromium which helps with healthy macronutrient metabolism and also contributes to the maintenance of normal blood glucose levels.



FOREVER LITE ULTRA

Forever Lite Ultra is available in chocolate and vanilla flavours and provides 24g of protein per serving, plus many other vitamins and minerals.



BE MINDFUL OF YOUR HEALTH

Please note that the Forever F.I.T. Programme (C9 and F15) should not be taken by anyone who has diabetes, kidney disease, epilepsy, heart disease or dementia. It should not be followed during pregnancy or when breastfeeding, and it is not suitable for children.

If you have any medical condition or are taking medication, please consult your doctor before starting the programme. This programme may not be suitable if you are obese or underweight. Check your BMI and consult your doctor before changing your diet and exercise regime.

> Please refer to the foods supplement kit packaging for further information on usage.



CHECK OUT OUR USEFUL VIDEO TUTORIALS ON foreverfit15.com

Please note: if you want to complete both parts (F15 Beginner 1 and F15 Beginner 2) you will need to purchase additional products.



LET'S GET STARTED.

FOLLOW THESE TIPS TO ACHIEVE YOUR BEST RESULTS.



WEIGH AND MEASURE YOURSELF BEFORE YOU BEGIN.

Record your measurements in this booklet and calculate the difference at the end of **F15**.



RECORD YOUR DAILY EXERCISE, FOOD INTAKE, AND HOW YOU FEEL WHILE ON F15.

Accountability will help prevent you from deviating from the programme.

3

DRINK PLENTY OF WATER.

Approximately 3 litres a day for men and $2 - 2\frac{1}{2}$ litres a day for women.



PUT DOWN THE SALTSHAKER.

Salt contributes to fluid retention. Flavour foods with herbs and spices instead.



AVOID FIZZY DRINKS AND CARBONATED BEVERAGES.

Carbonation promotes bloating. Drinking fizzy drinks also adds unwanted calories and sugar.

KNOW THAT YOU CAN DO THIS.



SET YOUR GOALS.

F15 Beginner is a simple, easy-to-follow and flexible programme designed to ease learners into fitness. Setting goals will help you to keep on track, but it is important to be realistic. These goals can be anything, from dropping a dress size to running a mile without stopping. What are your goals?

CLEAR GOALS WILL HELP





BEGINNER 1 SCHEDULE.

FOLLOW THIS SUPPLEMENT SCHEDULE EACH DAY TO ACHIEVE MAXIMUM RESULTS WHILE ON THE F15 BEGINNER 1 FIFTEEN-DAY PROGRAMME.

Morning

Mid-morning

Early evening

2X Forever Garcinia Plus softgels



Before taking Forever aloe drinking gel

120ml Forever aloe drinking gel

With a minimum of **240ml** of water.

1X scoopForever Lite
Ultra

Mixed with 300ml

1X Forever Therm tablet*

*Take with food.

1X packetForever Fiber

Mixed with **240-300ml** of water or other beverage.

This can be consumed at any time of the day.

2X Forever Garcinia Plus softgels

2X Forever Garcinia Plus softgels

A minimum of **240ml** of water

Be sure to take
Forever Fiber separately
from your daily supplements.
Fibre can bind to some
nutrients, impacting its
absorption by your body.

200-calorie snack for women 300-calorie snack for men

This can be consumed at any time of the day. See P.36



Before having your meal

1X Forever Therm tablet*

*Take with food.

450-calorie lunch for women 550-calorie lunch

for men

See P.37 for suggestions.



Before having your meal

450-calorie dinner for women

550-calorie dinner for men

See P.37 for suggestions.

Turn to P.15 for the recommended workout schedule.

Mix 120g of Forever
Aloe Vera Gel, 1 sachet
of ARGI+ and water
to taste. Shake with ice

for a delicious way to enjoy

the benefits of aloe.

F.I.T. TIP

A great way to drink your daily

aloe is to mix it with ARGI+ (sold

separately). ARGI+ provides 5g of

I-arginine per serving plus vitamin

C, which contributes to the

reduction of tiredness and fatigue.
Give your body the energy boost it
needs to keep going
all day long!

FOOD SUPPLEMENTS ARE NOT FOODS; THEY ARE DESIGNED TO SUPPORT YOU IN REACHING YOUR LIFESTYLE GOALS. THEY DO NOT CONTRIBUTE TO WEIGHT LOSS IN ISOLATION WITHOUT BEING PART OF A CALORIE-CONTROLLED DIET AND EXERCISE REGIME.

07

Please note: If you are lactose intolerant or you want to spice up your shake, why not try Cherry Ginger Zinger on P.13.

WHEN IT COMES TO WEIGHT LOSS, CHANGING YOUR MIND IS AS IMPORTANT AS CHANGING YOUR BODY.

Without learning new habits, any weight that you lose could be gained back if you slip back into the old habits that caused you to gain weight in the first place. The best place to get started is in the kitchen.

Learning about fuelling your body the right way and the importance of protein, carbohydrates and fat can make a huge impact on your journey to looking and feeling better!

THE POWER OF PROTEIN.

Protein is a big player in our health and wellness and makes up much of your muscles, brain, nerves, hair, skin and nails.

DID YOU KNOW...

...as you exercise, high protein foods help to build muscle?

As you lose weight, the high protein foods will help to maintain muscle.

> ...Forever Lite Ultra is a quick, easy and delicious way to increase your protein intake?

Protein contributes to the growth and maintenance of muscle mass.

F.I.T. TIP

STAY AWAY FROM WHITE BREADS, CHIPS AND OTHER PROCESSED CARBOHYDRATES (OFTEN WHITE OR LIGHT IN COLOUR) AND FOCUS ON INTRODUCING COLOURFUL OPTIONS TO YOUR PLATE INSTEAD. THIS WILL ENSURE THAT YOU'RE CHOOSING NUTRIENT-DENSE, SATISFYING FOODS!

BASAL METABOLIC RATE (BMR) AND ACTIVE METABOLIC RATE (AMR).

Everybody's body is different, and for our bodies to function correctly on a daily basis (even while sleeping) we need to 'fuel' it. We do this by consuming calories, but first it is important to work out how many calories you require – you can do this by working out your BMR and AMR.

Basal metabolic rate (BMR) is the energy required to maintain the body's normal function when at rest (this will vary depending on your gender, weight and age). It contributes to around 75% of the total energy expenditure and is determined in part by the amount of muscle in the body; this is why we aim to have a good amount of muscle to fat ratio. When muscle is lost, for example through extreme starvation diets, BMR will drop. This would ultimately mean that a lower calorie (kcal) requirement is needed.

Your AMR is your active metabolic rate, and the one you can influence the most; the more active you are, the more energy you will use. First of all work out how active you are going to be based on the information below. Multiply your BMR by the figure that corresponds to your exercise level and you will be left with your AMR.

MEASURING YOUR BMR.

STEP ONE:

You can calculate yours easily using the calculator in the top right of the screen on www.foreverfituk.co.uk

STEP TWO:

Click the top right purple hexagon that says 'calculator' then click the top right green hexagon that says 'BMR & AMR'.

STEP THREE:

Put in your weight (in kilos), height (in cm), age and gender. This will give you your BMR.

MEASURING YOUR AMR.

Select your activity level, e.g. extra light, light, moderate, or heavy (this can vary on a daily basis), and the site will work out your AMR.

To lose weight = eat less than your AMR but above your BMR +

To maintain weight = eat the same amount of calories as your AMR +

To gain weight = consume more calories than your AMR +

PLEASE NOTE: EATING LESS THAN YOUR BMR AND/OR LESS THAN 700KCAL BELOW YOUR AMR REGULARLY WILL CAUSE YOUR BODY TO THINK IT IS GOING INTO STARVATION MODE. THIS WILL LOWER YOUR METABOLISM AND YOUR BODY WILL USE LEAN MUSCLE INSTEAD OF FAT AS FUEL.

FIGHTING CARB-O-PHOBIA.

With all of the confusing information available on carbohydrates these days, you may find yourself thinking you should avoid them all together. In reality, there are good carbs, like oats, that slowly release energy and are a good source of fibre; a good source of fibre provides you with energy for a longer amount of time.

On the other end of the spectrum are the carbohydrates that are largely stripped of their original nutrition and fibre. These are digested quickly and cause a rapid rise in blood sugar, leaving you hungry and with low energy shortly after you eat them.

Here are some great sources for healthy carbohydrates:

- + Fruits
- + Vegetables
- + Black beans
- + Chickpeas
- + Lentils
- + Brown rice
- + Wild rice
- + Oatmeal
- + Bulgur wheat
- + Rolled oats
- + Quinoa
- + Whole wheat
- + Whole grain barley

FINDING FIT. FATS.

Just like carbohydrates, there is a lot of confusing information about fats and how they fit into your diet. Over the last few years, the health and fitness community has largely unified on the benefits of monounsaturated and polyunsaturated fats.

CONSIDER ADDING THESE FATS INTO YOUR DIET IN MODERATION:

Monounsaturated Fats

- + Avocados
- + Olives
- + Nuts (almonds, peanuts, macadamia nuts, hazelnuts, pecans, cashews)
- + Natural peanut or almond butter (containing just nuts and salt)

Polyunsaturated Fats

- + Walnuts
- + Seeds (sunflower, sesame, pumpkin, flax, chia)
- + Fatty fish (salmon, mackerel, tuna, herring, trout, sardines)
 - + Sources of soy milk and tofu

UNHEALTHY TRANS
FATS ARE ONE OF
THE BIGGEST CULPRITS
IN WEIGHT GAIN. THESE
ARE OFTEN FOUND
IN BAKED GOODS,
PACKAGED SNACKS
AND FRIED FOODS.

F.I.T. TIP

While good fats are healthy, moderation is key. Generally try to limit yourself to one or two servings of these foods a day.

FOREVER LITE ULTRA SHAKE RECIPES.

In **F15 Beginner 1**, drink your shake for breakfast to get your day started. In **F15 Beginner 2**, drink your shake after your workout or for a mid-day boost.

Keep an eye on how many calories you're consuming. If you choose a high-calorie shake, you will need to increase your exercise levels.

		a more
	+ WOMEN	+ MEN
CHERRY GINGER ZINGER	1 scoop Forever Lite Ultra / 236ml unsweetened coconut milk / 125g fat-free plain Greek yoghurt 77g cherries / 4g ginger 7g Forever Bee Honey / 4-6 ice cubes (Approx. 274kcal)	1 scoop Forever Lite Ultra / 236ml unsweetened coconut milk / 166g plain Greek yoghurt 115g cherries / 4g ginger 10.5g Forever Bee Honey / 4-6 ice cubes (Approx. 447kcal)
PEACHES & CREAM	1 scoop Forever Lite Ultra / 237ml unsweetened almond milk / 225g peaches / ½ teaspoon cinnamon 14g walnut pieces / 4-6 ice cubes (Approx. 295kcal)	1 scoop Forever Lite Ultra / 296ml unsweetened almond milk / 338g peaches / ½ teaspoon cinnamon 28g walnut pieces / 4-6 ice cubes (Approx. 452kcal)
GREEN GOODNESS	1 scoop Forever Lite Ultra / 118ml unsweetened soy milk 114g kale leaves / 115g spinach / 50g banana 7.5g flax seeds (Approx. 318kcal)	1 scoop Forever Lite Ultra / 177ml unsweetened soy milk 171g kale leaves / 225g spinach / 75g banana 11g flax seeds (Approx. 476kcal)
BLUEBERRY MUFFIN	scoop Forever Lite Ultra / 177ml skimmed milk or alternative / 83g fat-free plain Greek yoghurt 50g blueberries / 15g old fashioned oats pinch of cinnamon / 0.6ml vanilla extract 12.5g granola for topping (Approx. 320kcal)	1 scoop Forever Lite Ultra / 177ml skimmed milk or alternative / 125g fat-free plain Greek yoghurt 75g blueberries / 21g old fashioned oats pinch of cinnamon / 0.6ml vanilla extract 25g granola for topping (Approx. 489kcal)
CHOCOLATE RASPBERRY DELIGHT	1 scoop Forever Lite Ultra / 236ml unsweetened coconut milk / 130g fresh or frozen raspberries 3.7g cocoa powder / 15g almond butter 17g cacao nibs (optional topping) / 4-6 ice cubes (Approx. 305kcal)	1 scoop Forever Lite Ultra / 236ml unsweetened coconut milk / 195ml fresh or frozen raspberries 7.4g cocoa powder / 22g almond butter 17g cacao nibs (optional topping) / 4-6 ice cubes (Approx. 470kcal)
STRAWBERRY SHORTCAKE	1 scoop Forever Lite Ultra / 180g fat-free plain Greek yoghurt / 133g strawberries / 15g old fashioned oats 0.6ml vanilla extract / 4-6 ice cubes (Approx. 278kcal)	1 scoop Forever Lite Ultra / 360g fat-free plain Greek yoghurt / 166g strawberries / 21g old fashioned oats 0.6ml vanilla extract / 4-6 ice cubes (Approx. 440kcal)
APPLE CRISP	1 scoop Forever Lite Ultra / 177ml unsweetened soy milk 57g unsweetened apple sauce / 113g apple, chopped pinch of cinnamon and nutmeg / 17g dates 3g chia seeds / 4-6 ice cubes (Approx. 300kcal)	1 scoop Forever Lite Ultra / 296ml unsweetened soy milk 113g unsweetened apple sauce / 133g apple, chopped pinch of cinnamon and nutmeg / 34g dates 6g chia seeds / 4-6 ice cubes (Approx. 461kcal)





Walking +

Jogging +

Climbing stairs +

Cross-trainer + Rowing +

Swimming +

Yoga +

Biking + Hiking + Aerobics +

Dancing +

Kickboxing +



BEGINNER WORKOUT ONE

This workout introduces ten foundational moves that utilise lower body, upper body, core, balance and some unilateral movements. Each exercise will be performed for 30 seconds with a 5-second transition between exercises.

Once you have finished all ten exercises, recover for 60 seconds and start again with a goal of completing two-to-three rounds total!

30

- + Alternating lunges
- + Alternating knee lifts
- + Alternating butt-kickers
- + Squats
- + Bird-dog left
- + Bird-dog right
- + Pushups
- + Superman
- + Reverse crunches
- + Inverted bike

Rest 60

Repeat 2-3 times for full



F15 BEGINNER WORKOUT

This workout introduces ten exercises that combine upper body, lower body and core. Many of the exercises require rotational movements that will also activate your core

Each exercise will be performed for 45 seconds with a 10-second transition between exercises. Once all ten exercises have been completed. recover for 60 seconds and start again with a goal of completing two-to-four rounds total!

45 seconds each

- + Squat reaches
- + Woodchops high left to low right
- + Woodchops high right to low left
- + Alternating side lunges
- + Side-to-side squats
- + Plank to side plank left
- + Kneeling tricep pushups
- + Plank to side plank right
- + Glute bridges
- + Core roll-ups

FIT. TIP

Challenge makes changes! Completed two rounds last time? Take on three this time to get stronger and take the next step on your path to looking and feeling better.

F15 BEGINNER WORKOUT THREE

This workout introduces ten exercises that incorporate hip rotation and some yoga style strength training. These movements are slower with more focus on balance and core stabilisation.

Each exercise will be performed for 60 seconds with a 10-second transition between exercises.
Once all ten exercises have been completed, recover for 60 seconds and start again with a goal of completing a total of three rounds!

60 seconds each

- + Sumo squats
- + Downward dog to plank
- + Balancing deadlifts left
- + Balancing deadlifts right
- + Triangle abs left
- + Triangle abs right
- + Lunges left
- + Lunges right
- + Boat pose
- + Supine twist



Repeat
3 times
for full
workout!



CONGRATULATIONS ON COMPLETING FOREVER F15 BEGINNER 1!

KEEP MOVING!
F15 BEGINNER 2 IS THE
NEXT STEP ON YOUR
JOURNEY TO LOOKING
AND FEELING BETTER.

Don't forget to record your weight and measurements on **P.6** to track your progress. This is always a great time to re-evaluate your goals and make sure you're pushing for what you want.

ALREADY MET ONE OF YOUR GOALS? AMAZING WORK!

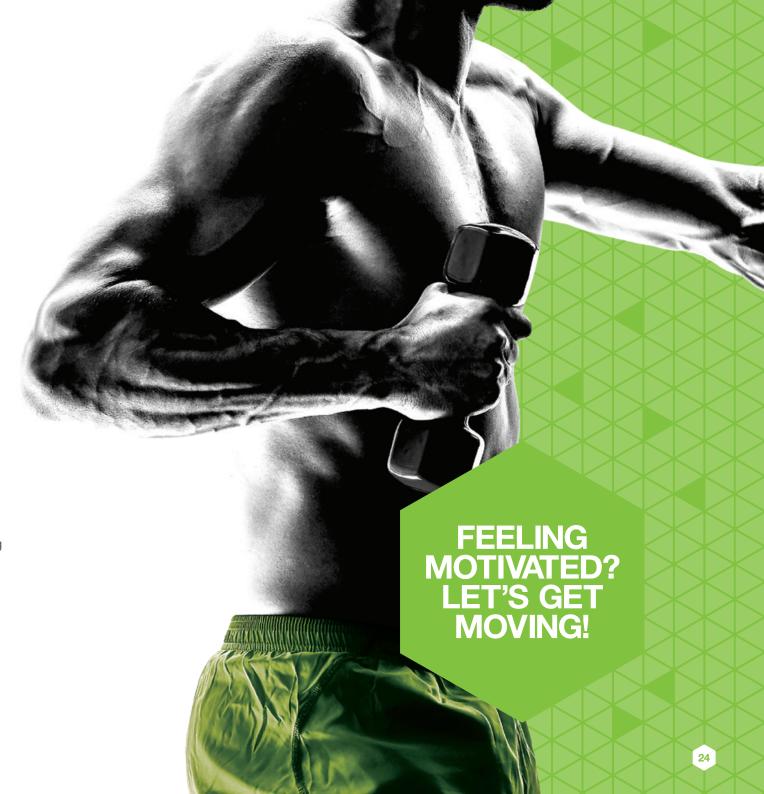
Consider the progress you're making and the changes you're seeing in your body and set a new goal to challenge yourself!

F15 BEGINNER 2

TAKE THE NEXT STEP.

In **F15 Beginner 1**, you learned how to begin building healthy habits and that fitness and nutrition are important parts of looking and feeling better. Take that knowledge to the next level with **F15 Beginner 2**.

If you haven't already, make sure you record your weight and measurements on **P.6** and take progress photos to track your results. Review your goals and focus on what you'll need to do during the **F15 Beginner 2** programme to get there.



BEGINNER 2 SCHEDULE.

FOLLOW THIS SUPPLEMENT SCHEDULE EACH DAY TO ACHIEVE MAXIMUM RESULTS ON THE F15 BEGINNER 2 FIFTEEN-DAY PROGRAMME.

2X Forever

Mid-morning

Early evening

Garcinia Plus

Before taking Forever aloe drinking gel

120ml Forever aloe drinking gel With a minimum of **240ml** of water.

1X Forever Therm tablet*

300-calorie breakfast for women

450-calorie breakfast for men

See P.34 for suggestions.

1X packet Forever Fiber

2X Forever

2X Forever Garcinia Plus

of **240ml** of water

Be sure to take Forever Fiber separately from your daily supplements. Fibre can bind to some nutrients, impacting its absorption by your body.

1X scoop Forever Lite Ultra Mixed with 300ml of skimmed milk.



1X Forever

*Take with food.

Therm tablet*

450-calorie dinner for women 550-calorie dinner

for men

450-calorie lunch for women 550-calorie lunch

for men

Before having your meal



biggest player in your weight loss journey, but it can have a significant impact. Remember to drink at least 2 litres of water every day during the **F15** programme.

Turn to P.28 for the recommended workout schedule

FOOD SUPPLEMENTS ARE NOT FOODS; THEY ARE DESIGNED TO SUPPORT YOU IN REACHING YOUR LIFESTYLE GOALS. THEY DO NOT CONTRIBUTE TO WEIGHT LOSS IN ISOLATION WITHOUT BEING PART OF A CALORIE-CONTROLLED DIET AND EXERCISE REGIME.

Please note: If you are lactose intolerant or you want to spice up your shake, why not try Cherry Ginger Zinger on P.13.



WARM UP.

In **F15 Beginner 1**, you learned the importance of warming up to give you the best quality workout and lowest possible risk for injury. Use those foundational moves before each **F15 Beginner 2** workout to get started. Need a refresher? Review the warm up exercises on **P.17** or watch the video at **foreverfit15.com**.

CRANK UP THE CARDIO.

While there are different opinions on the best way to workout for weight loss, one thing is universal – the need for cardio exercise. In **F15 Beginner 2**, we are going to crank up the volume and add our own calorie-busting workouts.

This workout alternates five **1-minute** exercises with **2-minute** steady-state exercises to boost your heart rate and keep you moving!

1 minute

Choose a steady-state cardio activity that you will perform between each interval push. These activities might include jumping rope, jogging or power walking. Once all exercises are completed, rest for 60 seconds with a goal of completing two-to-three rounds total.

+ Steady-state exercise 2 minutes
+ Jumping jacks 1 minute
+ Steady-state exercise 2 minutes

+ Running with high knees 1 minute

+ Steady-state exercise 2 minutes

+ Lateral side hops 1 minute

+ Steady-state exercise 2 minutes

+ Steady-state exercise 2 minutes

+ Mountain climbers

+ Jack squats 1 minute

NO EQUIPMENT CARDIO WORKOUT.

Repeat 2-3 times for full workout!

CARDIO INTERVAL INTENSITY

Looking for a new way to challenge yourself?
Introducing intervals into your cardio routine is an effective way to rev up your metabolism in a short period of time. A great way to take your cardio routine to the next level is by following the '30-20-10' training formula. No matter what form of cardio you're doing, introducing intervals can up the intensity AND the benefits.

30 sec 20 sec 10 sec 2 min
medium high speed rest
speed speed rest

round \$ 5 \big| 12 min cardio!

Complete your cardio at a comfortable speed for 30 seconds. Then pick up the pace and challenge yourself for 20 seconds. Finally, for the last 10 seconds, complete your cardio at the highest level possible.

Using running as an example, jog comfortably for 30 seconds, run hard for 20 seconds and sprint for the remaining 10 seconds.

Repeat this five times in a row before recovering for 2 minutes by walking slowly or jogging. That's it! In only 12 minutes, you've completed a powerful, heart-pumping cardio workout!



If you are stuggling to complete five intervals in a row, use the 30-second round to do active recovery (i.e. walking instead of jogging). If you become light-headed, take a seat. Finish with a walk for the remainder of the time.

FI5 BEGINNER WORKOUT FOUR

In F15 Beginner 2, you will build on the exercises from F15 Beginner 1 with added challenges following each move. Each exercise will be performed for 30 seconds with a 5-second transition between exercises.

Once you have completed all exercises, recover for **60 seconds** and start again with a goal of completing two-to-three rounds total!

30 seconds each

- + Alternating lunges
- + Static lunges (15 seconds per side)
- + Alternating knee lifts
- + Knee lift to reverse lunges (15 seconds per side)
- + Alternating butt-kickers
- + Staggered hinges (15 seconds per side)
- + Squats
- + Pulsing squats
- + Bird-dog left
- + Bird-dog elbow to knee left
- + Bird-dog right
- + Bird-dog elbow to knee right
- + Pushups
- + Plank
- + Superman
- + Side plank (15 seconds per side)
- + Reverse crunches
- + Seated reverse crunches
- + Inverted bike
- + Mountain climbers

FI.T. TIP

Pay attention to the way in which the new exercises build on to the ones you've already learned. We will continue adding onto these moves as we move forward in the **F.I.T.** programme!

Repeat
2-3 times
for full
workout!

Rest 60 seconds

F15 BEGINNER WORKOUT FIVE

This workout adds 15-second dynamic exercises to the base moves that you learned in **F15 Beginner 1**. Many of these exercises require rotational movements that will also activate your core and balance.

Each exercise will be performed for 45 seconds and immediately followed by a 15-second supplemental exercise. After completing each supplemental exercise, take a 10-second rest before beginning the next exercise. Once all exercises have been completed, recover for 60 seconds and start again with a goal of completing between two-to-four rounds total!

15-45

F.I.T. TIP

Challenge makes changes!

Completed two rounds last tme?

Take on three this time to get

stronger and take the next step

on your path to looking and

feeling better.

Repeat 2-4 times

+ Squat reaches	45 seconds
+ Pulsing squats	15 seconds
+ Woodchops high left to low right	45 seconds
+ Skaters	15 seconds
+ Woodchops high right to low left	45 seconds
+ Skaters	15 seconds
+ Alternating side lunges	45 seconds
+ Jack jumps	15 seconds
+ Side-to-side squats	45 seconds
+ Speed side-to-side squats	15 seconds
+ Plank to side plank left	45 seconds
+ Side plank hold	15 seconds
+ Kneeling tricep pushups	45 seconds
+ Mountain climber lunges	15 seconds
+ Plank to side plank right	45 seconds
+ Side plank hold	15 seconds
+ Glute bridges	45 seconds
+ Reverse crunches	15 seconds
+ Core roll-ups	45 seconds
+ Core hold	15 seconds

FI5 BEGINNER WORKOUT

This workout was introduced in **F15 Beginner 1** and incorporates hip rotation and some yoga style strength training. These movements are slower with more focus on balance and core stabilisation.

Each exercise will be performed for 60 seconds with a 10-second transition between exercises. Once all ten exercises have been completed, recover for 60 seconds and start again with a goal of completing a total of three rounds!

60 seconds each

Repeat 3 times for full workout!

- + Sumo squats
- + Downward dog to plank
- + Balancing deadlifts left
- + Balancing deadlifts right
- + Triangle abs left
- + Triangle abs right
- + Lunges left
- + Lunges right
- + Boat pose
- + Supine twist



F15 BEGINNER **MEAL GUIDE.**

The road to looking and feeling better goes right through your kitchen. Follow the daily calorie requirements below throughout the **F15 Beginner** programme.

FI5 BEGINNER 1

+ Women 1,400 calories

+ Men 1,900 calories

F15 BEGINNER 2

+ Women 1,500 calories

+ Men 2,000 calories

BREAKFAST.

Mix and match the following recipes during the **F15 Beginner** programme to start your day.

BREAKFAST CEREAL

	Women – (Approx. 291kcal)	Men – (Approx. 412kcal)
	2 whole wheat breakfast biscuits 150ml semi-skimmed milk 1 small banana	3 whole wheat breakfast biscuits 175ml semi-skimmed mill 1 large banana
Proof the bisquite into a boul and add the abanned bane		and add the shanned honone

Break the biscuits into a bowl and add the chopped banana Alternatively you can add a couple of strawberries to the mix. Finish with milk but feel free to use almond, soy or even hot milk instead if preferred.

PORRIDGE

1/2 small banana

Men - (Approx. 452kcal) 50g dry porridge oats 70g dry porridge oats 1 teaspoon Forever 11/2 teaspoon Forever Bee Honey Bee Honey 50g mixed berries 50g mixed berries 1 tablespoon low-fat 1 tablespoon low-fat Greek yoghurt Greek yoghurt

Cook the porridge with water as instructed on the packet. Top with berries of your choice, Forever Bee Honey and voghurt. Choose to eat the banana separately or slice on top. You can also change the berries for ½ tablespoon of dried fruit.

1 large banana

BREAKFAST EGGS

Don't forget to save a few minutes

at the end of each workout to cool down. To review the cool down,

visit P.18 or watch the video

at foreverfit15.com.

2 eggs 2 slices of wholemeal toast 1½ teaspoons butter	2 eggs 2 slices of wholemeal toast 1½ teaspoons butter 50g light mozzarella, grated
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Boil or poach the eggs and top the buttered toast with eggs or serve as toast fingers. Sprinkle the cheese on the eggs and lightly grill until melted (men only). Season with a pinch

FRUIT AND YOGHURT

Women – (Approx. 303kcal)	Men – (Approx. 437kcal)
150g low-fat Greek yoghurt 1½ tablespoons muesli or granola 100g unsweetened pineapple	225g low-fat Greek yoghurt 2 tablespoons muesli or granola 100g unsweetened pineapple 220ml unsweetened almond milk

Laver the fruit at the bottom of a bowl, add the muesli or granola and top with yoghurt. Refrigerate overnight. Men can enjoy with a glass of milk

BREAKFAST.

FOREVER LITE ULTRA PANCAKE

Women - (Approx. 326kcal)

1 scoop of Forever Lite
Ultra, vanilla
2 eggs
1/2 small banana
1 teaspoon Forever
Bee Honey
50ml semi-skimmed milk

Men - (Approx. 451kcal)

1 scoop of Forever Lite
Ultra, vanilla
2 eggs
1 large banana
1½ teaspoon Forever
Bee Honey
85ml semi-skimmed milk
85ml semi-skimmed milk

Blend the Forever Lite Ultra, egg and milk together. Spray a griddle or frying pan with low-calorie oil and add blended mixture. Cook the pancakes to suit and top with banana and Forever Bee Honev.

LEAN AND GREEN PANCAKES

Men - (Approx. 462kcal) 1 egg (53g) 1 egg (53g) 55g cottage cheese 2 egg whites (90g) 21g rolled oats 75g cottage cheese 115g spinach 28g rolled oats 1/2 banana (75g) 115g spinach 25g blueberries 1/2 banana (75g) 20g maple syrup 25g blueberries 40g maple syrup

Heat griddle to medium heat. Set aside blueberries and maple syrup. Blend all remaining ingredients together until smooth. Pour into frying pan and turn once edges start to bubble. Top pancakes with blueberries and maple syrup. Enjoy!

HAVE A GREAT RECIPE? SHARE IT WITH US AT

facebook.com/foreveruk

SUNDAY BRUNCH OMELETTE

Women - (Approx. 316kca

3 eggs
2 tablespoons water

2 rashers lean unsmoked bacon

1 tomato 2 mushrooms Men - (Approx. 452kcal)
3 eggs
2 tablespoons water

2 rashers lean unsmoked bacon 1 tomato

2 mushrooms 1½ slices of wholemeal toast

1 teaspoon butter

Grill mushrooms, tomatoes and bacon until soft and chop. Whisk eggs and water and season with black pepper and dried mixed herbs. Spray frying pan with low-calorie oil and cook omelette. Fill with chopped mixture.

QUINOA PORRIDGE

Women - (Approx. 482kca

1 scoop vanilla Forever Lite Ultra 93g quinoa, cooked

5ml coconut oil Flax (5g), chia (3g), or hemp (5g) seeds 20g dried fruit OR

90g fruit
0.6ml vanilla extract
177ml unsweetened
almond milk
Pinch of cinnamon

1 scoop vanilla Forever Lite Ultra 138g quinoa, cooked 10ml coconut oil

Men - (Approx. 699kcal)

Flax (10g), chia (6g), or hemp (10g) seeds 60g dried fruit OR 130g fruit

0.6ml vanilla extract **237ml** unsweetened almond milk Pinch of cinnamon

Place cooked quinoa in a bowl and mix in coconut oil or seeds, Forever Lite Ultra, vanilla and almond milk. Top with fruit and cinnamon.

F.I.T. TIP

Make sure you keep an eye on how many calories you're consuming. If you choose a high-calorie meal, you may need to increase your exercise levels.

Turn to P.10 to find out more.

SNACK.

A well-balanced snack can help you feel full, fight cravings and keep you energised throughout the day. Make sure your snack includes at least two food items and pairs a carbohydrate with a protein and/or a healthy fat to promote balance.

SOUP

Vomen – (Approx. 220kcal)

Men – (Approx. 330kcal)

180g tomato soup 1 small wholemeal roll 250g tomato soup

DIP

Nomen – (Approx. 204kcal)

60g houmous Selection of raw veg 90g houmous Selection of raw veg

OATCAKES

omen – (Approx. 187kcal) Men – (.

1 tablespoon peanut butter 2 oatcakes Men - (Approx. 281kcal)

1½ tablespoons peanut

butter 3 oatcakes

FRUIT AND NUT MIX

Women – (Approx. 204kcal)

1 tablespoon raisins 5 walnut halves 7 almonds Men - (Approx. 325kcal)

1 tablespoon raisins
8 walnut halves
14 almonds

AVOCADO AND EGG TOAST

Women – (Approx. 234kc

1 slice whole grain bread

1/4 avocado, smashed
1 hard-boiled egg

Men - (Approx. 310kcal)

1 slice whole grain

bread

1/4 avocado, smashed

2 hard-boiled eggs

Toast whole grain bread. Spread smashed avocado on top. Hard-boiled eggs can be chopped up and added on top or enjoyed on the side.

VEGETABLE SUSHI

Women - (Approx. 198kg

Men – (Approx. 283kcal)

36

4 pieces of sushi
1 oatcake

5 pieces of sushi 2 oatcakes

LUNCH & DINNER.

Mix and match the following recipes during the **F15 Beginner** programme to make sure you're meeting your calorie requirement and staying properly fuelled throughout the day!

CHICKEN AND CHEESE WRAP

Women - (Approx. 421kcal) Men - (Approx. 520kcal) 1 wholemeal tortilla wrap 1 wholemeal tortilla wrap 1/2 tablespoon 1 tablespoon caramelised onion caramelised onion houmous houmous 75g cooked chicken 100g cooked chicken breast, diced breast, diced 30g mozzarella cheese, 30g mozzarella cheese, grated grated 15a uncooked spinach 15a uncooked spinach leaves leaves

Spread the houmous on the wrap and fill with the rest of the ingredients. Enjoy the fruit for dessert.

Apple or pear

Apple or pear

BAKED SWEET POTATO AND CHILLI

25g chopped onion 40g chopped onion 41 teaspoon garlic salt 41 teaspoon chilli 42 teaspoon chilli 42 teaspoon chilli 43 teaspoon garlic sal 44 teaspoon garlic sal 42 teaspoon garlic sal 42 teaspoon chilli 43 teaspoon garlic sal 42 teaspoon garlic sal 43 teaspoon garlic sal 44 teaspoon garlic sal 42 teaspoon garlic sal 42 teaspoon garlic sal 43 teaspoon garlic sal 44 teaspoon garlic sal 42 teaspoon garlic sal 42 teaspoon garlic sal 42 teaspoon garlic sal 43 teaspoon garlic sal 44 teaspoon garlic sal 45 teaspoon garlic sal 45 teaspoon garlic sal 45 teaspoon garlic sal 45 teaspoon garlic sal 46 teaspoon garlic sal 46 teaspoon garlic sal 46 teaspoon garlic sal 46 teaspoon garlic sal 47 teaspoon garlic sal 47 teaspoon garlic sal 48 teaspoon garlic sal 4	Women – (Approx. 435kcal)	Men – (Approx. 556kcal)
Greek yoghurt Greek yoghurt	75g lean minced steak 25g chopped onion ¼ teaspoon garlic salt ½ - 1 teaspoon chilli powder 25g red kidney beans 75g chopped tomatoes	100g lean minced stea 40g chopped onion ¼ teaspoon garlic sali ½ - 1 teaspoon chilli powder 50g red kidney beans 75g chopped tomatoe

Bake the potato in the oven until soft. Spray low-calorie oil in a pan and cook onion and garlic, then add meat to brown. Add chilli, beans and tomatoes and simmer until cooked. Fill the potato and top with Greek yoghurt.

ASIAN CHICKEN WITH RICE

Women – (Approx. 446kcal)	Men – (Approx. 553kcal)
85g chicken breast	115g chicken breast
1 teaspoon coconut oil	1 teaspoon coconut oil
3/4 teaspoon curry	3/4 teaspoon curry
powder	powder
½ chicken stock cube	1/2 chicken stock cube
1/2 tablespoon raisins	1 tablespoon raisins
1 tablespoon pine nuts	1 tablespoon pine nuts
1/4 teaspoon cinnamon	½ teaspoon cinnamon
40g dry brown rice	50g dry brown rice
125g spinach	125g spinach

Spread oil over chicken and season with ½ teaspoon of curry powder and black pepper. Bake in oven at 180°C for 25 minutes or until cooked. Bring chicken stock cube to boil with enough water for the rice. Add rice and bring to the boil. Simmer with the other ingredients. Serve with cooked spinach.

CURRIED CHICKEN SALAD

women – (Approx. 462kcai)	wen – (Арргох. ээтксан)
115g cooked chicken breast, cubed 140g boiled baby new potatoes, cut 3 tablespoons low-fat yoghurt 1 tablespoon low-fat French dressing 1 teaspoon curry powder 1 teaspoon tomato	140g cooked chicken breast, cubed 200g boiled baby new potatoes, cut 3 tablespoons low-fat yoghurt 1 tablespoon low-fat French dressing 1 teaspoon curry powder 1 teaspoon tomato
paste	paste
150g salad spinach	150g salad spinach
leaves	leaves
Orange or apple	Orange or apple

Combine all the dressing ingredients together then add to the chicken and potatoes. Mix well and serve on a bed of spinach leaves. Enjoy the fruit for dessert.

COD WITH SPRING ONION AND GINGER SAUCE

Women – (Approx. 463kcal)	Men – (Approx. 544kcal)
150g cod fillet ½ red pepper 1½ tablespoons light soy sauce 1 teaspoon coconut oil 1 tablespoon almond flakes 2 spring onions, finely chopped ½ teaspoon grated ginger Pinch of garlic powder 125g cooked brown rice Small apple or pear	175g cod fillet ½ red pepper 1 ½ tablespoons light soy sauce 1 teaspoon coconut oil 1 tablespoon almond flakes 2 spring onions, finely chopped ½ teaspoon grated ginger Pinch of garlic powder 150g cooked brown rice Small banana

Preheat oven to 200°C. Mix everything apart from the fish and rice in a bowl. Place fish in an ovenproof dish, cover with the marinade and bake for 12-15 minutes until the fish flakes. Serve on top of rice. Enjoy the fruit for dessert.

TASTY TOMATO PASTA

Women – (Approx. 427kcal)	Men – (Approx. 537kcal)
1 teaspoon olive oil	1 teaspoon olive oil
½ onion, finely chopped	½ onion, finely chopped
1/2 garlic clove, finely	1/2 garlic clove, finely
chopped	chopped
75g of chopped	75g of chopped
tomatoes	tomatoes
1 tablespoon tomato	1 tablespoon tomato
purée	purée
Pinch of mixed dried	Pinch of mixed dried
herbs	herbs
Black pepper to taste	Black pepper to taste
80g dry whole wheat	100g dry whole wheat
pasta	pasta
40g mozzarella ball	60g mozzarella ball

Heat the oil in a pan. Cook the onion until soft and add the garlic; cook for another minute. Add the chopped tomatoes, tomato purée and mixed herbs and simmer gently for 15 minutes until the sauce is thick and rich. Add pepper to taste. Cook the pasta according to packet instructions and top with torn mozzarella and fresh herbs. Serve with a green salad.

OPEN TUNA SANDWICH

Women – (Approx. 466kcal)	Men – (Approx. 565kcal)
100g tinned tuna fish	125g tinned tuna fish
in brine	in brine
1 tablespoon light	1 tablespoon light
mayonnaise	mayonnaise
15g lettuce	15g lettuce
1/2 stick celery	1/2 stick celery
1/2 avocado	1/2 avocado
1 slice of wholemeal	2 slices of wholemeal
bread	bread
75g grapes	75g grapes

Combine the tuna and chopped celery and season with freshly ground black pepper. Spread the bread with mashed avocado and top with lettuce and tuna. Enjoy grapes as dessert.

LAMB PITTA POCKETS

Women – (Approx. 450kcal)	Men – (Approx. 574kcal)
113g lamb meatballs	150g lamb meatballs
1 wholemeal pitta bread	1 wholemeal pitta bread
1 teaspoon feta cheese	2 teaspoons feta cheese
65g low-fat Greek	65g low-fat Greek
yoghurt	yoghurt
½ cucumber	½ cucumber
1 tablespoon lemon	1 tablespoon lemon
juice	juice
½ teaspoon Forever	½ teaspoon Forever
Bee Honey	Bee Honey
Pinch of garlic powder	Pinch of garlic powder
Black pepper to taste	Black pepper to taste
Chopped or pinch of	Chopped or pinch of

Spray a pan with low-calorie oil and gently cook through meatballs tossed in oregano. Pat meatballs dry on kitchen paper before adding in a warm pitta with ocumber sticks and crumbled feta. Serve with homemade tzatziki sauce. Sauce: combine Greek yoghurt with garlic powder, lemon and Forever Bee Honev.

BACON AND EGG SALAD

oregano

Women – (Approx. 458kcal)	Men – (Approx. 552kcal)
1 slice grilled unsmoked bacon 1 hardboiled egg chopped 1 small wholemeal roll 2 tablespoons blue cheese 2 tablespoons light balsamic vinaigrette 30g avocado, sliced 1 tomato, diced	2 slices grilled unsmoked bacon 1 hardboiled egg chopped 1 medium wholemeal roll 2 tablespoons blue cheese 2 tablespoons light balsamic vinaigrette ¼ avocado, sliced
150g mixed salad leaves	1 tomato, diced 150g mixed salad leaves

Place salad on a plate and top with all the other ingredients.

Mix together in the dressing and serve with the warm wholemeal roll on the side.

F.I.T. TIP

Make the chilli vegetarian by substituting the beef with a meat-free alternative. Meat-free mince is often packed with protein too – result!

HAWAIIAN VEGGIE BURGER

Women - (Approx. 416kcal) Men - (Approx. 560kcal)
1 fresh veggie burger 1 medium wholemeal roll 25g haloumi cheese, sliced 1 unsweetened pineapple ring 14 avocado, mashed Handful of watercress 1 tresh veggie burger 1 medium wholemeal roll 50g haloumi cheese, sliced 1 unsweetened pineapple ring ½ avocado, mashed Handful of watercress

Grill the burger and the haloumi cheese. Spread the avocado onto both sides of the roll and layer on the watercress, burger, cheese and pineapple.

TOMATO AND THYME FISH

Women – (Approx. 435kcal)	Men – (Approx. 510kcal)
1 teaspoon olive oil	1 teaspoon olive oil
1/4 onion, chopped	1/4 onion, chopped
100g chopped tomato	100g chopped tomato
A few sprigs thyme	A few sprigs thyme
1 teaspoon light soy	1 teaspoon light soy
sauce	sauce
200g white fish fillets	250g white fish fillets
200g baked potato	250g baked potato
1 tablespoon fat-free	1 tablespoon fat-free
fromage frais	fromage frais
50g green beans	50g green beans
130g fresh raspherries	130g fresh raspherries

Heat the oil in a frying pan, add the onion and fry for 5-8 minutes until lightly browned. Stir in the tomatoes, thyme and soy, then bring to the boil. Simmer for 5 minutes then add the fish to the sauce and cook for 8-10 minutes. Serve with baked potato topped with fromage frais. Enjoy fresh raspberries for dessert.

PARMESAN CHICKEN

Women – (Approx. 453kcal)	Men – (Approx. 559kcal)
115g chicken breast	145g chicken breast
1 teaspoon olive oil	1 teaspoon olive oil
140g cooked whole	140g cooked whole
wheat pasta	wheat pasta
80g tomato and basil	100g tomato and basil
pasta sauce	pasta sauce
1 tablespoon dry grated	1 tablespoon dry grated
parmesan cheese	parmesan cheese
100g carrots	100g carrots
Pinch cinnamon	Pinch cinnamon
Pinch Italian dried herbs	Pinch Italian dried herbs

Put ¼ teaspoon of oil on the chicken with the Italian herbs. Add the sauce and cheese and bake at 180°C for 25-30 minutes until chicken is cooked through. Prepare the pasta and top with ¼ teaspoon of oil. Steam the carrots, add a pinch of cinnamon, and serve.

CAESAR SALMON WRAP

Women - (Approx. 448kcal)

Men – (Approx. 539kcal)

11/2 wholemeal pitta bread

200g tinned pink salmon

- 1 wholemeal pitta bread 150g tinned pink salmon 2 tablespoons light
- Caesar dressing

 1 tablespoon grated
 parmesan cheese

 1 handful spinach leaves
- Caesar dressing

 1 tablespoon grated
 parmesan cheese
 1 handful spinach leaves

2 tablespoons light

Fill the pitta with the leaves. Combine salmon with cheese and dressing and fill the bread. Serve with grapes on the side (women only).

SPICY BEEF STIR-FRY

Women – (Approx. 463kcal)	Men – (Approx. 527kcal)
1 teaspoon coconut oil 150g lean beefsteak, cut into thin strips 1/4 teaspoon chilli paste 1/2 teaspoon light oyster sauce 100g cooked rice noodles	1 teaspoon coconut oil 200g lean beefsteak, cut into thin strips ¼ teaspoon chilli paste ½ teaspoon light oyster sauce 100g cooked rice noodles
•	
100g stir-fried vegetables	100g stir-fried vegetables

Heat a wok or large frying pan. Pour in the oil and swirl around the pan, then tip in the beef strips and chillii. After about 3 minutes, pour over the oyster sauce. Cook until heated through and the sauce covers the meat. Remove and keep warm. Stir in the vegetables, cook until softened, and serve with noodles cooked as instructed on the pack.

CREATE YOUR PERFECT MEAL.

For a quick and easy way to add variety to your lunches and dinners, create your own perfect meal by making one selection from each of the four categories (p.40-43 - carbohydrates, protein, produce and fats). Following these food charts ensures that you're getting the correct balance of protein, carbohydrates and healthy fats with each meal while staying within your recommended calories.

CARBOHYDRATES.

	TYPE	SERVING SIZE	
		WOMEN	MEN
OATS	Rolled (GF)	43g (161kcal)	56g (209kcal)
GRAINS	Quinoa	43g (123kcal)	56g (189kcal)
	Rice (wild or brown)	45g (175kcal)	61g (264kcal)
	Barley	105g (126kcal)	157g (188kcal)
	Popcorn (plain with salt and pepper)	2 tablespoons uncooked or 16g cooked (62kcal)	3 tablespoons uncooked or 42g cooked (93kcal)
	Wheat semolina	35g (raw = 122kcal)	55g (raw = 192kcal)
BREAD	Wholemeal bread	1 slice (87kcal)	2 slices (174kcal)
	Wholemeal tortillas	1 tortilla (117kcal)	2 tortillas (234kcal)
	Corn tortilla	2 small (120kcal)	4 small (200kcal)
	Crumpet	1 crumpet (120kcal)	1½ crumpet (180kcal)
PASTA	Whole wheat pasta	93g (126kcal)	140g (188kcal)
	GF pasta	35g (dry = 124kcal)	50g (dry = 199kcal)
	Rice noodles	50g (67kcal)	100g (135kcal)
LEGUMES	Chickpeas	133g (153kcal)	200g (196kcal)
(CANNED)	Black beans	40g (46kcal)	60g (70kcal)
	Pinto beans	114g (156kcal)	171g (234kcal)
STARCHY VEG	Baked desiree potato	300g (165kcal)	300g (165kcal)
	Baked sweet potato	150g (130kcal)	225g (195kcal)
	Butternut squash	226g (75kcal)	410g (131kcal)

GF - Gluten Free

PROTEIN.

	TYPE	SERVING SIZE	
		WOMEN	MEN
FISH	Tuna	113g (154kcal)	142g (193kcal)
	Cod	113g (90kcal)	142g (112kcal)
	Salmon	85g (184kcal)	113g (245kcal)
TURKEY	Turkey bacon	3 slices (159kcal)	4 slices (212kcal)
	Turkey fillet	113g (119kcal)	142g (149kcal)
	Turkey mince	113g (199kcal)	142g (250kcal)
	Sandwich meat	113g (139kcal)	170g (193kcal)
CHICKEN	Chicken breast (grilled)	113g (168kcal)	142g (210kcal)
	Ground chicken (ask butcher to mince for you)	113g (168kcal)	142g (210kcal)
	Sandwich meat	113g (129kcal)	170g (193kcal)
BEEF	95% Lean mince	85g (110kcal)	113g (147kcal)
	Sandwich meat	113g (131kcal)	170g (197kcal)
EGG	Egg	1 whole + 3 whites (134kcal)	2 whole (152kcal)
	Powdered egg substitute	6g (18kcal)	12g (37kcal)
DAIRY	Plain fat-free greek yogurt	250g (142kcal)	333g (189kcal)
	Fat-free cottage cheese	150g (102kcal)	195g (133kcal)
	Semi-skimmed milk	296ml (100kcal)	355ml (121kcal)
VEGETARIAN	Lentils (dried)	50g (52kcal)	100g (105kcal)
	Black beans	40g (46kcal)	60g (70kcal)
	Steamed tofu	227 g (166kcal)	283g (207kcal)
	Forever Lite Ultra (without milk)	25g or 1 scoop (96kcal)	25g or 1 scoop (96kcal)
	Edamame (shelled)	78g (153kcal)	118g (231kcal)
	Veggie burger	1 burger 60g (96kcal)	11/2 burgers 90g (144kcal)

PRODUCE.

	TYPE	SERVING SIZE	
		WOMEN	MEN
FRUIT	Apple	1 med (67kcal)	1 med (67kcal)
(fresh or frozen)	Apricot	4 small (52kcal)	4 small (52kcal)
	Banana	1 small (81kcal)	1 small (81kcal)
	Berries (all)	175g (65kcal)	175g (65kcal)
	Cantaloupe melon	117g (28kcal)	117g (28kcal)
	Grapefruit	½ large (56kcal)	1/2 large (56kcal)
	Grapes	151g (98kcal)	151g (98kcal)
	Orange	1 med or 2 clemetines (43kcal)	1 med or 2 clemetines (43kcal)
	Peach	1 med (50kcal)	1 med (50kcal)
	Pear	1 med (58kcal)	1 med (58kcal)
	Pineapple	165g (68kcal)	165g (68kcal)
	Tomato	200g (28kcal)	200g (28kcal)
FRUIT	Raisins	20g (54kcal)	20g (54kcal)
(dried)	Prunes	4 large (58kcal)	4 large (58kcal)
VEGETABLES (fresh, frozen, raw or steamed)	Artichokes	1 large (60kcal)	1 large (60kcal)
	Carrots	128g (44kcal)	128g (44kcal)
	Asparagus	18 spears (40kcal)	18 spears (40kcal)
	Corn on the cob	1 whole (47kcal)	1 whole (47kcal)
	Brussel sprouts	12 sprouts (54kcal)	12 sprouts (54kcal)
FREE	Courgette	1 (40-50kcal)	1 (40-50kcal)
	Pepper	Free	Free
	Broccoli	Free	Free
	Cabbage	Free	Free
	Celery	Free	Free
	Cucumber	Free	Free
	Green beans	Free	Free
	Kale	Free	Free
	Lettuce (all types)	Free	Free
	Spinach	Free	Free
	Cauliflower	Free	Free
	1		

FATS.

	TYPE	SERVING SIZE	
		WOMEN	MEN
NUT	Peanut butter	1 tablespoon (91kcal)	1½ tablespoons (137kcal)
	Almond (whole and unsalted)	12 almonds (14.4g/88kcal)	18 almonds (21.6g/132kcal)
	Walnuts (halves)	7 halves (21g/145kcal)	10 halves (30g/206kcal)
	Cashew (whole and unsalted)	7 cashews (15g/86kcal)	10 cashews (22.5g/129kcal)
	Pistachio	20 kernals (15g/90kcal)	30 kernals (30g/129kcal)
FRUIT	Avocado	50g (95kcal)	56g (106kcal)
	Coconut flakes (unsweetened)	18g (57kcal)	20g (63kcal)
	Olives	9 whole (19kcal)	10 whole (20kcal)
SEED	Pumpkin seeds	1½ tablespoons (124kcal)	2 tablespoons (170kcal)
	Sunflower seeds	1½ tablespoons (86kcal)	2 tablespoons (115kcal)
	Chia seeds	1½ tablespoons (13kcal)	2 tablespoons (27kcal)
	Flax seeds	1 tablespoon (135kcal)	11/2 tablespoons (202kcal)
OIL	Olive oil	2 teaspoons (90kcal)	1 tablespoon (135kcal)
	Coconut oil	2 teaspoons (90kcal)	1 tablespoon (135kcal)
	Sunflower oil	2 teaspoons (90kcal)	1 tablespoon (135kcal)
DAIRY	Mozzarella cheese	28g (72kcal)	28g (72kcal)
	Reduced-fat cheese	28g (77kcal)	43g (117kcal)
	Full-fat cheese	14g (58kcal)	21g (87kcal)
	Dark chocolate (at least 70% cacao)	14g (71kcal)	21g (107kcal)

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