

S.O.W. Institute Herbal Program

Practical Program: Module 7-18

7. History & Philosophy, Introduction to Anatomy, Physiology, Pathology, and Biochemistry
8. Introduction to Medical Terminology, Botany Review, Nutrition Basics, Introduction to Body Systems, Introduction to Energetics and Actions.
9. Circulatory Systems and Common Herbs
10. Digestive & Excretory System, Detox, and Common Herbs
11. Endocrine System and Common Herbs
12. Integumentary & Exocrine Systems, Common Herbs. Food Therapy Introduction. Energetic Use of Food. Real Nutrient Benefits to optimize Cellular Respiration. Basic Culinary and Food Principles.
13. Immune / lymphatic Systems and Common Herbs
14. Muscular System, Nervous System, and Common Herbs
15. Reproductive System Common Herbs. Introduction part II Food Therapy. Culinary Herbs Medicinal Use. Introduction to Dietary Protocols and Introduction to Basics Tongue, Skin, Nail Readings related to food.
16. Respiratory and Skeletal System
17. Nutrition and Lifestyle. Introduction to Food Energetics, Food Pairing and Preparation. Look into Chinese Five Phase and Ayurvedic Doshas as relates to meal preparation.
18. Medicine Making, Using Knowledge, Formulation

610 Hours Approx 50 hours per Module with combined class work, homework, reading, research, and recordings/power points.

Starts at: \$4750 or \$410/ module

404-895-1302