



Food Enzyme Institute™ Seminar Catalog

Our Mission

Howard F. Loomis, Jr, D.C., the founder of the Food Enzyme Institute™, believes that each body has an innate intelligence which is perfectly aligned with the physical laws of the universe, and that staying healthy is each person's right and responsibility.

The mission of the Food Enzyme Institute is to educate all health care practitioners in Dr. Loomis' ground-breaking clinical work, which is twofold:

1. A system to recognize and restore early challenges to the body's homeostasis.
2. Proper use of food enzymes and whole food nutrition to support the body's natural, individual restorative process. These health care practitioners will in turn educate the public and change the face of healthcare.



Meet our administrative staff...

Founder and President

Dr. Howard F Loomis, Jr, D.C., F.I.A.C.A.

Director of Clinical Sciences

Dr. Dennis Frerking, D.C.

Dean of Students, Seminar Coordinator

Renee Roneid

No classes will be on the following holidays:

New Year's Eve and Day
Martin Luther King Day

Easter

Mother's Day

Memorial Day

Father's Day

July 4th

Labor Day

Thanksgiving

Christmas Eve and Day

Join us online!

**Introduction to Food Enzyme Nutrition:
Essential Understanding of Basic Nutrition
(online course only)**

Prerequisites: None

The concepts taught in this collaborative effort between Dr. Howard Loomis Jr. and Elaine Newkirk, ND, LPN is key for the serious student to prepare for Food Enzyme Institute. Whether you are new to us, or a seasoned practitioner, will benefit from the many pearls of wisdom offered as keys to health. You can't make intelligent decisions about your diet if you are not aware of the importance of food enzymes in your diet. You will clearly see why our modern diets and lifestyle cause food enzyme, as well as energy deficiencies that lead to serious imbalances in health. This upbeat seminar will make you rethink online trainings.

What to expect from this course:

- How the science behind genetically modifying, irradiating, and chemical treatment of food has altered the abilities to digest, absorb, and utilize the nutrition from our ingested foods.
- Simple improvements to our modern diet will be pointed out, which will show a clear roadmap to dietary health.

The digestive anatomy segment may indeed be the area where the most "A-HA!" moments will be you clearly see that a healthy functional digestive system is key to overall health.

This course teaches why addressing the root cause of symptoms is the only answer to properly supporting each person's individual needs, as opposed to covering up the symptoms and creating additional problems.

Enzymes: The 2nd Factor in Nutrition (online course only)

Prerequisites: Licensed, certified, or registered healthcare practitioner, OR completion of Introduction to Food Enzyme Nutrition: Essential Understanding of Basic Nutrition

In this online course, *Enzymes: The 2nd Factor in Nutrition*, you will see how the life work of Howard Loomis Jr, DC., built on Howell's theoretical work, created a scientifically valid analytical system that removes hit-or-miss guesswork. You will learn how to quickly and easily begin to identify energy deficiencies and specifically use food enzymes.

What to expect from this course:

- You will be guided through basic science concepts that will hone your understanding of normal body function.
- You will clearly see the connections between deficiencies and the symptoms your body offers as a request for improved nutrition.

You will learn to plot symptoms in the Food Enzyme Institute system to clearly see where the energy deficiency occurs.

As each macronutrient cascade (carbohydrates, proteins and lipids) is studied, patterns will form that can easily help recognize compromised energy pathways in areas such as diet, digestion, elimination, autointoxication, autonomic, and endocrine systems. By following the steps outlined in this segment, you will develop a tool that will stay with you throughout your studies with the Food Enzyme Institute™.

Digestive Health Professional Series

Seminar One: Clinical Judgment in Diet, Digestion, Bowel Elimination, and Autointoxication

*Prerequisites: Licensed healthcare practitioner, OR
completion of Enzymes: The 2nd Factor in Nutrition*

This seminar includes a logical and sequential review of the physiology and biochemistry of disease prevention made fundamentally understandable. You will learn the real facts and how to use the Loomis System® for better patient results. The philosophy behind the Loomis System® is based on the vital premise that the body possesses an innate intelligence to heal and maintain itself - given the proper amounts of air, water, nutrients, and exercise. It is our goal as practitioners of the healing arts to identify those organs struggling to do their part toward maintaining homeostasis. This seminar includes information on the biochemistry and use of food enzymes - protease, lipase, amylase, cellulase, and others- to enable the body to properly maintain homeostasis. The use of a case history and dietary analysis form will be taught.

What to expect from this course:

- Discussion of diet and the body's need for and the functions of protein, carbohydrate, and lipids
- Discussion of the processes of normal digestion and the role food enzymes play
- The consequences of inadequate digestion (autointoxication)
- The source of stress examination and visceral stress points



Digestive Health Professional Series

Seminar Two: Clinical Judgment in Absorption, Immune System, Autonomic Nervous System, and Endocrine System

Prerequisites: completion of Seminar One

This seminar provides a thorough review emphasizing case management and how to develop a logical and systematic program for patients based on findings from each section of the program, specifically the patient's history, physical examination and laboratory tests. The practitioner will be able to reveal what stressors are affecting the patient, what the patient has a difficult time digesting, what organs are nutritionally stressed, what the body is having a hard time detoxifying and eliminating, and what dietary and lifestyle changes are necessary. With this information, a treatment plan can be developed. The conclusion of this seminar is a two-part, open-book examination designed to demonstrate the student's competency in the material that has been learned. Part One is a fill-in-the-blank, true/false exam. Part Two is a patient analysis for two provided cases. After successfully passing the exam, the student will graduate from the Food Enzyme Institute and will be awarded a diploma in the Loomis System® designating you as a Digestive Health Professional.

What to expect from this course:

- The mechanisms of nutrient absorption
- The role the liver plays in nutrient assimilation
- The role of plasma proteins in nutrient transportation
- Acid-base balance and nutrition of the Autonomic Nervous System
- Nutrition and the Endocrine System
- 24-Hour Urinalysis



Attendance at both sessions, as well as satisfactory completion (60% or more) of the final examination entitles you to receive a diploma from the Food Enzyme Institute™ designating you as a Digestive Health Professional.

After completion of the Digestive Health Professional program, our advanced seminars are available to all those who have passed their written exams.

Advanced and Elective Seminars

(After completion of the Digestive Health Professional program)

Seminar Three: Clinical Judgment in Nutritional Evaluations

Prerequisites: Completion of Seminar Two and passing of written examination



This seminar will provide you with a much more in depth look at the Loomis System® stress points and how to integrate them with related stress points in the nutritional cascades. Combined with hands-on palpation training, you will find your confidence and understanding of the Loomis System reaching the next level. All aspects of this program are brought together in an easy-to-incorporate office procedure.

What to expect from this course:

- Priority Sequencing for Chronic and Problem Cases
- Hands on Experience with Stress Point Palpation
 - Introduction of Pelvic Patterns



Advanced and Elective Seminars

(After completion of the Digestive Health Professional program)



Seminar Four: Clinical Judgment in Structural Evaluations

Prerequisites: Completion of Seminar Three

This seminar will focus on additional hands-on-training related to the range of motion portion of the exam. Additional topics that will be covered include chronic stress, structural misalignments and visceral dysfunction. After attending this seminar, you will be able to find the answers to even those seemingly impossible cases. Completion of Clinical Judgment in Structural Evaluations also makes you eligible to be listed on our Practitioner Locator, where patients look daily for a Loomis Advanced trained practitioner in their area of the country.

What to expect from this course:

- In-depth look at the complete examination and identifying deviations from normal
- Complete Systems Review
- Examination of the Lymphatic System



Advanced and Elective Seminars

(After completion of the Digestive Health Professional program)



Annual Conference

Our Annual Conference is a one-of-a-kind event filled with learning and social networking.

2023 Annual Conference
September 22—23, 2023
Madison, WI

This seminar is available to those who have completed Seminar Two and have passed their written exam.



Seminar Information

Seminar schedules are produced annually and are published at the end of the prior year. During scheduled weekends, seminars begin Friday morning and end either Saturday evening or mid-day Sunday. Every seminar fee includes the cost of a printed manual for students, which they receive upon arrival to the designated seminar. We do, however, charge \$50 for a printed manual for the *Enzymes: The 2nd Factor in Nutrition* online course, due to copywritten material.

Seminars are to be paid in full*. We do not take installments or partial payments for our seminars.

Upon completion of each seminar, students will receive a certificate of completion, displaying their name as well as the date and location of the seminar.

*Registrations must be received by the Wednesday prior to the designated seminar.

| Course | Early Bird (30 days prior) | Base Pricing | Repeat |
|----------------------------------|-------------------------------|--------------|--------|
| Intro to Food Nutrition (Online) | N/A | \$195 | \$100 |
| 2 nd Factor (Online) | N/A | \$195 | \$100 |
| Seminar One | \$595 | \$695 | \$295 |
| Seminar Two | \$595 | \$695 | \$295 |
| Seminar Three | \$595 | \$695 | \$295 |
| Seminar Four | \$595 | \$695 | \$295 |
| Annual Conference | N/A | \$595 | N/A |

*Any seminar cancellation requested less than 30 days prior to the start date is subject to a \$50 late-cancellation fee. Refunds will be administered within 10 business days of the request (Wis. Admin Code s SPS 408.05)



Admission Policies

Our seminars are “at your own pace”, and you may join us at any point of the year that we are doing a Digestive Health Professional series!

- Visit our website at www.foodenzymeinstitute.com
- Register for a practitioner account* by clicking on “My Account”
- If you are a licensed, certified, or registered healthcare practitioner with previous nutrition training, we ask for a copy of your license or certificate to verify your credentials.

Students will also be emailed, mailed, or faxed a program application, which must be filled out and submitted. After these steps are completed, each student will receive an Account Verification email and a physical copy of our catalog. Receiving these notices, a student is then eligible to register for and attend Food Enzyme Institute™ seminars.

Ability-to-Benefit Students: N/A



*Student files (contact information, licensing, attendance information, and examination grades) are permanently retained in a digital and filed paper system that remain up-to-date. These files remain in a password-protected digital system, accessible to only administrative staff of the Food Enzyme Institute™.

Student Information

Student Conduct

As this is a post-graduate school for health care practitioners, a sense of professionalism is expected from each student. Discrimination of any sort (age, race, ethnicity, national origin, disability, sex, gender, sexual orientation, etc.) will not be tolerated.

Absences, Attendance Dismissal

The Food Enzyme Institute does not offer leave of absence. Students attend courses at their own pace. Readmittance is not required once student has completed necessary steps to establish their account and credentials.

Attendance/Tardiness

Students are expected to attend the entire 2-3 days of seminar. As this is paid per seminar, it is at their discretion if they leave early, are late, or fail to attend. Any student that does not attend, is allowed a refund of their registration fee, with a \$50 late-cancellation fee. This class is then removed off their account to reflect that they did not attend.

Student Complaints

Student complaints may be given on an individual basis to any of our teachers or administrative staff. These are then passed along the chain of command, depending on the complaint. If complaints are not satisfactorily resolved, they may contact our Dean of Students for assistance.

Seminar Schedule

2023 Digestive Health Professional Series

Seminar One:

*Clinical Judgment in Diet, Digestion,
Bowel Elimination, and Autointoxication*

July 7-8, 2023—Indianapolis, IN
2024 dates TBA

Seminar Two:

*Clinical Judgment in Absorption, Immune System,
Autonomic Nervous System, and Endocrine System*

August 11-13, 2023—Indianapolis, IN
2024 dates TBA

Advanced Seminars

2023 Annual Conference

September 22-23, 2023 – Madison, WI

Seminar Three:

Clinical Judgment in Nutritional Evaluations

October 6-7, 2023 – Indianapolis, IN
2024 dates TBA

Seminar Four:

Clinical Judgment in Structural Evaluations

November 10-11, 2023 – Indianapolis, IN
2024 dates TBA

Additional Information

Self Evaluation

The Food Enzyme Institute™ has every student fill out a Seminar Evaluation anonymously post-class of Seminar Two to evaluate each student's feedback on the courses that they have attended. This allows us to make any necessary improvements to our seminars. Dr. Loomis is consistently researching in the field of food enzymes and nutrition to ensure our curriculum is up-to-date.

Advanced Standing

Licensed healthcare practitioners may be advanced to begin with Seminar One of the Food Enzyme Institute's curriculum, and are eligible to skip our introductory online courses, Essential Understanding of Basic Nutrition and Enzymes: The 2nd Factor in Nutrition. If not a licensed healthcare practitioner, attendees are required to attend our introductory online seminars.

Progress Reports

Each seminar is a pass/fail grading system. Grades are reflected on each student's digital account on file. Students receive a phone call from our Director of Clinical Sciences with their written final examination scores upon completion of Seminar Two. They also receive an email with their test score from the Dean of Students. A passing grade of the Seminar Two exam must be 60% or higher. A failing grade is 59% or below.

Academic Probation, Dismissal, and Readmittance

The Food Enzyme Institute™ does not terminate students due to lack of absence as our seminars are taken at a student's pace.

Employment Services

There are no employment offers at this time.

Wisconsin EAP contact for Compliant Resolution

Department of Safety and Professional Services—Education Approval Program
4822 Madison Yards Way
PO Box 8366
Madison, WI 53705
www.dsps.wi.gov email: dspseap@wisconsin.gov
(608) 266-1996