Hurricanes U17 nutrition

By Karen Moore

Topics covered with your boys

Breakfast

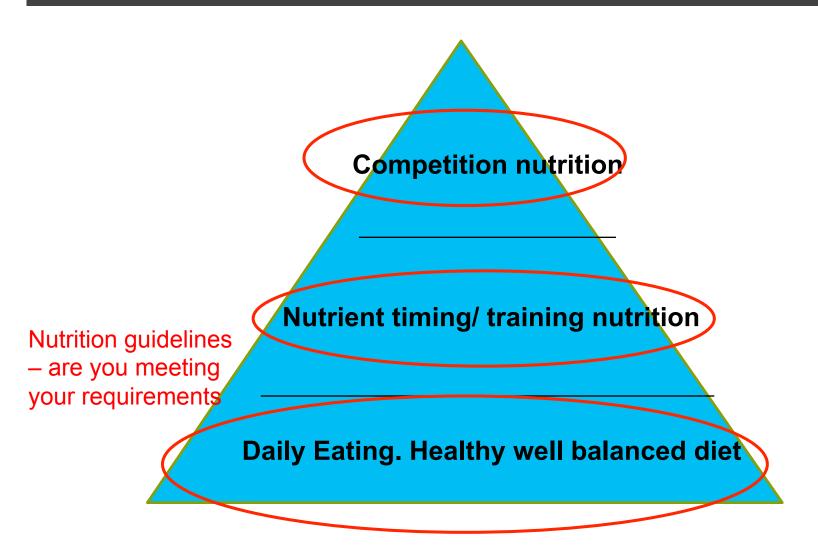
Regular meals, including snacks

Food on the go

Hydration

Portions on your plate

The Sports Nutrition Pyramid



Planning & Preparation

Sports nutrition is about making sure what is required to eat and drink is actually available!

This is the most important part of ensuring performance nutrition guidelines are achieved.

Athlete Empowerment

Encourage your son to do the planning and cooking themselves at times when it is possible!

This will give him;

- -Valuable performance nutrition skills
- -Life skills
- -Increase confidence

What should your breakfast include?

Carbohydrates	Protein	Colour
	PASSION Truit	

Why are regular meals better?

- Sustained energy over the day
- Stops overeating when hungry
- More variety
- More vitamins and minerals
- Blood glucose levels



Food on the go.....



Service Station

Sandwich

Sushi

Pot of fresh chopped fruit

Fruit smoothie

Flavoured milk

Yoghurt

Yoghurt drinks

Cereal bar

One square meal

Small bag nuts & dried fruit

Plain or fruit scone

Takeaways

Avoid battered choices

Avoid pastry

Choose grilled or steamed rather than deep fried

Take care with sauces

Avoid thin fries

Limit cheese

Avoid Monster, Whopper extravaganza's, double or triple layers etc

Avoid fizzy drinks

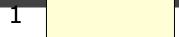
Choose lots of salad or veggie options

Bakery

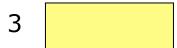
Filled Rolls
Plain or fruit scones
Sandwiches (wholegrain bread)
Pikelets
Smoothies
Sushi
Quiche
Wraps

Hydration

- Monitor the colour and amount of urine you produce
- The most accurate time to do this is first thing in the morning
- If the urine is a dark orangey colour (4+) and a small volume this indicates dehydration
- Ideally urine should be a very light yellow/ lemon colour and a large volume (1-2)
- Waking at night to pass urine may be over hydration and disrupts sleep











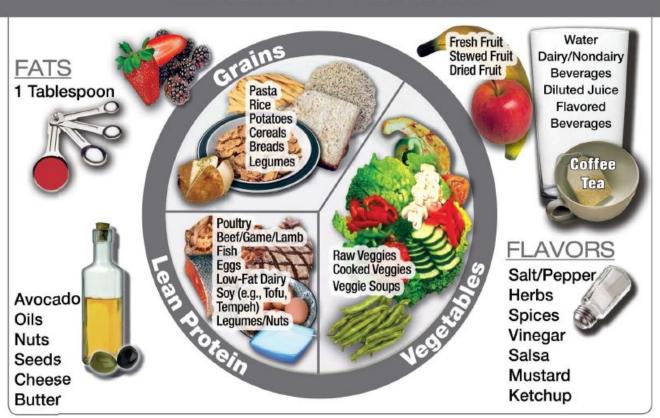






ATHLETE'S PLATE

MODERATE TRAINING:



The Athlete's Plates are a collaboration between the United States Olympic Committee Sport Dietitians and the University of Colorado (UCCS) Sport Nutrition Graduate Program.

For educational use only. Print and use front and back as 1 handout.

Before – Training

Aim: Muscle glycogen (Energy)

Eat a larger meal 3-4 hours before containing carbohydrates such as pasta, bread, fruit, cereals

1-2 hours before snack on easy to digest carbohydrates e.g yoghurt, bananas, milk, pikelets.

During – Training

Aim: Maintain blood glucose and fuel

What: Easily absorbed CHO and fluid

When: Approx 1 hour after high intensity. Fluid

as required

How much: Varies

After – Training

Aim: Replace fluids, muscle glycogen (Energy). Protein for repair

As soon as is practically possible after a training session or competitive event eat high carbohydrate and protein foods like milk or milkshakes, low fat yogurts, meat/ fish/ chicken/egg sandwiches, Water or sports drinks

How much: Varies

Supplements

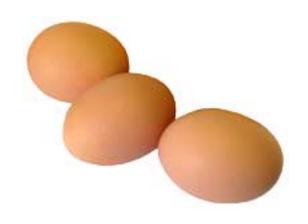


2 1/2cups Milk



- □ 21.5g Protein
- Potassium and Sodium
- Calcium and Carbohydrate

3 Medium Eggs



- 20g protein
- B Vitamins
- Vitamin D
- Iron

100g Tinned Salmon



- 20g protein
- Omega 3
- Vitamin D
- Selenium, Niacin, Iron, B12

2 cups low fat yoghurt



- 20 g protein
- Iodine
- Phosphorus
- Vitamin D
- Calcium

80g chicken or lean meat



- 20g Protein
- Selenium, Phosphorus
- □ Vitamin B12, B6, zinc and iron