BUILDING THE BASE

Performance nutrition is important to help your immune system, help adaptations to training and help your performance on a competition day. Focusing on the **Quality and Quantity** of the food you eat is key!

1. FOCUS ON NUTRIENT QUALITY

Optimizing your diet so that it meets energy needs and contains a variety of foods is essential.

Each meal should contain foods from the following 4 groups:

Support – Minimise wear & tear

Antioxidants found in fruit & vegetables help to reduce oxidative damage
Aim for 6-8 portions per day & include a variety of colours!

Recover - Aid growth & repair

- o **Protein** helps growth and repair of muscles and other body cells.
- Healthy fats (esp. omega 3 from oily fish) help reduce inflammation & boost immune function.
 - Aim for red meat 3-4 times per week red meat is a great source of iron & zinc which are key for your immune function
 - Aim for 2-4 portions oily fish (e.g. salmon, mackerel) per week

Fuel – Provide energy

- Carbohydrate is broken down into glucose a fuel source for your muscles and immune cells.
 - Ensure you adjust your carbohydrate intake to meet energy demands e.g. on heavier training days eat more carbohydrate

Hydrate – Provide fluids

• Dehydration can have a negative effect on performance and immune function. Ensure you are hydrate throughout the day! Take frequents sips of fluid throughout the day.

SUPPORT Fruit & Vegetables RECOVER Spinach, broccoli, kale **Protein & Healthy** Watercress, cabbage Chicken, turkey Orange cantaloupe, mangoes, butternut squash Beef, lamb, lean mince. Yellow Cod. haddock, tuna, prawns Citrus fruits, peppers Oily: Salmon, mackerel, Tomato, watermelon, pink Recover Support Milk. voghurts, milkshakes, Milk & grapefruit, red apples, red cheese, cottage cheese onions, pomegranates Hydrate Berries, grapes, raisins, Beans & Kidney beans, baked beans, Pulses HYDRATE Onions, garlic, shallots, Nuts & Nuts, seeds, peanut butter leeks, banana, cucumber, celery, mushrooms Fuel Carbohydrates Cereal, pasta, rice, cous cous, quinoa, bulgar wheat Potatoes Baked, new, mashed, steamed, boiled, sweet potato Breads Bread, Pita, rolls, wraps, English muffins, crumpets Snacks Malt loaf, currant buns, cereal bars

TOP TIPS

1. Focus on nutrient quality

- -Ensure all meals contain a good source of carbohydrate, protein & vegetables
- Aim for 6-8 portions of fruit & veg per day – aiming for a variety of colours
- Eat red meat 3-4 times per week
- Eat oily fish 2-4 times per week
- Adjust carbohydrate intake to match training demands
- Stay hydrated!

2. Focus on nutrient timing

- Before training:

Ensure you are fuelled & hydrated

- During training

Ensure you are fuelled & hydrated

- Recovery:

Consume some carbohydrate & protein immediately after training



MEAL EXAMPLES

Examples of meals that include all 3 food groups above include:

Breakfast

Cereal with berries & milk

Porridge made with milk & raisins & nuts

Granola yoghurt and fruit

Scrambled egg with spinach on wholegrain toast Poached eggs with smoked salmon and avocado on toast

Scrambled eggs, grilled tomato & wholgrain bagel Wholegrain bagel with cream cheese & smoked salmon & spinach

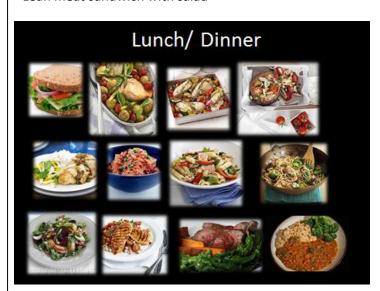
Peanut butter and banana on toast



Lunch/ Dinner

Baked sweet potato with tuna & sweetcorn & salad Steak with sweet potato wedges & vegetables Roasted Mediterranean vegetables with chicken & boiled potatoes

Pasta with grilled salmon and grilled vegetables Cous cous & chicken & mixed vegetables Lean meat sandwich with salad



2. FOCUS ON NUTRIENT TIMING

The timing of food intake around training is also important for your immune function.

Before training

FUEL & HYDRATE

- Have a balanced meal that contains some fuel foods 2 4 hours before training
- Have a carbohydrate snack if needed 1-2 hours before training

Suitable snacks include:

Fruit

Cereal bars (e.g. nakd bars, eat natural, nature valley) Yoghurt & fruit

Oatcakes

Rice cakes

Malt loaf

Fruit smoothie

Bagel

Ensure you are hydrated before you start training

During

HYDRATE & FUEL (If needed)

- Sip fluids regularly throughout training
- If you have fuelled adequately before training you do not need carbohydrate during all sessions
- During key sets you may need extra carbohydrate e.g. sports drink, gel

Recovery:

REFUEL muscles with carbohydrate

REPAIR muscles with protein

REHYDRATE by drinking fluids

Example Recovery options:

- o Low fat Milkshake
- Milk & cereal bar/ banana
- Sports recovery drink
- Recovery bar
- o Cereal & milk
- Fruit & yoghurt
- Eggs on toast
- Lean meat sandwich
- Lean meat with pasta/ rice/ potato

.NB if you choose to use any sports foods/ supplements it is important to ensure they have been batch tested or are part of the informed sport program. Look for the logo:

