Key nutritional issues to consider for optimal sports performance:

- Attitudes about Nutrition and Food Choices
- Balance
  - Adequate energy intake
  - Variety of food choices
  - Adequate fluid intake
- Timing of Meal and Snacks
- Best Practices for Recovery

Good nutrition and training are essential to the success of any athlete. However, there are many misconceptions about what to eat, when to eat and what constitutes a healthy diet for an athlete. Use the information in this brochure to guide your food choices on campus, at home, on the road or anywhere you eat… your performance will thank you!

For more information or questions concerning this material, you may contact Bon Appétit’s Registered Dietitian, Terri Brownlee MPH, RD, LDN at askterri@cafebonappetit.com.
Carbohydrates improve your sports performance as the primary source of fuel for activity particularly high-intensity bursts of activity and is essential for refueling muscles for future performance.

**Recommendations**
- Choose carbohydrate foods at all meals and snacks.
- Fill 2/3 of your plate with carbohydrate foods.
- Choose a variety of colors to ensure plenty of fruits and vegetables.
- Opt for unrefined choices over sugary carbohydrate foods.
- Avoid simple sugars or large portions too close to exercise.
- Use diluted carbohydrate (no more than 14g/8oz.) during exercise.
- Eat 200-400 calories from carbohydrate foods immediately after exercise.

Eat these carbohydrate foods for optimal sports performance:

**Unrefined starches and grains**
(Depending on calorie needs, eat a minimum of 8 carbohydrate selections each day. Each selection listed below provides ~ 240 calories and 50 grams of carbohydrate)
- 2-3 slices bread
- 1-1/2 hotdog, hamburger bun or English muffin
- 1 large bagel
- 1 cup rice or beans
- 1-1/2 cups pasta
- 1 large potato
- 1 cup grains
- 1-1/2 cups unsweetened cereals
- 1 cup sweetened cereals
- 1-1/2 cups oatmeal
- 3 (4-inch) pancakes
- 1-1/2 cups corn or peas
- 6 cups popcorn
- 2 cereal or granola bars
- ½ to 1 sports bar
- 1 low fat muffin
- 6 rice cakes

High sugar carbohydrate selections to be used for 1 or less selection per day:
- 20 jelly beans
- 8 small caramels
- 1.5 oz. chocolate
- 1 small package M&M’s
- 10 marshmallows
- 2-3 small cookies
- 1-1/2 cups frozen yogurt

**Fruits**
(Aim for 4-6 fruit servings per day. Selections listed below provide ~ 60 calories and 15 grams of carbohydrate)
- 1 piece whole fruit
- 1 cup cut mixed fruit
- Small handful dried fruits
- 1 cup melons and berries
- ½ cup fruit juice

**Vegetables**
(Aim for 4-6 vegetable servings each day. Serving sizes listed below provide ~ 25 calories)
- 1 cup raw vegetables
- ½ cup cooked vegetables
- ½ cup vegetables juice
- 2 cups raw salad greens

Limit high fat or sugary carbohydrate foods such as doughnuts, ice cream, sugary desserts, candy, chocolate, cookies, pies and sodas especially 3-4 hours prior to exercise. When choosing fries, pizza or chips, consider they also contain fat.

**Protein** is essential for muscle building, recovery and a healthy immune system although it is not a key fuel source during exercise. How much is enough?
- Current body weight (lbs) X .5 = minimum grams of protein per day
- Current body weight (lbs) X 1 = maximum grams of protein per day

**Recommendations**
- Choose lean protein foods 2-3 times per day.
- Fill ¼ of your plate with lean protein foods
- Your body can use protein from all food sources.
- Protein supplements are not necessary.
- Reduce protein in meals the closer you are to an event while protein in post-game meals is essential for recovery.

Eat these protein foods for optimal recovery from exercise:

**Protein Foods**
(Eat a minimum of 4 protein selections each day. The selections listed below will vary in fat and calorie content but provide ~ 21 grams of protein each)
- A computer mouse size piece of chicken, turkey, beef, fish or pork
- 3 slices of lean deli meat

Fat is an important fuel source for longer duration, lower intensity activities. However, even the leanest athlete stores plenty of fat to meet this need. Daily fat requirements are based on calorie needs and satiety.

**Recommendations**
Choose healthy fat such as oils, nuts, butters and low fat condiments. Bon Appetit uses canola and olive oils in our homemade salad dressings and only canola oil is allowed in our fryers.

Eat fat to support adequate calorie intake.
(Aim for some fat at most meals but limit before exercise. Selections listed below provide ~ 100 calories and 8-10 grams of fat each)
- 1 Tbs. peanut butter
- 2 tsp. regular mayonnaise
- 2 Tbs. low fat mayonnaise
- 2 tsp. oil
- 2 pats butter or margarine
- 2 Tbs. cream cheese
- 4 Tbs. sour cream
- 1 Tbs. regular creamy salad dressings
- 2 Tbs. oil and vinegar type salad dressing
- 2 Tbs. low fat salad dressing
- 4 Tbs. nuts

When choosing high fat foods such like French fries, fried meats, a cheeseburger, a slice of pizza or creamy sauces, count them as part of the basic food group(s) AND an fat selection.
1. Determine your individual calorie goal:
   - Weight in pounds X 23 = daily calorie intake for weight maintenance
   - Weight in pounds X 23 + 500 = daily calorie intake for weight gain
   - Weight in pounds X 23 – (250 to 500) = daily calorie intake for weight loss

2. Consider the balance of foods you choose to meet your calorie needs.
   To achieve optimal performance, your diet should contain:
   - 60% carbohydrate
   - 15% protein
   - 25% fat

3. Use this chart in making food selections throughout the day.
   Find your weight and estimated calorie needs below to understand the balance of food groups that will help you achieve the optimal diet for sports performance. You might think with such high calorie needs that “anything goes” but to be your best, healthy food choices are still the key.

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See brochure text for quick reference to selections for each food group.

*Calories needs are estimates and may vary somewhat depending on individual sport and body composition.
### Sample 3900 Calorie Day

**Breakfast**
- 1 large bagel with 2 tablespoons cream cheese
- 1-1/2 cups cereal with 2 tablespoons raisins
- 2 eggs
- 1 cup skim milk

**Snack**
- 2 cereal bars

**Lunch**
- 2 cups stir-fry vegetables with chicken over 2 cups brown rice
- 2 cups mixed salad with 3 slices deli turkey
- 1 pear
- 1 cup trail mix with 2 tablespoons low fat dressing

**Dinner**
- 2 pieces baked chicken or fish, skin removed
- 2 cups baked beans
- 1 cup carrots
- 1 cup vegetable soup
- 1 bag of low fat microwave popcorn
- 1 cup skim milk or yogurt
- 1 banana

**Snack**
- 2 cereal bars

It is also possible to fit in higher fat favorites... or those traditional "forbidden" foods, with a bit more planning. When choosing high fat foods such like French fries, fried meats, a cheeseburger, a slice of pizza or creamy sauces, count them as part of the basic food groups AND additional fat. For example, 1 cup of French fries will count as a carbohydrate selection and a fat selection.

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