# Desert Visa High School Distance Program 2013 Cross-Country

**Nutrition Management Resource** 

# **TABLE OF CONTENTS**

Cover:	Title Page
Page 1:	Table of Contents
Page 2:	<b>General Principles of Sport Nutrition</b>
Page 3:	The Food Guide Pyramid
Page 4:	Example of Principle-Based Meal Selections
Page 5:	Sample Foods / Beverages / Meals - Breakfast
Page 6:	Sample Foods / Beverages / Meals - Lunch
Page 7:	Sample Foods / Beverages / Meals - Dinner
Page 8:	Allied Nutritional Considerations & Strategies
Page 9:	<b>Concluding Principles &amp; Recommendations</b>

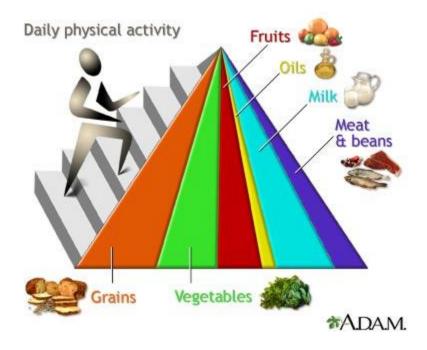
### **GENERAL PRINCIPLES OF SPORT NUTRITION**

- 1) Consume a diverse diet emphasizing at least three (3) of the five food groups for each meal
  - > Avoid an unnecessarily repetitive diet of the same foods each week
  - Incorporating diversity in food and beverage choices will promote corresponding diversity in vitamin, mineral, and other required nutrient intakes
  - Example: Consume two to three different cereals each week with two to three distinct fruit combinations
- 2) Select and consume foods in their natural state
  - Foods in their natural (*i.e. unprocessed or lightly processed*) state have greater overall nutritional value
  - Foods in their natural (*i.e. unprocessed or lightly processed*) state contain less sodium, trans fat, and other undesirable constituents
  - Examples: Oranges instead of orange juice, bananas instead of energy bars, and whole-wheat bread instead of white bread
- **3)** Emphasize moderation
  - > The foundation of an excellent diet is healthful foods
  - Occasional, moderate consumption of somewhat lower nutritional quality foods and beverages can be a component of a nourishing nutritional program
  - Example: Eighty-five (85) to ninety (90) percent of nutritional intake should emphasize high quality foods / beverages while approximately ten (10) percent could be represented by foods / beverages of <u>slightly</u> lesser nutritional quality / density

## THE FOOD PYRAMID

#### **Five Primary Food Groups:**

- 1) Grains
- 2) Fruits
- 3) Vegetables
- 4) Dairy (*Milk*)
- 5) **Protein** (*Meats & Beans*)



# EXAMPLE OF PRINCIPLE-BASED MEAL SELECTION

Food Group	<u>Breakfast</u>	Lunch	<u>Dinner</u>
Grain	Oatmeal	Whole-wheat Wrap	Pizza Crust
Fruit	Banana	Apple	Green Peppers
Vegetable		Lettuce & Tomato	Tomato Sauce
Dairy	Low-fat Milk	Low-fat Yogurt	Cheese
Protein	Almonds	Turkey	

## SAMPLE FOODS / BEVERAGES / MEALS

### **Breakfast**

#### **Cereals**

Total<sup>*R*</sup> Frosted Mini Wheats<sup>*R*</sup> Grape Nuts<sup>*R*</sup> Raisin Bran<sup>*R*</sup> Honey Nut Cheerios<sup>*R*</sup>

#### **Additional / Other Foods**

Whole Wheat Bagel Instant Oatmeal Low Fat Yogurt Raisins Graham Crackers

#### **Beverages**

Orange Juice Low Fat Milk Water

#### **Fruits**

Orange(s) Apple(s) Banana(s) Grapefruit

#### **Sample Meal**

One-and-one-half (1.5) cups of Total topped with one sliced banana One (1) low fat yogurt One (1) glass orange juice

### SAMPLE FOODS / BEVERAGES / MEALS

### Lunch

#### **Sandwiches**

Turkey Sandwich Peanut Butter (& *Jelly*) Sandwich Tuna Sandwich Bean Burrito

#### **Additional / Other Foods**

Low Fat Yogurt

"Sports" Salad (Emphasize selections such as Romaine lettuce, spinach, tomato, corn, carrots, peas, green peppers, cooked rice, orange sections, diced apples, raisins, banana slices, toasted croutons, and / or whole grain bread slices) (w/ low-fat or no salad dressing) Pretzels Whole Wheat Bagel Low Fat Bran Muffin Low Fat Granola Bar

Trail Mix

#### **Beverages**

Low Fat Milk Water Gatorade

#### **Fruits**

Orange(s) Apple(s) Banana(s)

#### Sample Meal

One (1) Turkey Sandwich One (1) Low Fat Bran Muffin and / or Low Fat Granola Bar One (1) to two (2) glass(*es*) Low Fat Milk

## SAMPLE FOODS / BEVERAGES / MEALS

### **Dinner**

#### Main Course

Chicken Breast Lean Hamburger Turkey Burger English Muffin Pizza Tuna Sandwich Spaghetti Bean Burrito (*frozen, or made with canned refried beans, salsa, and tortilla*) Whole Wheat Pasta topped w/ tomato sauce, spinach, and / or vegetables Baked, Steamed, or Broiled Fish

#### **Additional / Other Foods**

Wheat Crackers Peanut Butter Tomato Soup Oatmeal Plain, Steamed Rice Pretzels Broth-based Soups (*vegetable, chicken & rice, etc.*)

#### **Beverages**

Low Fat Milk Water

#### **Vegetables**

Broccoli Spinach Squash

#### **Sample Meal**

Whole Wheat Pasta topped w/ tomato sauce, spinach, and / or vegetables One (1) Cup of Chicken Soup One (1) Glass Low Fat Milk

## ALLIED NUTRITIONAL CONSIDERATIONS & STRATEGIES

### Nutritional (*i.e. Vitamin and / or Mineral*) Supplementation

#### 1) Supplementation Research

- Optimal nutrition is fundamentally predicated on consumption of whole foods and corresponding beverages
- There is no evidence that relatively high intakes of vitamins and / or minerals improve athletic performance
- Collectively, available evidence therefore suggests that vitamin and / or mineral supplementation may serve as dietary "insurance:" supplementation supports an already adequate diet yet cannot correct a nutritionally deficient diet

#### 2) Recommendation

- Aim for average daily <u>dietary</u> intake of 1,300 milligrams (*mg*) of calcium
- Consider daily or every-other day <u>supplementary</u> intake of a calcium supplement such as Os-Cal<sup>R</sup>
- Corresponding Vitamin D supplementation is likely unnecessary assuming regular consumption of Vitamin D fortified milk
- Consider daily or every-other day supplementation with a multi-vitamin / multi-mineral supplement such as Centrum<sup>R</sup> Multivitamin / Multimineral supplement

#### **Hydration**

- 1) Water Intake
  - A student-athlete should seek to consume 1.0 to 1.5 milliliters of water per dietary calorie of average daily energy expenditure
  - Example: A student-athlete expending 3,000 dietary calories per day should consume 3,000 milliliters or, equivalently, 3.0 liters of water per day (approximately 100 fluid ounces per day)
- 2) Recommendation
  - In order to secure an individualized daily water consumption goal, provide Coach Hanson or Coach Messer with the following information: a) weight (*lbs.*) b) height (*inches*) c) age (*years*) and d) average weekly training volume (*miles per week*); your coaches will subsequently calculate and provide the aforementioned individualized daily water consumption goal

## CONCLUDING PRINCIPLES & RECOMMENDATIONS

- 1) Maintain your existing commitment to consuming three (3) quality meals each day based on the various food and beverage options previously listed in this resource
- 2) Do <u>not</u> focus on <u>measuring</u> your weight but rather <u>focus on managing</u> your weight through consumption of a diet based on the various food and beverage options previously listed in this resource
- 3) Always be aware of and, ideally, always incorporate both the general principles of sport nutrition and the complementary Food Pyramid when specifically considering food / beverage choices and generally considering overall dietary construction
- 4) Mineral (*such as calcium*) and / or multivitamin / multimineral supplementation may be unnecessary if the aforementioned commitment to quality nutrition is consistently emphasized and maintained; nevertheless, consumption of a mineral and / or multivitamin / multimineral supplement may provide a measure of dietary "insurance" as one seeks to optimize overall nutrient intake and associated micronutrient status
- 5) Sustain a daily commitment to adequate, individualized water intake that reflects consideration of physical activity level (*i.e. training*)