Game Day Nutrition

Mindy Black MS,RD,CSSD,CPT

Faculty Disclosure

In compliance with ACCME Guidelines, I hereby declare:

I do not have financial or other relationships with the manufacturer(s) of any commercial services(s) discussed in this educational activity.

- ✓ 3-4 hours prior containing complex carbs, lean protein, & low/moderate fat
- ✓ 20-30 minutes timeframe
- ✓ Should contain Salt &/or Salty Foods
- ✓ Hydrating fluids
- ✓ No High Fiber foods (broccoli, cabbage, cauliflower, onions)
- ✓ No High Fat foods
- ✓ No New Foods
- ✓ Spicy Foods
- ✓ Raw Fish
- ✓ Energy drinks

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- ✓ 3-4 hours prior (containing complex carbs, lean protein, & low/moderate fat)
 - ✓ Minimize stomach distress
 - ✓ Allow time to excrete excess fluids before competition
 - ✓ Allow time for digestion/absorption



- ✓ 20-30 minutes timeframe
 - ✓ Avoid poor digestion & GI distress



Keys to Success:

- ✓ Proper Hydration
 - ✓ 20 oz. hydrating fluids @ pre-game meal



It's not about just water! Proper Hydration includes hydrating fluid + carbs + electrolytes

✓ Should contain Salt &/or Salty Foods

Keys to Success:

✓ No High Fiber foods (broccoli, cabbage, cauliflower, onions)



Game Day Nutrition

- ✓ No High fat foods: fried foods, creamy sauces, butter, etc.
 - ✓ Fat takes an average of 5 hours to digest, leading to reduced performance at game time
 - ✓ Fat increases inflammation in the body leading to increased risk for injury
 - ✓ Fat displaces carbohydrates needed for game time performance. (1 gram carbohydrate per pound body weight)



- ✓ No New Foods
- ✓ Spicy Foods
- ✓ Raw Fish
- ✓ energy drinks



Limitations to Success:

- ✓ Timing
- ✓ Finances
- ✓ Tradition
- ✓ Athlete "Nerves"

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Game Day Nutrition- Timing

<u>Time Prior to Competition</u>

Recommended Food or Liquids

30 minutes—1 hour

Mostly liquids

1–2 hours

Small snack and liquids

2–3 hours

Small meal and liquids

3–4 hours

Moderate-size meal and liquids

- 1-2 g CHO/kg body weight <1 hour out
 - •60 kg athlete: 60-120 grams of carbohydrate
- 2-3 g CHO/kg body weight 2 hours out
- 3-4 g CHO/kg body weight 3 hours out
- 4-5 g CHO/kg body weight 4 hours out
 - •60 kg athlete: 240-300 grams of carbohydrate

Game Day Nutrition- Timing

Time Prior to Com	petition	Recommended	Food or Liq	uids

30 minutes—1 hour Mostly liquids

1–2 hours Small snack and liquids

2—3 hours Small meal and liquids

3–4 hours Moderate-size meal and liquids

Early Morning Competition (8am):

Snack before bed: 1 big bowl of cereal/milk + a banana + 16 ounces water

Light breakfast:(1–2 hours before competition): 1 whole grain bagel/peanut butter + 16 ounces water OR liquid meal-replacement shake/smoothie

Game Day Nutrition-Timing

Mid-day Competition (3pm):

Breakfast (8am): Scrambled eggs + 1-2 slices whole wheat toast with light margarine or butter and jelly or honey + 1 fresh melon or berry cup + 1-2 cups skim milk + 1-2 cups cranapple or orange juice

Light lunch (12pm): 4- 6 oz. Turkey/ Chicken/ Pork loin, 1 cup rice + apple + 1 granola bar + 16 ounces water

Booster snack (2pm): $\frac{1}{2}$ of a sports bar + 1-2 cups sports drink/water

Warning Poor pre-exercise fuel options:

fried foods..high-fat meats ..creamy sauces, ..soups, or gravy/creamy dressings (e.g. ..Ranch or mayonnaise), biscuits.., spicy foods.., entree salads.., cakes, pies, ice cream, sugary cereals.., soda.., whole milk.., foods you have never tried before!

Game Day Nutrition-Timing

Evening Competition (7pm):

Breakfast (8am): Scrambled eggs + 1–2 slices whole wheat toast with light margarine or butter and jelly or honey + 1 fresh melon or berry cup + 1–2 cups skim milk + 1–2 cups cranapple or orange juice

Lunch (12pm): 4- 6 oz. Turkey/ Chicken/ Pork loin sandwich, apple, Gatorade, string cheese or nuts

Light Dinner (4pm): 4-6 oz. grilled chicken breast, 2 cups pasta with marinara, dinner roll, corn, water

Booster snack (6pm if needed): trail mix + 1–2 cups sports drink/water

Game Day Nutrition-Timing

Evening Competition (7pm):

Light Dinner (4pm): 4-6 oz. grilled chicken breast, 2 cups pasta with marinara, dinner roll, corn, water



Grab N Go:

- ✓ Smoothie: oats, peanut butter, banana, almond milk
- ✓ Burrito: rice, chicken, tomatoes, lettuce, guacamole
- ✓ PBJ x 2, piece of fruit, drink
- ✓ Breakfast bowl: scrambled eggs, hashbrowns, turkey sausage, grits/oats, water
- ✓ Subway 7 under 7, apple & gade
- ✓ Taco Bell chicken soft tacos
- ✓ Gas Station fruit & sandwich

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Go Local!

- ✓ Local restaurants
- ✓ Local Grocery Stores
- ✓ Shop Bulk
- ✓ Parents!

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Education:

- ✓ Replenishing glycogen stores before competition increases performance by 11%
- ✓ Dehydration decreases speed by 8%
- ✓ High Fat meals decrease performance
- ✓ & increase inflammation
- ✓ Quality carbohydrates and lean proteins will be fully digested in 2-3 hours

Game Day Nutrition- Game Time

Carbohydrates during competition:

- May enhance performance in prolonged aerobic exercise
- Maintains blood glucose
- Provides energy to muscles
- Reduces ratings of perceived exertion
- About every 15-20 minutes
- Approximately 1 gram per minute, or about 60 grams an hour

Some general recommendations

Maximal exercise lasting less than 45 minutes	None required	
Maximal exercise lasting about 45-60 minutes	Less than 30 grams/hour	
Team sports lasting about 90 minutes	Up to 50 grams/hour	
Submaximal exercise lasting more than 2 hours	Up to 60 grams/hour	
Near-maximal & maximal exercise lasting more than 2 hours	Up to 50-70 grams/hour	
Ultraendurance events	60-90 grams/hour	

Game Day Nutrition- Game Time

Multiple Events:

- ✓ Consume 1 gram/kg body weight immediately after first event
- ✓ Repeat 2 hours prior to the second event
- ✓ May also consume carbohydrate immediately before and during the second event

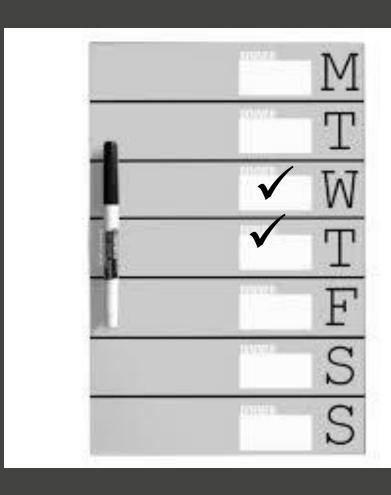
Game Day Nutrition- Post Game

Post-game meals:

- ✓ include a combination carbohydrate-protein snack within 30 minutes of the completion (3-4:1 ratio)
- ✓ full meal within 2 hours.

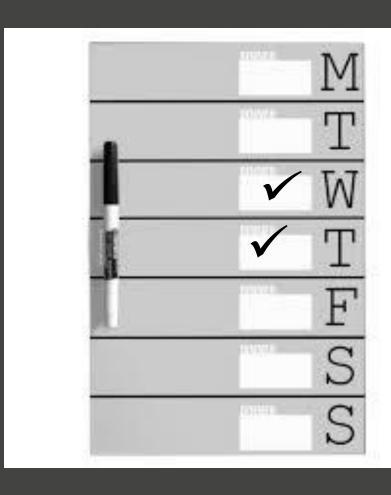
Examples:

- ✓ Snacks: wheat crackers & cheese, apples & peanut butter, granola bar, or trail mix (dried fruit, breakfast cereal and nuts)
- ✓ Post-game meals: pasta with meat sauce, PB&J, cheese/veggie pizza slice, lean meat sandwich or "wrap" style sandwich, Oregano Chicken, Fish Tacos, Slow Cooker Minestrone (all with milk & fruit).



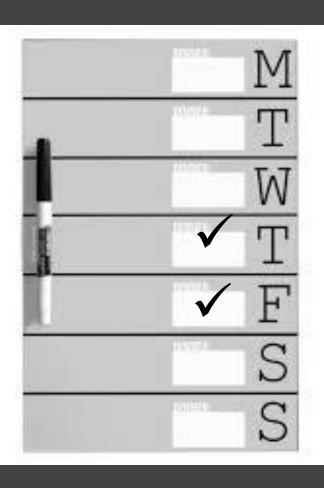
1-2 days prior:

- ✓ Research indicates a high fat diet 1-2 days prior to high intensity exercise tasks may IMPAIR performance & cognitive function.
- ✓ Diets greater than 35% total fat are not recommended due to displacing carbohydrate needs, GI distress, and inflammation.



1-2 days prior:

- ✓ Low carbohydrate stores lead to muscle fatigue and slower sprint speeds.
- ✓ Only 20-40% of carbohydrates used during the game are from Gameday meals, the rest are from storage in liver and muscle.
- ✓ Average 200# player needs: 600-900 grams CHO/day leading up to game day to ensure proper nutrient storage



Thursday night: Popeye's Chicken- 3 piece fried chicken meal with red beans & rice & 2 biscuits

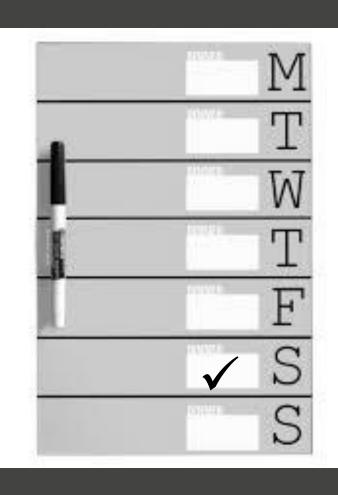
30% Carbs, 18% Protein, **58% Fat**

Friday AM: Krispie Kreme Donuts- 2? 44% Carbs, 4% Protein, **52% fat**

Friday Mid-day mid-afternoon: Chick-Fil-A 3% Carbs, 29% Protein, **43% fat**

Pre-Game Meal: lasagna 16% Carbs, 42% Protein, **35% fat**





Injury & Inflammation Recovery Day

- ✓ **Food Frequency.**Eat every 3-4 hours.
- ✓ **Protein.** Each meal/snack should contain lean meats, lean dairy, eggs, or protein supplements (if whole food is unavailable)
- ✓ **Vegetables & Fruit.** Each meal/snack should contain 1-2 servings veggies and/or fruit .
- ✓ **Starches.** Whole oats, yams/sweet potatoes, beans & legumes, whole grain rice, quinoa, etc.
- ✓ **Fats.** Eat at least 2-3 healthy fats each day: avocadoes, olive oil, mixed nuts, fatty fish (such as salmon), flax seeds/ flax oil.
- ✓ Including anti-inflammatory foods.

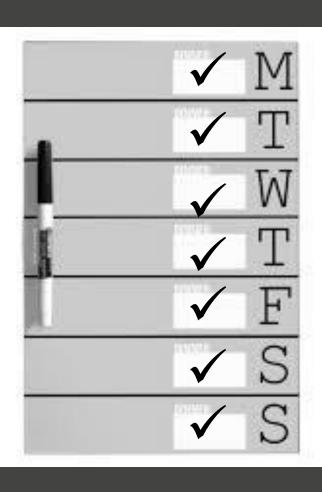
 Curry powder/turmeric, garlic,
 pineapple, cocoa, tea, blueberries,



Injury & Inflammation Recovery Day

✓ Including anti-inflammatory foods.

Curry powder/turmeric, garlic, pineapple, cocoa, tea, blueberries, salmon, berries, beets, tart cherries, low fat dairy



Every Day!

Contact info:

info@mindyblack.com

904.673.8329

Twitter: @mindycblack

www.mindyblack.com