

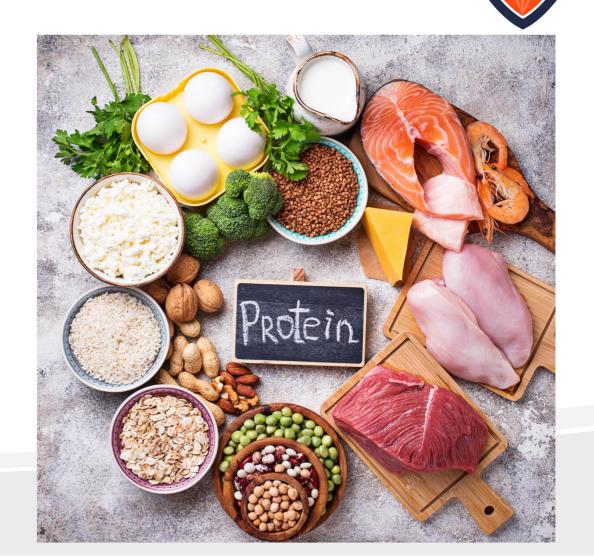






MACRONUTRIENTS

- Protein –BUILD AND REBUILD
- Carbohydrates- ENERGIZE
- Fats -NOURISH YOUR BODY





- •1 gram of protein per body weight
 - Example 150 pu0pds = 150 grams of protein
- 3-4 ounces per serving



15%

15%

40%

0%

Iron 4%

"Percent Daily Values are based on a 2,000







EXAMPLES OF GOOD PROTEIN SOURCES:



- CHICKEN
- TURKEY
- PORK
- BEEF
- PROTEIN SHAKE

- COTTAGE CHEESE
- GREEK YOGURT
- FISH
- EGGS
- MILK



CARBOHYDRATES

- Eat 1 to 2 serving per meal
- GOOD SOURCES
 - Potato
 - Sweet potato
 - Rice
 - Whole grain bread
 - Vegetables
 - Oatmeal
 - Quinoa
 - Fruits
 - Pasta





^{*} The % Daily Value (DV) tells you how much a nutrien in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.





- 40 -70 grams a day
- Focus more on protein
- Carbohydrates 1 serving is the size of your thumb





STAY HYDRATED

- Water lubricates your joints Electrolytes and
- water get depleted via sweat Drink half your
- weight in ounces of water
 - Ex. 150pd 75 oz of water
- Supplement with electrolytes















SERVING SIZE

Always check the serving size first.

If you eat more than that, you're taking in more calories, fat, and sugar than what's listed.

If needed, measure out one serving size before chowing down.

FAT

Avoid anything that contains trans fats.

Choose foods with more unsaturated fats than saturated fats, and skip foods that contain more than 10 percent of their calories from saturated fat.

PROTEIN

When comparing two products that are similar in calories and sugar, choose the food with more protein.

Nutrition Facts

Serving Size 100 g

Amount Per Serving
Calories 250 Calories from fat 10

 Total Fat 4%
 4%

 Saturated Fat 1.5%
 4%

Trans Fat

 Cholesterol 50mg
 28%

 Sodium 150mg
 15%

Total Carbohydrate 10g 3%

Dietary Fiber 5g

Sugars 3g

Protein 16%

Vitamin A 1% • Vitamin C 3%

Calcium 2% Iron 2%

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR), HIGH FRUTOSE CORN SYRUP, YEAST, SOYBEAN OIL, WHEAT GLUTEN, CALCIUM PROPIONATE, SORBIC ACID, BUTTER, MILK, WHEY, CITRIC ACID, MOLASSES

INGREDIENTS LIST

Long list of hard-to-pronounce ingredients? Red flag.

Look for ingredient lists that are as short as possible and contain whole-food ingredients.

If a food contains any sketchy ingredients, make sure it's just one or two and that they're toward the end of the list.

SODIUM

Stay away from packaged foods that contain more than 500 milligrams of sodium per serving.

CARBS

The source of carbs in a food is more important than the amount.

Look for foods that contain as much fiber as possible. (About 3 grams per serving.)

Steer clear of refined simple carbs like enriched or bleached flour, and look for terms like whole-wheat, whole-grain, or whole ingredients like oats or quinoa.

SUGARS

Sugar in foods can either be naturally-occurring or added. The source of that sugar is more important than the amount.

You want to avoid added sugar—which you'll see in the ingredients list as words like sucrose, maltose, dextrose, agave, honey, and corn syrup—as much as possible.

Men should have less than 36 grams of added sugar per day. Women should have less than 25 grams.



FUELING FOR GAMES/PRACTICES



1 hour before

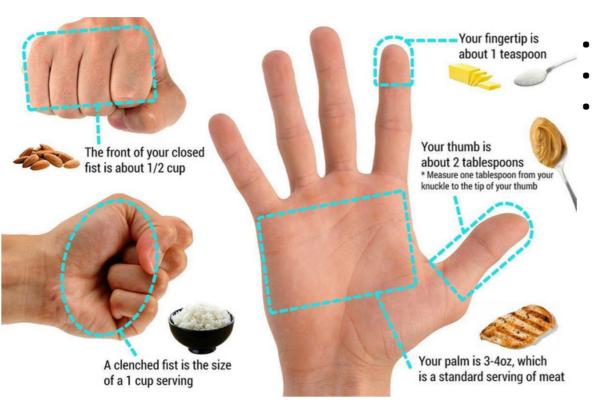
- Banana and Greek yogurt
- Toast and peanut butter
- Fruit and milk
- Greek yogurt and berries
- Protein shake-protein powder, milk, banana and PB

2-3 hours before

- Eggs, oatmeal and Peanut butter
- Veggie omelet with toast and berries
- Chicken, vegetables and rice
- Turkey sandwich







- Eat every 3 hours
 - 1 -2 serving of protein and carbohydrates w/ meals
 - Drink water/Electrolytes before, during and after workouts