

NUTRITION AND PROPER FUELING FOR PERFORMANCE - WHAT YOU NEED TO KNOW AND DON'T KNOW TO ASK.

All About Event Nutrition

Below is information on maximizing performance with nutrition during events. It includes information for all day swim meets and suggestions for your athlete's cooler. It is important that athletes eat after competing to make sure they will have enough energy for the next race or competition, whether it be in the same day or the following days.

Eating for All Day Events

The same dietary principles used to plan the pre-exercise meals can also apply to foods eaten at all day events. If an athlete races at 10:00 am and then again two hours later, foods that are high in protein and fat will be more likely still be in the stomach potentially causing gastrointestinal distress. The following guidelines have been recommended to help athletes make wise food choices at all day events:

- One hour or less between events or heats:
 - Stick with carbs in liquid forms such as sports drinks
 - If something solid needs to be eaten try fruits like oranges, watermelon, cantaloupe, peaches, pears, applesauce or bananas

NOTE: These foods consist mostly of carbs and water. They are digested very fast and therefore will not cause much of a problem with stomach cramping. Also, something to consider is the quantity eaten. The more an athlete east the longer it will take to digest, especially with any pre-competition nerves or stress.

- Two to three hours between events or heats:
 - Solid foods in the form of carbs can be eaten, as there is enough time to digest them before competition.
 - Try eating bagels, hot or cold cereal with nonfat milk or English muffins along with fruit like bananas, apples, oranges, peaches and pears.
 - Be sure to drink plenty of fluids like water or a sports drink for hydration and electrolyte replacement and restoration of glycogen stores. Avoid drinks that contain caffeine, carbonation and other stimulants.
- Four or more hours between events or heats:
 - With four or more hours between events an athlete may want a meal which should be composed primarily of carbs. Keep meals simple and use the following examples for this situation:
 - Turkey sandwich on two slices of whole wheat bread, low fat yogurt with fruit and water or a sports drink.
 - Spaghetti with lean meatballs, bread, salad with low fat dressing and water or a sports drink

NOTE: If there is a certain meal pattern before competition that an athlete thinks is a winning combination then they should stick to it.

Other Suggestions for Pre-event Eating

The tables below are guides for one hour or less between events, two to three hours between events and four or more hours between events. Always remember sports drinks are beverages that contain electrolytes and carbohydrates, not caffeine and other stimulants.

1 Hour or less	Serving Size	Grams of carbs	
Food Bar	1 bar	47g	
Raisins	2.5 oz	34g	
Banana	7 oz	31g	
½ bagel	2 oz	26g	
Pretzels	20 pieces	22g	
Fig bar (2)	1 oz	20g	
Applesauce	4 oz	14g	
Sports Drink*	8 oz	14g	
Toast	1 slice	14g	
crackers	5 crackers	10g	

2-3 hours before	Serving Size	Grams of carbs
Baked potato (plain)	1 large	58g
Cereal (whole grain)/1% milk	Cereal:1 cup	Cereal: 47g
	Milk: ½ cup	Milk: 8g
Bagel (whole grain)/ peanut	1 bagel	Bagel: 47g
butter	2 tbsp peanut butter	Peanut butter: 8g
Fruit smoothie	12 fl oz.	47g
Food bar (oatmeal raisin walnut)	1 bar	43g
Oatmeal (instant)/1% milk	Oatmeal 1 cup milk ½ cup	Oatmeal: 26g Milk: 8g
Yogurt(nonfat)	1 cup	33g
Pancakes/waffles (from mix)	2 pancakes (5" diameter)	20g
Fresh fruit (chopped)	1 cup	19g

4 or more hours before	Serving size	Grams of Carbs	
Spaghetti w/meat sauce	2-3 cups	75-100g	
Pasta/	Pasta: 1 cup	Pasta: 60g	
Chicken/	Chicken: 4 oz	Chicken: 0g	
Vegetables	Vegetables: 1 cup	Vegetables: 6g	
Grilled chicken/	Chicken: 3 oz	Chicken: 0g	
Rice (white)/	Rice: 6 oz	Rice: 44.4g	
Fruit (chopped apple)	Fruit: 1 cup	Fruit: 19g	
Granola bar (oatmeal raisin	1 bar	Bar: 43g	
walnut)/ sports drink*	Drink: 8oz	Drink: 14g	
Liquid meal replacement	1 can (11 fl oz.)	40g	
Fruit juice	6 oz	18g	
Turkey sandwich (w/3 slices deli	Turkey: 1 slice	Turkey: 0g	
meat, 2 slices whole wheat	Mayo: 1 tbsp	Mayo: 0g	
bread, low-fat mayo)/ baby	Bread: 2 slices	Bread: 12g	
carrots	Carrots: 7	Carrots: 3g	
Tuna sandwich (2 slices whole	Tuna: 2 oz drained	Tuna: 0g	
wheat bread)/nonfat mayo	Bread: 2 slices	Bread: 24g	
	Mayo: 1tbsp	Mayo: 0g	
Trail mix with nuts/raisins	1/3 cup	20g	

A Guide for Packing the Cooler

It is always a good idea for athletes to pack a cooler from home with a winning combination than to rely on the food at concession stand at swim meets. Most concession stands are filled with high fat, high calorie foods that are not designed to maximize performance. The tables below provides ideas for your next swim meet:

FOOD	SERVING SIZE	FAT	CARBS	PROTEIN
BABY CARROTS	7 CARROTS	0 G	3 G	0 G
BREADSTICKS	1 STICK (20Z)	6G	24G	4g
CELERY	1 LARGE STALK	0 G	2 G	0 G
CHERRY TOMATOES	½ CUP	0 G	7 G	1 G
CHOCOLATE MILK	1 CUP	2 G	26 G	8 G
(LOW FAT)				
COTTAGE CHEESE	½ CUP	1 G	3 G	14G
(LOW FAT)				
DRIED FRUIT	1 PACKAGE	1 G	188g	7 G
SPORTS DRINK*	8 oz	0 G	14G	0 G
GRANOLA BAR	1 BAR	5 G	43g	10 G
(OATMEAL RAISIN				
WALNUT)				
FRESH FRUIT	1 PIECE OR 1 CUP	<1G	19G	0.3 G
GINGER SNAPS	1 oz	3 G	22 G	2 G
Hummus	¼ CUP	5 G	13 G	3 G
MEAL REPLACEMENT	1 CAN (11 OZ)	3 G	40 G	10 G
DRINKS				
NUTS (MIXED)	¼ CUP	15G	7 G	5 G
PEANUT BUTTER	2 TBSP	16 G	7 G	8 G
PITA BREAD (WHOLE	1 PITA	2 G	35 G	6 G
WHEAT LARGE)				
TURKEY SANDWICH (3	TURKEY: 1 SLICE	TURKEY: 1G PER SLICE	TURKEY: OG PER SLICE	TURKEY: 5G PER SLICE
SLICES MEAT, LOW FAT				
MAYO, 2 SLICES	MAYO: 1 TBSP	Mayo: 5g	Mayo: 0g	MAYO: 0G
WHOLE WHEAT	BREAD: 1 SLICE	Bread: 5G	Bread: 24g	Bread: 2g
BREAD), BABY	7 CARROTS	CARROTS: OG	CARROTS: 3G	CARROTS: OG
CARROTS				
VANILLA WAFERS	4 WAFERS	10 G	19G	<1g
WHOLE GRAIN BAGEL	1 BAGEL (40Z)	1.5G	47G	11G
WHOLE GRAIN CEREAL	1 CUP	1 G	47G	7 G
WHOLE GRAN	5 CRACKERS	15 G	11 G	1 G
CRACKERS				
YOGURT (NONFAT)	8oz	0 G	15G	11 G

^{**}This is part of an informational series to help you or help your athlete get on the right nutritional track. Note that the information to follow is intended for athletes who are working/competing at a high-energy output daily. This information in NOT recommended for the average person who exercises on a purely recreational level.

^{**}All information presented here was compiled by True Sport and the USADA presented and distributed at the 2017 USA Swimming National Select Camp by Alicia Kendig USA swimming and US track and field dietician. The following info can also be found at www.usada.org.