

Nutritional Education for Wrestling Coaches (MHSAA, NWCA)

Adapted from
James Fast ATC, NSCA CPT NSCA
Eaton Rapids, MI 48827
(517) 420 8694
E-mail jfast@erps.k12.mi.us
Provided by the
Genesee Intermediate School District

Program Goal

To educate and inform
wrestling coaches

Help coaches to develop a
resource on nutrition

To promote optimum
performance for wrestlers
through safe and healthy
nutrition.

Content

Over view

Hydration

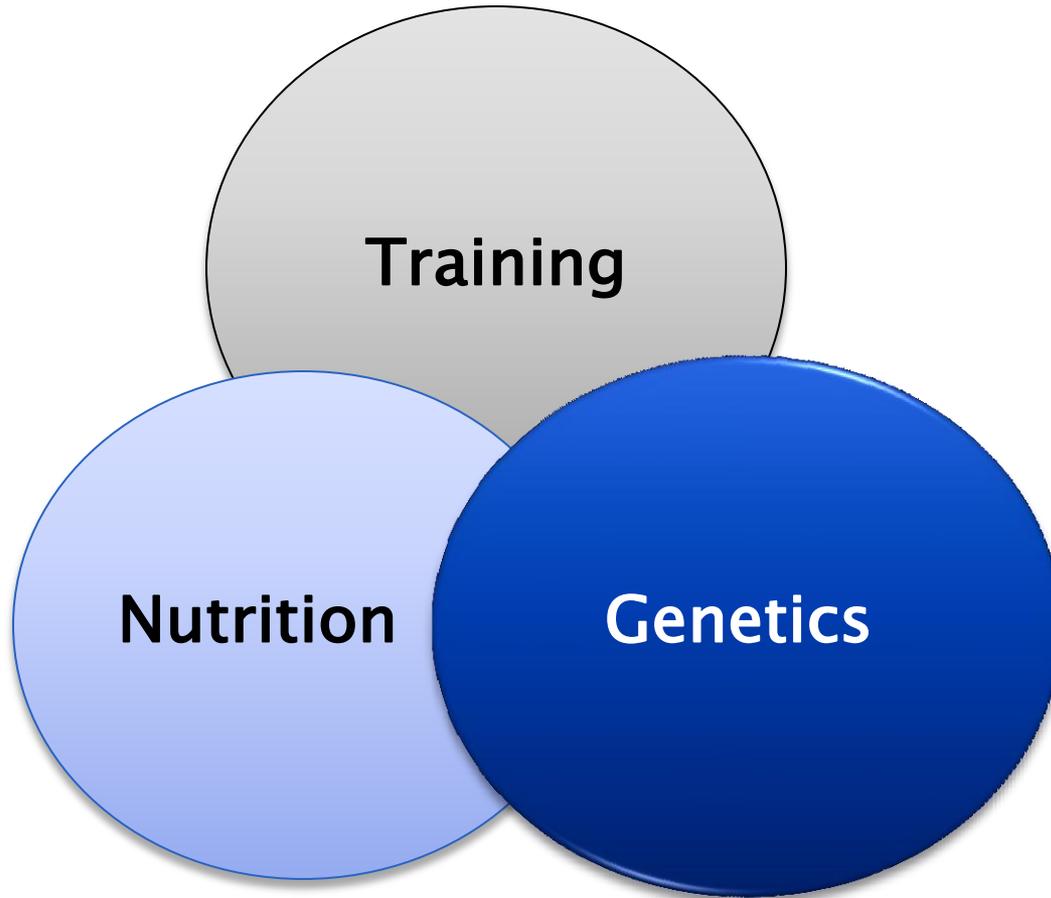
Nutrients

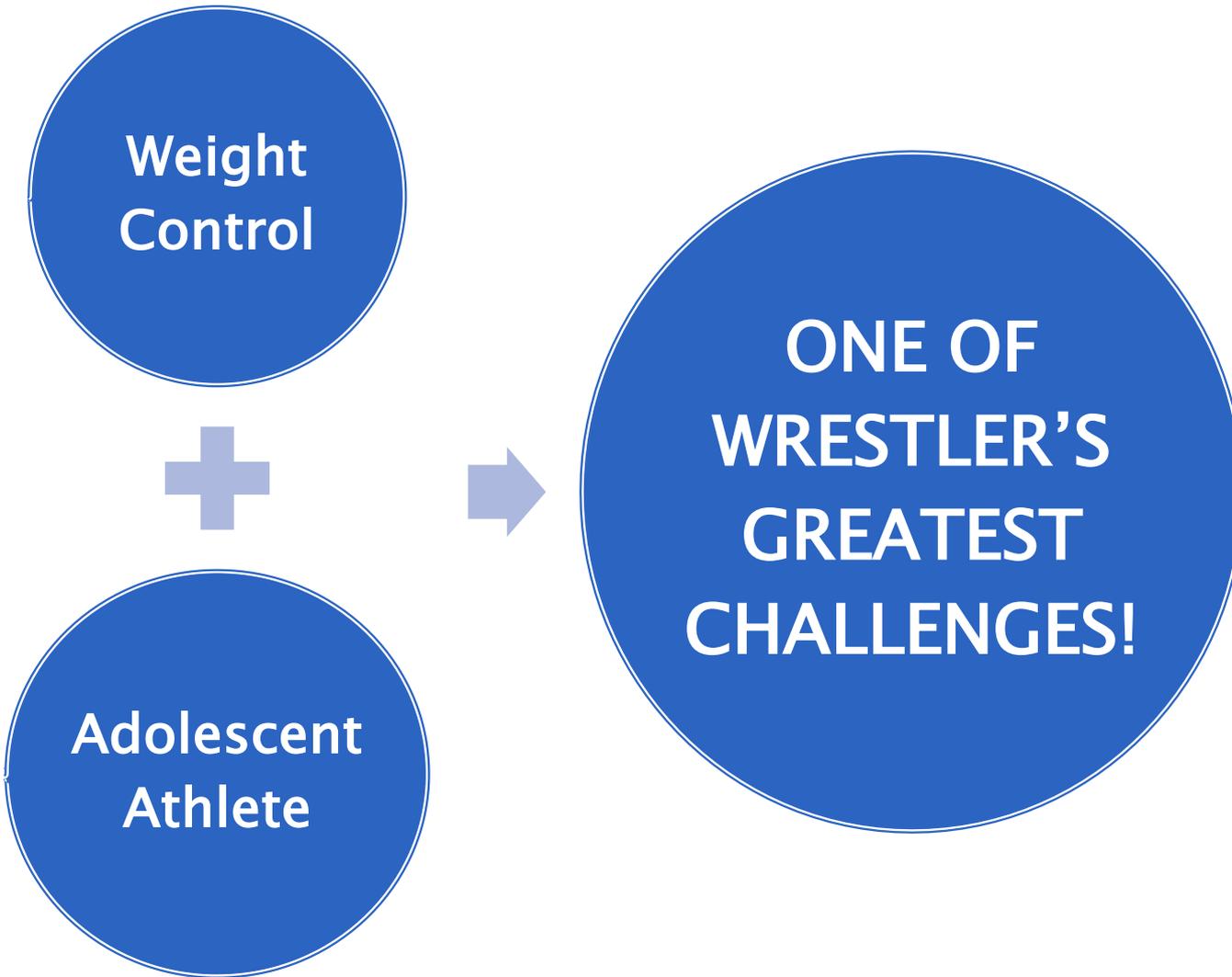
- Carbs
- Proteins
- Fats
- Vitamins and minerals

Supplements

Putting it all together

What is involved?





How have wrestlers initially made weight?



**RESTRICTED
FOOD
INTAKE**



**DECREASED
FLUID
INTAKE**



**STARVATION
DIET**



**STRENUOUS
EXERCISE**



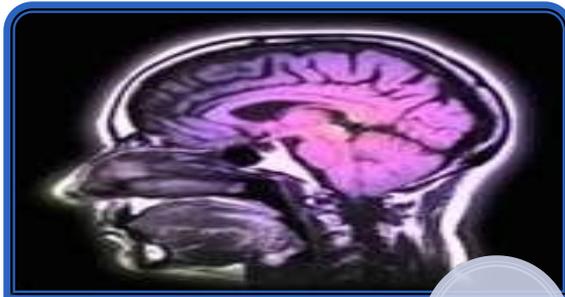
Performance outcomes



Weakness



Lethargy

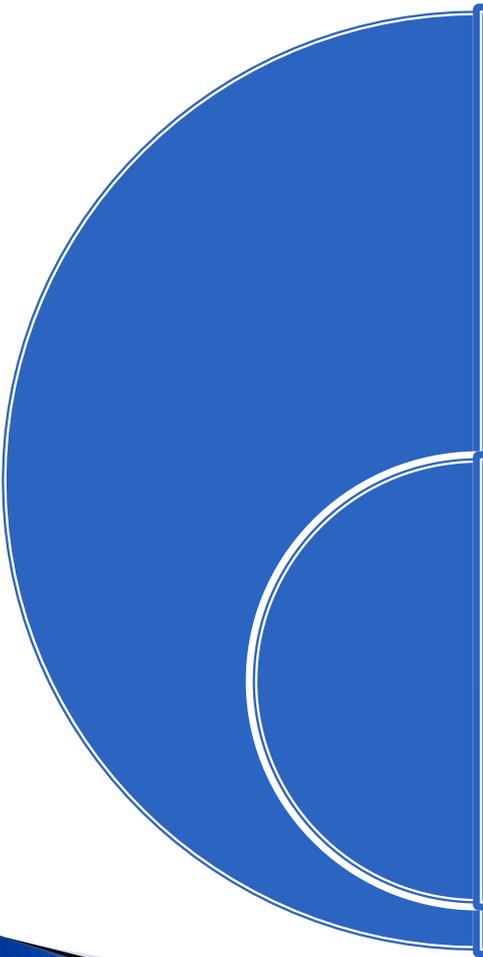


Decreased
Concentration



SEMISTARVATION

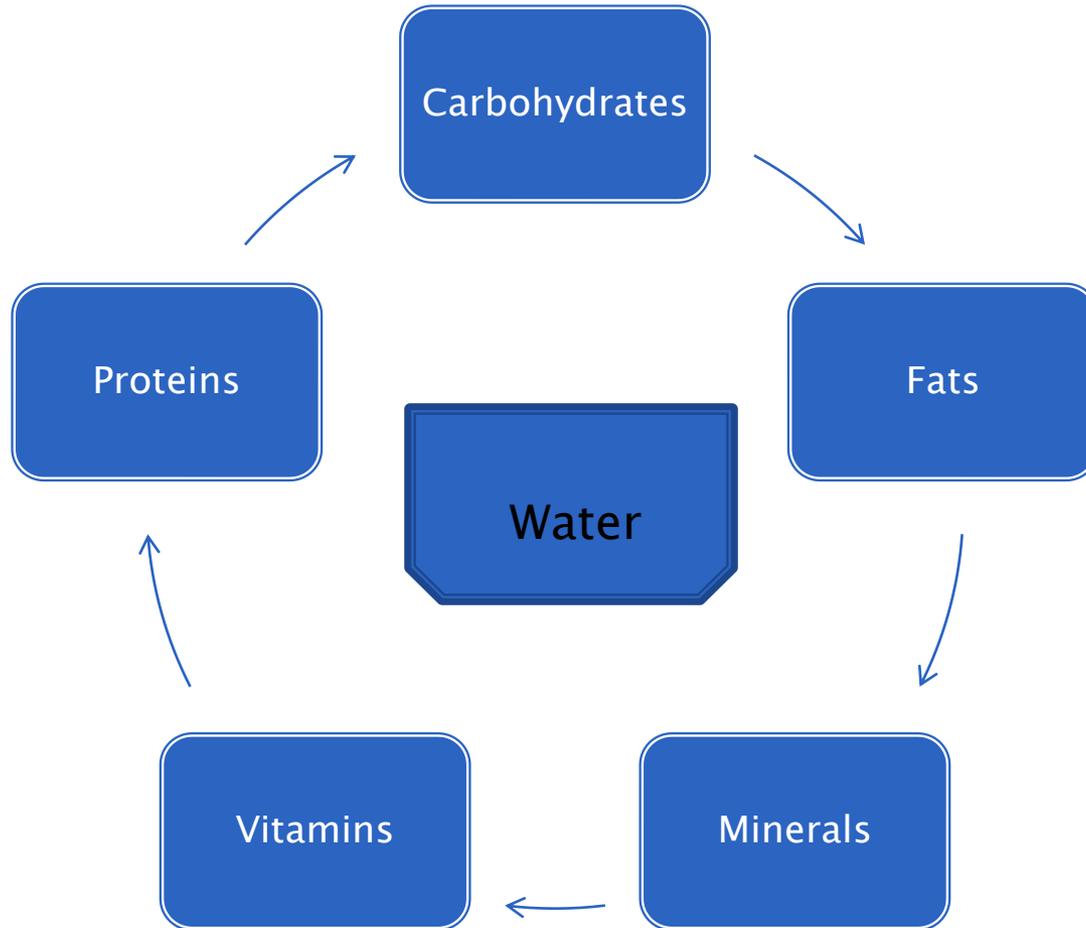
Nutrition and Why is it important?



Without nutrients, the body malfunctions

With a well balanced nutritional program, the body will perform at its best

Components of nutrition



Hydration

Without food?
months

Without Water?
Lucky to last 2 weeks

Water is the most
important
nutrient for your
body

You must have water to burn
calories

You will decrease your
metabolism if you do not drink
enough fluids

Water lost



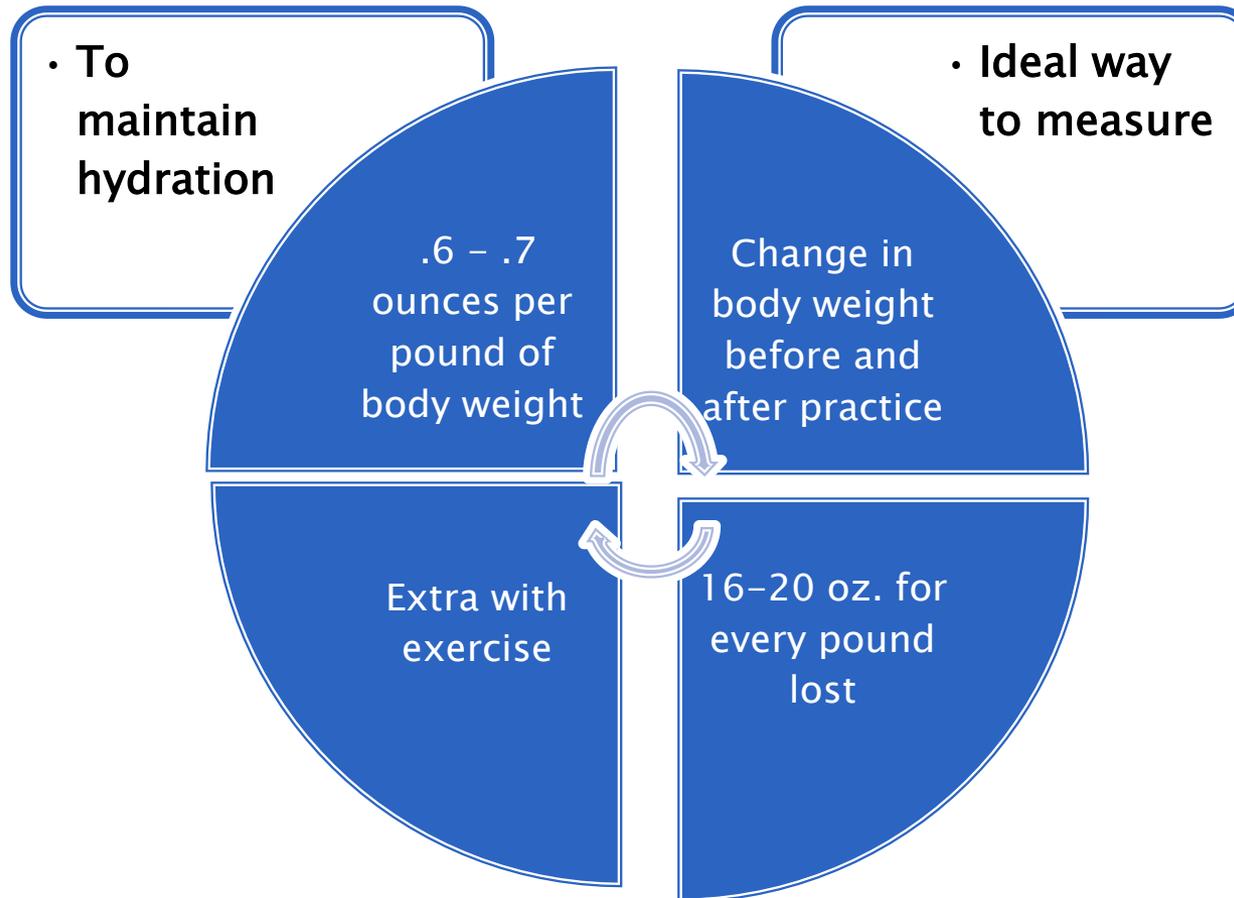
- 2 cups through breathing

- 2 cups through perspiration

- 6 cups through urine and bowel movement

- 10 cups through exercise

How much water?



When to drink

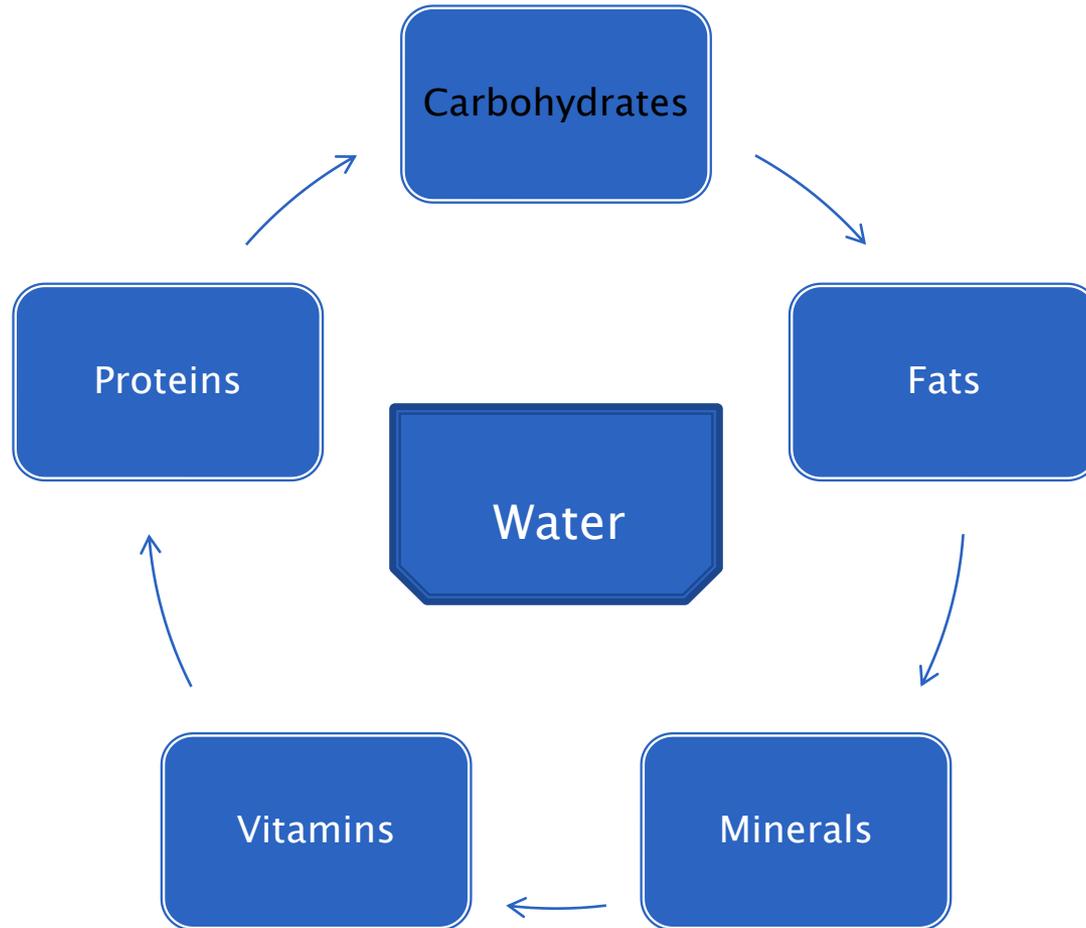
Rarely can one get too much water

Drink before
you are
thirsty

Drink after
activity

Water has no
adverse
effect on
performance

Components of nutrition



Carbohydrates 1 gram=4calories (Most misunderstood)

Number one source of energy for all
bodily functions

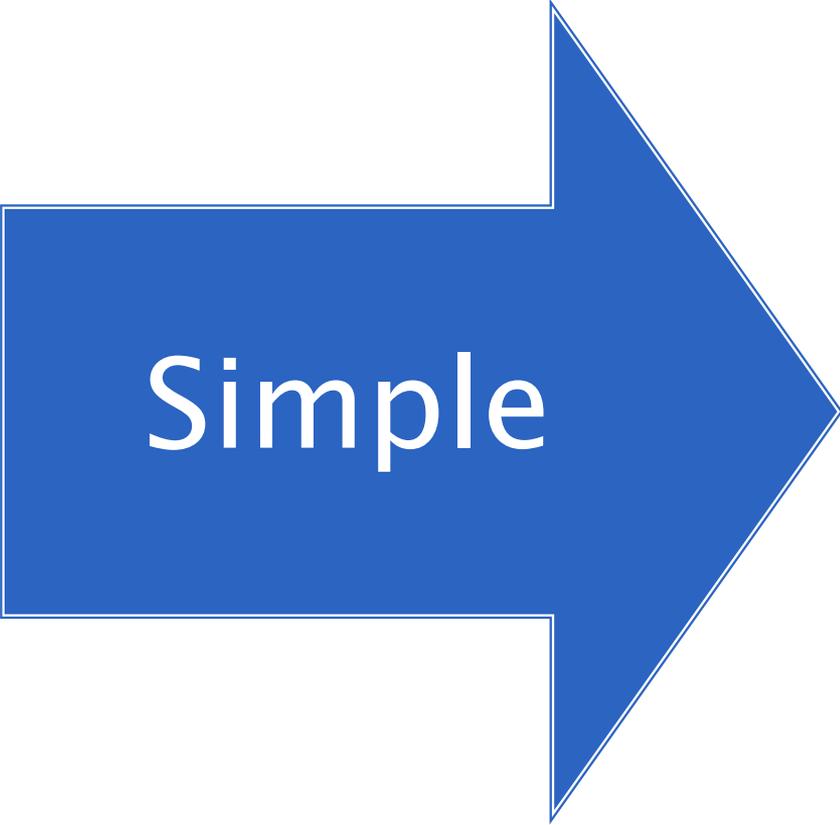
Body
storage

Liver

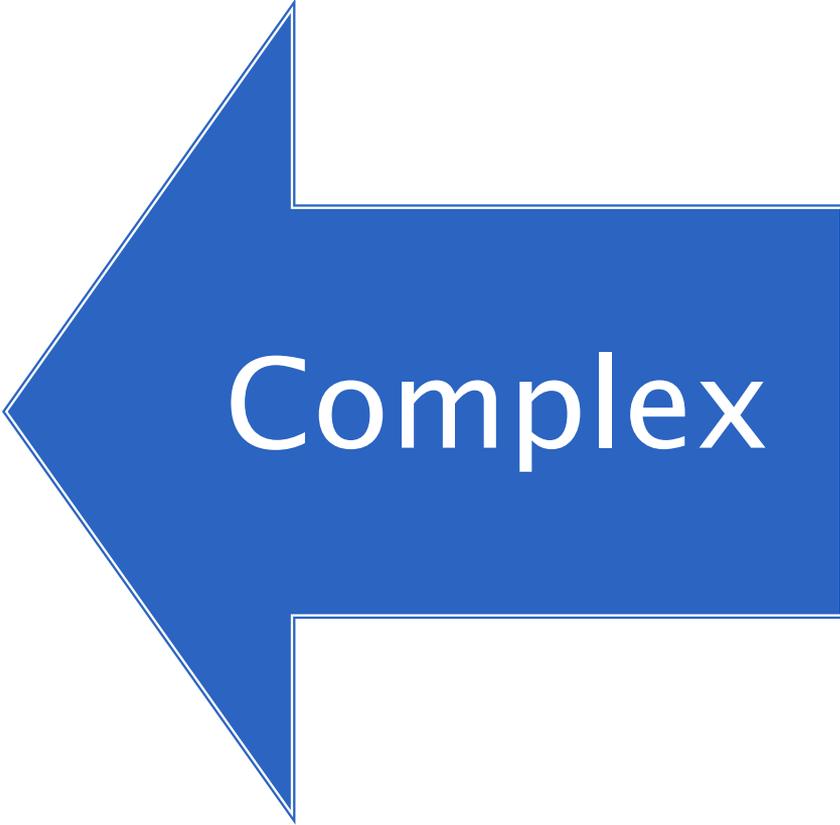
Blood

Muscles

Types of Carbohydrates



Simple



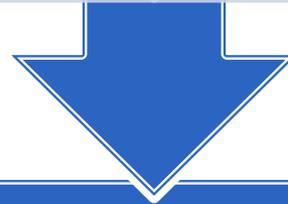
Complex

Simple Carbohydrates

Too much can be bad

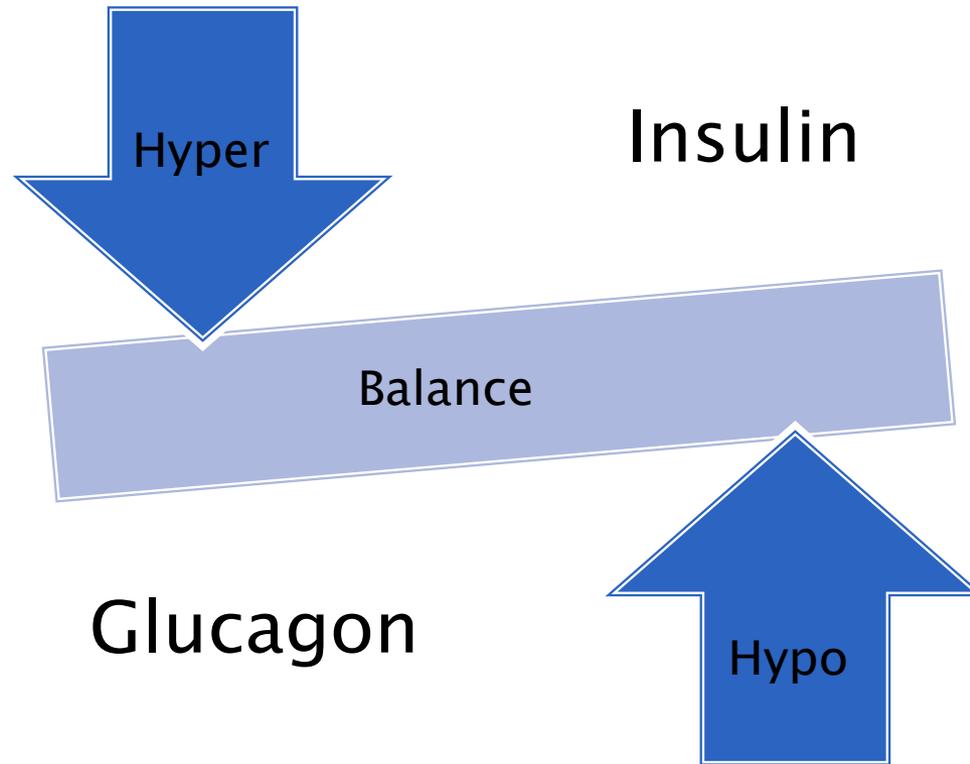
Hyper-glycemia

Hypo-glycemia



Little nutrient value

Time and Balance



Simple Carbohydrates

Glucose

Used for
energy

Stored as
glycogen

Artificial
Sugars

Saccharin
Aspartame
Aciculate
Sucralose

Sucrose

Maltose

Fructose

Galactose

Simple Carbs(cont.)

- ▶ Where can we find these items?

Table
Sugar

Candy
Bars

Fruit
Juices

Soda
Pop

Fruit
Punch

Sports
Drinks

Complex Carbohydrates

▶ The Best for you

Glycogen

• Breaks down to glucose for energy

Vitamin B

Minerals

Fiber

Protein

Sources of Complex Carbs

Grains

Breads

Cereals

Pasta

Fruits

Bananas

Apples

Pears

Vegetables

Potatoes

Tubers

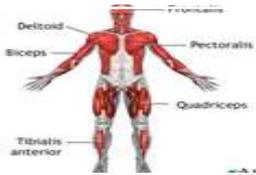
Beans

Carb Intake Recommendations



6–8 g/kg/day

- Up to 600 g per day



Muscles store glycogen at the highest rate up to 2 hours after exercise



100 g (400 kcal) should be consumed 15–30 minutes after exercise



100 g every 2–4 hours there after

How many carbs does a wrestler need?

Take total body weight in kg

Multiply by 6–8

Example

$45\text{kg} \times 8 = 360\text{g/day}$

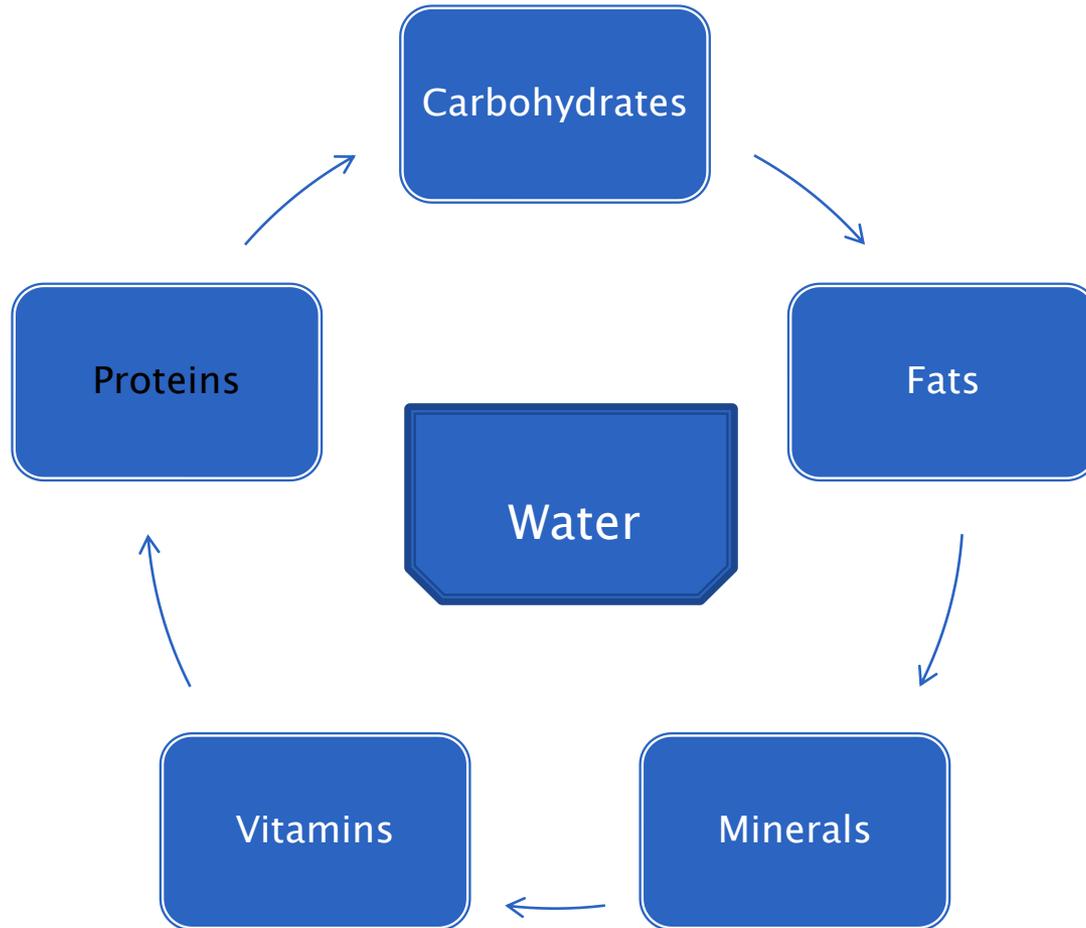
1440 cal per day

How many calories are burned during a two hour practice?

A diagram illustrating the calculation of total calories burned. It consists of three blue circles with white text, connected by a plus sign and an equals sign. The first circle contains '1200 calories', the second contains '1900 calories', and the third contains '3100 calories'. The plus sign is positioned between the first and second circles, and the equals sign is positioned between the second and third circles.

$$1200 \text{ calories} + 1900 \text{ calories} = 3100 \text{ calories}$$

Components of nutrition



Protein

Used for fuel when necessary

Used for growth and repair of body tissues

Found in all cell structures in the body*

Excess protein = potential liver and kidney damage, dehydration, loss of calcium into the urine and protein stored as FAT

1 gram give 4 calories

Protein requirements



0.8 g/kg/day

- 56 g for sedentary individual



Strength Activities

- 1.4 g/kg/day



Endurance Activities

- 1.2–1.4 g/kg./day

Protein Sources

Meats

Poultry

Beef

Legumes

Soybeans

Peas

Grains

Rice

Wheat

Oats

Protein Sources (continued)

Nuts and Seeds

Almonds

Sunflower
Seeds

Dairy and Eggs

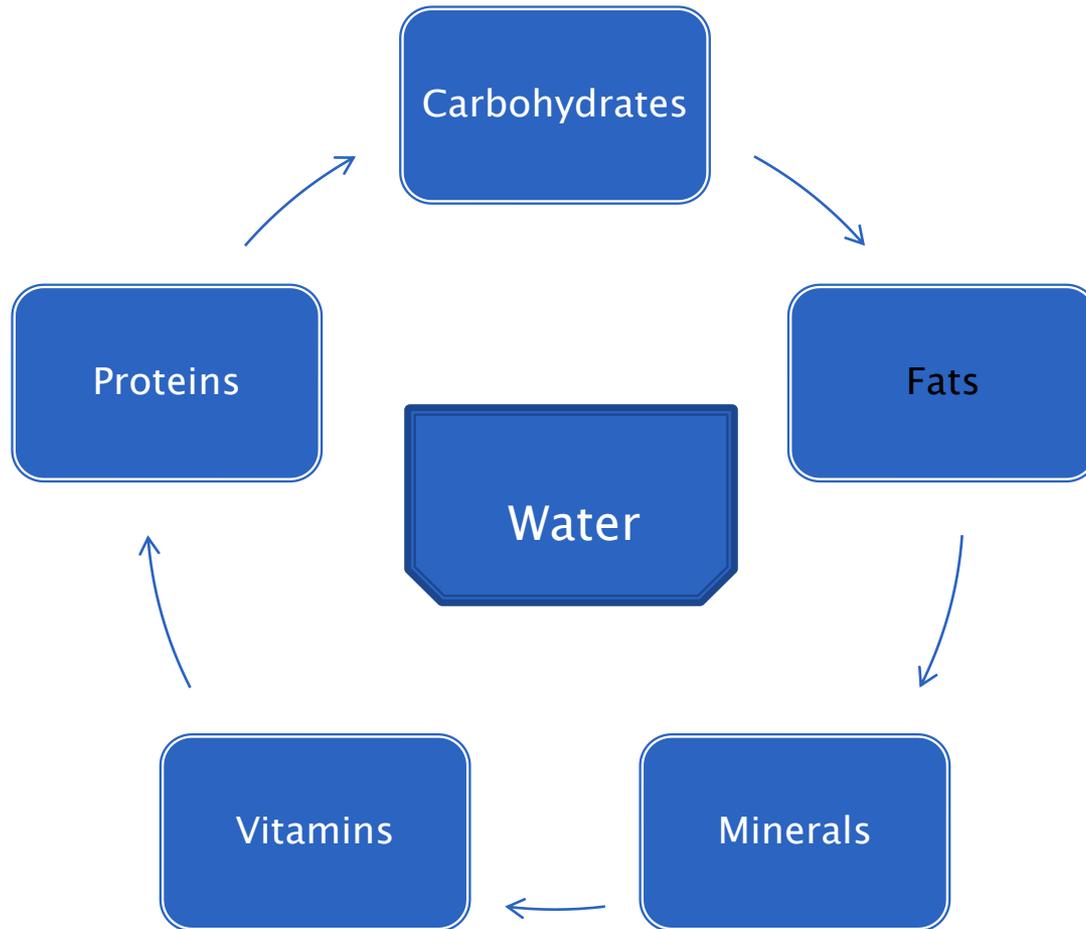
Milk

Yogurt

Cheese

Fish

Components of nutrition



Fat

1 g gives 9 calories

Cushions and
protects
organs

Carries
Vitamins A,
D, E and K

Concentrated
energy
source

Energy Source?

Requires High amount of Oxygen to burn

- Can not be converted to energy as easily as carbs

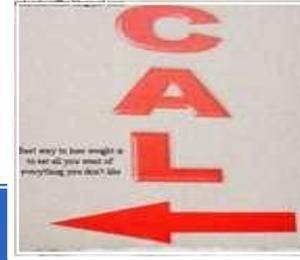
Not a significant source of energy for wrestling

- Short term
- High Intensity exercise

Recommended intake for Wrestlers

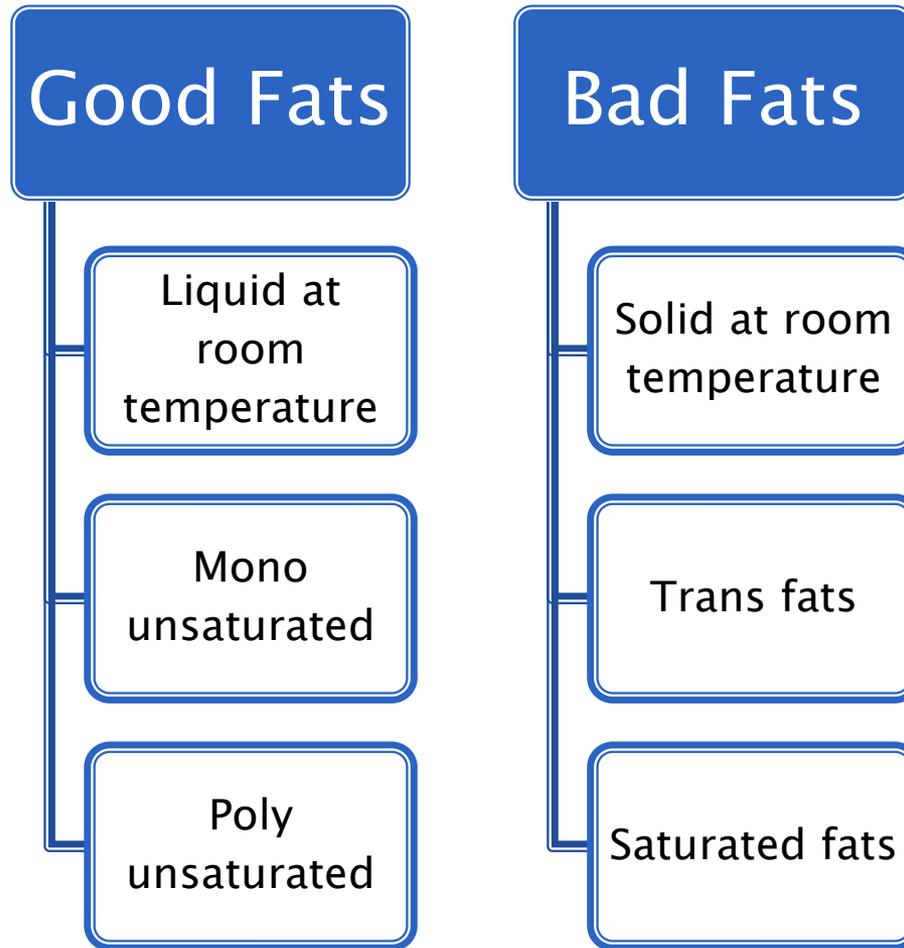


• 20–30%
of Total
Calories



• $3100 \times .20 = 620$
Calories

Good Fats vs. Bad Fats



Good Fats vs. Bad Fats

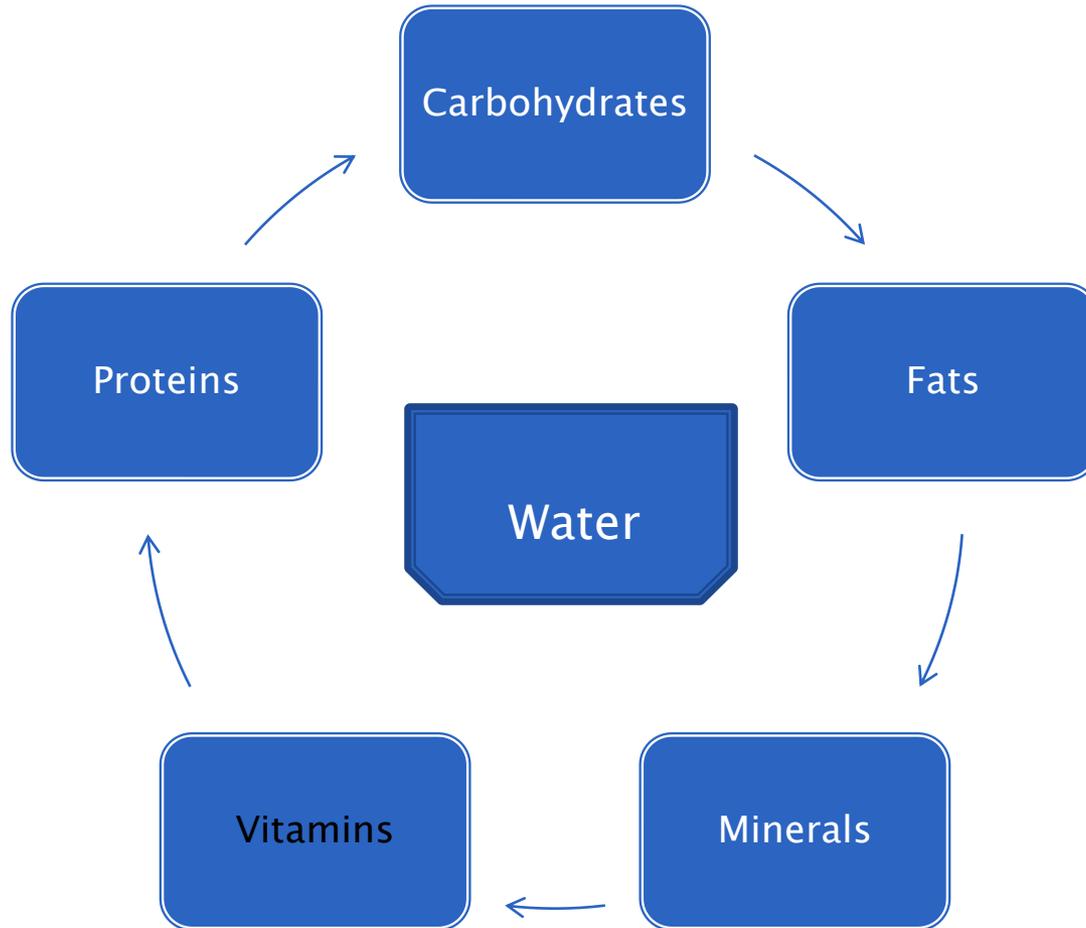
Good Fats

- Natural Oils
- Omega 3 and 6

Bad Fats

- Hydrogenated oils

Components of nutrition



Vitamins

Helps to regulate
metabolic reactions

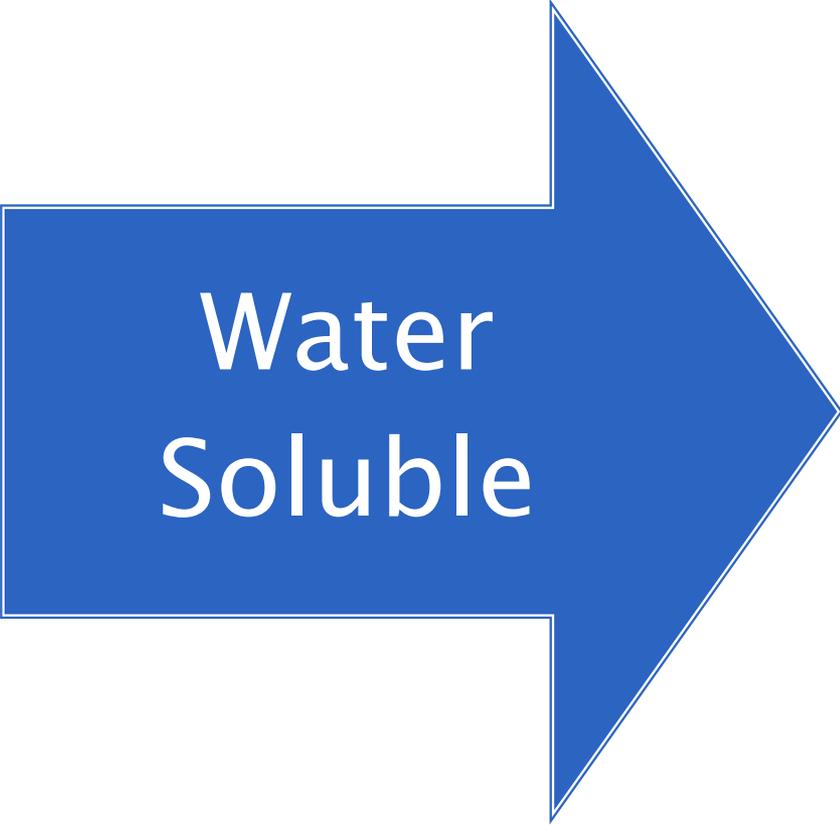
- Start body

No caloric value

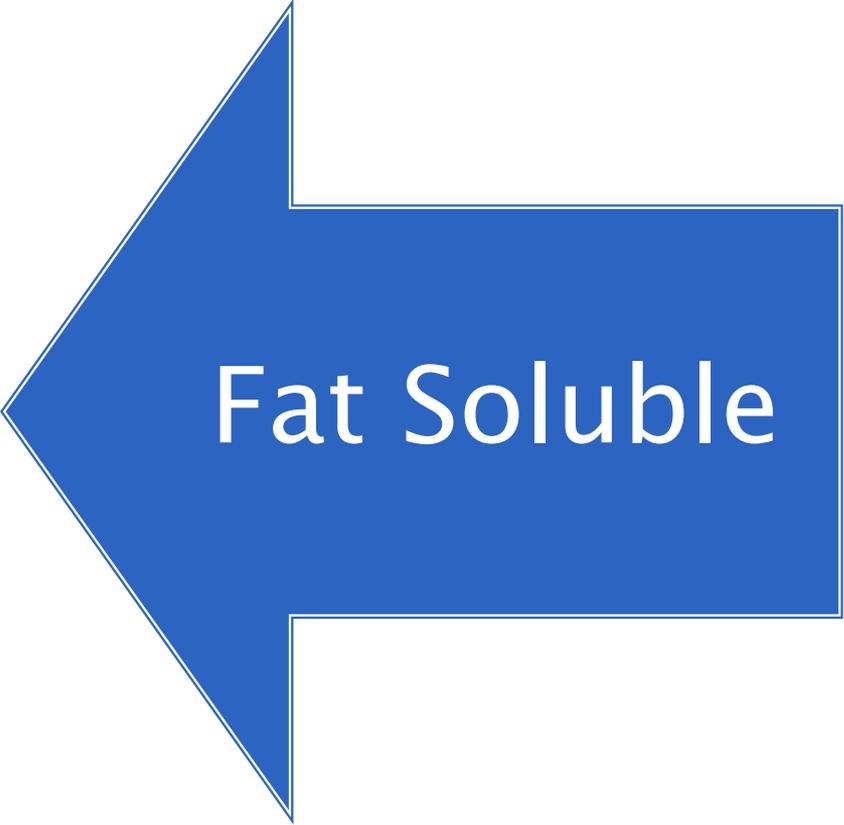
The body can NOT
make them

- Obtained through diet
- Supplements if medically necessary

Vitamins

A large blue arrow pointing to the right, containing the text "Water Soluble".

Water
Soluble

A large blue arrow pointing to the left, containing the text "Fat Soluble".

Fat Soluble

Water soluble Vitamins

Absorbed directly into the bloodstream

Not stored in the body

Must be replenished daily or within several days

Water soluble Vitamins

Vitamin B Complex

- Thiamin
- Riboflavin
- Niacin
- Pyridoxine
- Cobalamine
- Pantotheic Acid
- Folic Acid
- Biotin

Vitamin C

Fat Soluble Vitamins

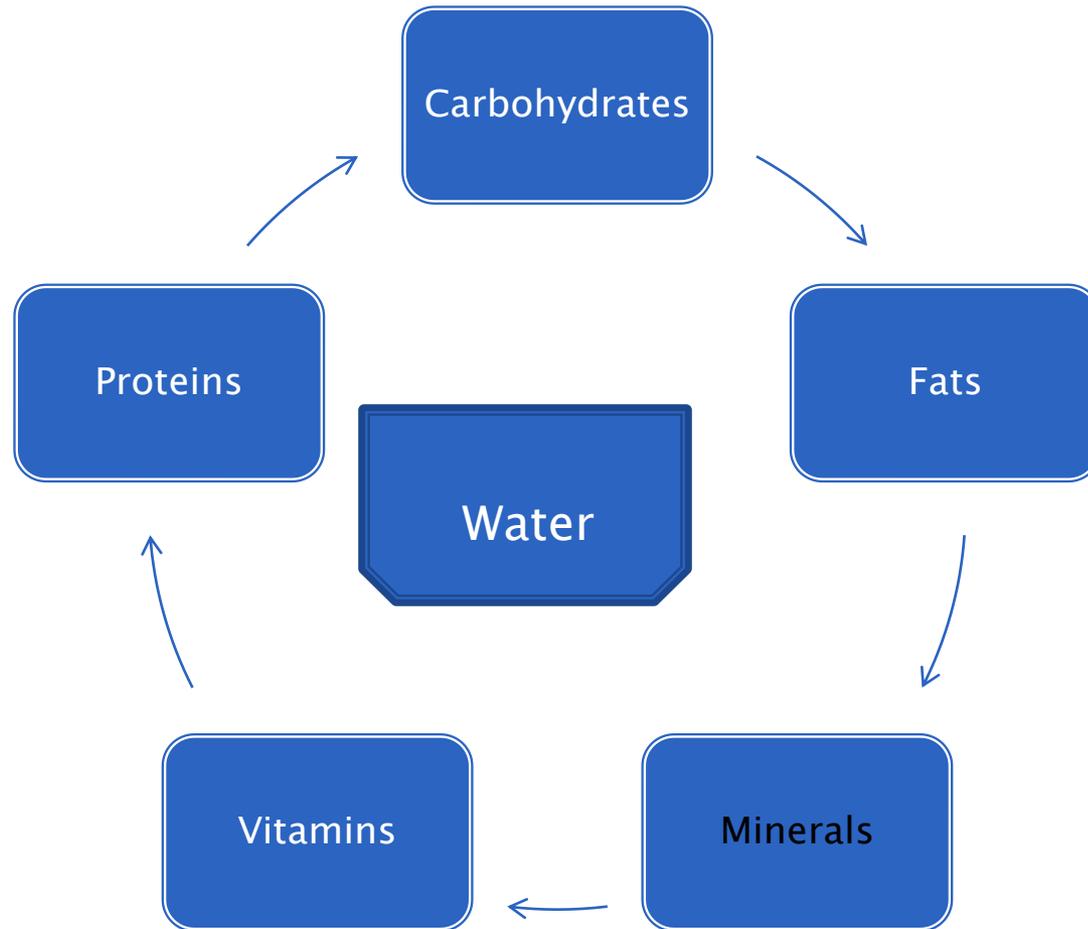
Requires
fats/oil to
be
absorbed

Not
needed on
a daily
basis

Stored in
the liver
and fat
cells

Vitamin
A, D, E, K

Components of nutrition



Minerals

Major Minerals

- Requirement 100 mg/day or more

Trace Minerals

- Requirement 100 mg/day or less

Building materials for bones, teeth, tissue, muscles, blood and nerve cells

Assist enzymes in all body functions

Chemical elements that can not be synthesized by the body

Supplements

Unregulated by the FDA

Billion Dollar industry	Not intended for use by individuals under 18	No studies done on this age group
-------------------------------	--	--

Supplements

Multivitamins



Ephedrine products



Caffeine

Protein Powder



Creatine Monohydrate



HMB BetaHydroxy
Methylbutyrate



Glutamine

Reading Nutritional Labels

Serving size

Servings per content

Fats

Carbohydrates

Protein

Calories to gram
conversion

Calories to gram conversion



Fat = 9 calories



Carb = 4 calories



Protein = 4 calories

Sample label for
Macaroni & Cheese

6

Quick Guide
to % DV

1 Start Here →

2 Check Calories

3 Limit these
Nutrients

4 Get Enough
of these
Nutrients

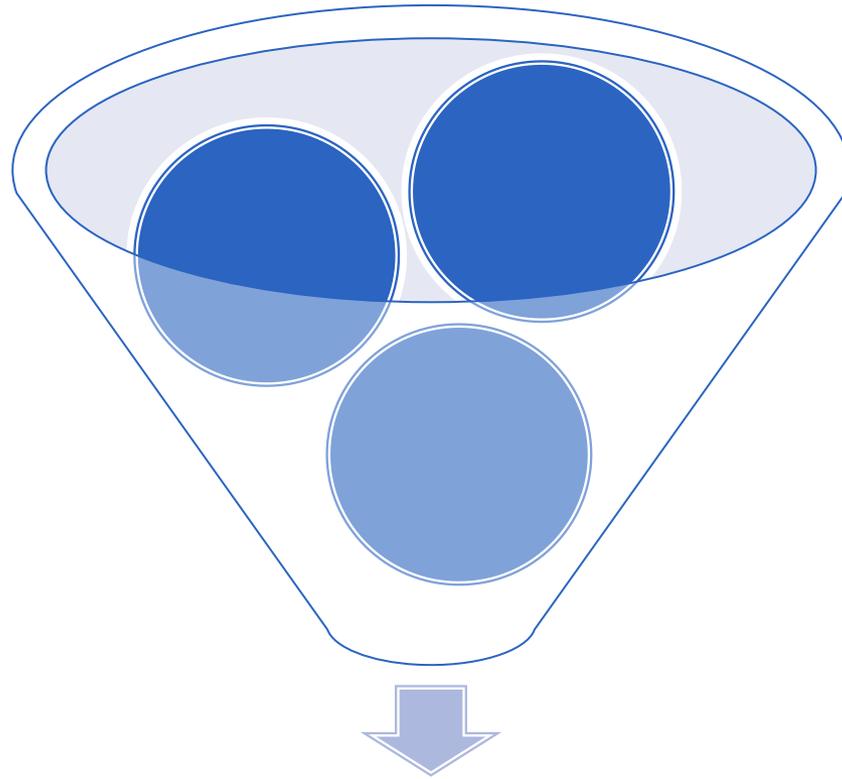
5 Footnote

Nutrition Facts			
Serving Size 1 cup (228g)			
Servings Per Container 2			
Amount Per Serving			
Calories	250	Calories from Fat	110
		% Daily Value*	
Total Fat	12g		18%
Saturated Fat	3g		15%
<i>Trans</i> Fat	3g		
Cholesterol	30mg		10%
Sodium	470mg		20%
Total Carbohydrate	31g		10%
Dietary Fiber	0g		0%
Sugars	5g		
Protein	5g		
Vitamin A			4%
Vitamin C			2%
Calcium			20%
Iron			4%
* Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

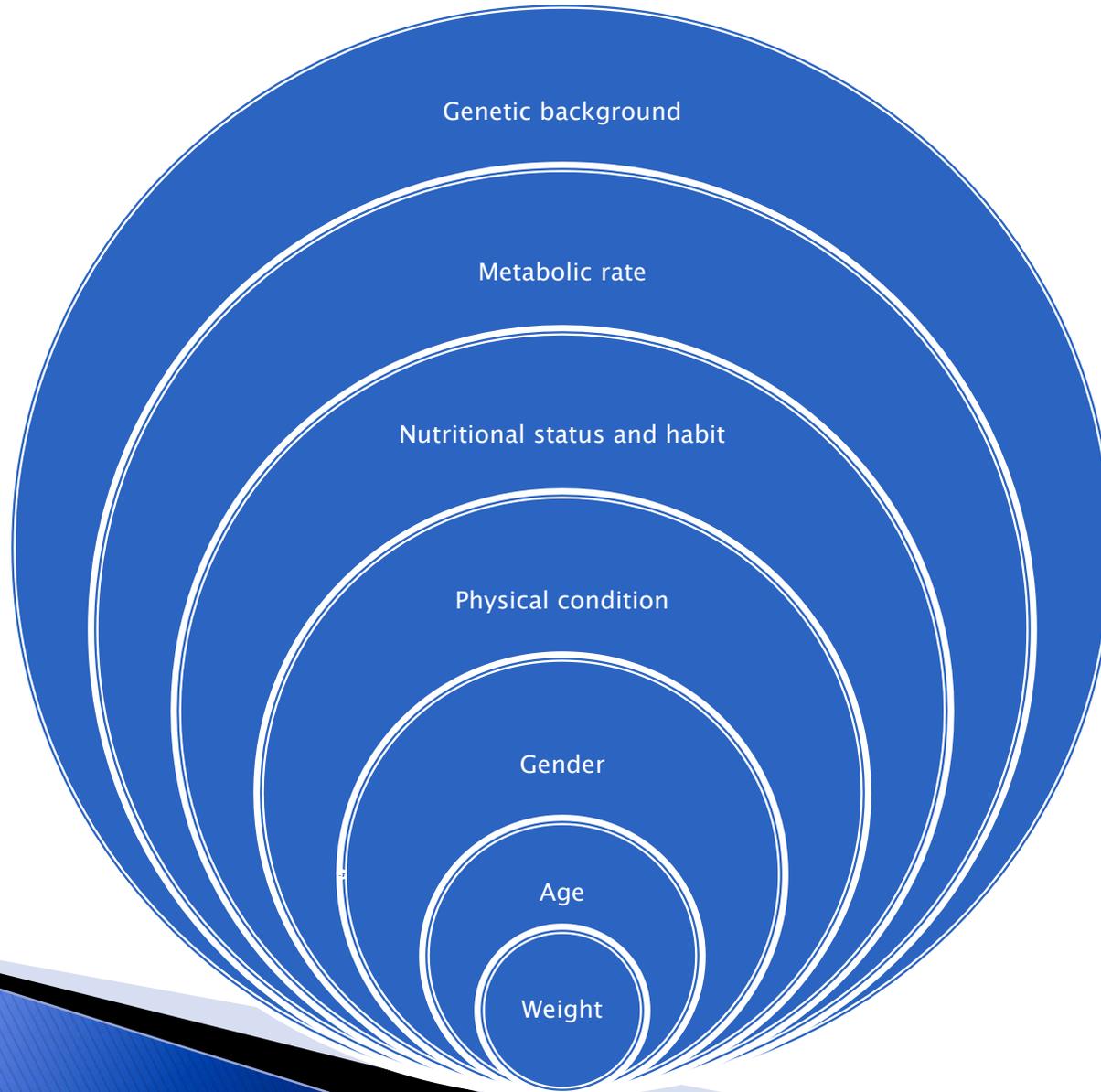
• 5% or less
is Low

• 20% or more
is High

Putting it all together



Many Factors to Consider



Fill half of your plate with
fruits and vegetables

1 1/2 to 2 cups of fruits daily

1 cup of fruit

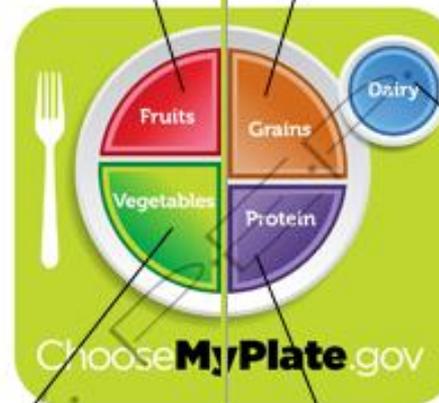
- 1 cup of fresh fruit
- 1 cup of 100% fruit juice
- 1/2 cup of dried fruit

5 to 6 ounce equivalents of
grains daily

1 ounce equivalent

- 1 slice of bread
- 1 cup of ready-to-eat cereal
- 1/2 cup of cooked rice, pasta
or cereal

Make at least half of your
grains whole grains



3 cups of dairy daily

1 cups of dairy

- 1 cup of milk or yogurt
- 1 1/2 oz of hard cheese
- 2 oz of processed cheese

2 to 2 1/2 cups of
vegetables daily

1 cup of vegetables

- 1 cup of raw vegetable
- 1 cup of 100% vegetable juice
- 2 cups of leafy greens

5 to 5 1/2 ounce equivalents
of protein daily

1 ounce equivalent

- 1 oz of meat, poultry, fish
- 1/4 cup of cooked beans
- 1 egg
- 1/2 oz of nuts or seeds

Calories, Calories, Calories

Adolescent Male

- 15–19
calories/pound/day
- Uses 1200 calories in a
2 hour practice

Adolescent Female

- 12–17
calories/pound/day
- Uses 1200 calories in a
2 hour practice

Total Caloric Needs



$$\text{Weight} \times 19 = A$$

- A = Approximate number of calories your body needs to maintain its current weight



$$A + 1200 = \text{-----}$$

- Caloric need to maintain current weight



Looking for change?

- Increase calories to gain
- Decrease calories to lose

How much water?

Pounds of Water Lost

Weight x
0.04

Cups of water needed

Pounds of
water lost
x 2

Example

100
x0.04=4
4x2=8cups

How many calories?

Males

$$100\text{lbs} \times 19 = 1900\text{cal}$$

With Exercise
 $1900 + 1200 = 3100$
cal/day

Females

$$100\text{lbs} \times 17 = 1700\text{cal}$$

With exercise
 $1700 + 1200 = 2900$
call/day

To Gain or Lose

One pound of fat has 3500 calories (389 g)

Loss of 1–1.5 lb. /week

Gain of 1–1.5 lb./week

Healthy weight change

Take in 500 cal less/day

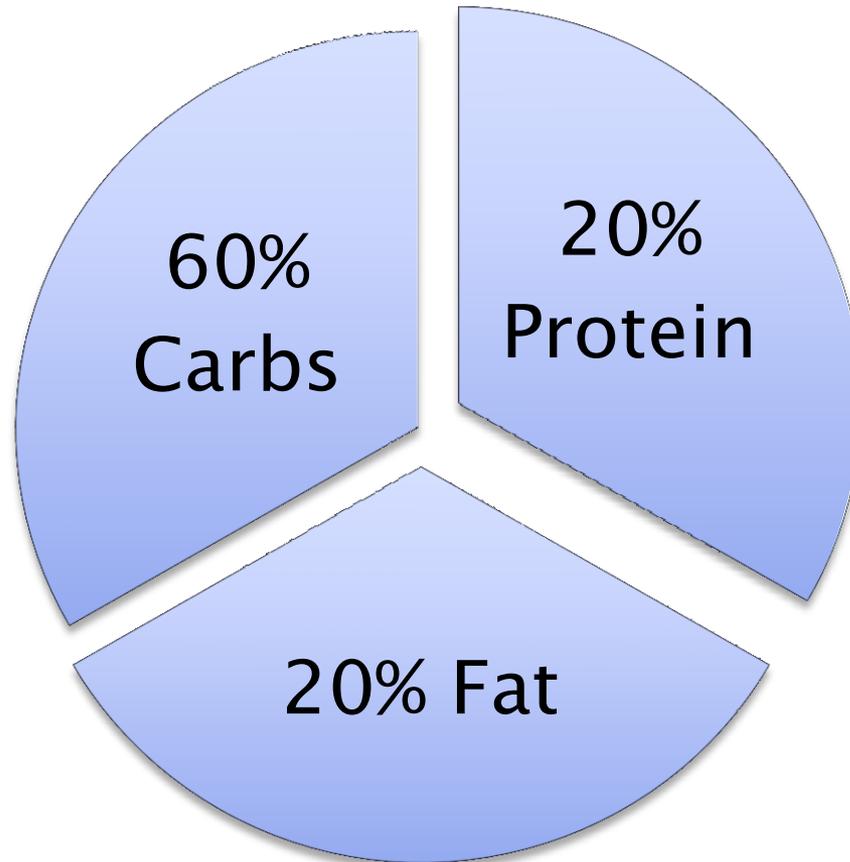
Take in 500 cal more/day

Exercises

Strength train +aerobics

Strength Train

Nutrition Needed



Hydration throughout the day

Guidelines for Optimal Performance

Education

Start Early

Gradual Progression

Consistency

Eating habits

Training routine

Guidelines for Optimal Performance

1

- Eat a balance breakfast

2

- Drink plenty of water

3

- Eat a variety of Foods
- MyPyramid.gov

4

- Avoid eating too much fatty foods

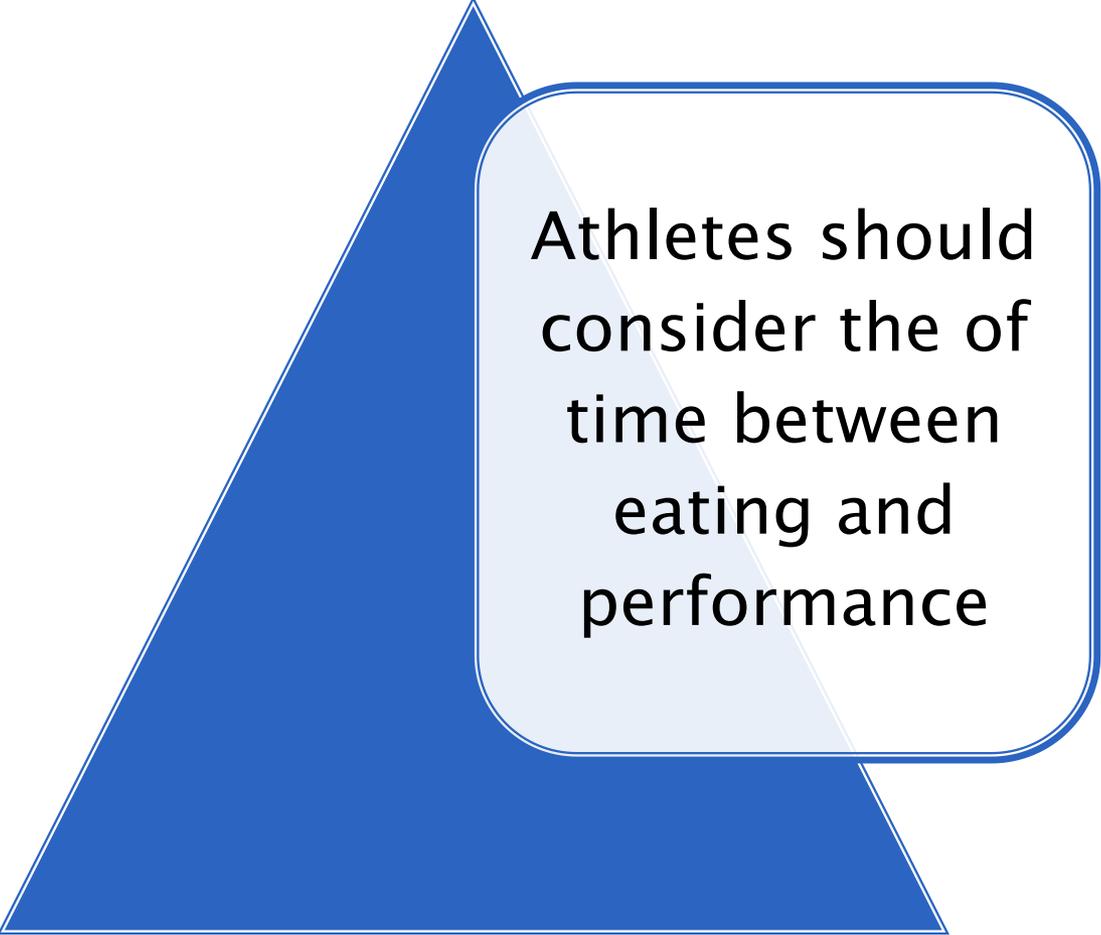
5

- Eat foods with adequate complex carbs and fiber

6

- Avoid too much sugar

All Day Events



Athletes should
consider the of
time between
eating and
performance

Menu Plans

- ▶ **One Hour Or Less Before**
- ▶ fruit and vegetable juices such as orange, tomato or v-8 juices,
- ▶ fresh fruit such as
 - apples,
 - watermelon,
 - peaches,
 - grapes or
 - oranges.

Menu Plans

- ▶ **Two To Three Hours Before**
- ▶ fruit juices and fresh fruit, and/or
- ▶ breads, bagels or muffins, with a limited amount of butter or cream cheese

Menu Plans

- ▶ **Three To Four Hours Before**
- ▶ fruit juices and fresh fruit, and
- ▶ breads, bagels or muffins, and
- ▶ a light spread of peanut butter or
- ▶ slice of cheese for breads, or a
- ▶ light spread of cream cheese or
- ▶ butter for bagels and/or
- ▶ bowl of cereal with low fat milk

Menu Plans

- ▶ **Four Hours Or More Before**
- ▶ sandwich with 2 slices of bread and 2 ounces of lean meat, and
- ▶ fresh fruit, and
- ▶ fresh vegetables, and
- ▶ low fat milk

Training Program

Strength

- 3 days/week

Endurance

- 2–3 times/week

Hydration

- Adequate amounts

Commitment

**The decisions you
make will affect your
Lifestyle forever!**



Wrestling



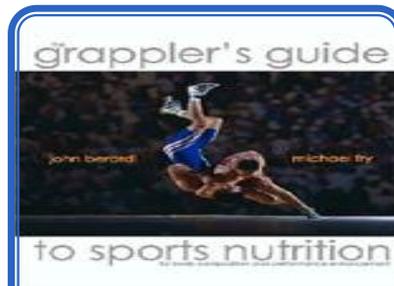
Sauna



Sweat boxes



Rubber suits



Starving Athletes

Maintaining Optimal Performance

**A victory not only on the
mat but off the mat**





**Wrestlers can
wrestle,
eat and
win!**

References

▶ Cook books

- ▶ 1. All--American Low-Fat Meals in Minutes: M.J. Smith, : DCI Publishers, 1990.
- ▶ 2. American Heart Association Low-Salt Cookbook: Edited by Rodman D. Starke and Mary Winston. Times Books, 1990.
- ▶ 3. Cooking ala Heart: Linda Hachfelda and Betsy Eykyn, Appletree Press, 1991.
- ▶ 4. Eating on the Run: Tribble, Evelyn: Leisure Press, Champaign, IL, 1992.
- ▶ 5. Low-Cholesterol Cuisine: Anne Lindsay, Morrow, : 1992.
- ▶ 6. Low-Fat. Low-Cholesterol Cookbook: American : Heart Association, Random House, 1989.

References

- ▶ 7. Lunches to Go : Jeanette Miller and Elisabeth Schafer, JEM Communications, 1992.
- ▶ 8. Quick & Healthy Recipes and Ideas for People Who Say They Don't Have Time to Cook Healthy Meals: Brenda J. Ponichtera, 1991.
- ▶ 9. Skimming the Fat: American Dietetics Association, 1992.
- ▶ 10. The American Cancer Society Cookbook : Anne Lindsay, S & S Trade, 1990.
- ▶ 11. The Guiltless Gourmet Goes Ethnic: Judy Gilliard and Joy Kirkpatrick, DCI Publishers, 1990

References

- ▶ **Nutrition Analysis**

- ▶ 1. Bowes & Church Food Values of Portions Commonly Used: 17th Ed. Pennington, Jean: Harper & Row: New York, 1998.

- ▶ **Software**

- ▶ 1. Bon Appétit Software: 9215 : Youree Drive, Shreveport, LA 71115
- ▶ 2. Diet Analysis Software: 1-800 800-747-4457
- ▶ 3. DINE Systems. Inc.: 586 N. French Road, Suite 2, Amherst, NY 14228
- ▶ 4. N-Squared Computing: Nutritionist IV Program : 3040 Commercial St. SE, Salem, OR, 97302 .

References

▶ Videos

- ▶ 1. Body Culture: A Sports Nutrition Program for High School Athletes: National Live Stock and Meat Board (includes handouts).
- ▶ 2. Eating Healthy for Sports: CNN, Turner Multimedia, 1992 (includes discussion questions).
- ▶ 3. The Inside Edge: Western Dairy Council, 1992 (includes handouts).
- ▶ 4. Winning Sports Nutrition: The Training Diet: Arizona Cooperative Extension Service, 1994.

References

- ▶ 5. Wrestling With Nutrition: Wisconsin Interscholastic Athletic Assn., Stevens Point, 1990.
- ▶ 6. Maximizing Performance Through Healthy Eating: National Wrestling Coaching Association, Manheim, PA 2001 2001–2002.
- ▶ 7. Championship Performance & Safe Weight Management: National Wrestling Coaching Association, Manheim, PA 2001 2001–2002.

References

▶ Coaches' References

- ▶ 1. Coaches Guide to Nutrition and Weight Control: Eisenman Eisenman, Patricia; Johnson, Stephen, and Benson, Joan. Leisure Press: Champaign, IL 1990.
- ▶ 2. Exercise Physiology: Energy, Nutrition. and Human Performance: McArdle, William; Katch, Frank; and Katch, Victor. Lea and , Febiger. Malvern, PA, 1991.
- ▶ 3. Food Power: A Coach's Guide to Improving Performance: National Dairy Council. Rosemont, IL 1994. (includes handouts) Obtain from United Dairy Industry of Michigan, 800 800-241 241-6455.

References

- ▶ 4. Helping Athletes with Eating Disorders: Ron A. Thompson and Roberta Trattner, Sherman, 1993.
 - ▶ 5. Power Foods: Applegate, Liz, Rodale Press, Emmans, PA, 1991.
 - ▶ 6. Sports Nutrition: Sports and Cardiovascular Nutritionists (SCAN): American Dietetic Association: Chicago, 1993
- 

References

- ▶ 7. Sports Nutrition for the 90's: Berning, Jacqueline; and Nelson Steen, Suzanne, Aspen Publishing, Gaithersburg, 1991.
- ▶ 8. Sports Nutrition Guidebook: Eating to Fuel Your Active Lifestyle: Clark, Nancy, Leisure Press, Champaign, IL 1997, 2nd Ed.
- ▶ 9. Sports Science Exchange: A collection of articles related to sports. Gatorade Sports Science Institute P.O. Box 9005 Chicago, IL 60604 60604-9005
- ▶ 10. Fuel for Young Athletes: Essential foods and fluids for future champions: Litt, Ann, Human Kinetics, Champaign, IL 2004

Best of luck for the upcoming season

