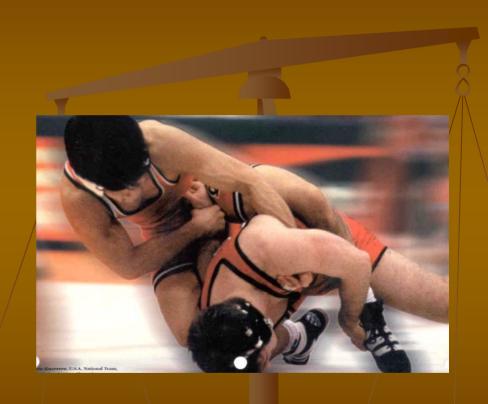
# Nutritional Education for Wrestling Coaches (MHSAA, NWCA)

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#### 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.



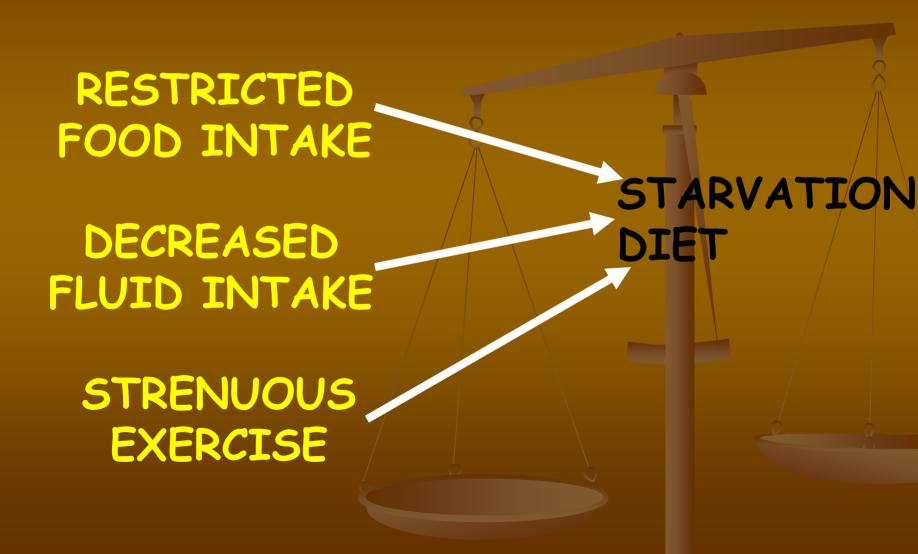
#### Content

- Over view
- Hydration
- Nutrients
  - Carbs, proteins, fats, vitamins and minerals
- Supplements
- Putting it all together





# How have wrestlers initially made weight?



#### Performance outcomes



# Nutrition and why is it important?

- Without nutrients the body malfunctions
- With a well balanced nutritional program, the body will perform at its best

# Hydration and why is it important?

- Without food?
  - About two months
- Without water?
  - Lucky to last two weeks
- Second most abundant element in the body next to carbon.
- 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 fluid.

#### Water lost

- 2 cups through breathing
- 2 cups through perspiration
- 6 cups through urine and bowel movement

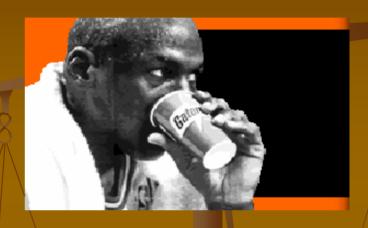
■ 10 cups through exercise

#### How much water?

- .6 .7 ounces per pound of body weight to maintain hydration
- Extra with exercise
  - Ideal way to measure is:
    - Change in body weight before and after practice.
    - 16 20oz for every pound lost

#### When to drink...

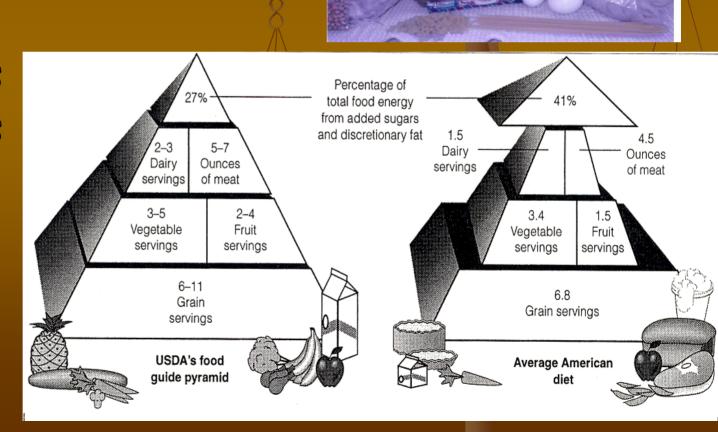
- Drink before you are thirsty.
- Drink during activity
- Drink after activity
- Water has no adverse effects on performance.
- Rarely one can not get too much water.





Components of nutrition

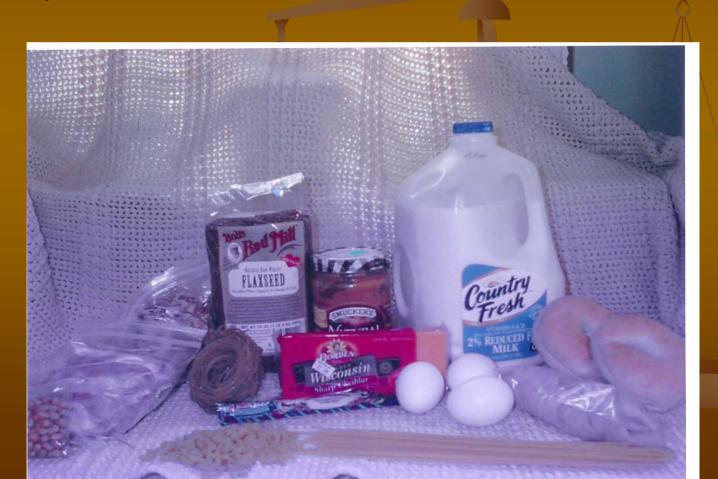
- Carbohydrates
- Proteins
- Fats
- Vitamins
- Minerals



#### Nutrition

- Carbohydrates

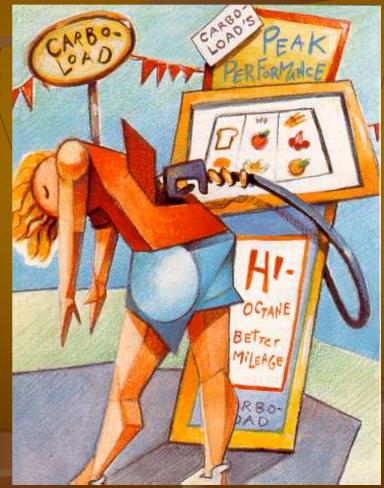
- Proteins
- Fats
- Vitamins
- Minerals



#### Carbohydrates

(Most miss understood)





#### Carbohydrates

- Number one source of energy for all bodily function.
- Body storage
  - Liver (100g)
  - Muscles (325g)
  - Blood (15-20)
- 1gram gives off 4 calories



#### Types of Carbohydrates

SimpleCarbohydrates



ComplexCarbohydrates



#### Simple Carbohydrates

#### Good tasting

- To much can be bad
  - Why?
    - Hyper / hypoglycemia





High

Balance

Low

Hypoglycemia Glucagon Glucagon



### Simple Carbohydrates (simple sugar)

#### Sugars

- Glucose (dextrose)
  - Used for energy
  - Stored as glycogen
  - Can be converted to fat
- Fructose
- Galactose
- Sucrose
- Maltose
- Artificial sugars
  - Saccharin
  - Aspertame (nutriasweet)
  - Aciculae (sunette)
  - Sucralose

#### Simple Carbo (cont.)

Where can we find

these items?

- Table sugar
- Fruits
- Candy bars
- Soda pop
- Fruit juices
- Fruit punch
- Sports drinks



#### Complex Carbohydrates

- Not so tasty
- The best for you
  - Glycogen
    - Brakes down into glucose for energy
  - Vitamin B, Mineral Fiber and protein



#### Sources of carbohydrate

- Breads
- Cereals (hot & cold)
- Grains of all kinds
- Pasta



- bananas
- apples
- pears etc.
- "Vegetables"
  - potatoes & other tubers
  - beans



#### Carb, intake recommendations

- 6-8 g/kg/day (10 for some athletes)
- Up to 600 g per day.
   Thereafter little benefit
- Skeletal muscle stores glycoger at the highest rate up to 2 hours after exercise
- 100 g (400 kcal) should be consumed 15 to 30 minutes after exercise
- 100 g every 2 4 hours thereafter



## How much carbs does a wrestler need?

- Rough estimation
  - Total cal.
  - Take body weight in kg and multiply by 6 - 8

- Example
  - 45kg X 8 = 360g/day.
  - 1440cal per day



# How may calories are burned during a two hour practice?

- About 1200 calories (600cal/hour)(150g/hr)
- Add this back into the figure 1900 + 1200 = 3100 total calories per day
- Total carbs
  - $.50 \times 3100$ cal = 1550cal. (387.5g)
  - .60 X 3100cal = 1860cal. (465g)

#### Nutrition

- Hydration
- Carbohydrates
- Proteins
- Fats
- Vitamins
- Minerals



#### Function

- Primarily for the growth and repair of body tissues.
- Used for fuel when absolutely necessary.
- Found in all cell structure in the human body.
  - Brain, Blood, muscle, heart, liver, and glands.
- Negative effects of eating excess protein include potential liver and kidney damage, dehydration, loss of calcium into the urine, and protein stored as fat.
- 1 gram gives 4 calories

#### Practical Implications

Estimated dietary protein needs of sedentary individuals and athletes

- RDA = 0.8 g/kg/day or 56 g for sedentary individual (actual intake in U.S. is ~90 g/day).
- Strength athletes need about 1.4 g/kg/day to stay in nitrogen balance (1.6-1.7 g/kg/day, safety margin added).
- Endurance athletes need 1.2-1.4 g/kg/day.
- Most athletes can obtain the added protein by ensuring that protein intake is ~15% total energy intake, using foods from the traditional food supply (supplements not needed).

#### How Much protein?

- Sedentary individual
  - .8 .9g/kg/day
- Athletes
  - 1.6 1.7g/kg/day

- Example:
  - 45 X 1.6 = 72g/day
  - 288cal/day



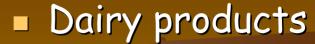


#### PROTEIN SOURCES



- Legumes
  - soybeans (complete)
  - peas
  - peanuts
  - beans
- Grains
  - rice
  - wheat
  - corn
  - oats etc.
  - Nuts/seeds
    - almonds

    - pecanssunflower seeds etc.



- milk
- cheese
- yogurt



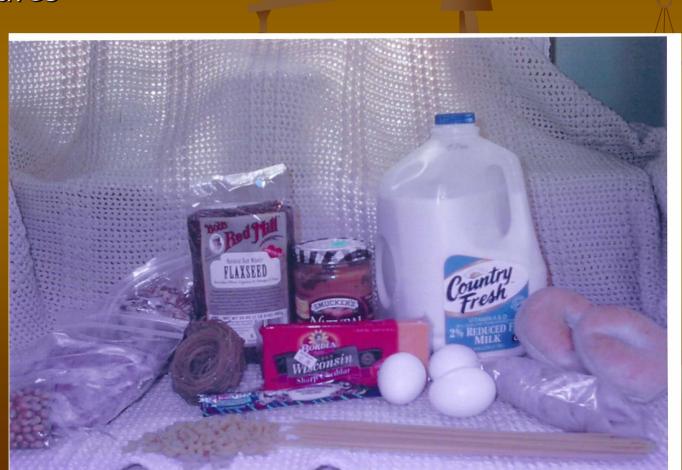
Beef





#### Nutrition

- Hydration
- Carbohydrates
- Proteins
- **Fats**
- Vitamins
- Minerals



#### Function

- Cushions and protects the organs
- Carries vitamins A, D, E, and K
- Concentrated energy source for the body
- 1gram gives 9 calories

#### Energy source?

- Fat cannot be converted to energy as fast as carbohydrates because it requires a lot of oxygen to burn.
- This means that fat is not a significant source of energy for short term, high -intensity exercises such as wrestling.

#### Fat intake

20 - 30% of the total caloric intake

 $\blacksquare$  3100 X .20 = 620 cal (69g)

#### Fat is good

- Good Fat?
  - Natural
    - Dairy
    - Nuts
    - Fish
    - Meat
    - Oils (olive, flaxseed)
      - Omega 3 and 6

- Bad Fat?
  - Any oils that is a solid at room temp.
  - Hydrogenated oils

## Nutrition

Hydration

Carbohydrates

Proteins

Fats

- Vitamins

Minerals



#### Vitamins

- Help regulate metabolic reactions (start the body)
- No caloric value
- Body can not make them
- Must be obtained through the diet or supplementation

#### Vitamins



- Water-soluble vitamins
- Fat-soluble vitamins

## Water soluble vitamins

- Absorbed directly into the blood stream
- Not stored in the body
- Must be replenished daily or within several days
- Vitamin B complex
  - Thiamin, riboflavin, niacin, pyridoxine, cobalamin, pantothnec acid, folic acid, biotin
- Vitamin C

## Fat soluble vitamins

- Require fats/oil to be absorbed
- Not needed on a daily bases
  - Stored in the liver and fat cells (subcutaneous)
- Vitamins A, D, E, and K

## Nutrition

Hydration

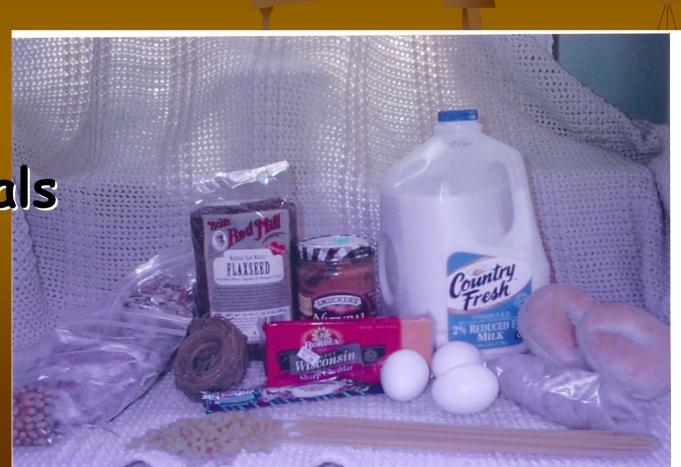
Carbohydrates

Proteins

Fats

Vitamins

Minerals



#### Minerals

- Chemical elements that can not be synthesized by the body
- Assist enzymes in all body function
- Building materials for bones, teeth, tissue, muscles, blood, and nerve cells
- Major minerals
  - the body requires 100mg/day or more
- Trace minerals
  - the body requires 100mg/day or less

## Supplements

(Performance Enhancer)

- Unregulated industry from FDA
  - A billion dollar industry
  - Unsure of what you are getting in the package
    - Amount
  - Warning "Not intended for individuals under the age of 18."
  - No studies done with our age group.



























Supplements (Performance Enhancer)

- Multivitamins
- Protein Power?
- Ephedrine products??
  - Fat Burner
    - Increase metabolic rate
- Rip Fuel?
  - Increase energy
    - Caffeine
- Red Bull?
- Creatine Monohydrate?
  - Enhance performance in high intensity short term physical activities
- HMB (Beta Hyroxy Methylbutyrate)
  - May increase lean muscle mass
- Glutamine?
  - Maintain muscle mass and immune system



## Reading Nutritional Labels

- Serving size?
- Serving per content?
- Total Calories?
- Fats?
- Carbohydrates?
  - Simple/complex
- Protein?
- Calories to gram conversion?

#### Nutritional Facts

#### Serving Size

Is your serving the same size as the one on the label? If you eat double the serving size listed, you need to double the nutrient and calorie values, It you eat one-halt the serving size shown here, cut the nutrient and calorie values in half.

#### Calories

Are you overweight? Cut back a little on calories Look here to see how a serving of the food adds to your daily total. A 5' 4", 138-lb. active woman need about 2,200 calories each day. A 5' 10", 174-lb.active man needs about 2,900. How about you?

#### Total Carbohydrate

When you cut down on fat, you can eat more carbohydrates. Carbohydrates are in foods like bread, potatoes, fruits and Vegetables. Choose these often! They give you more nutrients than sugars like soda pop and candy.

#### Dietary Fiber.

Grandmother called it "roughage," but her advice to eat more is still up-todate! That goes for both soluble and insoluble kinds of dietary fiber. Fruits, vegetables, whole-grain foods, beans and peas are all good sources and can help reduce the risk of heart disease and cancer.

#### Protein

Most Americans get more protein than they need. Where there is animal protein, there is also fat and cholesterol. Eat small servings of lean meat, fish and poultry. Use skim or low-fat milk, yogurt and cheese. Try vegetable proteins like beans, grains and cereals.

#### Vitamins & Minerals

Your goal here is 100% of each for the day. Don't count on one food to do it all. Let a combination

Serving Size ½ cup (114g) Serving Per Container 4

#### **Amount Per Serving**

Calories 90	Calories from	fat 30
	% Daily Va	ue 🗸
Total Fat 3g		5%
Saturated Fat 0g		)%
Cholesterol Omg		1%
Sodium 300mg	X	13%
Total Carbohydrate 13	g /\	1%
Dietary Fiber 3g		12%
Sugars 3g		

#### Protein3a

Vitamin A	80%	Vitamin C	60%
Calcium	4%	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 Carbohy	drate	300g	375g
Fiber	6	25g	30g

Calories per gram:

Protein 4

#### Total Fat

Aim low: Most people need to cut back on fat! Too much fat may contribute to heart disease and cancer. Try to limit your calories from fat. For a healthy heart, choose foods with a big difference between the total number of calories and the number of calories from fat.

#### Saturated Fat

A new kind of fat? No - saturated fat is part of the total fat in food. It is listed separately because it's the key player in raising blood cholesterol and your risk of heart disease. Eat less!

#### Cholesterol

Too much cholesterol- a second cousin to fat - can lead to heart disease. Challenge yourself to eat less than 300 mg each day,

#### Sodium

You call it "salt," the label calls it "sodium.' Either way, it may add up to high blood pressure in some people. So, keep your sodium intake low - 2,400 to 3,000 mg or less each day.

The AHA recommends no more than 3,000 mg sodium per day for healthy adults.

#### Daily Value

Feel like you're drowning in numbers? Let the Daily Value be your guide, Daily Values are listed for people who eat 2,000 or 2,500 calories each day. If you eat more, your personal daily value may be higher than what's listed on the label. If you eat less, your personal daily value may be lower.

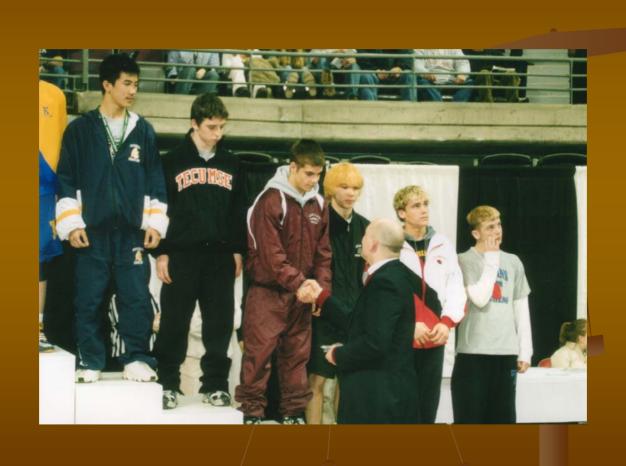
For fat, saturated fat, cholesterol and sodium, choose foods with a low % Dally Value. For total carbohydrate, dietary fiber, vitamins and minerals, your daily value goal is to reach 100% of each.

g = grams (About 28 g = 1 ounce) mq = milligrams (1,000 mq = 1 q)

### Nutritional Label

- Serving Size
- Calories
- Total Carbohydrates
- Protein
- Fat
- Calories/gram
  - Fat 9, Carb.- 4, Protein 4

# Putting it all together



## Many Factors to consider

- Genetic background
  - Metabolic rate
- Nutritional status and habit
- Athlete's physical condition
- Gender
- Age
- Individual Weight

## Calories, calories, calories?

- Average Adolescent male
  - 15 19 calories per pound per day to maintain.
  - In a two hour practice approximately 1200 calories uses

- Average adolescent females
  - 12 17 calories per pound per day to maintain
  - In a two hour practice approximately 1200 calories uses

#### Total caloric needs.

 $\times$  19 = A

Weight

Approximate number of calories your body needs to maintain it's weight

**A** + 1200 = \_\_\_\_

Caloric need to maintain

INCREASE TO GAIN / DECREASE TO LOSE.

## How much Water?

Weight X .04 = pound of water lost

Pound of water lost X 2 = cups of water needed

100 X <u>.04</u> = 4

 $4 \times 2 = 8 \text{ cups}$ 

## How many calories?

- Males:
  - 100lb. X 19 = 1900cal
    - To maintain weight without exercise
  - With exercise
    - 1900 + 1200 =3100cal/day
- Increase to gain / Decrease to lose

- Females:
  - 100lb. X 17 = 1700cal
    - To maintain weight without exercise
  - With exercise
    - 1700 + 1200 = 2900cal/day
- Increase to gain / Decrease to lose

#### To Gain or Lose?

- One pound of fat has 3500 calories (389g)
- Healthy weight lost
  - 1 1.5lb. Per week
    - Taking in 500cal. Less per day
    - Exercises (strength training + aerobic exercise)
  - Healthy weight gain
    - 1 1.5lb. Per week
    - Taking in 500cal More per day
    - Strength training program

### Nutrition needed

Hydration through out the day

Male with 1900

calories

carbohydrates

·1140 cal

from carbs

·285 grams

20% protein

380 cal from

protein

95 grams

20% fat 380 cal from fat 42 grams

# Guidelines for optimal performance

- 1. Education
- 2. Start early (post season)
- 3. Gradual Progression
- 4. Consistency
  - Eating habit
  - Training routine

- Eat a balanced breakfast
- Drink plenty of water
- Eat a variety of foods (food pyramid)
- Avoid eating too much fatty foods
- Eat foods with adequate complex carbohydrates and fiber
- Avoid too much sugar
- Avoid too much sodium (salt)
- Eat 30 60 minutes post exercise

#### All Day Events

Athletes should consider the amount of time between eating and performance when choosing foods at all day events. Suggested pre-event foods include the following:

#### One Hour Or Less Before

- fruit and vegetable juices such as
- orange, tomato or v-a juices,
- and/or fresh fruit such as apples, watermelon,
- peaches, grapes or
- oranges.

#### 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.

#### 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

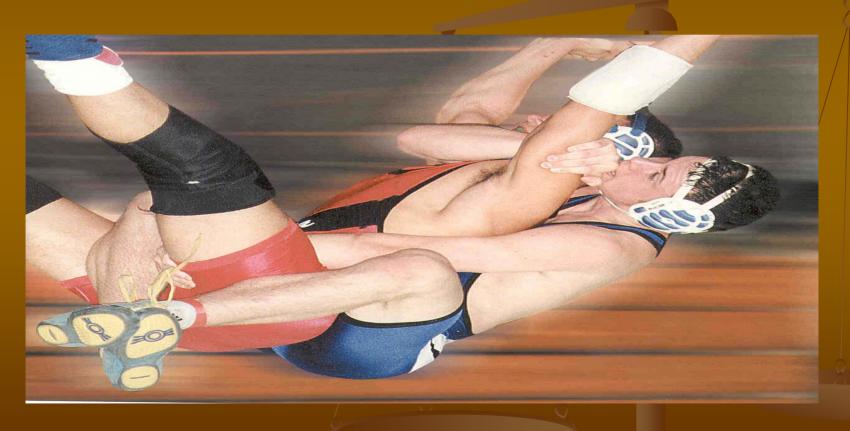
#### Four Hours Or More Before

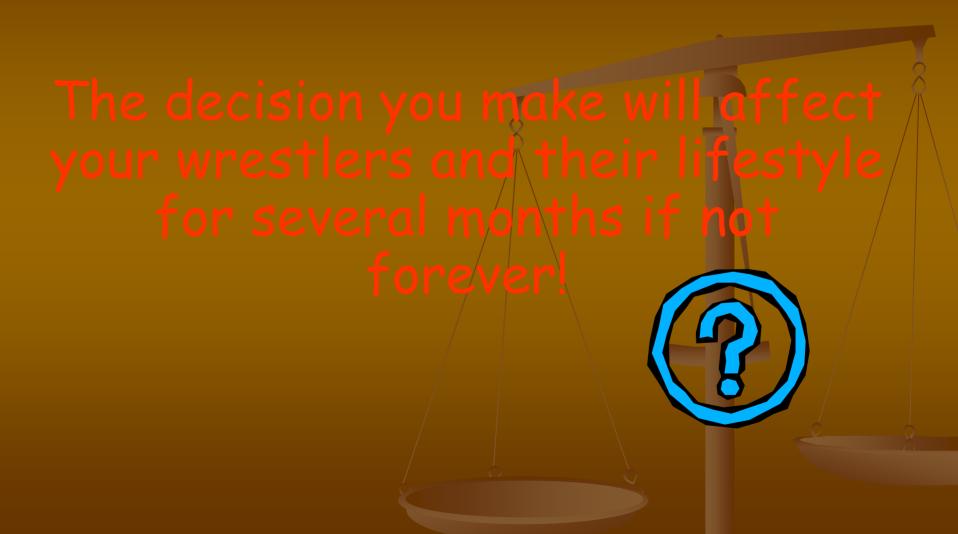
- . sandwich with 2 slices of bread
- and 2 ounces of lean meat, and
- fresh fruit, and
- fresh vegetables, and
- . Low fat milk

## Training Program

- Strength train
  - 3 days / week
- Endurance work / Conditioning exercise
  - 2 3 times per week
- Drink plenty of water throughout the day
- Monitor weight monthly?

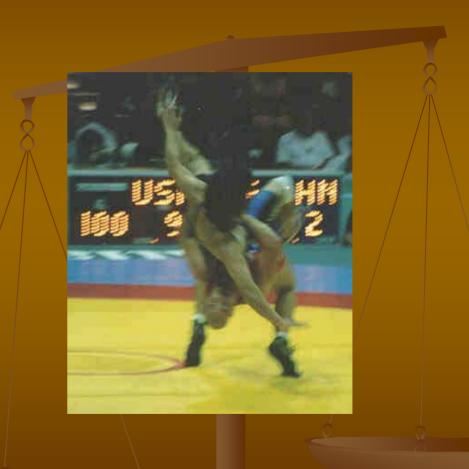
## Commitment



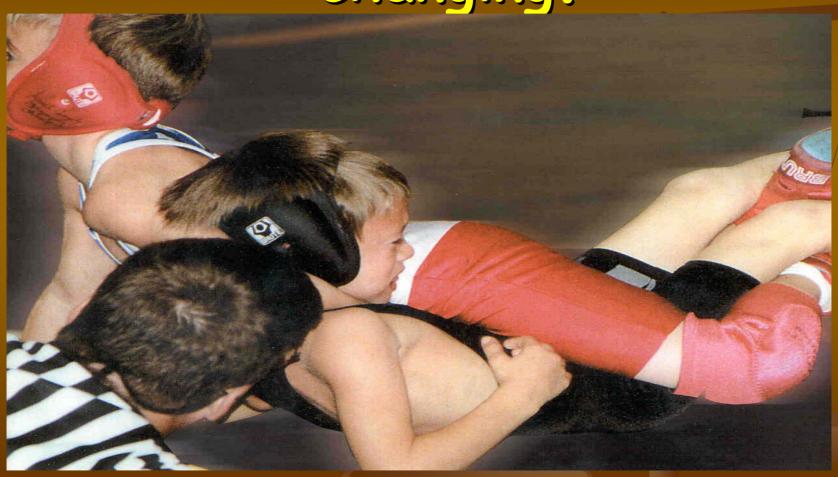


In order to not just survive, but to thrive as a sport, we must say goodbye to the days of the sauna, sweat boxes, rubber suits and semi starved athletes.

Maintaining Optimal Performance is a victory not only on the mat but off the mat.



# The sport of wrestling is changing.



## ARE YOU?



# Wrestlers can wrestle, eat and win!

# WRESTLE



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- 2. <u>American Heart Association Low-Salt Cookbook</u>: Edited by Rodman D. Starke and
- Mary Winston. Times Books, 1990.
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- 4. Eating on the Run: Tribble, Evelyn: Leisure Press, Champaign, IL, 1992.
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- 7. <u>Lunches to Go</u>: Jeanette Miller and Elisabeth Schafer, JEM Communications, 1992.
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- 9. Skimming the Fat: American Dietetics Association, 1992.
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- 4. N-Squared Computing: Nutritionist IV Program: 3040 Commercial St. SE, Salem, OR
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- Videos
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- 4. Winning Sports Nutrition: The Training Diet: Arizona Cooperative Extension Service, 1994.

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- 4. Helping Athletes with Eating Disorders:
   Ron A. Thompson and Roberta Trattner
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