

# Nutritional Guidelines For Soccer Players



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**FOR: THE DAVID NAKHID ACADEMY**

# Nutritional Guidelines



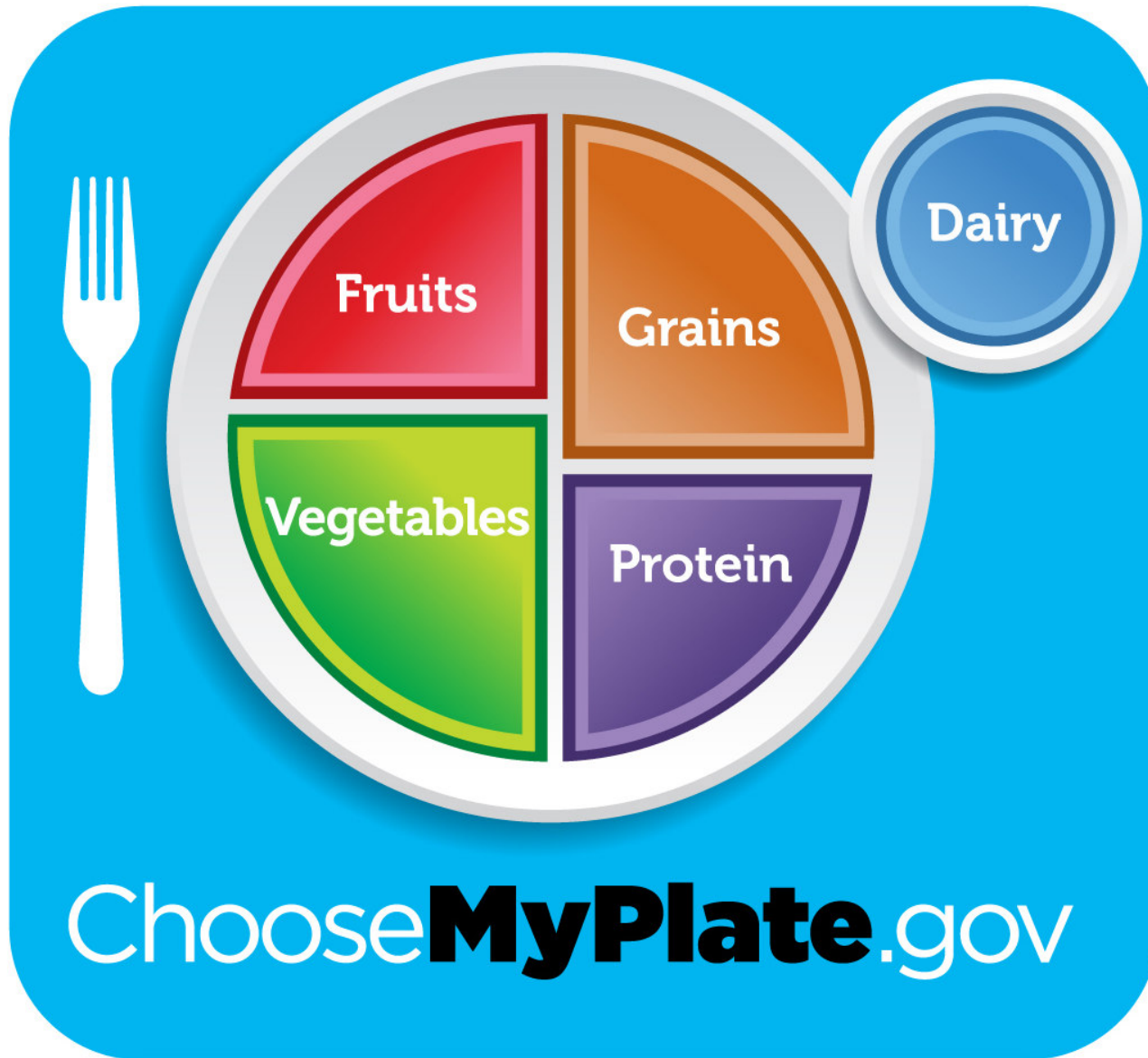
**FOR:  
THE GENERAL HEALTHY  
POPULATION**

**I.E., THOSE WITHOUT A DISEASE**

# Food Groups



- Grains
  - Vegetables
  - Fruit
  - Dairy
  - Protein Foods
- You Should Eat From Each Of The 5 Food Groups Every Day!



Choose **MyPlate**.gov

# Grains



- **Make at least half your grains whole grains.**
- Why?
- Whole grains contain magnesium & selenium.
- Magnesium helps you build bones & use the energy in your muscles.
- Selenium helps you maintain a healthy immune system & reduce oxidative stress.
- **WARNING: brown bread ≠ necessarily whole grain!**

# Vegetables



- Vary your veggies over a week.  
The more colorful, the better.
- Dark Green Veggies.
- Orange Veggies.
- Dry Beans & Peas.
- Starchy Veggies.
- Other Veggies.

# Fruits



- Vary your fruits.
- Make most of your choices whole or cut-up fruit rather than juice.
- Why?
- Juice does not contain dietary fiber.
- Dietary fiber keeps the heart healthy & prevents obesity.

# Dairy



- Choose fat-free or low-fat (1 %) milk.
- Dairy contains calcium & vitamin D.
- Calcium & vitamin D are needed for strong bones.
- The stronger your bones, the less likely you'll injure them.

# Protein Foods



- Choose lean protein.
- Vary your protein foods.
- Skinless chicken, preferably chicken breast.
- Eat meat, poultry, fish, cooked beans, & unsalted nuts.

# Fish



- Eat fish at least twice a week.
- Choose fish that are rich in omega-3.
  
- Salmon.
- Trout.
- Herring.
- Tuna.
- Sardines.
- Other fatty coldwater fish.

# Omega-3



- Why?
- Omega-3 keeps the heart & brain healthy.
- Omega-3 is destroyed during deep frying.

# Fat



- Try to choose unsaturated fats over saturated fats.
- **NEVER EAT FOODS CONTAINING TRANS FATS!!!**
- Unsaturated : Liquid :: Saturated : Solid.
- Unsaturated fats are good for you!
- Amount of trans fats is sometimes NOT indicated on the food label.
- Look at the ingredients list for: margarine, shortening, partially hydrogenated vegetable oil.


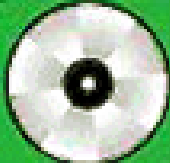


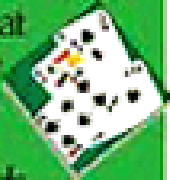







# How Much Should I Eat From Each Food Group?



- For the general healthy population, diets are determined by: age, gender, weight, height, & level of physical activity.
- To know how much you should be eating from each food group, see the following link:  
<http://www.choosemyplate.gov/myplate/index.aspx>
- 1 kilo = 2.2 lbs
- 1 cm = 0.39 in & 1 in = 0.08 ft

# What Do A Cup & An Ounce Look Like?



<ul style="list-style-type: none"><li>• 1 cup rice, pasta about the size of a tennis ball</li></ul> 	<ul style="list-style-type: none"><li>• 1 pancake about the size of a compact disc</li></ul> 	<ul style="list-style-type: none"><li>• 1 piece of garlic bread about the size of a facial soap.</li></ul> 	<ul style="list-style-type: none"><li>• 1 tbsp. peanut butter or other spreads about the size of a thumb tip</li></ul> 
<ul style="list-style-type: none"><li>• 3 ounce cooked meat is about the size of your palm or a deck of cards</li></ul> 	<ul style="list-style-type: none"><li>• 1 ounce of nuts is about one handful</li></ul> 	<ul style="list-style-type: none"><li>• 1 cup cut-up fruit is about the size of a fist</li></ul> 	<ul style="list-style-type: none"><li>• 1 medium size fruit is about the size of a tennis ball</li></ul> 
<ul style="list-style-type: none"><li>• 1 cup ice cream is about the size of a baseball</li></ul> 	<ul style="list-style-type: none"><li>• 1 baked potato about the size of a fist</li></ul> 	<ul style="list-style-type: none"><li>• 1/2 cup cooked vegetables is about the size of a light bulb</li></ul> 	<ul style="list-style-type: none"><li>• 1 1/2 ounces cheese is about the size of a 9-volt battery</li></ul> 

# What Do A Cup & An Ounce Look Like?

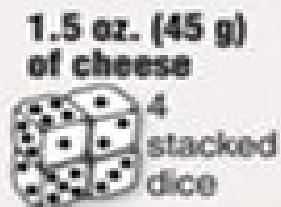
## Healthy Living

### How big is a portion?

*Recommended serving sizes are often expressed in weights or volumes that are hard to determine; some ways to estimate them:*

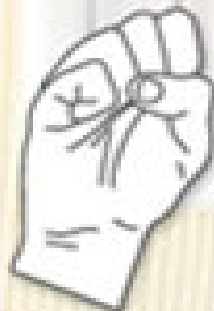


**2 tablespoons of jam or sauce**  
Golf ball



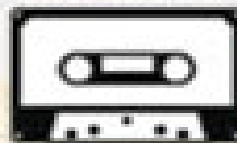
**1.5 oz. (45 g) of cheese**  
4 stacked dice

**1 cup of pasta**  
Tennis ball



**1 cup of cereal**  
Adult's fist

**1 slice of bread**  
Cassette tape



**3 oz. (85 g) meat or chicken**  
Deck of cards



Source: Kaboose Nutrition Tips, MGT Photo Service  
Graphic: Helen Lee McComas, Melina Yingling

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# Calories & Nutrients



- The food groups provide Calories, nutrients, & non-nutrients.
- Calories = Give You Energy.
- Nutrients = Give You Energy, Help You Grow, & Keep You Healthy.
- Macronutrients = Carbs, Protein, & Fat.
- Micronutrients = Vitamins & Minerals.
- Non-nutrients = Phytochemicals.

# Nutrients, Non-Nutrients, & Oxidative Stress



- Oxidative stress is caused by Free Radicals.
- Free radicals damage our cells.
- As a result, free radicals make us age, can cause cancer & a variety of other diseases.
- Free radicals can come from the environment.
- Free radicals are also produced by our bodies during energy production.
- Antioxidants bind to free radicals so that they cannot damage our cells. This is referred to as “quenching.”

# Antioxidants



- Include non-nutrients & some nutrients.
- Nutrient Antioxidants:
  - Vitamin C
  - Vitamin E
  - Se
- Non-nutrient Antioxidants:
  - Phytochemicals = chemicals from plants (“phyto”) that give plants their color, odor, & taste.

# Antioxidants



- Some antioxidants are lost during heating. So try to eat cooked and fresh fruits and vegetables.
- Canned foods will have less antioxidants (with the exception of canned tomatoes).
- More colorful foods eaten = More phytochemicals eaten.
- Dark chocolate has antioxidants!

# Empty Calories



- Empty Calories
- = Added Fat. (Note: Deep frying food adds fat!)
- = Added Sugar.
  
- You are allowed some empty Calories daily.
  
- To help you keep track of your empty Calories, refer to the following link:

[http://www.choosemyplate.gov/foodgroups/emptycalories\\_count\\_table.html](http://www.choosemyplate.gov/foodgroups/emptycalories_count_table.html)

# Moderation



- No FORBIDDEN foods (with the exception of trans fats).
- Not too little + Not too much = Moderation.
- “Too much of a good thing can be a bad thing.”

# Fast Food & Soda



- Can you eat fast food & drink soda as a part of your healthy diet?
- Yes!
- You can occasionally have fast food & soda. For soccer players, when you're taking a break from training & competing, you can have a fast food meal & drink some soda.
- Try diet soda. Diet soda is calorie-free & safe.

# Table To Help You Keep Track



Meal	Grains	Veggies	Fruits	Dairy	Protein Foods	Empty Calories

# Nutritional Guidelines



**FOR:  
AMATEUR SOCCER PLAYERS  
IN THE GENERAL HEALTHY POPULATION**

# Why Is Nutrition Important For Soccer Players?



- Helps you play better.
- Helps you play at a consistent level.
- Helps you recover after & between matches.
- Helps you prevent injury.
- Helps you prevent illness.

# Amateur Soccer Players vs. Elite Soccer Players



## Amateur

- Trains less.
- Plays less.
- Plays in less competitive matches.
  
- Example:
- You!

## Elite

- Trains more.
- Plays more.
- Plays in more competitive matches.
  
- Example:
- Premier League & La Liga Players.

# Amateur Soccer Players vs. Elite Soccer Players



Amateur soccer players need less energy than elite soccer players.

# Diet For Amateur Soccer Players



- Follow the guidelines for the general healthy population.
- When you entered your level of physical activity, your energy needs & nutrient needs were calculated with your physical activity level in mind.
- So you can receive all your energy & nutrients from FOOD.

# Diet For Soccer Players



- Carbs = source of energy amateur soccer players rely on.
- Carbs stored in your body give you enough energy to last 2 hours.
- Protein = builds muscle & helps repair injury.

# Diet For Soccer Players



- Fat = omega-3 & many vitamins come from fat.
- Omega-3 = keeps your heart healthy so that it can pump blood carrying energy & nutrients to your muscles.
- Remember vitamin E = antioxidant.
- During training or a match, you are producing energy.
- So you are producing free radicals.
- Antioxidants help you prevent injury & illness.

# Diet Before Training Or A Match



- Eat high carb foods that break down quickly to give you energy.
- Bananas, bagels, fruit juice.
- Eat 1 to 4 hours before.
- Individual variation so try & see what works best for you.

# Diet During Training Or A Match



- Drink a sports drink.
- No need to eat.
- **DO NOT DRINK HIGH SUGAR DRINKS!**
- So NO JUICE.
- You'll get a stomach ache.

# Diet After Training Or A Match



- Eat high carb foods right after.
- Why?
- You've just used your storage of carbs.
- Your body will quickly store the carbs you eat after exercise.

# Water Needs



- When should you drink water?
  - (A) Before Training Or A Match
  - (B) During Training Or A Match
  - (C) After Training Or A Match
  - (D) Two Of The Above
  - (E) All Of The Above

**Answer: (E)**

# Water Before & After Training Or A Match



- Drink plenty of cool water.
- Drink water even if you don't feel thirsty.
- But don't drink so much water that it makes you feel sick or heavy.
  
- A Note On Hygiene: bring your own water bottle.
  
- Your favorite soccer players pour cold water over their heads.
- That does not hydrate them.

# Water During Training Or A Match



- < 90 Minutes:
- Sweating = Loss of water = Need to hydrate.
- How much water do you need?
- $\text{Sweat Loss (liters)} = \text{Weight Before Training (kg)} - [\text{Weight After Training (kg)} + \text{Water Intake During Training (liters)}]$
- Calculate sweat loss during a match, too.
- When the weather changes, recalculate sweat loss.
- 1 kg of weight lost = 1 liter of water needed.

# Water During Training Or A Match



- > 90 Minutes:
- Sweating = Loss of water & electrolytes = Need to hydrate with a sports drink.
- Sports drinks should have no more than 4 % sugar.
- Sports drinks also have electrolytes to replace those lost.
- Homemade Sports Drink = 8 ounces water + 4 teaspoons sugar +  $\frac{1}{4}$  teaspoon salt + 1 teaspoon lemon juice.

# Do I Need Protein Shakes & Supplements?



- **NO.**
- You get enough protein & other nutrients from food if you follow the guidelines.
- Eating more protein does not improve your muscle strength. Only exercise does.
- Supplements can provide excess nutrients → Toxic.
- Nutrients from supplements are less effective than nutrients from food.

I Hope This Helps You Become  
Healthier & Better Soccer Players!



**PLEASE REMEMBER THAT THESE  
GUIDELINES ARE FOR THE GENERAL  
HEALTHY POPULATION.**

**IF YOU HAVE A DISEASE, SEE A DIETICIAN  
TO GET A PERSONALIZED DIET SPECIFIC TO  
YOUR NEEDS.**