

The aim of this resource is to build a bank of knowledge that can be used throughout the course as well as at the end for review.

A favoured layout is to print two slides per A3 sheet; many students find the large visual style manageable, engaging and valuable as a supplement to other notes and resources.

On print-outs, fill in the blanks as you work your way through the slides

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Diet and Nutrition

Nutrition plays a vital role in supporting the training and performance demands in sport. Healthy and balanced food choices help to ensure that the athlete has enough energy, which will improve training and performance and promote recovery.



1.2

Diet and Nutrition



Food group	Function	Importance to sports performance	Where do we get it from?	
Carbohydrate	 provide muscles with their main source of fuel for ATP resynthesis. starches are stored as in the sugars are stored as in the 	 glycogen and glucose are broken down in the glycolytic system and the system. they are the only fuel that can be broken down both and athletes will eat a diet in carbohydrate. endurance athletes will c l before an event. 	Starches	Sugars
Proteins	 proteins are made of amino acids. there are essential amino acids for human life. amino acids build and repair 	 athletes require more protein thanathletes. a healthy diet will provide enough protein to meet any increased requirement. There is no need for s a diet with too much protein and not enough carbohydrate means protein will be used to fuel ATP resynthesis rather than to build 		
Fats – 2 types unsaturated fats: healthy fats reducecholesterol and risk ofat room temperature. saturated fats: unhealthy fats increasecholesterol and risk ofat room temperature.	 provide muscles with a source of fuel for ATP production in exercise. helps the body absorb v forms a protective cushion for i o 	 fats are broken down to FFAs and glycerol. FFAs are broken down further to provide energy for intensity exercise. the amount of fat an athlete requires depends on their total energy, their body composition goals and their sport. athletes should consume moderate amounts of fats and a reduced intake of fats. 	Unsaturated	Saturated

1.3

Diet and Nutrition

Fill in 3 examples of each type of

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Food group	Function	Importance to sports performance	Where do we get it from?
Minerals	 Vitamins and minerals: boost the is support normal gand d help cells and organs to fhealthily. 	Examples: builds strong bones. ironhelps carry oxygen. — promotes muscle and nerve function.	
Vitamins	 There are 2 types of vitamins: soluble (A,D,E,K) dissolve in and can be stored in body. soluble (C, B) need to dissolve in before absorption. and can not be stored. 	 Examples: A – aids growth and development. B – helps make red blood cells & convert glycogen to energy. C – forms collagen for healthy bones. D – strengthens bones. K – promotes blood clotting. 	
Fibre	 made of the in compounds of plants. keeps the system healthy. 	can prevent: • • •	
Water	 the body consists of 60%-70% water. It helps regulate: body temperature. heart rate. transport of essential nutrients. 	Effective hydration is crucial to sports performance. A state of dehydration: • perceived effort. • performance. • concentration & judgment.	

