<u>Time to Plan</u>

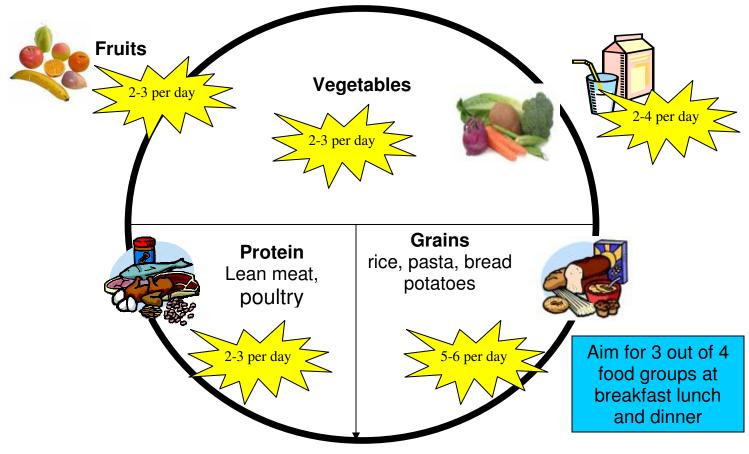


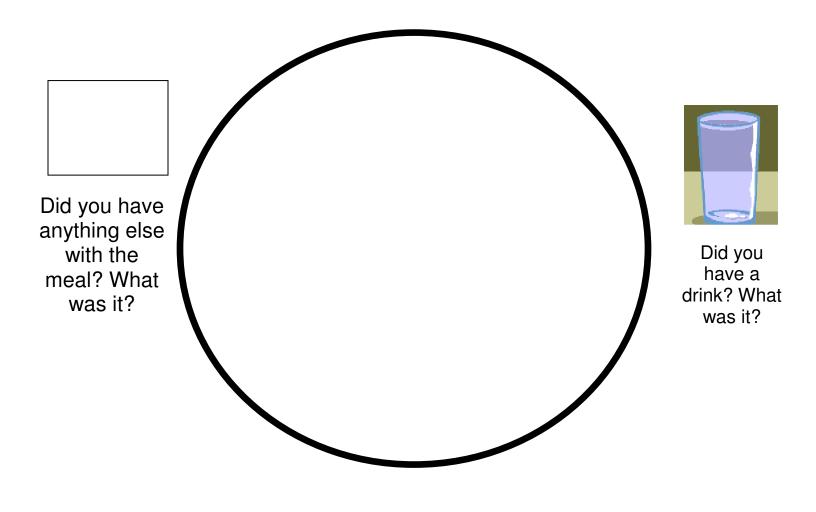
As your training volume and intensity increases, your foods and fluids become more important for training quality and recovery.

To maintain a consistent healthy eating plan you need to:

- Plan, plan, plan
- Eat every 3-4 hours
- Aim to eat 3 of the 4 food groups at your core meals (breakfast, lunch, dinner)
- Plan to eat one or two snacks per day that contains 2 of the 4 food groups
- Drink water with every meal and carry a water bottle with you wherever you go.
- 1-2 hours before training, eat a high-carbohydrate, low fat and moderate protein snack. An example snack is a Kashi granola bar, low fat yogurt and 2 cups of water.
- During training aim for 3-4 large gulps of water every 15-20 minutes
- Within an hour after training eat a snack or meal with carbohydrate and protein for recovery. Remember to rehydrate with 2-3 cups of water too! An example recovery meal is a chicken and vegetable wrap.

This week: make a winning plate at lunch and dinner. See below.





Using the plate above, try to draw one of your regular meals. What was on your plate? Try to draw actual serving sizes. Eating every 3-4 hours is important for maintaining energy levels needed all day and for training. Try this timeline:

| | Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|---|--------|--------|---------|-----------|----------|--------|----------|
| Breakfast | | | | | | | |
| 8:00 am | | | | | | | |
| Snack (optional) | | | | | | | |
| 10 am | | | | | | | |
| Lunch | | | | | | | |
| 1 pm | | | | | | | |
| Snack | | | | | | | |
| 4 pm | | | | | | | |
| Dinner | | | | | | | |
| 6 pm | | | | | | | |
| Write in food eaten and time in each box | | | | | | | |
| Check in: Are you foods the Right Choices, Right Amounts? | | | | | | | |
| Remember water! | | | | | | | |

Making healthy snacks for the week ahead can help with meal planning. Try these ideas and recipes:

- Stock up on easy to grab fruits, apples, bananas, oranges and pears for the week
- Pre cut veggie sticks and keep in fridge; peppers, broccoli, celery, fennel, carrots
- Pack snacks and lunch for the next day, place in a bag in the fridge to grab on the way out the door
- Set out parts of your breakfast the night before (I put all my blender ingredients in and stick the blender top in the freezer the night before)
- Stock your desk and car with water, granola bars, fruit, and other healthy snacks
- Cook a large batch of vegetarian chili, chicken breast, or quinoa salad for the week

Try these sample snack recipes:

Fruity Energy Bar

12 servings

2 cups oats

 $\frac{1}{2}$ cute wheat germ

 $\frac{1}{2}$ cup diced apricot

¹/₂ cup raisins

 $\frac{1}{4}$ cup sunflower seeds

1/2 tsp cinnamon

1 pich salt

1 tbsp vegetable oil

 $\frac{1}{2}$ cup brown sugar

¹/₂ cup liquid honey

1 egg, lightly beaten

¹/₂ tsp vanilla

221 calories, 4.8 g fat, 42 g carbohydrate, 6 g protein, 3.5 g fiber

Prep: Spray 9-inch square baking pan with oil. Mix dry and wet ingredients separately, then together. Spread and pat into pan. Bake 350 degrees for 20 minutes. Cool and cut

Hint: Use your favorite dried fruit, figs, dates dried cranberries, cherries or blueberries in place of the apricots and raisins.

Fruity Smoothie:

1 serving 1/2 cup strawberries, unsweetened-frozen or fresh ³/₄ cup low fat PLAIN yogurt 1 small banana 4 cubes ice Water 245 calories, 45 g carbohydrate, 11 g protein, 3.5 g fat, 4.5 g fiber Prep time 5 minutes Hint: pack in a thermos and take with you.

For more quick healthy recipe ideas check out http://www.sportmedbc.com/recipesAll.php

References: Caron M., Gibson, J., Walking for Fitness: Fueling the Body. 78-80.