



BRITISHROWING

GBRT Basic Nutrition Guide

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August 2020

TEAMWORK | OPEN TO ALL | COMMITMENT



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The Power of Food

make and forward planning menus is all part of becoming the best athlete you can be”

Food Supplements

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Reality Check! You can get everything you need to help recover after training from food at less than a third of the price of a supplement.

Semi Skimmed Milk	VS	Recovery Powder 1 Serving
		
Cost: 50p		Cost: £1.30
Nutritional Info: 267kcal 27g carbohydrate 20g protein		Nutritional Info: 184kcal 22g carbohydrate 20g protein

This guide will help you use food to fuel your training, maximise recovery, stick to a budget, minimise risk of inadvertent doping and follow the British Rowing Supplements Policy.

The following sections will help you to get started, focussing on:

- Online grocery shopping
- Tips for eating well on a budget
- Store cupboard / fridge essentials
- Planning for meal times

- Best practice for food safety

Online Grocery Shopping

The majority of high street supermarkets now have the option for online shopping. Shopping for groceries in this way can help with meal planning and budgeting, and can also help to avoid costly impulse purchases! There are various delivery/collection options available (a year's delivery pass can be economical for regular online shoppers). You will find recipes, weekly meal planners and plenty of tools to help you on many of these sites:

www.sainsburys.co.uk

<https://www.ocado.com/webshop>

https://realfood.tesco.com/healthy-recipes.html?icid=dchp_nav

www.waitrose.com

Whilst shopping online remember to keep an eye out for useful kitchen equipment such as blenders and food storage such as Tupperware. Have a look for these on websites like Lakeland, Ikea, John Lewis, ao.com or Amazon.

Tips for Eating Well on a Budget

Eating good quality food will have a big impact on both your health and performance. If you are on a tight budget for food shopping, here are some tips that may help:

- Make a shopping list and plan your meals for the week
- Buy Tupperware containers to make food portable and freezable
- Compare prices when you shop
- Buy store brands rather than brand name products
- Avoid buying at convenience stores which tend to be more pricey
- Buy fruit and vegetables from local markets if possible
- Buy fruit and vegetables that are in season
- Keep some frozen fruit and vegetables in the freezer
- Eat breakfast at home (e.g. cereals, porridge, toast, bagels, fruit bread, eggs, fruit, yoghurt, dried fruit) it's cheaper than grabbing something on the run
- Plan snacks and lunches to take with you while you are out during the day
- Buy a water bottle to fill with water or squash and take with you

- Learn to cook some basic dishes; e.g. spaghetti bolognese, chilli con carne, curry, scrambled eggs, omelettes, stir fry dishes, pasta bake, risottos, casseroles
- Cook a meal with your flatmates
- Cook in bulk and freeze some portions
- Use cheaper vegetable proteins such as pulses (i.e. beans, peas and lentils) to bulk out meat dishes

Store Cupboard / Fridge Essentials

Keep your store cupboard stocked up with the following essentials:

Cereal-based foods

Breakfast cereals

Such as...

Muesli, Weetabix, Oatibix, Shredded Wheat, rolled oats (to make porridge), your own muesli or bircher muesli (see attached recipe book)

Why?

Great for snacks as well as breakfast

Tip

Look for cereals made with whole grain that do not have too much added sugar

Cereal bars

Such as...

Eat Natural, Nakd, Trek, 9 Bars, Rude Health, Nature Valley Granola Bars

Why?

Can be useful for snacks on the go

Tip

Choose those made with a high proportion of dried fruit, nuts, seeds, oats and grains

Pasta

Why?

Versatile, quick and easy to cook

Tip

Serve with a simple homemade tomato sauce made with onions, tinned/fresh tomatoes with extra vegetables added such as peppers,

mushrooms, sweetcorn etc. Add your choice of protein -
meat/fish/chicken
/pulses

Noodles

Why?

Quick and easy to cook - particularly useful for stir fry dishes

Tip

Add chicken or lean meat and lots of vegetables

Cereal-based foods (cntd.)

Rice

Why?

Takes a little longer to cook than pasta, but good in risottos, chilli, or
just plain.

Tip

Pouches of steamed rice can be useful if in a hurry as only 2 min in the
microwave

Bread

Tip

Keep in fridge to lengthen shelf life

Teacakes, fruit bread, hot cross buns are useful snacks too

Grains

Such as...

Oat cakes, crispbreads, rice cakes

Why?

Good for snacks and very portable

Tip

Include the following to get a portion of grains in your meals -
couscous,
bulgar wheat, quinoa

Fruits & Vegetables

Buy fresh fruit and vegetables in small amounts regularly rather leaving in
the fridge

all week as nutrient content decreases

Canned tomatoes / Tomato puree

Why?

Good for sauces with pasta

Tip
Add to Bolognese and chilli sauces

Canned beans/veg

Such as...

Baked beans, red kidney beans, butter beans, chick peas, sweetcorn

Canned fruit

Why?

Good for snacks or when run out of fresh fruit

Dried fruit

Such as...

Apricots, prunes, dates, sultanas, raisins, mango, figs, pear

Why? Quick nutritious snack

Meat, Fish & Alternatives

Canned fish

Such as...

Tuna in brine, salmon, sardines, pilchards – good for a quick lunch

Why?

A good source of protein, which can be easily mixed into pasta sauces or salads

Cooked meats/fish

Such as...

Chicken, ham, smoked mackerel

Tip

Use in sandwiches or add to salads/pasta sauces

Eggs

Why?

Versatile source of protein which can form the basis of a number of dishes

including scrambled eggs, omelettes, salads, sandwiches, etc.

Nuts / seeds

Why?

Excellent source of essential fats, fat-soluble vitamins and minerals

Tip

Add to salads or eat with dried fruit as a snack

Dairy Produce

Milk

Tip

UHT milk is useful as a standby if run out of fresh. Fresh milk can be frozen so keep a spare pint in the freezer
Use low fat flavoured milk for variety

Yoghurts (natural, Greek and yogurt drinks)

Tip

Greek strained yogurts (i.e. Total, Danio, Skyr, Arla) are higher in protein

Cheese

Why?

A savoury dairy option for chopping into salads, grating over pasta or slicing into sandwiches

Miscellaneous

Drinks

Long life cartons of fruit juice
Low calorie/regular squash

Spreads

Jam, marmalade, marmite, nut butters

Deserts

Canned low fat milk pudding/custard

Herbs/Spices

Squeezy tubes of garlic, chilli, ginger and other herbs can be useful to add to dishes

Fats, Oils & Dressings

Olive oil/Rapeseed oil
Balsamic vinegar - great for salads

Planning for Mealtimes – Breakfast

After an overnight fast, it's important to top up glycogen stores with a breakfast containing carbohydrate to fuel your early morning training session. Try to allow approximately 45-60 minutes after eating before training so you don't feel too uncomfortable during the session.

For breakfast on the run you can prepare bircher muesli or smoothies (see the recipe book attached to this guide) the night before and take them with you. Homemade bars (see banana and peanut bar recipe) or bought bars such as Nakd, Rude Health, Eat Natural, Nature Valley Granola, Food Doctor, and Trek bars can also be useful on-the-go snacks. However be wary of any bars with added powdered protein as it may not be batch tested - If in doubt check the www.informed-sport.com website.

Ideas for Breakfast

- Porridge made with large rolled oats and low fat milk with banana and raisins
- Muesli or granola mixed with yoghurt and raspberries or blueberries
- Wholegrain toast with jam/honey/marmite plus Greek yogurt
- Wholegrain bread with mashed boiled eggs
- Wholegrain bagels with nut butter and banana
- Banana, strawberry and raspberry smoothie with juice and yoghurt (oats can be added to make this more substantial)
- Homemade Bircher muesli (see recipe at the end of this guide)

These breakfast ideas can also double up as post-training snacks. Remember to include a protein source such as milk, yoghurt or eggs where possible. Greek yoghurt such as Fage Total, Danio, Liberte, Skyr have a good protein content.

Planning for Mealtimes – Lunch

If you have a busy schedule, either at work or university, it is important to be organised when it comes to mealtimes so you are not leaving your food choices to chance. If you have a training session planned for the evening it is important to have a good intake of carbohydrate at lunchtime to fuel that session (as well as remembering to have breakfast before your early morning session). You may also need to add an afternoon snack if the gap between lunch and training is more than four hours. This could be a banana, granola bar, bowl of cereal and milk, toast and nut butter, fruit and Greek yoghurt, a fruit smoothie or a sandwich or wrap depending on appetite.



Ideas for Lunchtime Meals

- Wholegrain sandwiches/bagels/wraps with ham, chicken, turkey, cheese, tuna or egg, plus salad
- Leftover chicken and mushroom risotto plus salad
- Cold meat/chicken/tuna with cous cous, quinoa, rice or pasta salad
- Jacket potato with bolognese, chilli, cheese, cottage cheese and salad

What Does a Well-Organised Rower's Lunch Look Like?

Pre-made lunch stored securely in a Tupperware box

Avoid bruises to your banana with a banana guard - every rower should have one!



Apple and banana for a source of natural energy

Greek Yogurt; A good source of protein and calcium - just remember to keep this in a cool-bag

Planning for Mealtimes - Dinner

It is important to take the time to prepare a nutritious dinner to refuel after training. If you anticipate a busy period of training and work/study ahead, remember to save time and money by cooking meals in bulk and freezing them for occasions when you are short on time. Planning your week's meals ahead of time will help to inform your shopping list for the week and will give you time to consider what to cook each day. Remember to keep your meal plan varied, for example it is recommended that you should aim for a minimum of two portions of fish per week (of which at least one should be oily fish).

Ideas for Dinner

- Grilled tuna or salmon steak, tomato salsa with baked sweet potatoes and salad/vegetables
- Chicken and chick pea curry with rice and vegetables
- Roast chicken with roasted vegetables and sweet potato
- Stir fry prawns/chicken with noodles, vegetables and sweet chilli sauce
- Pasta with tomato/arrabiata sauce with chicken or tuna plus salad
- Chilli con carne with rice and vegetables
- Fish pie (potato topping) or salmon fishcakes with vegetables
- Omelette with salad and wholegrain bagel

****For more meal ideas see the recipe section at the end of this guide****

Mealtime Planner

	Breakfast	Lunch	Dinner
Monday			
Tuesday			
Wednesday			
Thursday			
Friday			
Saturday			
Sunday			

Food Safety – Best Practice Information

Maintaining good food safety and hygiene practices is crucial to prevent food related illness. These guidelines are designed to provide information that will help you reduce the risk of illness.

- Remember to always wash your hands before handling and preparing foods to limit contamination with bacteria

- Perishable items should be carried in a cool bag and be kept chilled by using frozen ice packs. These foods must be eaten on the same day and any leftovers thrown away
- Perishable foods should **NOT** be stored in lockers but be eaten on the same day or thrown away.
- If you have perishable food that is not being kept chilled you must eat it within four hours and leftovers must be thrown away.
- Salad and sandwiches with perishable fillings should also be kept chilled.
- Whole fruit does not have to be kept chilled but chopped fruit salad should be kept in a cool bag.
- Some milkshakes are made with UHT milk and so do not have to be kept chilled until they are open - make sure that you check this.

What are Perishable Items?

Perishable items include:

- Margarine/butter
- Dairy products (i.e. milk, yogurt, cheese)
- Cooked products (such as chicken, fish, eggs, rice, pasta, potato, cous cous, bread, vegetables)

Homemade Sports Drink Recipes

Recipe for Standard Isotonic Sport Drink

