ATHLETE'S PLATE

Training volume and intensity vary from day to day and week to week along your training/competition plan. Eating your meals and fueling your workout or race should also be cycled according to how hard or easy it is. Consult with your sport dietitian to put the Athlete's Plate into practice!

The Athlete's Plates are tools for you to better adjust your eating to the physical demands of your sport!

EASY An easy day may contain just an easy workout or tapering without the need to load up for competition with energy and nutrients. Easy day meals may also apply to athletes trying to lose weight and athletes in sports requiring less energy (calories) due to the nature of their sport.

MODERATE A moderate day may be one where you train twice but focus on technical skill in one workout and on endurance in the other. The moderate day should be your baseline from where you adjust your plate down (easy) or up (hard/race).

HARD A hard day contains at least 2 workouts that are relatively hard or competition. If your competition requires extra fuel from carbohydrates, use this plate to load up in the days before, throughout, and after the event day.



The Athlete's Plates are a collaboration between the United States Olympic Committee Sport Dietitians and the University of Colorado (UCCS) Sport Nutrition Graduate Program. For educational use only. Print and use front and back as 1 handout.



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ATHLETE'S PLATE HARD TRAINING / RACE DAY: Fresh Fruit Grains Water Stewed Fruit Dairy/Nondairy FATS **Dried Fruit** Beverages 2 Tablespoons **Diluted Juice** Pasta Rice Flavored Potatoes Beverages Cereals 7 Breads Coffee 100

Poultry Beef/Game/Lamb

Avocado

Oils

Nuts

Seeds

Fish Eggs

Low-Fat Dairy

Soy (e.g., Tofu,

Legumes/Nuts

Tempeh) 1



Cooked Veggies

FLAVORS

Salt/Pepper

Herbs

Spices

Vinegar

Salsa

Veggie Soups

Raw Veggies

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