

Tennis & Nutrition:

How nutrition affects your performance



YOUR ATHLETICISM



- Not just training
- Not just talent



OUTLINE

The importance of diet for your health and performance

Energy & Macronutrients

Go Foods - Carbohydrates

Grow Foods - Protein

Pre, During and Post Training and Competition Nutrition

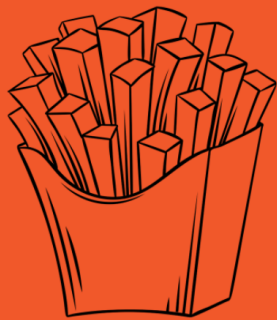
Hydration & Cooling Strategies

Supplements

Why is Diet Important?

- Provide energy and nutrients for training
- Enhances training adaptations and recovery
- Achieve optimal body weight and composition
- Achieve optimal hydration

What does a poor diet look like?



Over or under-eating

Can lead to weight gain or lack of energy

Foods with a poor nutrition profile

For example, too much fat or sugar

Short term

Stress, tiredness, limit capacity to perform

Long term

Health complications - obesity, heart disease, diabetes

Everyday Nutrition



- Grains and Cereals
- Vegetables
- Fruit
- Dairy
- Meat and alternatives

WHAT DOES A HEALTHY BALANCED DIET CONSIST OF?

- Vegetables**

Girls = 5serves/ day

Boys= 5.5 serves/day

(Serve=1/2 cup vegetables or 1 cup salad)

- Fruit**

2 serves/ day

- Wholegrains**

7 serves / day

- Lean meat and/or alternatives**

2.5 Serves/ day

- Dairy products and/or alternatives**

3.5 Serves/day

SERVE SIZES



Vegetables and legumes/beans

		Serves per day				
		2-3 years	4-8 years	9-11 years	12-13 years	14-18 years
Boys		2½	4½	5	5½	5½
Girls		2½	4½	5	5	5

A standard serve of vegetables is about 75g (100-350kJ) or:

- ½ cup cooked green or orange vegetables (for example, broccoli, spinach, carrots or pumpkin)
- ½ cup cooked, dried or canned beans, peas or lentils*
- 1 cup green leafy or raw salad vegetables
- ½ cup sweet corn
- ½ medium potato or other starchy vegetables (sweet potato, taro or cassava)
- 1 medium tomato

*preferably with no added salt



Fruit

		Serves per day				
		2-3 years	4-8 years	9-11 years	12-13 years	14-18 years
Boys		1	1½	2	2	2
Girls		1	1½	2	2	2

A standard serve of fruit is about 150g (350kJ) or:

- 1 medium apple, banana, orange or pear
- 2 small apricots, kiwi fruits or plums
- 1 cup diced or canned fruit (with no added sugar)
- Or only occasionally:
 - 125ml (½ cup) fruit juice (with no added sugar)
 - 30g dried fruit (for example, 4 dried apricot halves, 1½ tablespoons of sultanas)



Grain (cereal) foods, mostly wholegrain and/or high cereal fibre varieties

		Serves per day				
		2-3 years	4-8 years	9-11 years	12-13 years	14-18 years
Boys		4	4	5	6	7
Girls		4	4	4	5	7

A standard serve (500kJ) is:

- 1 slice (40g) bread
- ½ medium (40g) roll or flat bread
- ½ cup (75-120g) cooked rice, pasta, noodles, barley, buckwheat, semolina, polenta, bulgur or quinoa
- ½ cup (120g) cooked porridge
- ¾ cup (30g) wheat cereal flakes
- ¼ cup (30g) muesli
- 3 (35g) crispbreads
- 1 (60g) crumpet
- 1 small (35g) English muffin or scone



Lean meats and poultry, fish, eggs, tofu, nuts and seeds, and legumes/beans

		Serves per day				
		2-3 years	4-8 years	9-11 years	12-13 years	14-18 years
Boys		1	1½	2½	2½	2½
Girls		1	1½	2½	2½	2½

A standard serve (500-600kJ) is:

- 65g cooked lean meats such as beef, lamb, veal, pork, goat or kangaroo (about 90-100g raw)*
- 80g cooked lean poultry such as chicken or turkey (100g raw)
- 100g cooked fish fillet (about 115g raw weight) or one small can of fish eggs
- 2 large (120g) eggs
- 1 cup (150g) cooked or canned legumes/beans such as lentils, chick peas or split peas (preferably with no added salt)
- 170g tofu
- 30g nuts, seeds, peanut or almond butter or tahini or other nut or seed paste (no added salt)

*weekly limit of 455g



Milk, yoghurt, cheese and/or alternatives, mostly reduced fat

		Serves per day				
		2-3 years	4-8 years	9-11 years	12-13 years	14-18 years
Boys		1½	2	2½	3½	3½
Girls		1½	1½	3	3½	3½

A standard serve (500-600kJ) is:

- 1 cup (250ml) fresh, UHT long life, reconstituted powdered milk or buttermilk
- ½ cup (120ml) evaporated milk
- 2 slices (40g) or 4 x 3 x 2cm cube (40g) of hard cheese, such as cheddar
- ½ cup (120g) ricotta cheese
- ¾ cup (200g) yoghurt
- 1 cup (250ml) soy, rice or other cereal drink with at least 100mg of added calcium per 100ml

Recommended Day (AGHE)



Breakfast



Morning Tea



Lunch



Afternoon tea



Dinner



Dessert

Macronutrients



CARBOHYDRATES

PROTEIN

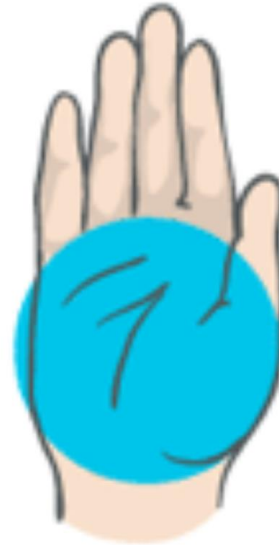
FAT

Macronutrients



CARBOHYDRATES

1-2 portions per
meal



PROTEIN

1 portion per meal



FAT

1 portion per meal

TRAINING NUTRITION

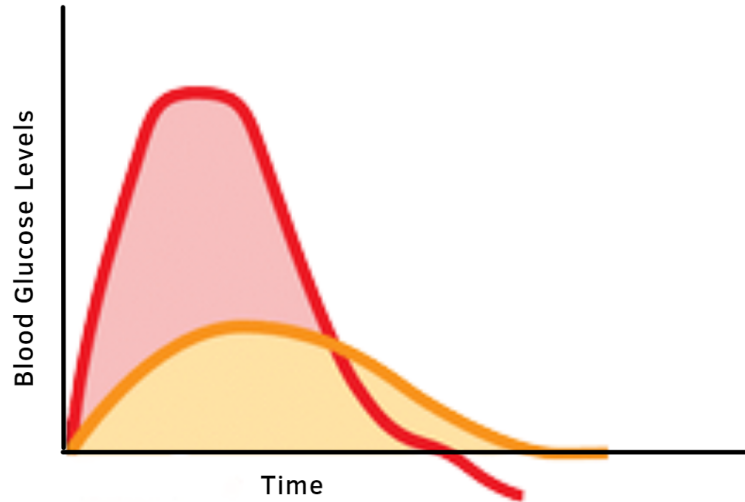
Carbohydrates = Go Foods →

Key Roles

- Primary energy source
 - Supports training intensity and quality
 - Sustains concentration and decision making
 - Supports skill execution
- Training with high carbohydrate stores via good meal choices and meal timing ensures training intensity and quality is sustainable throughout the session.
 - Poor fuelling can lead to fatigue, poor skill execution and poor recovery.







Types of Carbohydrates

Fast Release Carbohydrates

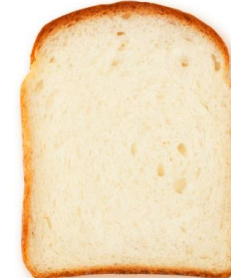
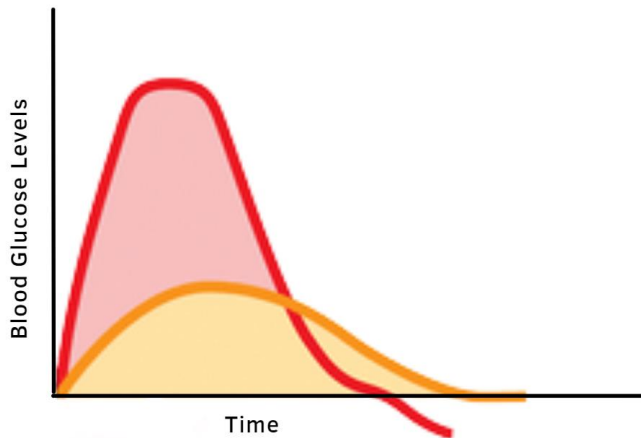
Also known as High GI

Slow Release Carbohydrates

Also known as Low GI

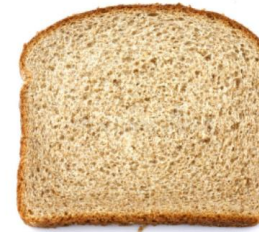
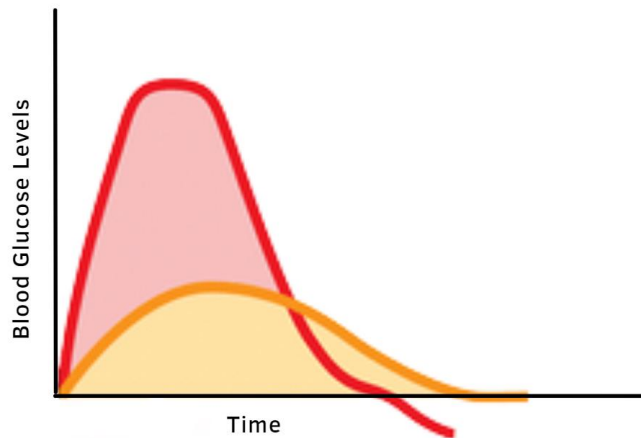
Fast Release Carbs

- Digested and absorbed rapidly
- Fast increase in blood sugar and energy levels



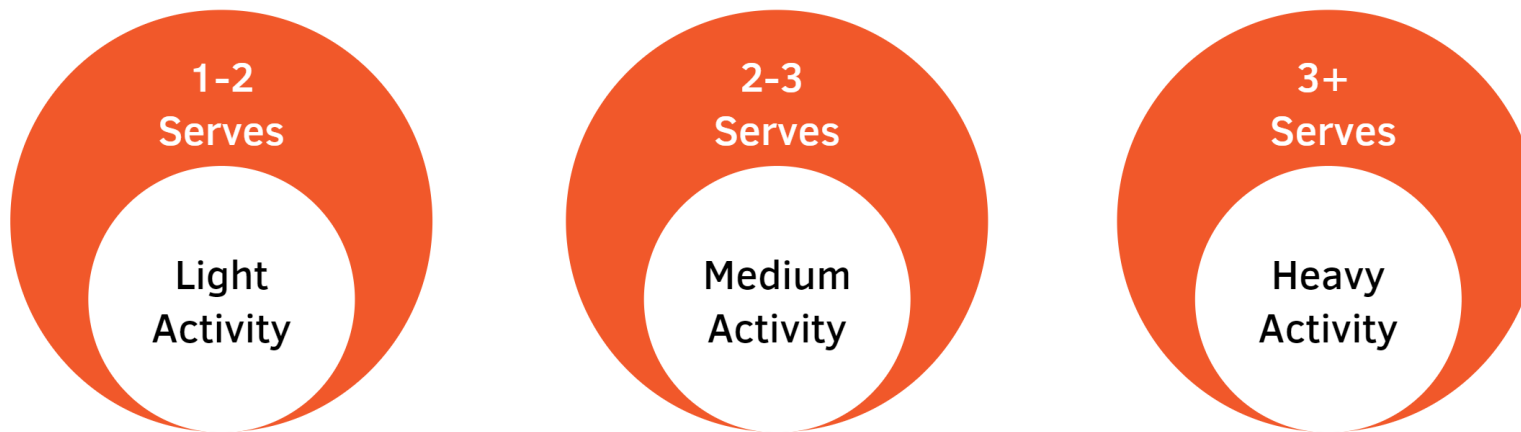
Slow Release Carbs

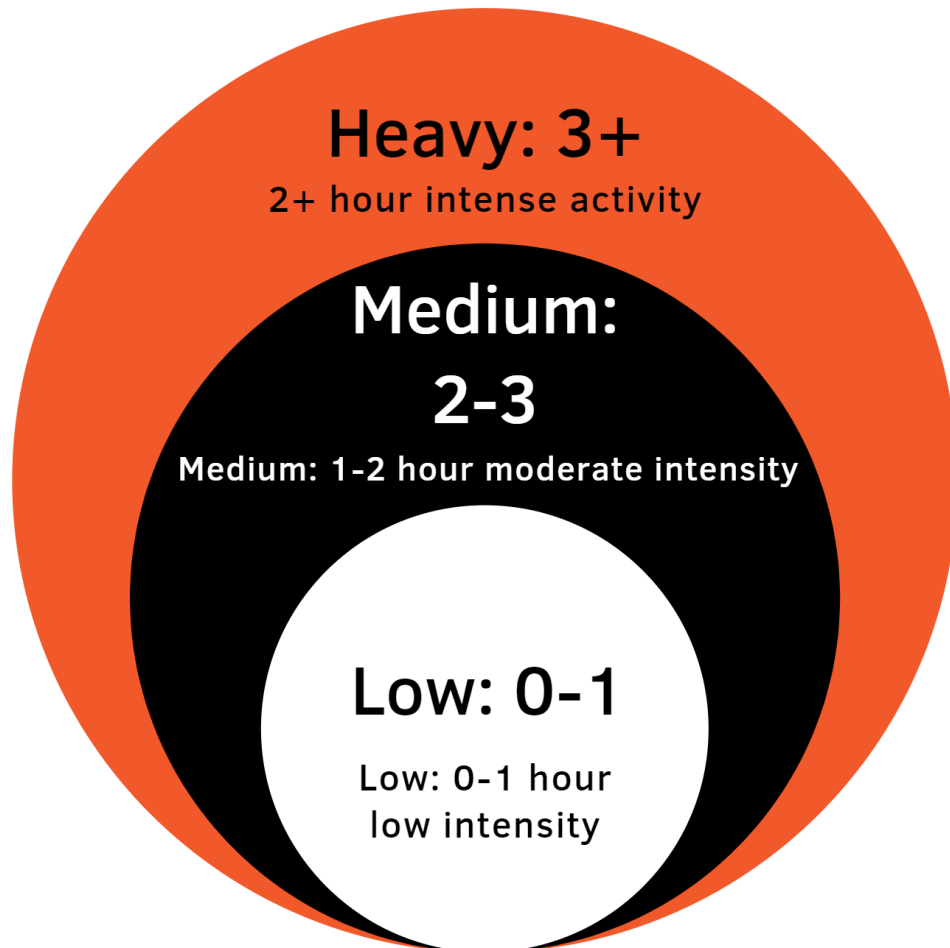
- Digested and absorbed slowly
- Gradual increase in blood sugar and energy levels



Matching carbohydrates to training demands

- Often neglected due to the perception that they will cause weight gain
- Low carbohydrate diet - fatigue, lack of focus, poor performance





Serving Size:

- 1 slice of bread
- 1/2 a bread roll
- 1/2 cup of cooked rice or pasta
- 1/2 cup cooked porridge
- 1/4 cup un-toasted muesli
- 1 medium piece of fruit
- 2 small pieces of fruit

Altering Carb Serves



Beef Stir Fry

0 cups rice

0 serves carbohydrate (rest day)



Beef Stir Fry

1 cup rice

2 carbohydrate portions (medium activity)



Beef Stir Fry

1 1/2 cups of rice

3 carbohydrate portions (heavy activity)

Medium Training Day



Breakfast: Omelette

2 slices of toast: 2 serves of carbohydrates



Lunch: Lamb and chickpea salad

1/2 cup rice + 3/4 cup chickpeas: 2-3
serves of carbohydrates



Dinner + Dessert: Grilled Fish and Yoghurt *

1/4 medium sweet potato + 1/2 cup cooked quinoa +
1/2 cup yoghurt: 3 serves of carbohydrates

Protein



Muscle Growth

Through the production of additional muscle fibres.

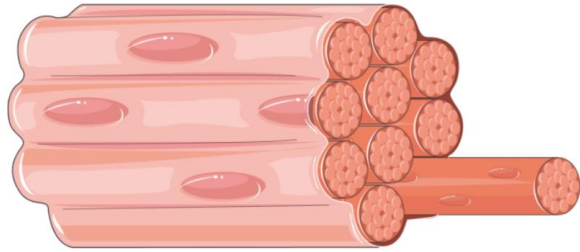
Muscle Repair

Through muscle protein synthesis to repair the microtears caused by exercise.

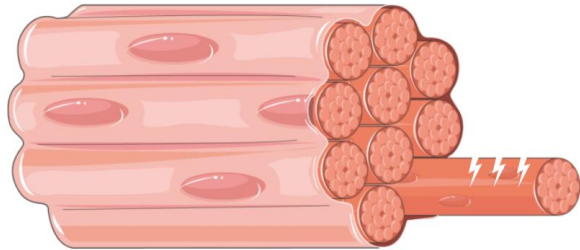
Muscle Recovery

Reduced muscle soreness through rapid muscle repair.

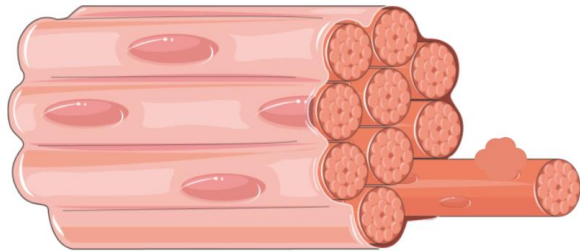
Micro-Tears



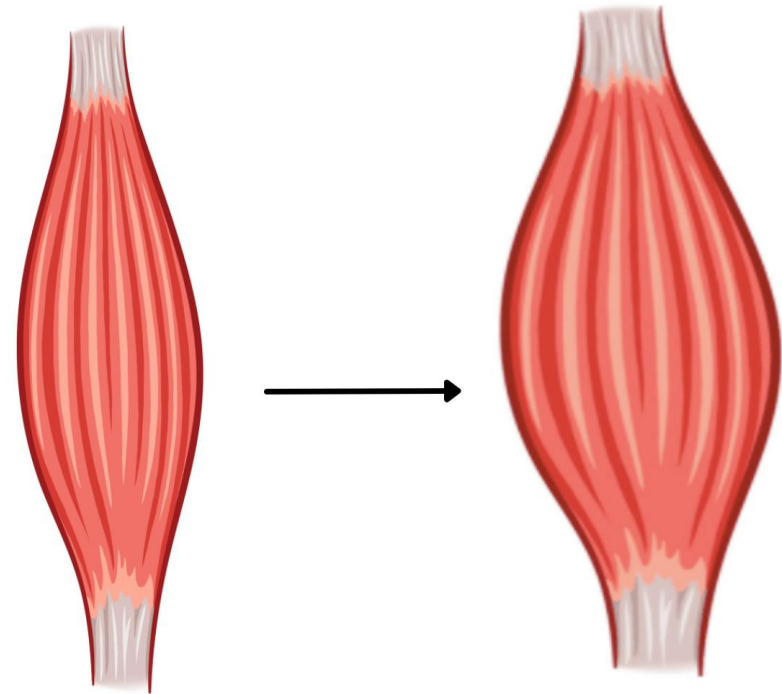
- Pre exercise



- Microscopic tears



- Increased muscle
tissue for repair



Protein Requirements

■ Highly
Individual

■ 1.2-1.6g/kg
body weight

■ Consistency
and frequency



Muscle Protein Synthesis



How much Protein?

20-30g per meal

20g per snack

What is 20g?



3 Eggs



570mL Milk



100g Red Meat



70g Cheese



120g Tofu



70g Chicken



100g Salmon



80g Tuna



200g Greek Yoghurt



100g Almonds

Training Days - Meal Timing is Key



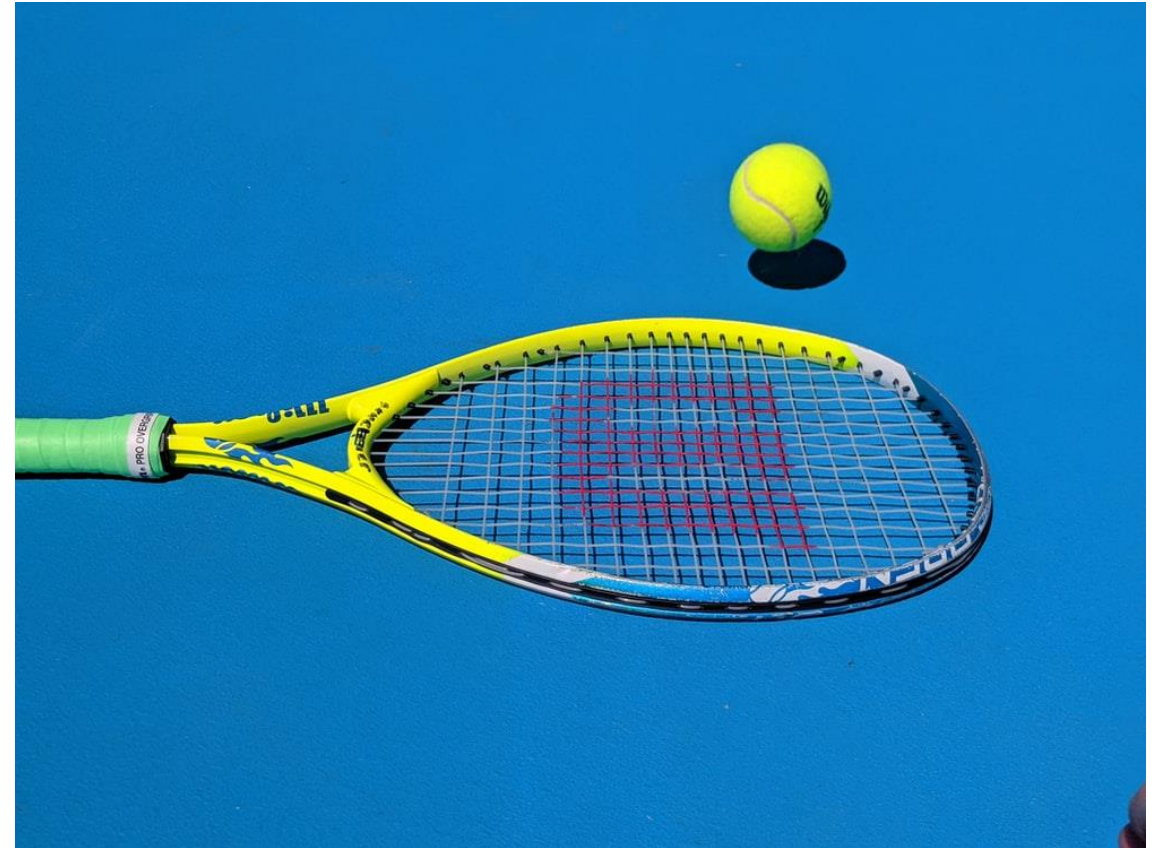
Pre-Training

1

Regular Balanced Meal
(protein, carbs and fat)

3-4 hours prior

- Carbohydrates digest quickly
- Protein and fat slow down digestion



Pre-Training

3-4 hours prior

2 Regular balanced meal
(protein, carbs and fat)

Night before

3 Energy boost (carb based)

1 hour prior



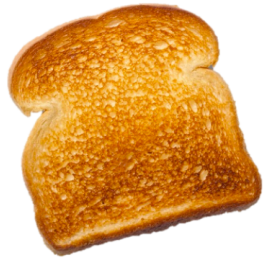
Dinner + Dessert: Grilled Fish and Yoghurt

1/4 medium sweet potato + 1/2 cup cooked quinoa +
1/2 cup yoghurt + a piece of fruit: 4 serves of
carbohydrates



Pre Training Energy Boost

LIGHT BREAKFAST (CARBOHYDRATE BASED)



HYDRATION

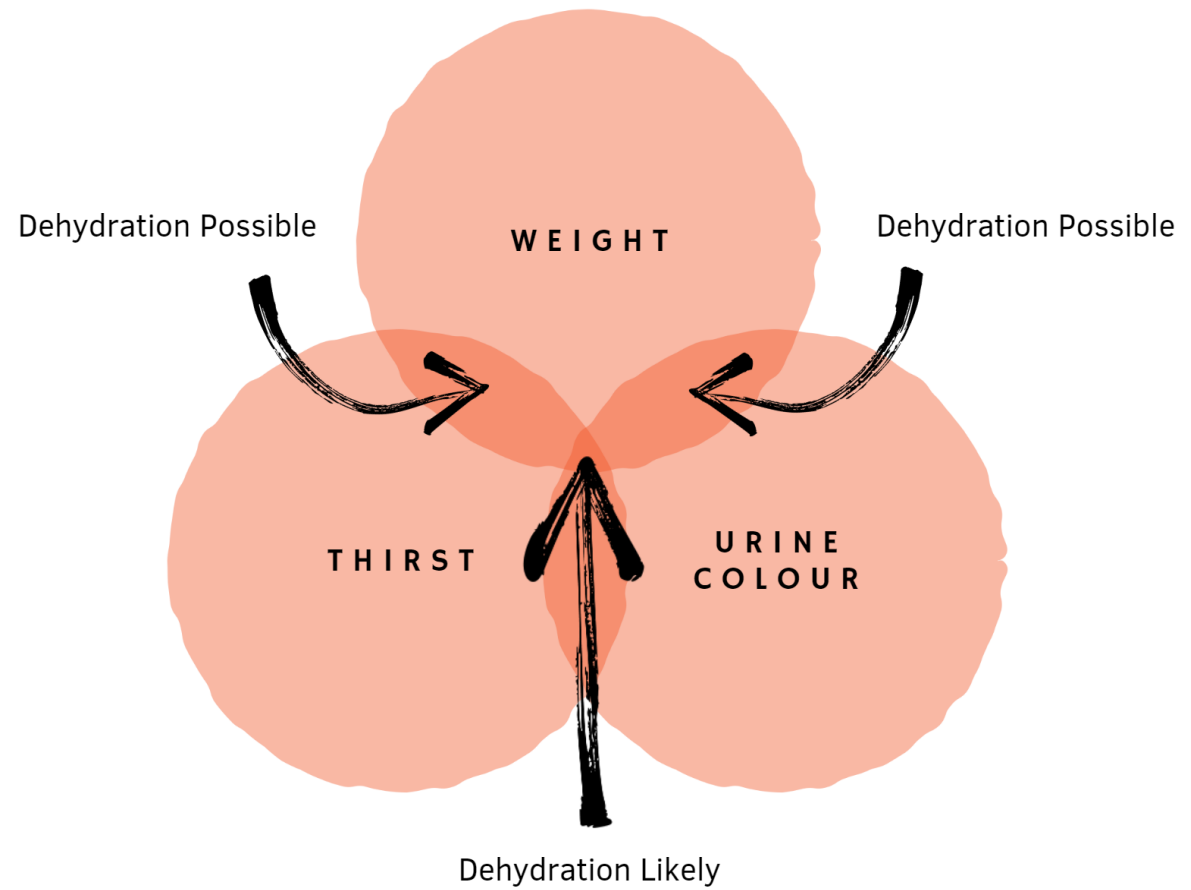
Why is fluid important during exercise?

- Water has many important roles in the body and is required to maintain blood volume and regulate body temperature.
- During exercise the body cools itself by sweating but this ultimately results in a loss of body fluid which, if not replaced, can lead to dehydration.
- As dehydration increases, there is a reduction in physical and mental performance. Impaired skill level can also occur, along with mental fatigue that can impact concentration and decision making.

ATLANTA MIALI - DIETITIAN



Pre Training: Hydration



Urine Colour Scale

HYDRATED



DEHYDRATED



MILDLY
DEHYDRATED

EXTREMELY
DEHYDRATED

HYDRATION IN THE HEAT

- Exercising in hot weather puts extra stress on your body

- If you don't take care when exercising in the heat, you risk serious illness.



Pay Attention to the Warning Signs

- Muscle cramps
- Nausea or vomiting
- Weakness
- Fatigue
- Headache
- Excessive sweating
- Dizziness or lightheadedness
- Confusion
- Irritability
- Low blood pressure
- Increased heart rate
- Visual problems



Practical cooling strategies include:

- Add ice to water bottles and store in eskies to keep cool
- Use individual bottles to keep track of fluid intake
- Choose higher electrolyte fluids as the sodium content promotes effective rehydration.
- Use cool towels around the neck and face
- Sit in front of fans during breaks if possible



ON THE COURT

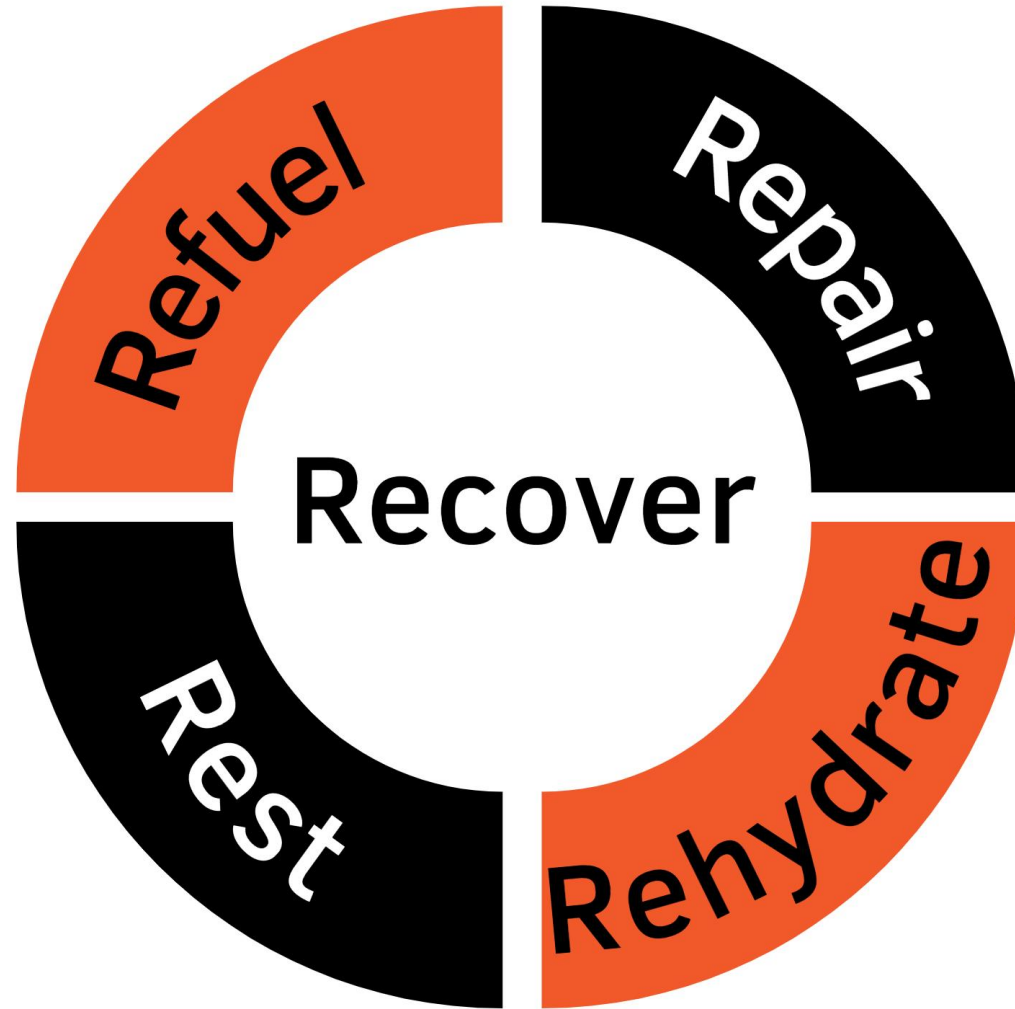
Good snacks to have in your tennis bag include:

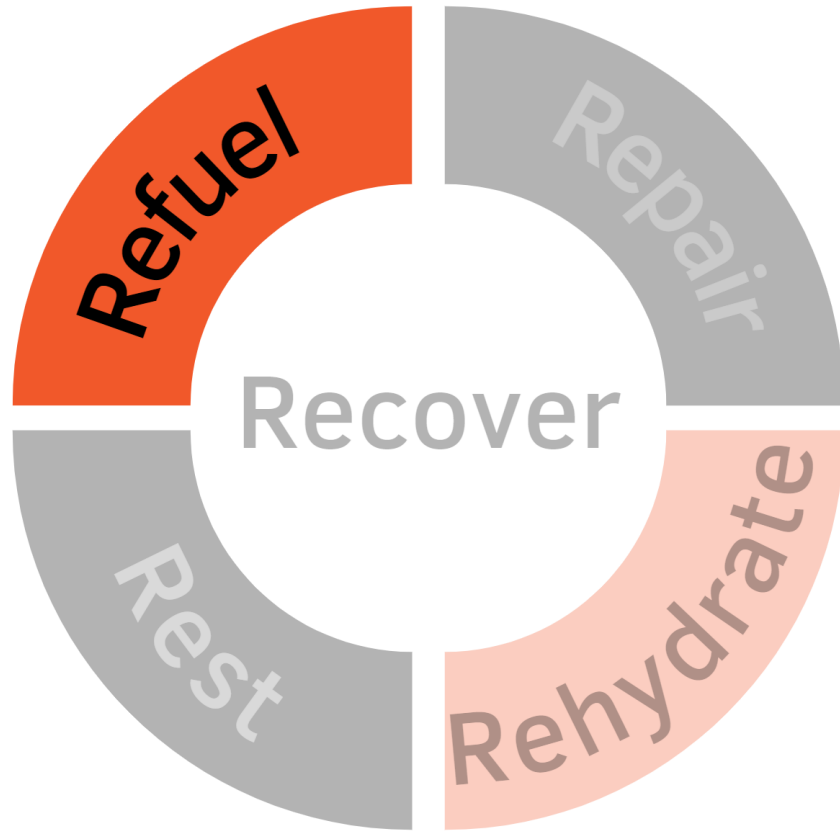
- fruit
- dried fruit
- muesli bars
- sandwiches with honey or jam.
- sports drinks
- gels

ATLANTA MIALL - DIETITIAN

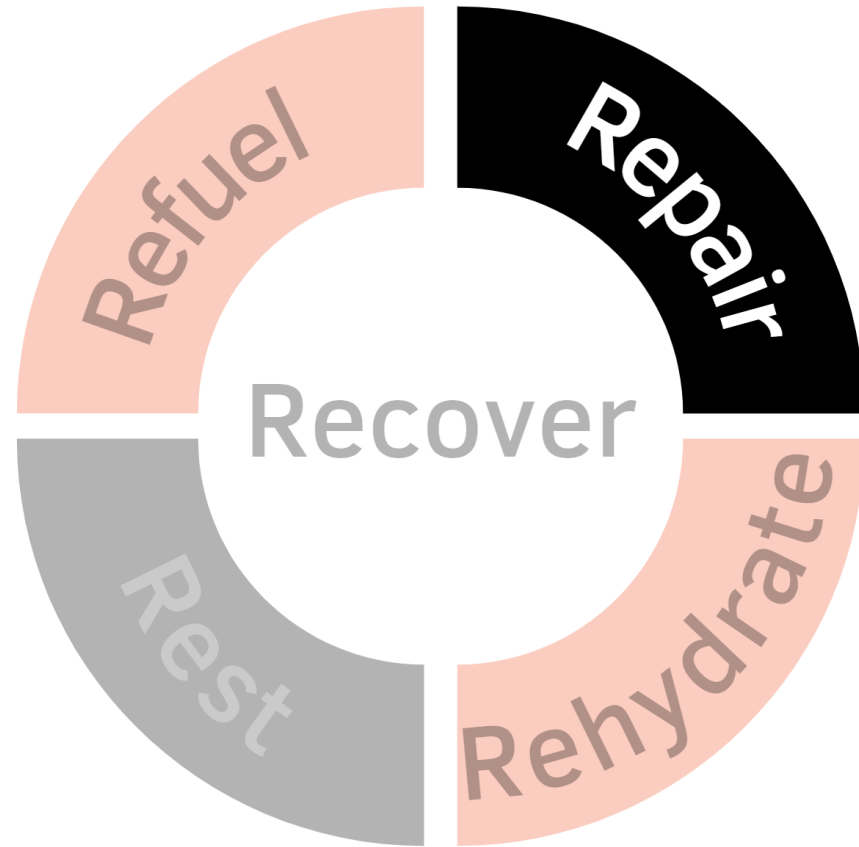


Post training

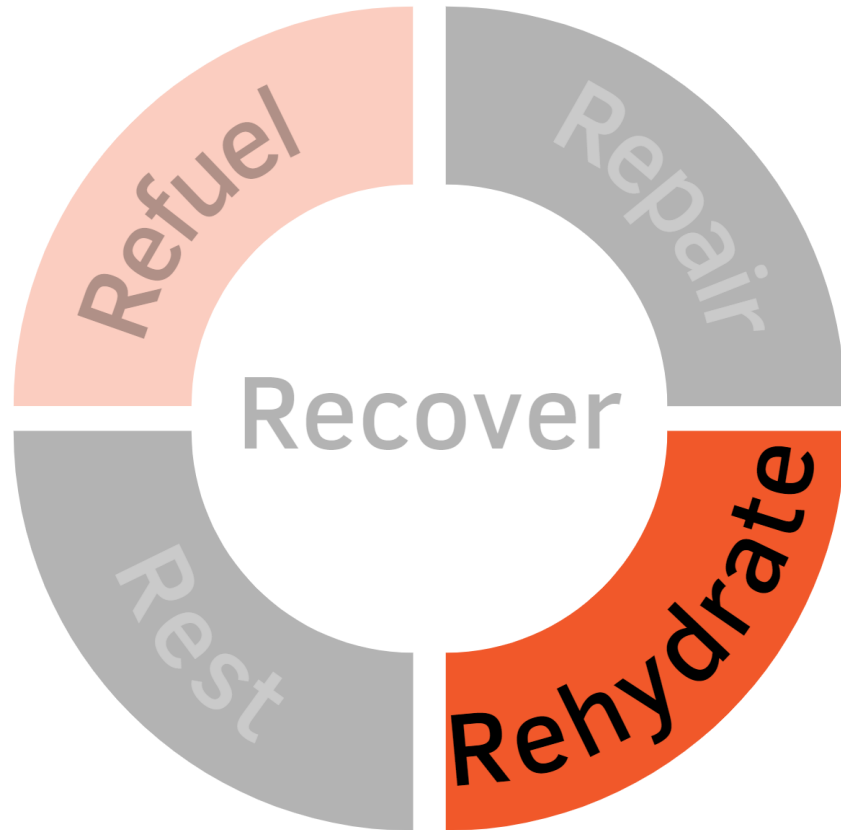




Carbohydrate based
meal to refuel stores



- Build muscle tissue
- Micro-tear repair
- 30 min window - enhanced recovery
- 20-30g



- Weight
- Urine
- Thirst

Post training: Rehydration

Body weight indicator

Weigh yourself before and after a training session.

Example:

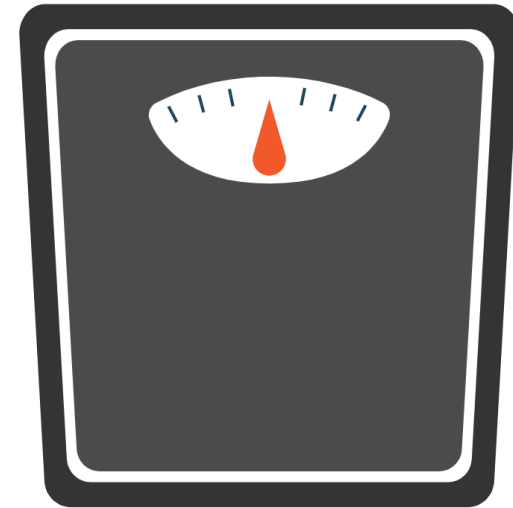
Pre training weight: 60kg

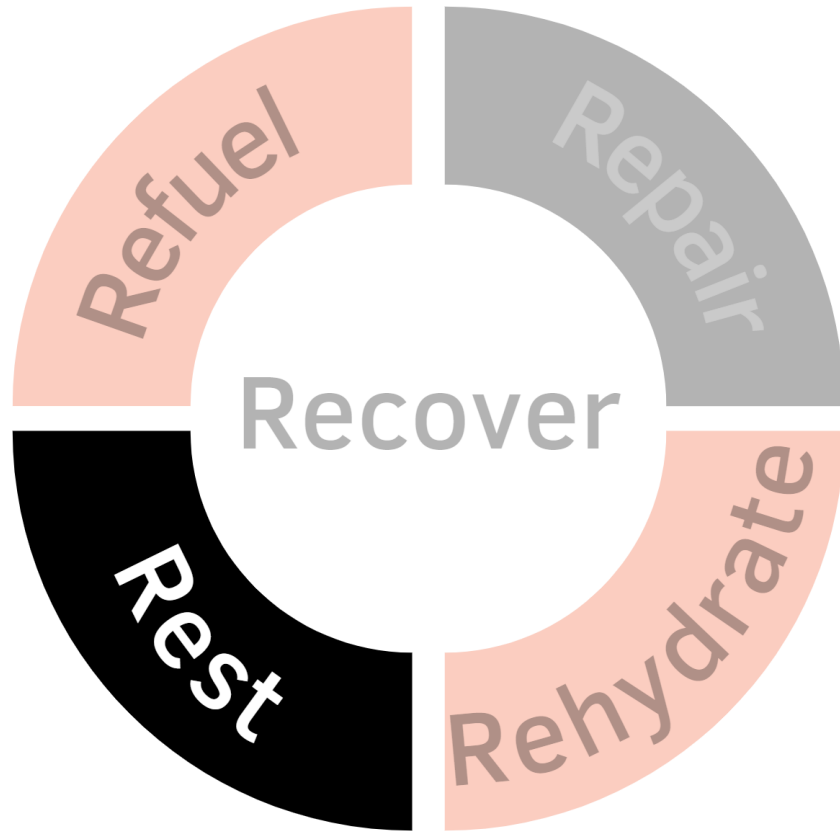
Post training weight: 59kg

Weight loss: 1kg (~1L water)

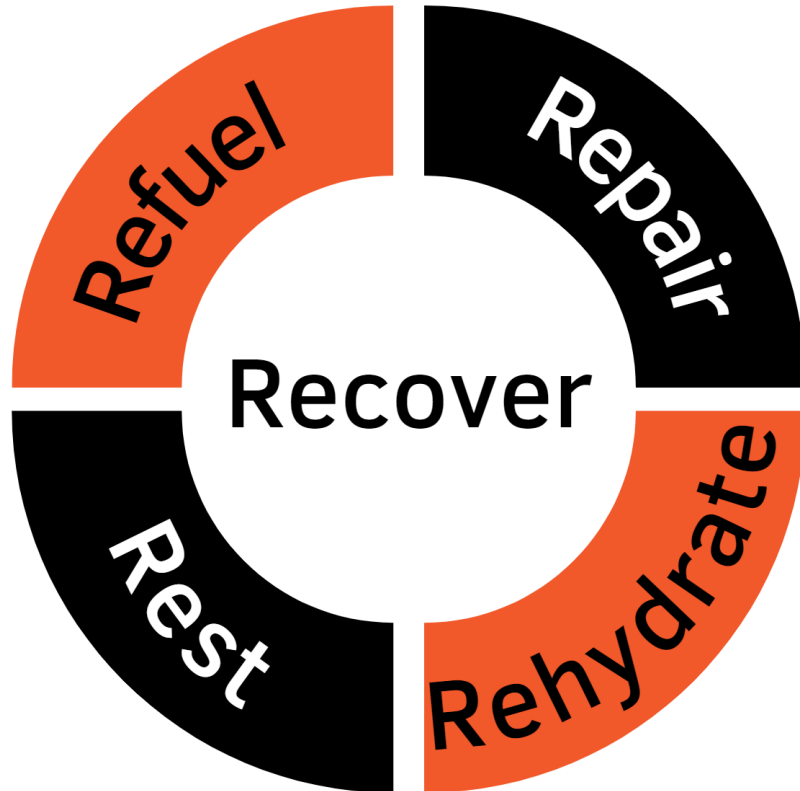
Need to drink 1.5x weight lost

Need to drink: 1.5L to rehydrate





- Good nights sleep (~7-8 hours)
- Avoid stimulants eg. Caffeine



What should
you eat?

Recovery through rehydration

Nutrient rich fluids: fluid, protein
and carbohydrates



High Protein Recovery Snacks

Pre planning: refrigeration,
lunchbox with ice brick



Day on a plate



Balanced dinner



Pre training
breakfast/energy
boost



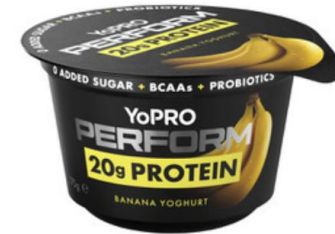
In training
hydration



Post training
recovery



Balanced lunch



High protein
snacks

Match Day



- Same meal timing principles
- Different for everyone
- Strategic planning

Breakfast

2-4 hours prior

High carbohydrate meal

Fluid for hydration

Low fat and fibre (avoid stomach upset)

Familiar foods!!



Nervous?

Pre-competition nerves

Can make stomaching a full meal difficult

Slow release carbs

Often contain more fibre - can cause stomach discomfort

Finding a balance

Between slow and fast release carbs



Pre-Match

High GI Carb Top Up

Hungry?
1hr Before Match



Not Hungry?
30mins Prior to
Match



Match

High GI Carb Top Up



Between Matches

30-60 minutes



Liquid carb options

Easy to digest



Solid carb options

Less easy to digest



Between Matches

1-2 hours



Carbohydrate based

More substantial with
more fibre



Between Matches

2+ hours



More substantial meal

Protein, carbs and fat
Plenty of fluids



Post competition

Substantial, balanced meal

4 Rs - refuel, rebuild, rehydrate,
rest



Supplements



1 in 5 Australian supplements are contaminated with heavy metals or banned substances

Supplement Testing



SPORT



**SPORT INTEGRITY
AUSTRALIA**

WHAT YOU CAN START DOING TODAY

- Increase your carbohydrates to match your training volume
- Have a fluid and Cooling strategy in Place of Hot/Humid Training and/or Competition
- Refuel/ Repair/Rehydrate and Rest



WHY SEE A DIETITIAN?

Precision Athletica are offering
50% off your initial dietitian consultation
for any Voyager Tennis Player.
Quote 'VOYAGER SEMINAR' when
booking

CONTACT DETAILS



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STAY CONNECTED



If you want to contact me directly

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Quote 'VOYAGER SEMINAR' when booking

CONTACT US!



Jason Oei

Jason has been tennis coaching since he was 15 years old, Jason uses his playing background, coaching knowledge and Exercise Physiology degree to head the Tennis Performance Program for Precision Athletica.

In addition, Jason is a Certified Tennis Performance Specialist (CTPS) from the International Tennis Performance Association (ITPA).

For any enquiries regarding tennis performance and training contact Jason directly.

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QUESTIONS?

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