



# MEDICAL GUIDANCE

## Nutritional Guidelines for Hockey Players

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## 1 Weight and Calorie Intake

- 1.1 Assuming there are no allergies or medical problems:
  - men average weight: 150 – 180lbs (68 – 82kg)
  - women average weight: 110 – 160lbs (50 – 72.5kg).
- 1.2 The average daily calorie intake should be in the range of:
  - 2500 – 3500Kcal men
  - 2000 – 3000Kcal women.

## 2 Food Categories

- 2.1 Basic categories:
  - water unlimited supply
  - rehydration fluid non-carbonated less than 5-8%
  - concentration glucose/sucrose content 5-8%
  - fruits
  - vegetables
  - carbohydrate
  - fat (low content)
  - protein 1-2gms per kg of body weight
  - sugars.
- 2.2 Special notes:
  - there should be a variety of foods content
  - extra minerals and vitamins have no physiological value
  - carbohydrate replacement can be made available for after work-out periods.
  - some herbal supplements may trigger positive dope tests
  - vegetarians need to ensure they have a good in-take of animal protein
  - processed foods are to be avoided

## 3 Menu Framework, Menu Policies and Portion Sizes

At a tournament, the caterer is required to provide a range of dishes to meet the menu framework set out below. The framework represents the minimum acceptable standard.

- 3.1 For breakfast the caterer must provide:
  - a a choice of three cereals
  - b a range of breads, rolls and toast

- c a choice of butter, margarine and low fat spread
- d a choice of jams, marmalades and honey
- e a choice of fresh full, semi-skimmed and skimmed milk
- f a choice of fruit juices
- g a choice of fresh fruit, including bananas
- h tea, coffee, drinking chocolate and water.

3.2 For lunch the caterer must provide:

- a sandwiches and/or rolls with a minimum of two different fillings each day, at least one of which must be suitable for vegetarians
- b a choice of fresh fruit, including bananas
- c a slice of cake, cereal bar or biscuits
- d a choice of fruit juices, squash, milk and water.

3.3 For the evening meal the caterer must provide:

- a 2 hot main meals, to include a vegetarian dish
- b 1 cold main salad
- c 2 vegetables
- d 2 from potatoes, rice or pasta
- e 1 hot sweet
- f a selection of cold sweets, including yoghurt, fresh fruit and ice-cream
- g a choice of fruit juices, squashes and water, tea and coffee.

3.4 Menus must be developed to reflect the specific needs of the customers. The majority of customers are men and women aged 12-35 years of age. The menus must take account of the religious and ethnic preferences of the participating countries (Annex A).

## **4 Restaurants**

Athletes are advised to consume high CHO, low fat diets. Many restaurants do not achieve the target of 15-30% fat and 60-70% CHO that is recommended for athletes. Be sure to avoid excess added fats (eg butter, margarine, salad dressings, etc) and fried foods.

## **5 Menu Plans**

Three sample meal plans (70% CHO) from common western diets are provided for illustration in Annex B. However, athletes and coaches must consult with a nutritionist in their particular country for this specific, individualised information.

## **6 References for Nutritional Guidelines**

International Olympic Committee Sports Medicine Manual ISBN: 0-88953-129-3

Nutritional Needs of Athletes: Fred Brouns ISBN: 0 471 94079 8

Reference Nutrient intake published in the report of the Panel of Dietary Reference Values of the Committee on Medical Aspects of Food Policy - Dietary Reference Values for Food Energy and Nutrients for the United Kingdom, London HMSO, 1991. (With thanks to RDA Dodds.)

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## **Annex A: Guidelines for Muslim Halal Food and Food Preparation**

### **Introduction**

Muslims (individuals of the Islamic faith) are required by their religion to consume only food which is HALAL and avoid/abstain from consuming alcohol/alcoholic beverages and food which is non-Halal.

### **Halal food is defined as food which:**

- is slaughtered and prepared according to Islamic Rites and Procedures by Muslims  
and
- is not meat of pigs and dogs and animals which live in "two worlds"(ie two environments, ie in water and on land) such as frogs, snakes, certain crabs, etc either eaten on its own or mixed with other Halal meats or foodstuff. This would also include certain foodstuffs such as gelatine and certain cheeses which use products made from pigs for its processing or production  
and
- is not the meat of vermin such as rats, mice, buzzards, cockroaches and other disease carrying animals  
and
- must not contain any alcohol, even a small amount either obvious or mixed with the rest of the other foodstuff during preparation, even in otherwise Halal food such as deserts and confectionery, salad dressing and condiments.

**Fish** (including fish roe), seafood and its roe and eggs are Halal.

**Preparation of Halal food** should take into account the following matters:

- the Halal meat and food must not be stored in the same refrigerator or room with non-halal meat or foodstuffs;
- must not be prepared in utensils which have been used to cook, prepare, store or serve non-Halal meat; in other words there must not be any possibility of the Halal meat being contaminated by non-Halal food;
- Halal food must be kept away from non-Halal food and must not be placed side by side or in close proximity on the serving table or counter.

**The common misconception** among Non-Muslims is that Muslims only avoid the meat of pigs (ie pork) and processed food counting the flesh of pigs such as ham, certain sausages, salami and pastrami. Although beef, mutton, lamb and chicken are acceptable they are Halal only if the animal has been slaughtered according to Islamic Rites and Procedures by Muslims and are therefore non-Halal otherwise.

Kindly refer to your local Muslim Organisation for definitive advice on Halal Food and Halal Food Preparation and sourcing for Halal Food.

## Annex B: Sample Menu Plans

<b>Sample meal plan - 2000 kilocalories (70% CHO)</b>					
<b>breakfast:</b>	<b>snack</b>	<b>noon meal:</b>	<b>snack:</b>	<b>evening meal:</b>	<b>snack:</b>
<ul style="list-style-type: none"> <li>• low fat milk - 250 ml</li> <li>• fruit juice - 125 ml</li> <li>• cereal - 250 ml</li> <li>• bread - 1 slice (10 ml jelly/jam/honey/sugar)</li> <li>• fruit</li> </ul>	<ul style="list-style-type: none"> <li>• fruit juice - 250 ml</li> </ul>	<ul style="list-style-type: none"> <li>• tossed vegetable salad - no dressing</li> <li>• sandwich: 2 slices bread (5 ml butter/ mayonnaise; 60 gm lean meat/ fish/poultry)</li> <li>• stock based vegetable soup - 250 ml</li> <li>• crackers - 3 small</li> <li>• fruit juice - 250 ml</li> <li>• fruit</li> </ul>	<ul style="list-style-type: none"> <li>• fruit</li> </ul>	<ul style="list-style-type: none"> <li>• tossed vegetable salad – no dressing</li> <li>• steamed vegetables - 125 ml</li> <li>• bread rolls - 2</li> <li>• pasta/noodles/rice - 250 ml</li> <li>• lean meat/fish/poultry - 60 gm</li> <li>• vegetable soup - 250 ml</li> <li>• crackers - 3 small</li> <li>• fruit salad - 250 ml</li> <li>• low fat milk - 250 ml</li> </ul>	<ul style="list-style-type: none"> <li>• fruit juice - 250 ml</li> </ul>

<b>Sample meal plan - 3000 kilocalories (70% CHO)</b>					
<b>breakfast:</b>	<b>snack</b>	<b>noon meal:</b>	<b>snack:</b>	<b>evening meal:</b>	<b>snack:</b>
<ul style="list-style-type: none"> <li>• low fat milk - 250 ml</li> <li>• fruit juice - 250 ml</li> <li>• cereal - 250 ml</li> <li>• bread - 3 slices (5 ml butter/ margarine ; 15 ml jelly/jam/honey/sugar)</li> </ul>	<ul style="list-style-type: none"> <li>• fruit</li> <li>• fruit juice - 250 ml</li> </ul>	<ul style="list-style-type: none"> <li>• tossed vegetable salad - no dressing</li> <li>• sandwich: 2 slices bread (5 ml butter/mayonnaise; 60 gm lean meat/ fish/poultry)</li> <li>• stock based vegetable soup - 250 ml</li> <li>• bread roll - 1</li> <li>• fruit salad - 250 ml</li> <li>• low fat milk - 250 ml</li> </ul>	<ul style="list-style-type: none"> <li>• fruit</li> <li>• fruit juice - 250 ml</li> </ul>	<ul style="list-style-type: none"> <li>• tossed vegetable salad – no dressing</li> <li>• cooked vegetables - 250-500 ml</li> <li>• bread rolls - 2</li> <li>• pasta/noodles/rice - 625 ml</li> <li>• lean meat/fish/poultry - 90 gm</li> <li>• fruit</li> <li>• low fat milk - 250 ml</li> </ul>	<ul style="list-style-type: none"> <li>• fruit juice - 500 ml</li> <li>• plain biscuits - 6</li> </ul>

<b>Sample meal plan - 4000 kilocalories (70% CHO)</b>					
<b>breakfast:</b>	<b>snack</b>	<b>noon meal:</b>	<b>snack:</b>	<b>evening meal:</b>	<b>snack:</b>
<ul style="list-style-type: none"> <li>• low fat milk - 250 ml</li> <li>• fruit juice - 250 ml</li> <li>• fruit</li> <li>• cereal - 250 ml</li> <li>• bread - 4 slices (5 ml butter/margarine ; liberal jelly/jam)</li> </ul>	<ul style="list-style-type: none"> <li>• raisins - 125 ml</li> <li>• fruit juice - 250 ml</li> </ul>	<ul style="list-style-type: none"> <li>• 2 sandwiches: 4 slices bread (10 ml butter/ mayonnaise; 120 gm lean meat/fish/poultry)</li> <li>• stock based vegetable soup - 250 ml</li> <li>• vegetables - liberal</li> <li>• crackers – 6 small</li> <li>• fruit</li> <li>• fruit juice - 250 ml</li> <li>• low fat milk - 250 ml</li> </ul>	<ul style="list-style-type: none"> <li>• fruit</li> <li>• fruit juice - 250 ml</li> <li>• plain biscuits - 6</li> </ul>	<ul style="list-style-type: none"> <li>• tossed vegetable salad – no dressing</li> <li>• steamed vegetables - 250 ml</li> <li>• bread roll - 1</li> <li>• pasta/noodles/rice - 750 ml</li> <li>• lean meat/fish/poultry - 90 gm</li> <li>• fruit salad - 500 ml</li> <li>• low fat milk - 250 ml</li> </ul>	<ul style="list-style-type: none"> <li>• fruit juice - 250 ml</li> <li>• fruit</li> <li>• plain biscuits - 6</li> </ul>