





JAUARY 26TH - FEBRUARY 1ST

FRUIT/VEGGIES

Navel Oranges	.\$2.99
Blueberries	.\$1.99
Brussels Sprouts	.\$1.69
Pink Lady Apples	
Broccoli	\$1.29

MEAT/EGGS

Uncured Hickory Bacon	\$5.39
Chicken Tenderloins	\$2.69
85/15 Beef Patties	\$4.99

OTHER

Hapi	ov Fa	rms C	heese		51	.5	C





JANUARY	26TH -	FEBUARY 1ST
*PRICE WITH	DIGITAL	COUPON OFFER

Mea	titggs

18ct Eggs	\$0.97
3lb Frozen Chicken Breast	\$5.97
Fresh 80/20 Ground Beef Patties	10/\$10
Dainy i Alterntatives	
Greek Gods Greek Yogurt*	\$2.99
Almond Breeze Almondmilk*	\$1.99
Chobani Greek Yogurt	10/\$10
Fruit, Vegetables	
Fresh Strawberries.	3/\$5
Bell Pepper	\$0.77
Simple Truth Salad Blends	\$2/5
5lb Red/Gold Potatoes	\$3.49
32oz Simple Truth Frozen Fruit*	\$6.99
grains	
Dave's Killer Thin Sliced Bread*	\$4.79
Thomas' English Muffins or Bagels	BOGO
Othen	
Skinny Pop Popcorn*	\$2.49

BUILD ABALANCED PLATE

CARBOHYDRATES

CHOOSE 2-3

MUFFINS
OATMEAL/GRITS
BREAD
PASTA

ROASTED POTATOES

DINNER ROLLS

YELLOW RICE

PROTEIN

CHOOSE 1-2

BEEF TENDERLOIN
TERIYAKI CHICKEN
MEAT SAUCE

DELI MEAT
TILAPIA/FLOUNDER

FRUITS/VEGETABLES

CHOOSE 1-2

FRESH FRUIT

MARINARA

FRUIT SMOOTHIES

CARROTS
HOUSE SALAD
ROASTED BROCCOLI

- **OPTIMUM** NUTRITION
- MOMENTOUS



- UNBREAKABLE
- ADVOCARE SPARK





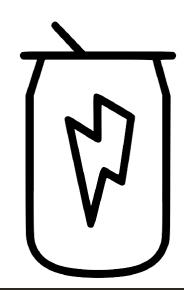












RED BULL



- **MUSCLE PHARM**
- GNC (PRO-PERFORMANCE)
- OPTIMUM NUTRITION (MICRONIZED)

INDIANA UNIVERSITY ATHLETICS

PERFORMANCE NUTRITION

BUILDING MASS 101: QUICK TIPS TO START TODAY

DAILY SNACKS

- EAT HALF A CUP OF YOUR FAVORITE TYPE OF TRAIL MIX OR NUT VARIETY (ALMONDS/CASHEWS/PEANUTS, ETC)
- HAVE PBJ SANDWHICH WITH A GLASS OF WHOLE MILK BEFORE BED
- ADD NUT BUTTER TO ANY GRANOLA BAR, PROTEIN BAR, OR CRACKER(S)
- HAVE 2 CUPS OF HIGH CALORIE CEREAL (AT LEAST 180 CALS & 3 G
 FIBER PER SERVING) WITH 1.5 CUPS WHOLE MILK

DAILY MEALS

- HYDRATE WITH 2 GLASSES OF 100% JUICE AND MILK INSTEAD OF POWERADE OR WATER AT MEALS
- ADD HIGHER CALORIE TOPPINGS TO YOUR FOODS (OLIVE OIL, MAYO, CHEESE & DRESSINGS)

STAY CONSISTENT!



INDIANA UNIVERSITY ATHLETICS

PERFORMANCE NUTRITION

HEALTHY DINING OUT OPTIONS

CHICK-FIL-A

CHECK OUT INSTAGRAM @INDIANAFUEL FOR MORE!

- 2 EGG WHITE GRILLS & YOGURT PARFAIT (850 KCALS, 25G FAT, 65G PROTIEN)
- COOL WRAP (FAT FREE DRESSING) & SIDE SALAD (FAT FREE DRESSING) & WAFFLE POTATO CHIPS (830 KCALS, 30G FAT, 50G PROTEIN)



CHIPOTLE

• HAVE A BURRITO OR BOWL WITH: GRILLED STEAK, GRILLED CHICKEN (DOUBLE MEAT); ADD IN: BLACK BEANS, BROWN RICE, FAJITA VEGGIES, LETTUCE, LIGHT CHEESE, SALSA, AND GUACAMOLE (805 KCALS, 25G FAT, 80G PROTEIN)



TACO BELL

• 4 SOFT TACOS ADD: GRILLED CHICIKEN, BLACK BEANS, RICE, TOMATOES, LETTUCE, & REDUCED FAT SOUR CREAM (1050 KCALS, 30G FAT, 58G PROTEIN)



• 2 BURRIRTO SUPREME ADD: EXTRA CHICKEN, BLACK BEANS, RICE, TOMATOES, SOUR CREAM, ONIONS, & RED CHILI SAUCE

(870 KCALS 23G FAT 53G PROTEIN)

WENDY'S

• GRILLED CHICKEN SANDWICH & LARGE CHILI & GATORADE (830 KCALS. 23G FAT. 55 G PROTIEN)



• APPLE PECAN SALAD (NO CHEESE) & 10 PC NUGGETS & GATORADE (770 KCALS, 32 G FAT, 47G PROTEIN)

BUFFALOUIE'S

- PARMIGANA GRILLED CHICKEN SANDWICH WITH SWEET POTATO FRIES (750 KCALS, 21G FAT, 52G PROTEIN)
- BUFFALO STYLE GRILLED CHICKEN SANDWHICH & COLESLAW
 (620 KCALS, 28G FAT, 44G PROTEIN)



INDIANA UNIVERSITY ATHLETICS

PERFORMANCE NUTRITION

HEALTHY DINING OUT OPTIONS

JIMMY JOHNS

- TURKEY TOM ON THICK SLICED WHEAT (610 KCALS 25G FAT 31G PROTFIN)
- THE PEPE ON THICK SLICED WHEAT (730 KCALS 36G FAT 37G PROTFIN)

NOODLES & COMPANY

- GRILLED CHICKEN PENNE ROSA (870 KGALS 29G FAT 50G PROTFIN)
- GRILLED CHICKEN JAPANESE PAN NOODLES (780 KCALS, 16G FAT, 47G PROTEIN)



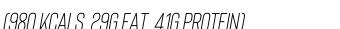
SAKURA 15

- CHICKEN FRIED RICE (987 KCALS 18G FAT 39G FAT)
- TERIYAKI CHICKEN WITH A SIDE OF RICE (978 KCALS. 14G FAT. 68G PROTEIN)



MCDONALD'S

- QUARTER POUNDER DELUXE (NO CHEESE & NO MAYO) WITH 4CT CHICKEN MCNIIGGETS & LARGE MANGO PINEAPPLE SMOOTHIE (990 KCALS, 32G FAT, 39G PROTEIN)
- DELLIXE CRISPY CHICKEN SANDWHICH (NO MAYO) & LARGE STRAWBERRY BANANA SMOOTHIE & 4CT CHICKEN MCNUGGETS



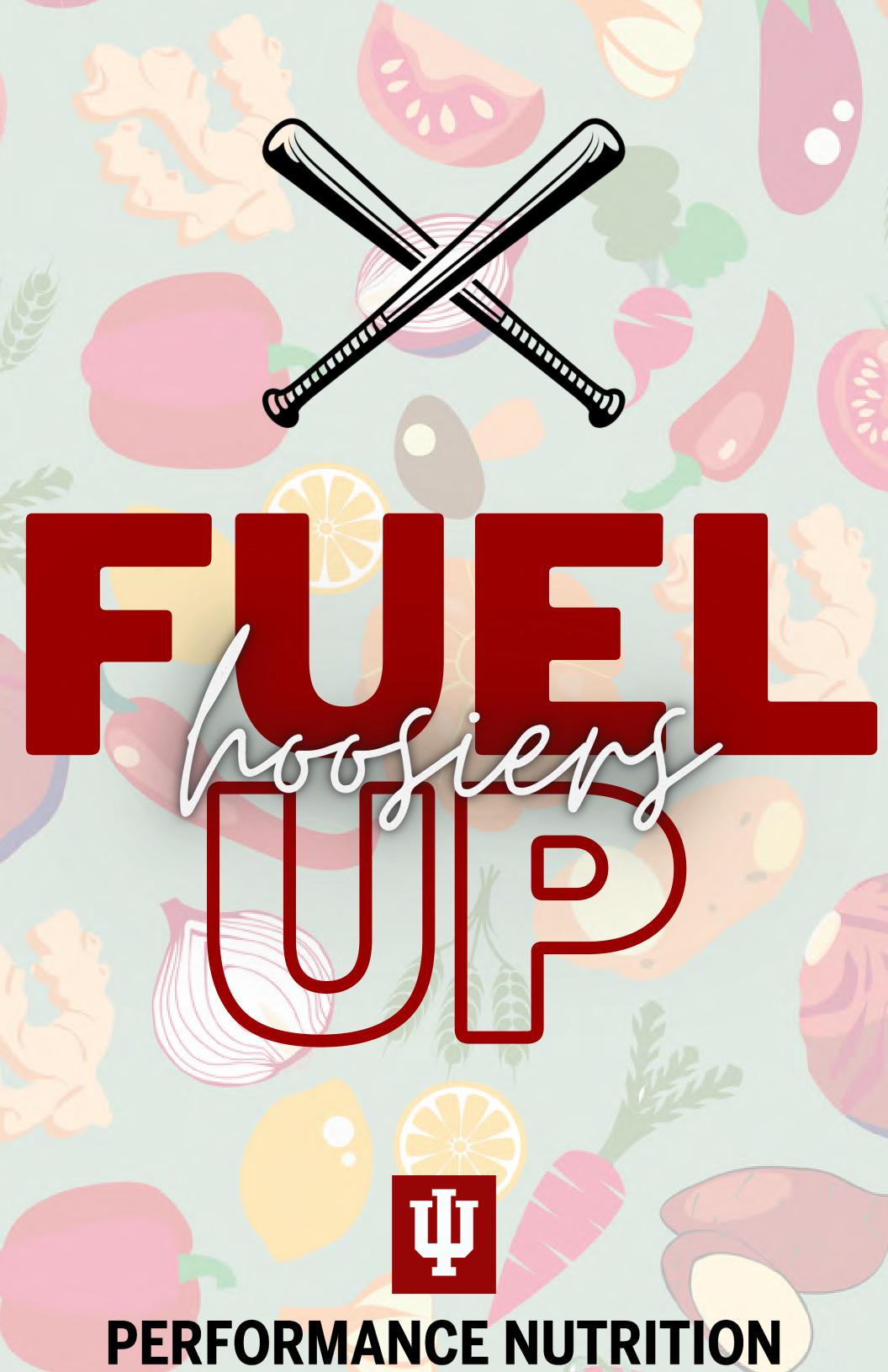


- SPICY BAKED ZITI WITH CHICKEN (710 KCALS, 28G FAT, 46G PROTEIN)
- CHICKEN FETTUCCINE ALFREDO (840 KCALS. 31G FAT. 41G PROTEIN)









Goal-based Recovery Juggestions:

FOR WORKOUTS >60 MINUTES AT A MEDIUM TO HIGH INTENSITY

RECOVERY WEIGHT LOSS



OR





OR



OR







OR





OR







<350 KCALS >25G PROTEIN <50G CARBS

> 300-500 KCALS 20-25G PROTEIN **50G CARBS**

CHECK WITH YOUR SPORTS

RD AS SPECIFIC NEEDS MAY

VARY DEPENDING ON GOALS.

RECOVERY WEIGHT MAINTENANCE











OR











OR











OR





RECOVERY WEIGHT GAIN



OR





OR



OR















>500 KCALS 20-25G PROTEIN **50G CARBS**

FUELING FOR PERFORMANCE

FUELING BEFORE A ROUND:

Consuming a nutritious meal before a competition can help maintain blood sugar & optimize energy levels to prevent fatigue. You should aim to consume a meal **2-3 hours** before beginning a round. Meals should consist of **carbs** (fuel), moderate **protein** (helps prevent hunger by slowing digestion), and low in **fat** (to prevent Gl distress).

BREAKFAST IDEAS:

1 cup oatmeal + 2 scrambled eggs + banana 1 bagel + 1 cup Greek yogurt + apple 1 serving whole grain cereal + 8 oz milk + fresh fruit Egg and cheese breakfast sandwich + 8 oz milk + 1 cup strawberries

NERVOUS?

A liquid source of protein and carbohydrates, such as a fruit smoothie, can be good option.

FUELING DURING A ROUND:

The goal is to have a snack every hour while on the course, or every 4-6 holes.

Carbs: ~30g/H; low-glycemic to prevent sugar crashes.

Protein: 10-15g; slows digestion and prevents hunger; moderate in fat and fiber to prevent GI distress.

Hydration: Water is the ideal choice to replace fluids during rounds, but electrolyte beverages may be needed during rounds in extreme heat which can also provide carbs and help fuel.







SNACK PAIRINGS ON THE COURSE:















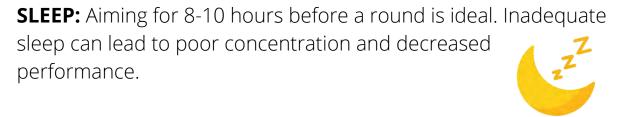




FUELING AFTER A ROUND (RECOVERY):

This is very important when playing multiple days in a row during a tournament. Make sure you are consuming balanced meals: **carbs** (refuel), **protein** (rebuild muscles), healthy **fats** and antioxidants (fight inflammation).

REHYDRATE: Dehydration can cause fatigue, impaired ability to focus and concetrate. Sweat is also important to help our bodies regulate temperature.



CAFFEINE: Keep caffeine intake to a minimum to avoid crashes; 1-3mg/kg body weight.

EXAMPLE: 150 lb athlete: 70-200 mg

1 cup coffee: 80-100 mg

1 cup green tea: 30-50 mg

1 grande starbucks drink: 160 mg-200 mg

Starbucks suggestions: grande skinny mocha, grande caffe latte, grande honey almond milk cold brew, grande vanilla sweet cream cold brew











TU Women's Basketball Basketball



O HOW IS YOUR TANK?

0

NAME GOES HERE

CALORIES:

897 KCALS



PROTEIN: 45G







LIQUIDS: 30 FLOZ

POOR NUTRITION RECOVERY CAN LEAD TO:

POOR PERFORMANCE • DEHYDRATION • FATIGUE • NUTRITIONAL

DEFICIENCIES • INCREASED INJURY RISK • POOR SLEEP



PERFORMANCE NUTRITION

HYDRATE

YOU MUST REPLACE FLUIDS LOST DURING EXERCISE

I POUND
LOST

2 POUNDS

L05T

3 POUNDS

L05T

4 POUNDS

L05T









*** CAN BE WATER, GATORADE OR PROPEL

WHAT IS IN A MULTIVITAMIN?

MAGNESIUM

SUPPORTS
NEUROMUSCULAR,
CARDIOVASCULAR,
IMMUNE & HORMONAL
FUNCTION

OMEGA 3, VITAMIN A & E

SUPPORTS CELL FUNCTION, REDUCES INFLAMMATION

VITAMIN C

IMMUNE SUPPORT &
SUPPORTS SOFT
TISSUE & SKIN
REPAIR

CALCIUM, VITAMIN D

SUPPORTS BONE HEALTH

ZINC

AIDS IN MUSCLE
GROWTH &
RECOVERY &
ENERGY
PRODUCTION

IRON

SUPPORTS
OXYGEN
TRANSPORT &
ENERGY
PRODUCTION

B VITAMINS

SUPPORTS BLOOD
CELL HEALTH,
ENERGY
PRODUCTION, &
TISSUE REPAIR

NUTRITION FOR WELLNESS

VEGAN MEATBALLS WITH MUSHROOM GRAVY AND GRITS

VEGAN GRITS



VEGAN

INGREDIENTS

4 cups vegetable broth 1 cup grits 1/4 cup olive oil 1/3 cups diced yellow onion 2 tbsp minced garlic 1 & 1/2 cup coconut milk 1/2 tbsp kosher salt 2 tbsp pepper

- 1. Heat oil in pan, add onions and cook until translucent
- 2. Add garlic cook until fragrant,
- Add vegetable broth and coconut milk & bring to a boil
- 4. While stirring slowly add grits
- cook 10-12 mintues
- 6. Once cooked remove from heat stir in salt and pepper

MEATBALLS

INGREDIENTS

1/2 cup oats 1/4 cup unsweetened plant milk

2 tbsp vegan worcestershire sauce

2 tbsp natural yeast 2 tbsp fresh chopped parsley 1 tsp minced garlic 1 tsp italian seasoning 1.2 tsp ground fennel 2 tsp onion powder

METHOD

- Preheat oven 425
- in a small bowl mix oats and plant milk, set aside
- ingredients together
- 4. add small bowl to large bowl and mix everything together
- meatballs (2 tbsp in size) and place on prepared sheet pan
- bake for 10-12 minutes

VEGAN MUSHROOM GRAVY



INGREDIENTS

3 tbsp vegan butter 1 cup diced red onion 1 lb mushrooms 2 tbsp minced garlic 1/4 tsp dried thyme 1 tbsp vegan worcestershire suce 2 tbsp all purpose flour 3 cups vegetable broth

METHOD

- Melt butter in a saute pan
- Add mushrooms and onion and saute for 10 minutes
- 3. Add garlic, thyme, worcestershire
- 4. Add flour, stir to coat mushrooms cook 1 minute stirring often then add vegetable broth stirring until
- 5. Bring to a slow boil for 10 minutes occasionally stirring unitl thickened taste then add salt and pepper as needed before serving

NUTRITION FOR WELLNESS

THE BENEFITS



ONION

High in vitamin C which regulates immune health, collagen production, tissue repair, and iron absorption. Rich in vitmains B6 & B9 which play key roles in metabolism, blood cell production and nerve function.



GARLIC

Can lower LDL cholesterol.
Increase antioxidant enzymes,
as well as reduce oxidative
stress in those with high blood
pressure.



OLIVE OIL

Reduces inflammation in the body, improves blood vessel health, helps manage blood clotting, and lowers blood pressure.



MUSHROOMS

Source of B vitamins, phosphorus, vitamin D, selenium, copper, potassium. Potassium may reduce blood pressure, may reduce the risk of stroke, and prevent osteoporosis. Selenium may reduce the risk of certain cancers, and helps to boost your immune system.



OATS

Can reduce LDL and total cholesterol levels, reduce blood sugar and insulin response, increased feeling of fullness, increased growth of good bacteria in the digestive tract.



PEPPER

Black pepper is a good source of Vitamin C, calcium, magnesium, and potassium. Potassium and magnesium are important for approprate fluid and electrolyte balance. Alkaloids in pepper play a key role in prostate prevention and progession.





BIG WOODS

CRAFT FOOD, BEER & SPIRITS

CHICKEN STREET TACOS

Shredded chicken, onion, radish, cilantro, cotija cheese sub corn for side salad

BIG WOODS CHICKEN SANDWHICH

Grilled chicken, argula, onion, tomatoes, gouda on brioche bun sub fries with side salad

STEAK SALAD

Steak tips, mixed greens, onions, goat cheese, tomatoes, pickled carrots, cliantro, green onion

GRILLED CHICKEN SANDWICH

Grilled chicken breast, cheddar, lettuce, tomato, onion on multigrain bread

POWERHOUSE SALAD

Grilled chicken breast, avocado, hummus, hardboiled egg, cucumber, tomatoes, lettuce, fat-free vinaigrette

AVO TURKEY SANDWICH

Turkey breast, swiss, avocado, cucumbers on multigrain bread

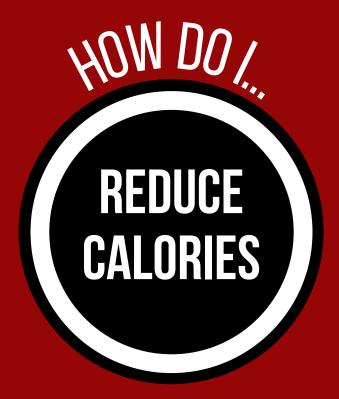


TRACKING ATTENDANCE AT MEALS HELPS US IMPROVE OUR SERVICES!

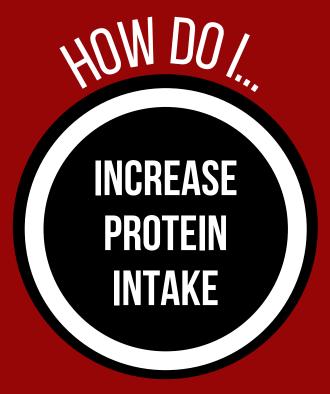


TIPS TO IMPROVE BODY COMPOSITION

OVERALL, YOU NEED TO REDUCE THE NUMBER OF CALORIES YOU CONSUME AS WELL AS INCREASE PROTEIN INTAKE DAILY.



- CHOOSE GRILLED MEATS ONLY
- NO FRIED OR BREADED FOODS
- CHANGE OR REMOVE SAUCES & TOPPINGS
- CONSUME ONLY WATER OR ZERO CALORIE DRINKS
- LIMIT SIMPLE CARBS OUTSIDE OF EXERCISE
- STICK TO HIGH PROTEIN OR FRUIT/VEGETABLE SNACKS



- CONSUME PROTEIN RICH SNACKS
 & MEALS
- DRINK A PROTEIN SHAKE DAILY





CONSIDERING A DIETARY SUPPLEMENT?

QUESTIONS TO ANSWER:



WHAT REASON DO I HAVE FOR TAKING THIS SUPPLEMENT?



CAN THIS SUPPLEMENT BE OBTAINED FROM FOOD?

*IF YOU DO NOT KNOW, ASK ISAAC'



IS THE SUPPLEMENT CERTIFIED BY A THIRD PARTY?









LOOK FOR ONE OF THESE LABELS ON YOUR SUPPLEMENT



DOES MY SPORTS DIETITIAN (ISAAC)
KNOW THAT I AM THINKING OF TAKING
OR CURRENTLY TAKING A
SUPPLEMENT?

IF NOT, LET ISAAC KNOW IMMEDIATELY

