

Nutrition

Mike Murray looks at one of the new topics for the 2008 AQA specification for physical education.

The specification lists the content to be covered as follows:

Nutrition

- the seven classes of food and their exercise-related function — fats, proteins, carbohydrates, vitamins, fibre, minerals and water
- the need for a balanced diet and the energy balance of food
- the performer's use of nutritional information based on their activity, difference in diet composition between endurance athletes and power athletes
- definitions of obesity and the limitations in trying to define it
- percentage body fat/body composition and body mass index (BMI) as measures of nutritional suitability

Summarising, we can see that candidates need to understand the exercise-related functions of the seven classes of food; the concept of a balanced diet and the different types of food intake that different athletes might require; and the energy balance of food, especially in respect of over-consumption and obesity.



Seven classes of food

The functions of carbohydrates and fats as energy sources and proteins for growth and repair are simply extensions of GCSE physical education and science. For AS, additional information concerning the different locations and uses of the carbohydrates glucose and glycogen and the triglycerides and fatty acids may be required (see Table 1).

Table 1

	Transported form (in the blood)	Storage form (in muscle)
Carbohydrates	Glucose	Glycogen
Fats	Fatty acids	Triglycerides

Vitamins and minerals

Minerals are vital to the body, and many have important exercise-related functions. For example, phosphorus and calcium are the main constituents of bone. Calcium

is also needed for muscle contraction and nerve transmission. Several other minerals are involved in nerve transmission, including sodium and potassium. The complex process of energy metabolism

involves magnesium, sodium, potassium, iodine and iron. Iron is also required for red blood cell formation.

Vitamins are similarly important in many metabolic processes, as shown in Table 2.

Water

Water is essential for our bodies to work properly. It has several functions:

- it provides the medium in which most reactions in the body occur
- it acts as a lubricant for joints and the eyes
- it helps to regulate body temperature

The amount of water we need to drink varies from person to person, depending on age,

climate, diet and the amount of physical activity we do. Water requirements are increased in hot climates and following exercise.

Dehydration is common among athletes, particularly those exercising in hot climates and/or at altitude, and can be serious. As little as 2% loss of body weight can result in impaired physiological responses and performance. Symptoms of mild dehydration include headache and fatigue.

Water replacement is essential, before, during and after exercise. Tap water is suitable for replacing lost fluid following mild or moderate exercise, but water alone is not the best solution for fluid replacement during or after vigorous or

prolonged exercise. **Isotonic** drinks are more suitable and replenish water and carbohydrate stores. These are easily and cheaply made from diluted squash, some additional sugar and tiny amounts of salt.

Fibre

Fibre is important during exercise as it can slow down the time it takes the body to break down food, which results in a slower, more sustained release of energy. Good sources of fibre include wholemeal bread and pasta, nuts, seeds, fruits, vegetables and pulses.

Balanced nutrition

A balanced diet is essential for the performer. A balanced diet consists of an intake of food containing sufficient amounts of the nutrients required by the individual. The amount of food varies between performers, but in general performers require additional food because of the additional energy they are using. Attention should be paid to increasing fruit and vegetable intake.

The diet of a marathon runner needs special consideration. Endurance training makes the performer better at metabolising fats; therefore fat intake needs to be increased. Using fat will save carbohydrate for use later in an exercise (glycogen sparing). Similarly there needs to be a larger intake of carbohydrates to satisfy the energy demands of the performer. Marathon runners therefore

need a diet that has a larger proportion of carbohydrates and fats than the average diet. All performers, including marathon runners, because of their training load have a higher metabolism than the average person, and require more vitamins and minerals to compensate.

Therefore they need extra fruit, vegetables, dairy products and cereals compared with most other people.

Power/strength performers need to adjust their carbohydrate intake because of their energy demands, and they also need to increase their protein intake because of the increase in muscle repair and growth that will accompany their training.

Energy balance

The amount of food an individual needs varies from person to person depending on his/her basal metabolic rate (BMR) and level of activity. The BMR can be thought of as the rate at which a person uses energy to maintain the basic functions of the body. The BMR varies from person to person and accounts on average for about three-quarters of an individual's energy needs.

How much energy you need can be calculated by multiplying your BMR by a factor that takes account of your physical activity level. The more active you are, the higher your BMR becomes. Your energy intake through food needs to balance with the amount of energy you use.



Measuring percentage body fat using skinfold callipers

People vary, but for adults, change in body weight is a good guide to this energy balance.

Body fat

Ideally, performers should be encouraged to find the energy intake that enables them to maintain their weight within the desirable range for their height. Any excess energy taken in as food that is not used during daily energy expenditure is stored by the body as fat. A person who is very fat will have a body weight 20% or more above the desirable range. Body mass is made

up of two components — lean body mass (muscles, bones and organs) and body fat. On average, men have 10–20% body fat, while women have 15–25%.

Percentage body fat can be estimated in different ways. The skinfold method involves measuring the thickness of the skin at specific locations around the body. The total of these various readings is then compared with norm tables to give a guide to percentage body fat.

A second method uses the body's natural resistance to

electricity to make an estimate. This bioelectrical impedance method simply involves entering your gender, age, height and weight measures into a device that is then held while a tiny electric current is sent from one electrode to another and a percentage body fat estimate is generated.

Obesity is a condition in which excessive fat is accumulated in adipose tissue and impairs health. It is defined in adults as 40% body fat. Body weight is influenced by energy intake and energy expenditure.

If a person regularly consumes more energy than he/she uses, the result will be a gain in weight and eventually he/she becomes overweight or obese. If a person regularly consumes less energy than he/she uses, weight loss results.

Body mass index

A useful way to judge whether a person is the appropriate weight is to work out his/her body mass index (BMI). This can be calculated by dividing a person's weight in kilograms by his/her height in metres squared:

Table 2

Compound	Exercise functions
Vitamin D	<ul style="list-style-type: none"> ■ Controls the amount of calcium absorbed by the intestine ■ Essential for the absorption of phosphorus and for normal bone mineralisation and structure
Vitamin K	<ul style="list-style-type: none"> ■ Required for normal bone structure
Vitamin C	<ul style="list-style-type: none"> ■ Involved in the production of collagen, the protein in connective tissue (cartilage and bone) ■ Involved in the normal structure and function of blood vessels
Vitamin B1	<ul style="list-style-type: none"> ■ Needed to release energy from carbohydrate ■ Involved in the normal function of the nervous system and the heart
Vitamin B2	<ul style="list-style-type: none"> ■ Required to release energy from protein, carbohydrate and fat ■ Involved in the transport and metabolism of iron in the body
Niacin	<ul style="list-style-type: none"> ■ Required for the release of energy from food and for normal functioning of the nervous system
Vitamin B12	<ul style="list-style-type: none"> ■ Required for normal blood formation and function ■ Needed for the normal structure and function of nerves
Folic acid	<ul style="list-style-type: none"> ■ Essential for normal cell division and in the formation of blood cells ■ Needed for the normal structure of the nervous system

