NAME: Key

## CHAPTER 5 WORKSHEET NUTRITION AND SUPPLEMENTS

MATCHING—Match the fo	llowing vitamins with the appropriate response.
	A. Contributes to general good health; main vitamin derived from sunlight
2. Vitamin B complex	B. Essential in energy metabolism of muscle and development of red blood cells
G. 3. Thiamine	C. Works with riboflavin and thiamin and enters into enzyme reactions
4. Riboflavin	D. Essential for cell building; resists infections, prevents night blindness
	E. Closely interrelated to and involved in various enzymatic actions
<b>6.</b> Vitamin B12	F. Least stable of all vitamins; essential for repair and healing of wounds
F. 7 Vitamin C	G. Important for proper and complete utilization of carbohydrates
A· 8. Vitamin D	H. Essential to certain aspects of nerve tissue and cell respiration maintenance
MATCHING—Match the fo	llowing <i>minerals</i> with the appropriate response.
9. Potassium	A. Assists in formation of some amino acids
10. Calcium	B. Regulates body's synthesis of hemoglobin
<u>A</u> . 11. Sulfur	C. Important for muscle contraction
F. 12. Phosphorus	D. Activates certain enzymatic reactions
<b>8</b> . 13. Iron	E. Important role in development of strong teeth and bones
14. Manganese, coppe	er and zinc F. Important in the transport of fatty acid and energy metabolism
MATCHING—Match the following	llowing <i>nutrients</i> with the appropriate response.
	A. Utilized when carbohydrates are depleted
F. 16. Proteins	B. Organic compounds present in natural foods that act as regulators or catalysts
A. 17. Fats	C. Makes up approximately 75% of all protoplasm and is necessary for life
E. 18. Minerals	D. Organic compounds of carbon, hydrogen, oxygen; primary source of body fuels
3. 19. Vitamins	E. Necessary for proper maintenance of metabolic processes; potassium and calcium
	F. Have building & repairing properties; help resist infection and aid healing
SHORT ANSWER	
	tissues 2) Make enzymes, hormones a antibodies to
22. What is meant by "non-ess	sential" amino acids? They're made by the body; don't need olietan!
23. List the fat-soluble vitamin	
	mins. B Vitamins & Vitamin C
	arbohydrate loading. To 1 alycogen stores in liver/skeletal muscle,
	aining a few days a competition and 1 CHO intake the
entire week a t	the event. This is only valuable for long-duration
events (p.a. ma	

26. What is a significant concern that you should have if one of your athletes is a vegetarian? Deficiencies in certain vitamins + minerals (eg Fe) List the guidelines to follow in establishing a pre-game meal. largest possible CHO stores by eating a lot of CHO's ls that don't act as laxatives dare easily absorbed ESSAY · 1 water intake 32. In what ways should diets differ between athletes and non-athletes and why? athletes have a greater need port/event/training 33. If one of your athletes wanted to lose fat weight during the season, what guidelines would you give them to lose the weight sensibly/safely? termined