

Sports Nutrition, an *individual or team event*, recognizes participants who use Family and Consumer Sciences skills to plan and develop an individualized nutritional plan to meet the needs of a competitive student athlete in a specific sport. In advance, participants will prepare a sample nutrition and hydration plan based upon nutritional and energy needs of a student athlete. Participants must prepare a **file folder**, **visuals**, an **oral presentation**, and demonstrate a method to be used by the athlete to assist with nutrition management.

NEW JERSEY CORE CURRICULUM STANDARDS

- RI.11-12.1 Cite strong and thorough textual evidence to support analysis of what the text says explicitly as well as inferences drawn from the text, including determining where the text leaves matters uncertain.
- L.11-12.2 Demonstrate command of the conventions of standard English capitalization, punctuation, and spelling when writing.
- L.11-12.6 Acquire and use accurately general academic and domain-specific words and phrases, sufficient for reading, writing, speaking, and listening at the college and career readiness level; demonstrate independence in gathering vocabulary knowledge when considering a word or phrase important to comprehension or expression.
- RI.11-12.7 Integrate and evaluate multiple sources of information presented in different media or formats (e.g., visually, quantitatively) as well as in words in order to address a question or solve a problem.
- W.11-12.1d Establish and maintain a formal style and objective tone while attending to the norms and conventions of the discipline in which they are writing
- W.11-12.9 Draw evidence from literary or informational texts to support analysis, reflection, and research.
- SL.11-12.1c Propel conversations by posing and responding to questions that probe reasoning and evidence; ensure a hearing for a full range of positions on a topic or issue; clarify, verify, or challenge ideas and conclusions; and promote divergent and creative perspectives.
- SL.11-12.4 Present information, findings, and supporting evidence, conveying a clear and distinct perspective, such that listeners can follow the line of reasoning, alternative or opposing perspectives are addressed, and the organization, development, substance, and style are appropriate to purpose, audience, and a range of formal and informal tasks.
- SL.11-12.6 Adapt speech to a variety of contexts and tasks, demonstrating a command of formal English when indicated or appropriate.
- 5.2.12.A.5 Describe the process by which solutes dissolve in solvents.
- 5.2.12.A.6 Relate the pH scale to the concentrations of various acids and bases
- 5.3.12.A.3 Predict a cell's response in a given set of environmental conditions.
- 5.1.12.D.1 Engage in multiple forms of discussion in order to process, make sense of, and learn from others' ideas, observations, and experiences.
- 9.2.12.C.3 Identify transferable career skills and design alternate career plans
- 9.2.8.B.3 Evaluate communication, collaboration, and leadership skills that can be developed through school, home, work, and extracurricular activities for use in a career.
- 9.2.12.C.6 Investigate entrepreneurship opportunities as options for career planning and identify the knowledge, skills, abilities, and resources required for owning and managing a business.
- 9.3.HT-RFB.8 Implement standard operating procedures related to food and beverage production and guest service.
- 9.3.HT-RFB.10 Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities.

CAREER READY PRACTICES

- ✓ Act as a responsible and contributing citizen and employee.
- ✓ Apply appropriate academic and technical skills
- ✓ Communicate clearly and effectively with reason
- ✓ Consider the environmental, social and economic impacts of a decision.
- ✓ Demonstrate creativity and innovation.
- ✓ Employ valid and reliable research strategies.
- ✓ Utilize critical thinking to make sense of problems and persevere in solving them.
- ✓ Model integrity, ethical leadership and effective management.
- ✓ Use technology to enhance productivity.
- ✓ Work productively in teams while using cultural global competencies.

NATIONAL STANDARDS FOR FAMILY AND CONSUMER SCIENCES

- 9.3.1 Analyze nutrient requirements across the life span.
- 9.3.2 Analyze nutritional data.
- 9.3.3 Apply principles of food production to maximize nutrient retention in prepared foods.
- 9.4.4 Construct a modified diet based on nutritional needs and health conditions.
- 9.4.5 Design instruction for health maintenance and disease prevention.

EVENT CATEGORIES

Junior: Participants in grades 6 – 9

Senior: Participants in a comprehensive program in grades 10 – 12

Occupational: Participants in an occupational program in grades 10 – 12

ELIGIBILITY

1. A chapter may register one (1) entry in each event category.
2. An entry is defined as one (1) participant or one (1) team comprised of a maximum of three (3) members.
3. An event category is determined by a member's grade in school and affiliation status.
4. Participation is open to any affiliated FCCLA member.
5. Participants must have completed a course or unit in nutrition or sports nutrition in a Family and Consumer Sciences program.

PROCEDURES & REGULATIONS

1. The Sports Nutrition project must be developed and completed within a one-year span beginning July 1 and ending June 30 of the school year before the National Leadership Conference.
2. The Sports Nutrition project must be planned and prepared by the participant(s) only. Supporting resources are acceptable as long as participants are coordinating their use and resources are cited appropriately verbally and/or in print during the presentation to avoid false credit for unoriginal or non-participant work.
3. Each entry must submit a file folder to the room location designated in the State Leadership Conference program during the specified registration time.
4. Participant(s) will have five (5) minutes to set up for the event. Other persons may not assist.
5. The oral presentation **may be up to ten (10) minutes** in length.
6. The oral presentation is a time for the participant(s), **in the role of student nutritionist/dietician**, to present to the evaluators, in the role of the student athlete, the nutritional plan and management tool. The presentation is intended to be a two-way dialogue, as in a conversation or interview, rather than a one-way illustrated talk. **Students take on the role of the student nutritionist/dietitian.**
7. If audio or audiovisual recordings are used, they are limited to three (3) minutes playing time during the presentation. *Presentation equipment*, with no audio, may be used during the entire presentation.

8. Following the presentation, evaluators and participant(s) will step out of character as nutritionist/dietician(s) and student athletes for a follow-up interview as evaluators and participant(s).
9. The nutritional plan and management tool do not have to be implemented by the student athlete. The selected student athlete should be someone other than the participant(s).
10. Evaluators will use the rating sheet to score and write comments for each participant.
11. A table will be provided. Participants must bring all other necessary supplies and/or equipment. Wall space electrical outlets/equipment, and wireless Internet connection will not be available.
12. Spectators may not observe any portions of this event.
13. Two (2) individuals or teams from each event category may be chosen to represent New Jersey at the National Leadership Conference.


General Information					
Individual or Team Event	Prepare Ahead of Time	Participant Set Up/ Prep Time	Maximum Oral Presentation Time	Equipment Provided	Electrical Access
Individual or Team	File Folder, Visuals, Oral Presentation, Management Tool	5 minutes	10 minutes	Table	Not provided

Presentation Elements Allowed									
Audio	Costumes	Easel(s)	File Folder	Large Newsprint Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals
■		■	■	■		■		■	■

SPORTS NUTRITION SPECIFICATIONS

File Folder

Participant(s) will submit one (1) letter-size *file folder* containing three (3) identical sets, with each set stapled separately, of the items listed below at the State Leadership Conference at the designated location and specific time. The *file folder* must be labeled (either typed or handwritten) in the top left corner with participant’s name(s), school name, chapter name, event name (Sports Nutrition) and event category.

1- 8½” x 11” page	<i>Project Identification Page</i>	One 8½” x 11” page on <i>plain paper</i> , with no <i>graphics</i> or decorations; must include participant’s name(s), chapter name, school, city, state, event name, and title of project.
1- 8½” x 11” page	<i>FCCLA Planning Process Summary Page</i>	One 8½” x 11” page summarizing how each step of the <i>Planning Process</i> was used to develop the Sports Nutrition project. Each step is fully explained.
1 	Evidence of Online Project Summary Submission	Complete the online project summary form located on the “Surveys” tab of the FCCLA Portal, and include proof of submission in the <i>file folder</i> .
1 to 2 - 8½” x 11” page	Sport and Training Summary Pages	One to two (1-2) 8½” x 11” pages summarizing the specific physical demands, training schedule, frequency and length of competitions, and general nutritional and hydration needs of student athletes competing in this sport.
1- 8½” x 11” page	Student Athlete Demographic Page	One 8½” x 11” page providing a description of student athlete, including gender, first name, age, height, goal weight, and activity level. Include any specific health concerns (food preferences, food intolerances, dietary restrictions, physical disorders, cultural needs, etc.).
1- 8½” x 11” page	Student Athlete Daily Schedule Page	One 8½” x 11” page outlining the typical daily schedule of the student athlete, to include school schedule, training schedule, sleep, and other responsibilities (work, volunteering, tutoring, etc.). Should not reflect a competition day.
1- 8½” x 11” page	Works Cited / <i>Bibliography</i>	Use MLA or APA citation style to cite all references. Resources should be <i>reliable</i> and <i>current</i> .

Nutritional Plan and Management Tool

The participant will develop a nutrition plan with specific, measurable, attainable, realistic, and timely goals; provide a nutritional evaluation, and present a management tool to be used by the student athlete.

Nutritional Plan Goals	Identify 3 – 5 goals the nutrition plan addresses, to include nutritional needs, hydration, and performance goals. In addition, identify if the plan is to maintain weight, encourage weight loss, or result in weight gain.
Nutrition and Hydration Plan	Participants will develop a three-day nutritional plan to include two (2) non-competition days and one (1) competition day. The plan should include hydration, specific food items and quantities for meals and snacks, timing, and calculation of energy intake (calories in) and estimated energy output (calories out). Nutrition plans should avoid substances that may have a negative impact on performance. Each day should include breakfast, lunch, dinner, and snacks. The schedule of eating may be modified to meet the student athlete’s schedule and any items from the student athlete interview. Participants should assume all meals are prepared at home, but not necessarily eaten at home. Meals should be planned to include cultural needs, health, balance, variety, and timing of nutrient intake for optimum performance.
Nutritional Evaluation	Analyze each day of the nutritional plan using a nutrient analysis program of the participant’s choice. Compare the nutritional analysis and the DRIs and RDAs for the student athlete. Make sure that the analysis meets the needs of the student athlete. Provide a rationale for any discrepancies.
Management Tool	Provide the student athlete with a suggested method to monitor and manage their nutritional plan and goals. This may involve technology (mobile applications, website tracking, etc.) or may be paper-pencil, stickers, etc. The management tool should meet the needs of the student athlete and be realistic given the student’s daily schedule. The management tool can be commercially available or designed by the participant.

Presentation of Nutritional Plan and Management Tool to Student Athlete / Oral Presentation

The oral presentation is a time for the participant(s), **in the role of student nutritionist/dietician**, to present to the evaluators, in the role of the student athlete, the nutritional plan and management tool. The presentation is intended to be a two-way dialogue, as in a conversation or interview, rather than a one-way illustrated talk. The nutrition plan will be explained and the suggested management tool will be demonstrated during the presentation. If audio or visual recordings are used, it is limited to a three (3) minute playing time during the presentation. Following the presentation, evaluators and participant(s) will step out of character as nutritionist/dietician(s) and student athletes for a follow-up interview as evaluators and participant(s).

Organization/Delivery	Deliver oral presentation in an organized, sequential manner; concisely and thoroughly summarize research.
Knowledge of Subject matter	Demonstrate thorough knowledge of sports nutrition related to the participant’s chosen project.
Use of <i>Visuals</i> during Presentation	The <i>visuals</i> chosen present the nutritional plan in a way that is clear, concise, and visually appealing.
Voice	Speak clearly with appropriate pitch, tempo and volume.
Body Language / Clothing Choice	Use appropriate body language including gestures, posture, mannerisms, eye contact, and appropriate handling of <i>visuals</i> or note cards if used. Wear appropriate clothing for the nature of the presentation.
Grammar / Word Usage / Pronunciation	Use proper grammar, word usage, and pronunciation.
Responses to Evaluators’ Questions	Provide clear and concise answers to evaluators’ questions regarding the nutrition plan and management tool. Questions are asked after the presentation.

Sports Nutrition Rating Sheet

Name(s) of Participant(s) _____ School _____

Category: _____ Junior _____ Senior _____ Occupational

INSTRUCTIONS:

1. Before student presentation, evaluators must check the participants' portfolio using the criteria and standards in the guidelines. If there is a discrepancy over or under the required number of items, please complete the Point Deduction sheet as necessary.
2. Write the appropriate rating in the "Score" column. Points given may range between 0 and the maximum number indicated. Total the points and enter under "TOTAL SCORE". Make comments to help participants identify their strengths and areas for improvement. Use the back of the sheet if necessary.

Evaluation Criteria	Very					Score	Comments
	Poor	Fair	Good	Good	Excellent		
FILE FOLDER							
FCCLA Planning Process Summary	0-1	2	3	4	5		
Sports & Training Summary Page(s): Specific physical demands, training schedule and competitions, general nutrition and hydration needs	0-2	3-4	5-6	7-8	9-10		
Student Athlete Demographics Page: Description of athlete and health concerns	0-1	2	3	4	5		
Student Athlete Daily Schedule Page: Typical daily schedule including school, training and other responsibilities	0-1	2	3	4	5		
Works Cited / Bibliography	0-1		2		3		
NUTRITION / HYDRATION PLAN							
Nutrition Plan Goals: Addresses 3- 5 goals that include nutrition, hydration and performance. Weight goal is identified	0-2	3-4	5-6	7-8	9-10		
Nutrition & Hydration Plan: Extensive plan provides appropriate and realistic recommendations	0-3	4-6	7-9	10-12	13-15		
Nutritional Evaluation: Analysis is complete and meets the needs of the athlete	0-2	3-4	5-6	7-8	9-10		
Management Tool: Realistic and meets easy to understand and use meets the needs and schedule of the athlete	0-1	2	3	4-5	6-7		
ORAL PRESENTATION							
Organization/Delivery	0-2	3-4	5-6	7-8	9-10		
Knowledge of Subject Matter	0-1	2	3	4	5		
Use of visuals during presentation	0-1	2	3	4	5		
Voice, Body Language, Grammar and Pronunciation	0-1	2	3	4	5		
Responses to Evaluators' Questions	0-1	2	3	4	5		

Total Score _____

Verification of Total Score (please initial)

Evaluator _____

Room Consultant _____

Lead Consultant _____

Circle Rating Achieved:

Gold: 90-100

Silver: 79-89

Bronze: 70-78