



OLYMPIC GAMES PARIS 2024

A Performance Nutritionist Perspective

ream at home

Performance Nutrition - sportscotland institute of sport



Dr Nikos Jakubiak





Suzie Oliphant



Ailis Robertson



Rebecca Burns



Sophie Logan



Robyn Dunn



Team GB Performance Nutrition Team

Wendy Martinson
Performance Nutrition
Lead (across all sites)



Irene Riach Performance Nutritionist (Performance Lodge)



Vicky Newbold
Performance
Nutritionist
(Prep camp SGEL)



Carl Engleman
Performance Chef
(across all sites)
9/7/24-26/7/24



Marcin Mazur Performance Chef (across all sites) 24/7/24 – 12/8/24





Nutrition Influence...

Preparation camps
Saint-Germain-en-Laye
multisport

Reims

gymnastics, swimming, boxing, table tennis

Performance Lodge
Clichy-multisport

THE PERFORMANCE LODGE





An exclusive facility in Paris, close to the
Olympic Village, that will deliver a
performance advantage by optimising the
support provided to Team GB athletes
immediately prior to and during competition

Performance Lodge

Sport technical area

Performance
Dining &
Service

Physical Prep

Medical Services Dreams sleep retreat

Performance Analysis

Ice baths

Nearest and Dearest

Media



Chill out and games zone









Performance Dining - Procurement



- Build on previous experience from major games to produce detailed catering guidelines for companies to tender for contract.
- Score and appoint external catering company
- Work with the catering company on menu development & food procurement (sustainability and safety)



PARIS 2024 TEAM GB PERFORMANCE NUTRITION & CATERING REQUIREMENTS

Background

The quality and appropriateness of food choices play a significant part in an athlete's preparation, recovery, and performance at major sporting events. Catering for athletes and staff from the British Olympic Team at the exclusive Team GB venues, will be a critical part of the support provided to the team members during the Paris 2024 Olympic Games.

Specific performance nutrition is required for athletes, and the requirements will vary across the Olympic sports within Team GB.

Team GB will seek to provide foods that the athletes and staff members are familiar with, so the menus and meal options will be mainly in a British style rather than a local style, but the inclusion of occasional local specialities would be appreciated. Example dishes are provided in the 'menu recommendations' section of this document. A minimum of a 7-day menu cycle is required.

We will provide three different meals during the day: Breakfast, Lunch and Dinner. The timings of these meals will be confirmed closer to the event but to give a guide, the approximate service times may be as follows:

> Breakfast: 07:00-10:00 (Cereals, milk, fruit, yoghurts and bread to be available from 06:00 for staff that begin work at this time of day)

o Lunch: 12.00-15.00

Dinner: 18:30-21:00

Specific details on food supply, preparation and service are provided in this document and also some example menus.

Team GB will bring a Performance Chef to advise and work with the chefs in the kitchen, so this must be permissible

The assistance of catering staff in helping our athletes and staff to prepare for the Olympic Games is gratefully acknowledged.

The Performance Lodge setup



Global Infusion Group (GIG)

Team GB Chef

7 day rolling menu

Snack Station: Aldi products





Menu structure at the Performance Lodge – lunch & dinner



	Lunch (12.00-15.00)	Dinner (18.30 – 21.00)
Soup & bread	✓ x1	✓ x 1
Salad bar		
Cold protein selection/make your own sandwich bar		
Hot poultry option		
Hot red meat option		
Hot fish option		
Hot vegan protein option		
Hot carbohydrate option	x 2 Jacket potato & pasta station	✓ x 2
Hot veg	✓ x 2	✓ x 2
Dessert/baked goods	✓ x1	✓ x 2
Fruit		
Yoghurt		

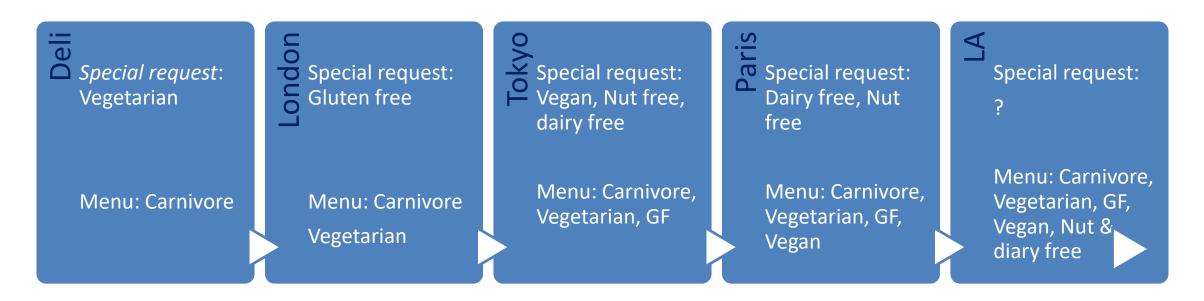




Menu construction & journey



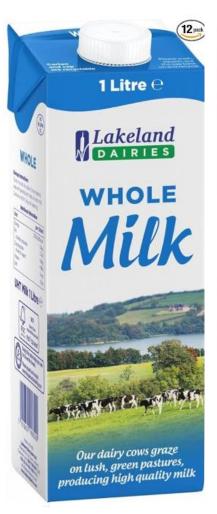
Collaborative approach from Team GB nutritionist, chefs and GIG to form a multi functioning performance dining menu



2010 2028

The Milk journey











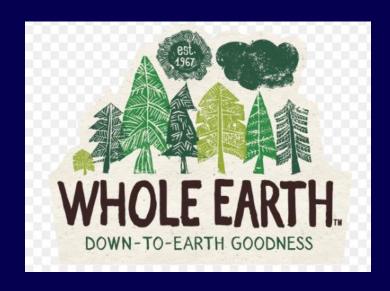


Value in kind partners



- Aldi Supplier of all snack station products
- Whole earth nut butters
- Danone Get Pro yoghurts & Actimel probiotics







Pre games work – it is all in the planning!













PERFORMANCE DINING ENVIRONMENT

MENU CHOICE ARCHITECTURE

FOOD PROCUREMENT (CLEAN SPORT)

FOOD SAFETY

SCENARIO PLANNING









BUMP IN/ BUMP OUT

WAYS OF WORKING

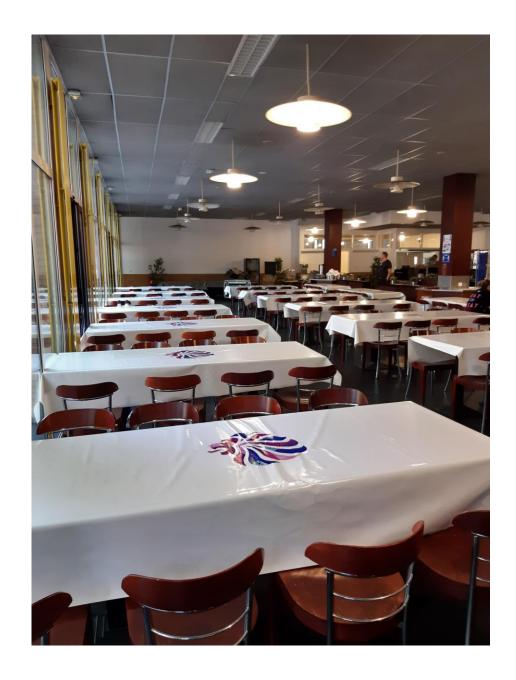
EMERGENCY PLANS

RELATIONSHIPS



















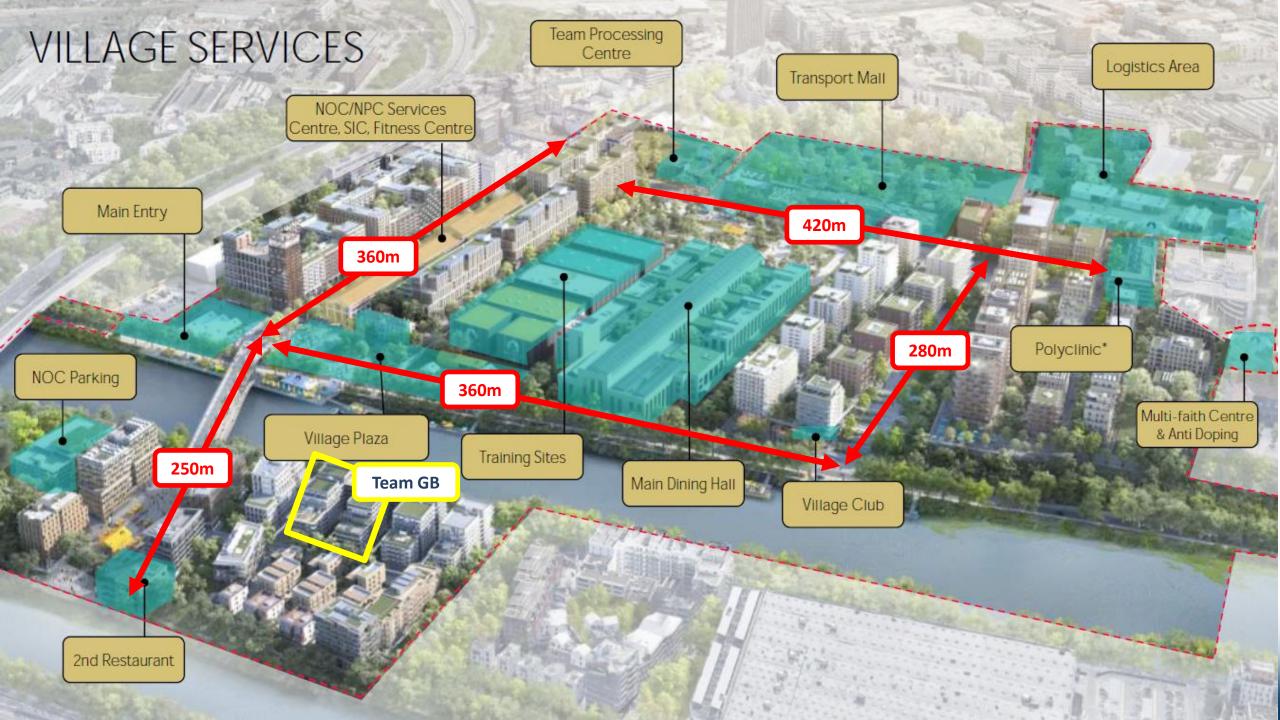
Bespoke recovery meal service

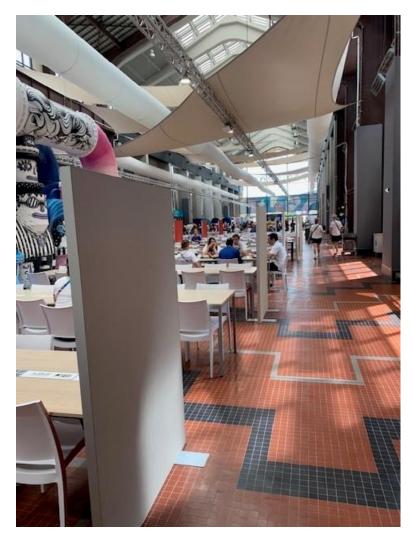


















A day in the life at games time



Daily Performance services/Operational meeting (sports on site, meetings, VIP, tours)

Medical update (reactive referrals, illness updates)

Menu cross check/feedback with allergies onsite (check Epipens and medic onsite)

Kitchen issues....

Bespoke meal orders

Volunteer coordination (snack station, dining room, meal delivery to hotels)

Check in with Team Nutritionist (Paris and UK based)

Athlete consults

Lunch service

VIP tour

PN team check in

Forward plan next day numbers

Swim!

Bespoke recovery meal cross coordination (packing and delivery)

Dinner

Medical check in

Check my crystal ball for the next day challenges

Sleep!

A Team reset



























Team GB327 Athletes65 Medals7th on Medal Table







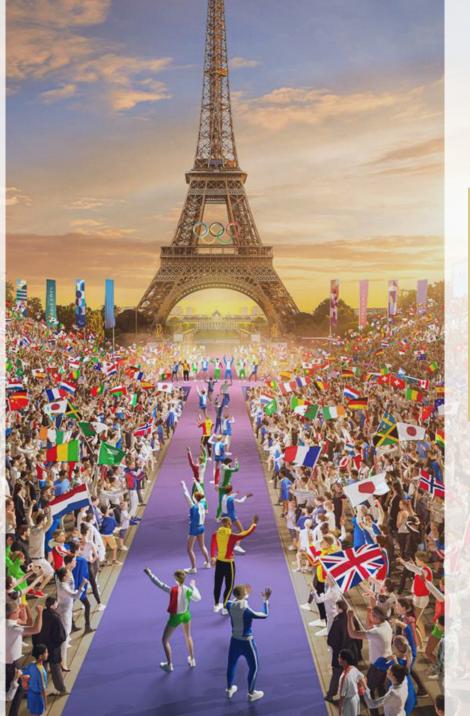


ParalympicsGB
215 Athletes
124 Medals
2nd on Medal Table



35 Scots selected, 33 competing
13 medals across 6 sports
9 medallists, 4 multi-medallists
3x 4th Place Finishes, 35x Top 8 finishes
10.4% Team GB, 20% Medals







21 Scots selected across 10 sports
20 medals across 7 sports
11 medallists, 4 multi-medallists
4 x WR, 1 x PR, 1x ER, 2x SR

9.8% ParalympicsGB, 16.1% Medals



Were we successful?

Not just about medals...

- 50% team GB were female
- 9 mothers that competed 7 medalled



















WORLDWIDE PARTNERS





Allianz (11)













Panasonic



SAMSUNG





OFFICIAL PARTNERS





Deloitte.





















OFFICIAL PROVIDERS/SUPPLIERS





OFFICIAL CHARITY PARTNERS



