

Baby Steps to a Better Menu

DECEMBER 17, 2019

1:30 PM - 2:00 PM

PROFESSIONAL STANDARDS LEARNING CODES: 1110, 1120, 1150



Overview

- Define a 'Better' Menu
- The Menu Equation
- Build your Baby Steps
 - Find your Focus
 - Create the Continuum
 - Put it into Practice



Define a 'Better' Menu



Define a 'Better' Menu

What is a **BETTER** menu?

- Based on the values of you, your staff, your students, and your community
- There is no 'one-size fits all' definition
- Avoid comparing apples to oranges













Menu Planning Worksheet - K-8 (Optional)

Component	Monday		Tuesday		Wednesday		Th	Thursday		Friday	
Meat/meat alternate: 9-10 ounce equivalent weekly 1 ounce equivalent daily minimum	Min	Max	Min	Max:	Min	Max:	Min	Max	Min	Max:	
Fruit:	Alm.	Max.	Alm:	Max.	Alm:	Max	Alin:	Max.	Alin:	Max	
2% cups weekly % cup daily minimum	-										
Vegetable: 3% cups weekly % cup daily minimum		Y)							
Dark/Green //i cup weekly											
Red Orange 14 cup weekly											
 Beans, Peas (Legumes) 'i cup weekly 											
Starchy is cup weekly											
Other Si cup weekly											
 Additional Vegetable to reach total I cup weekly 		V		8							
Grains: 8-9 ounce equivalent weekly 1 ounce equivalent daily minimum							Τ				
Non-Whole Grain-Rich	Min:	Max:	Min:	Max:	Min:	Max:	Min:	Max:	Min:	Max:	
Whole Grain-Rich											
Milk: 5 cups weekly 1 cup daily Two choices required											



INPUTS

Resources, time, and energy that you invest into your menu



Menu Planning Worksheet – K-8 (Optional)

Component	M	enday	T	nesday	We	dnesday	TI	versday	Friday	
Meat/meat alternate: 9-10 cunce equivalent weekly 1 cunce equivalent daily minimum	Min				Min		Min:		Min	
Fruit: 2% cups weekly % cup-faily minimum	Min:	Max:	Min:	Max	Min	Max:	Min	Max:	Min	Max:
Vegetable: 3% cups weekly % cup daily minimum		Y								
Dark/Green Gup weekly Red Orange						J _L				
14 cup weekly Beans, Peas (Legumes) 15 cup weekly Starchy										
Other Gup weekly Other										
Additional Vegetable to reach total I cup weekly		V					J			
Grains: 8-9 ounce equivalent weekly 1 ounce equivalent daily minimum										
Non-Whole Grain-Rich	Min:	Max:	Min:	Max:	Min:	Max:	Min:	Max:	Min:	Max:
Whole Grain-Rich										
Milk: 5 cups weekly 1 cup daily Two choices required										

OUTPUTS

Impact of your menu on your program



INPUTS





OUTPUTS

Food Offerings

Components
Ingredients
Food Source
Variety
Repetition
Availability

Staff

Cost

Equipment

Menu Planning Worksheet - K-8 (Optional)

Component	Monday		Tuesday		Wednesday		Thursday		Friday	
Meat/meat alternate: 9-10 ounce equivalent weekly 1 ounce equivalent daily minimum	Min	Max	Min:	Max:	Min	Max:	Min	Max:	Min	Max
Fruit:	Min.	Max	Stin.	Stax:	Alm:	Stax:	Alin:	Stax:	Min.	Max
2% cups weekly % cup daily minimum	1									
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Non-Whole Grain-Rich	Min:	Max:	Min:	Max:	Min:	Max:	Min:	Max:	Min:	Max
Whole Grain-Rich										
Milk: 5 cups weekly 1 cup daily Two choices required										

Satisfaction

Student Parent Staff

Participation







OUTPUTS

Food Offerings

Components
Ingredients
Food Source
Variety
Repetition
Availability

Staff

Cost

Equipment

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Frun: 2% cups weekly % cup daily minimum										
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Dark/Green Si cup weekly										
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Whole Grain-Rich										
Milk: 5 cups weekly 1 cup daily Two choices required										

Satisfaction

Student Parent Staff

Participation





It's as easy as 1,2,3!

- Find your Focus
- 2 Create the Continuum
- 3 Put it into Practice



Find your Focus

Select one menu input to be your focus area based on your values:

Variety Ingredients Specific Component

Repetition Food Source Other: _____



Find your Focus

Select one menu input to be your focus area based on your values:

Variety

Number of options available daily, weekly, per cycle menu. etc.

Repetition

Frequency in which the same item is served

Ingredients

Ingredients to use more frequently or ingredients to limit and/or avoid

Food Source

Where food items come from and/or how the item is grown/raised

Specific Component(s)

Adjustments to your current offerings of a specific component (milk, grains, meat/meat alternate, fruit, or vegetables)

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Find your Focus

Select one menu input to be your focus area based on your values:

For Example... Specific Component(s)



Find your Focus

Select one menu input to be your focus area based on your values:

For Example... Specific Component(s)

Fruit

- Less fruit juice
- More fresh fruit
- Less canned or dried fruit with added sugar
- More options each day
- Greater variety each week or cycle menu
- More seasonal fruit offerings
- More local fruit
- More cut/chopped/sliced fresh fruit

Vegetables

- More fresh vegetables
- Fewer canned vegetables with added sodium
- More options each day
- More subgroups offered each day
- Greater variety each week or cycle menu
- More seasonal vegetable offerings
- More local vegetables
- More cut/chopped/sliced fresh veggies

Meat/Meat Alternate

- Greater variety of options each day/week/cycle
- More plant-based options each day/week/cycle
- More fish options
- Fewer packaged meat/meat alternate items
- More local meat/meat alternates

Milk

- Fewer flavored milk offerings
- More local milk

Grains

- More whole grain rich items
- More 100% whole grain items
- Greater variety of grains
- More intact whole grains
- More local grains



Find your Focus

Select one menu input to be your focus area based on your values:

For Example... Specific Component(s) & Variety

Fruit

- Less fruit juice
- More fresh fruit
- Less canned or dried fruit with added sugar
- Lore options each day
- Greater variety each week or cycle menu
- More seasonal fru offerings
- More local fruit
- More cut/chopped/sliced fresh fruit

Vegetables

- More fresh vegetables
- Fewer canned vegetables with added sodium
- More options each day
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- More seasonal vegetable
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Meat/Meat Alternate

- Greater variety of options each day/week/cycle
- More plant-based options each day/week/cycle
- More fish options Fewer packaged meat/meat alternate items
 - More local meat/meat

alternates

Milk

- Fewer flavored milk offerings
- More local milk

Grains

- More whole grain rich items
- More 100% whole grain items
- Greater variety of grains
- More intact whole grains
- More local grains



Find your Focus

Select one menu input to be your focus area based on your values:

For Example... Specific Component(s) & Variety

Focus Phrase: Increase the variety of fruits and vegetables served at lunch each week



1. Find your Focus

Select one menu input to be your focus area based on your values:

For Example... Specific Component(s) & Variety

Focus Phrase: Increase the variety of fruits and vegetables served at lunch each week



2 Create the Continuum

Map out your path from START to GOAL keeping the following considerations in mind:

- Staff
- Equipment

- Availability
- Cost



2 Create the Continuum

For Example...

Focus Phrase: Increase the variety of fruits and vegetables served at lunch each week

START 7 varieties/week (2 fruits & 5 vegetables)

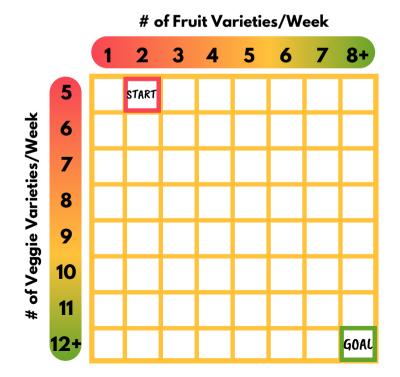
GOAL 20 varieties/week



2 Create the Continuum

For Example...

Focus Phrase: Increase the variety of fruits and vegetables served at lunch each week



START 7 varieties/week (2 fruits & 5 vegetables)

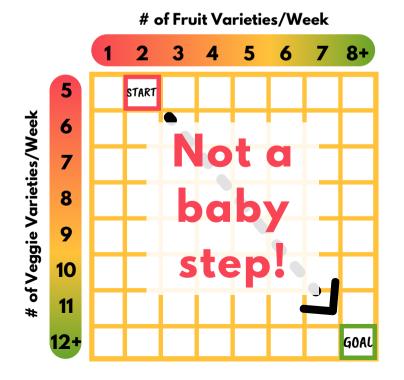
GOAL 20 varieties/week



Create the Continuum

For Example...

Focus Phrase: Increase the variety of fruits and vegetables served at lunch each week



START 7 varieties/week (2 fruits & 5 vegetables)

GOAL 20 varieties/week

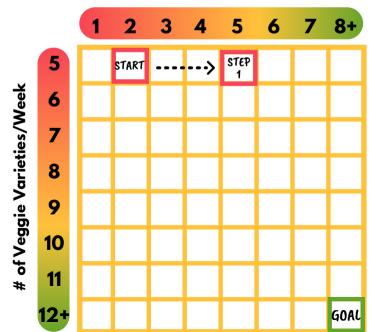


2 Create the Continuum

For Example...

Focus Phrase: Increase the variety of fruits and vegetables served at lunch each week

of Fruit Varieties/Week



START 7 varieties/week (2 fruits & 5 vegetables)

STEP 1 +3 varieties/week (3 fruits)

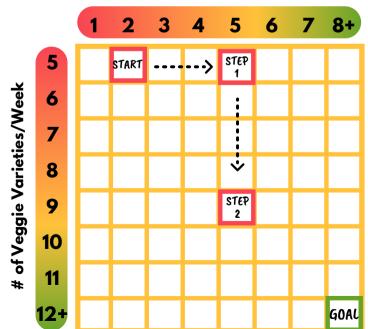


2 Create the Continuum

For Example...

Focus Phrase: Increase the variety of fruits and vegetables served at lunch each week

of Fruit Varieties/Week



START 7 varieties/week (2 fruits & 5 vegetables)

STEP 1 +3 varieties/week (3 fruits)

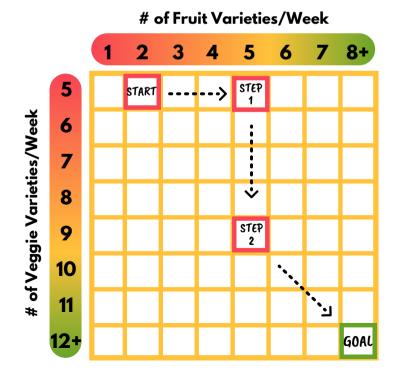
STEP 2 +4 varieties/week (4 vegetables)



Create the Continuum

For Example...

Focus Phrase: Increase the variety of fruits and vegetables served at lunch each week



START 7 varieties/week (2 fruits & 5 vegetables)

STEP 1 +3 varieties/week (3 fruits)

STEP 2 +4 varieties/week (4 vegetables)

GOAL +6 varieties/week (3 fruits & 3 vegetables)

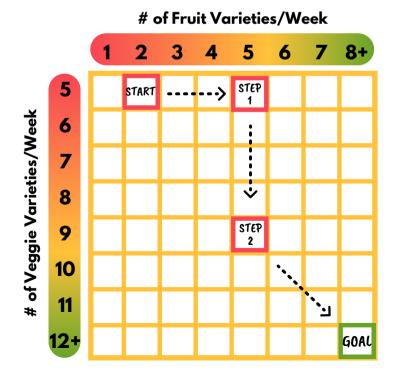
20 varieties/week (8 fruits & 12 vegetables)



2 Create the Continuum

For Example...

Focus Phrase: Increase the variety of fruits and vegetables served at lunch each week



START 7 varieties/week (2 fruits & 5 vegetables)

STEP 1 +3 varieties/week (3 fruits)

STEP 2 +4 varieties/week (4 vegetables)

GOAL +6 varieties/week (3 fruits & 3 vegetables)

20 varieties/week (8 fruits & 12 vegetables)



3 Put it into Practice

Specify your time frame and outline the necessary actions to complete each step.



3 Put it into Practice

For Example...

START 2 months .> STEP 1

+3 varieties/week

 Menu a unique fruit variety each day of the week



3 Put it into Practice

For Example...

START 2 months , STEP 1

+3 varieties/week

 Menu a unique fruit variety each day of the week

STEP 1 3 months , STEP 2

+4 varieties/week

- Offer a side salad with romaine, cucumber, tomatoes, and cauliflower in addition to the varieties used to meet the minimum vegetable subgroup requirements
- Continue to menu a unique fruit variety each day of the week



3 Put it into Practice

For Example...

START 2 months , STEP 1

+3 varieties/week

 Menu a unique fruit variety each day of the week

STEP 1 3 months > STEP 2

+4 varieties/week

- Offer a side salad with romaine, cucumber, tomatoes, and cauliflower in addition to the varieties used to meet the minimum vegetable subgroup requirements
- Continue to menu a unique fruit variety each day of the week

STEP 2.6 months, GOAL

+6 varieties/week

Add a salad bar!

- Offer two unique fruit varieties each day of the week on the salad bar
- Offer 2-3 unique varieties from each vegetable subgroup every week



3, Put it into Practice



START 2 months , STEP 1

+3 varieties/week

 Menu a unique fruit variety each day of the week

STEP 1 3 months .> STEP 2

+4 varieties/week

- Offer a side salad with romaine, cucumber, tomatoes, and cauliflower in addition to the varieties used to meet the minimum vegetable subgroup requirements
- Continue to menu a unique fruit variety each day of the week

STEP 2.6 months, GOAL

+6 varieties/week

Add a salad bar!

- Offer two unique fruit varieties each day of the week on the salad bar
- Offer 2-3 unique varieties from each vegetable subgroup every week



Let's review!

Find your Focus

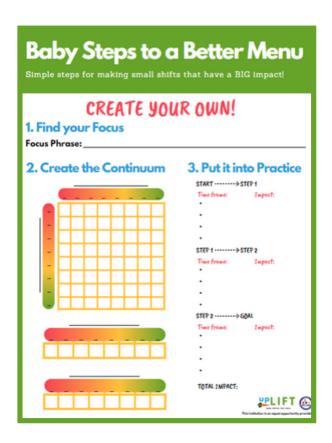
2 Create the Continuum

3 Put it into Practice



Next Steps

CREATE YOUR OWN!



Download the template available on the upLIFT LEARN webpage under the Webinars tab to get started!



Next Steps

Join us next month!

Eat your Fruits and Veggies!

January 21, 2019 1:30pm - 2:00pm

In this webinar, we will explore the importance of fruit and vegetable consumption, as well as review the research that has examined strategies for increasing fruit and vegetable consumption in schools. Participants will walk away with a better understanding of the effectiveness of several strategies used in the school nutrition setting for increasing children's consumption of fruits and vegetables.

Remember!



LEAs who attend or watch recordings for every upLIFT webinar from August until March will automatically be entered into a contest to receive a FREE culinary training for their staff from the Blue Watermelon Project.





Thank you!

Any questions? Please type them into the chat bar now.

If you are attending the live webinar, you will receive a link to complete the survey in EMS. After you complete the survey you can print a certificate of completion.

If you are watching the recorded webinar, you can access the survey link and certificate of completion at the end of the webinar slides.



Question #1

A 'better menu' is a menu that is based the values of you, your staff, your students, and your community.

TRUE

FALSE



Question #1

A 'better menu' is a menu that is based the values of you, your staff, your students, and your community.

TRUE

FALSE



Question #2

Which of the following is not a menu input?

- a. Food offerings
- b. Staff
- c. Equipment
- d. Satisfaction



Question #2

Which of the following is not a menu input?

- a. Food offerings
- b. Staff
- c. Equipment



d. Satisfaction



Question #3

Building your baby steps is as easy as:

- 1. Find your Focus
- 2. Create the Continuum
- 3. Put it into Practice

TRUE FALSE



Question #3

Building your baby steps is as easy as:

- 1. Find your Focus
- 2. Create the Continuum
- 3. Put it into Practice





Congratulations!

You have completed the Recorded Webinar: Baby Steps to a Better Menu

To request a certificate, please go to the next slide.

In order to count this training toward your Professional Standards training hours, the training content must align with your job duties.

Information to include when documenting this training for Professional Standards:

- Training Title: Recorded Webinar: Baby Steps to a Better Menu
- Key Area: 1000-Nutrition
- Learning Codes: 1110, 1120, 1150
- Length: 0.5 hour

Please Note:

 Attendees must document the amount of training hours indicated regardless of the amount of time it takes to complete it.



Congratulations!

Requesting a Training Certificate

Please click on the link below to complete a brief survey about this webinar. Once the survey is complete, you will be able to print your certificate of completion from Survey Monkey.

*This will not appear in your Event Management System (EMS) Account.

https://www.surveymonkey.com/r/upliftrecordedwebinar

The information below is for your reference when completing the survey:

- Training Title: Recorded Webinar: Baby Steps to a Better Menu
- Learning Codes: 1110, 1120, 1150

