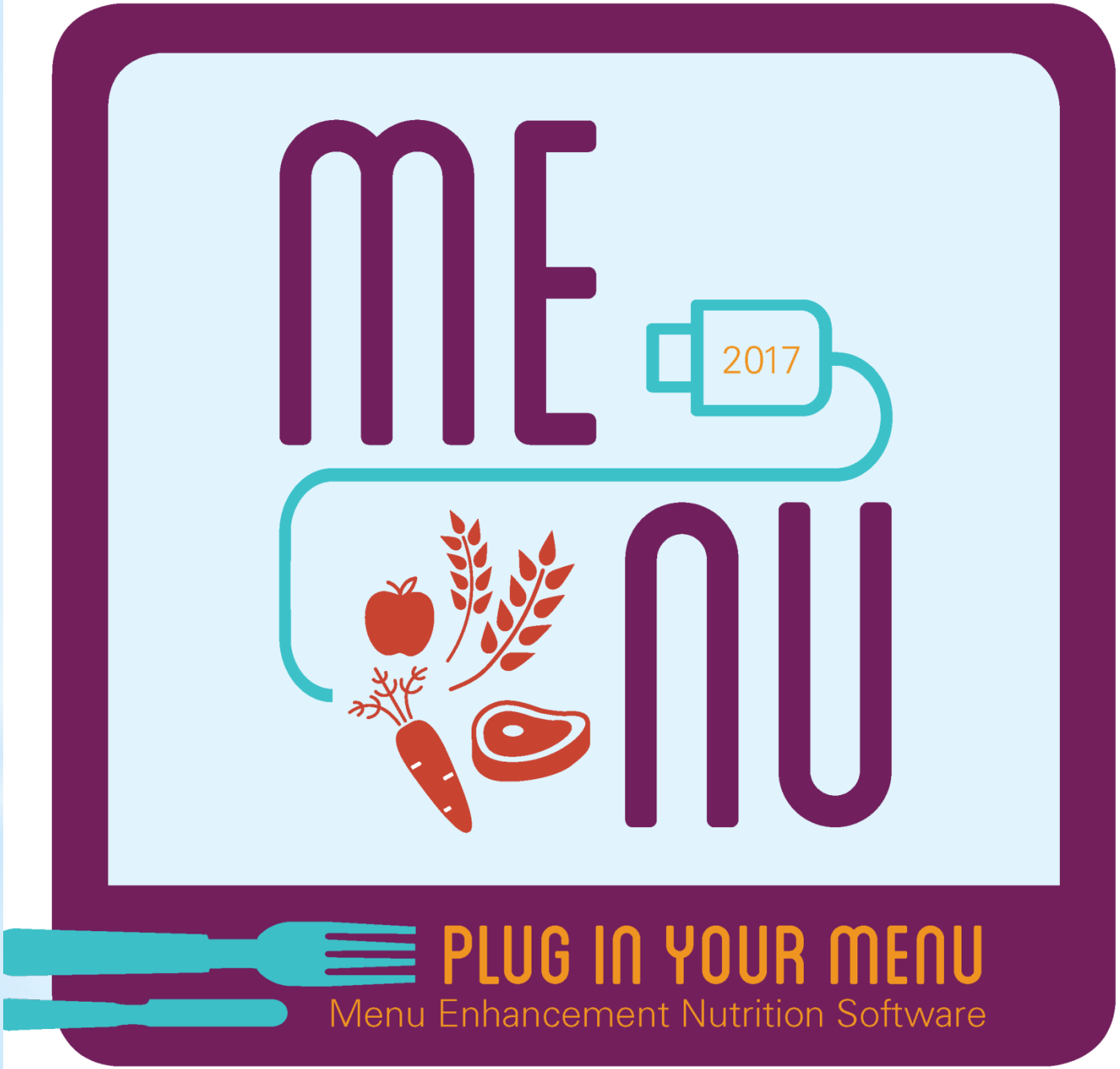
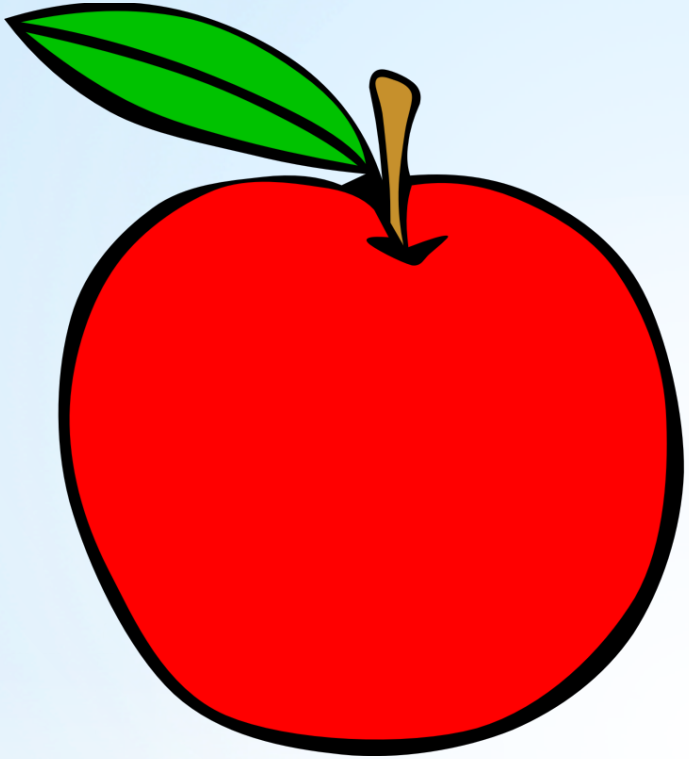
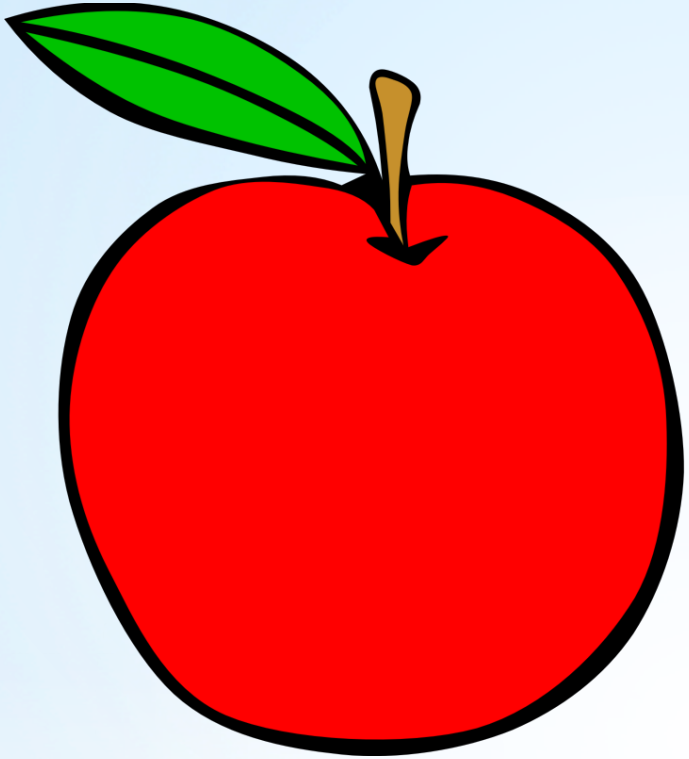

MENU
2017
PLUG IN YOUR MENU
Menu Enhancement Nutrition Software



- ✓ Meet customers requests
- ✓ Assure compliance with regulation
- ✓ Plan for Purchasing

Why Plan Menus?????



- ✓Ensure variety
- ✓Maximize seasonal items
- ✓Increase Meal Appeal

Why Plan Menus?????

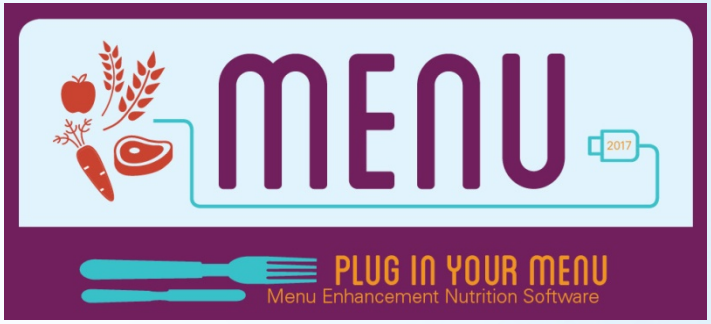
Plug in Your Menu

Maximize:

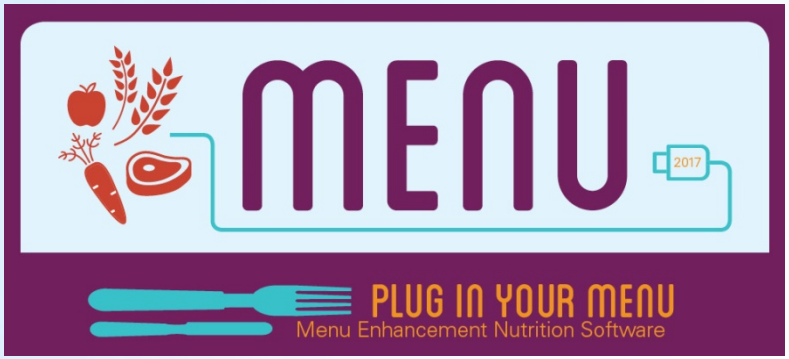
- Technology
- Staff Time
- Menu Accuracy
- Record Keeping

Menu Planning Resources

- ✓Nutrient Information
- ✓Crediting Information
- ✓Allergen Information
- ✓Standardized Recipes
- ✓Purchasing Information

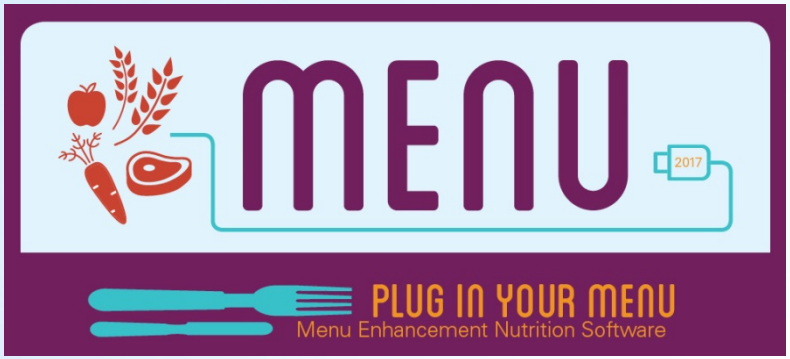


Menu Planning Resources



What can it do for you??

- ✓ Provide data
- ✓ Reduce paperwork
- ✓ Electronic records
- ✓ Improve staff efficiency
- ✓ Market menus to students



Where can I get it??

- ✓ **Provided free of charge**
  - ✓ To all Contracting Entities who administer NSLP/SBP
  - ✓ Access via TX-UNPS
  - ✓ Training and technical assistance via your local Education Service Center

What is the process?

* Visit Squaremeals.org
* Complete the Introductory Tool
* Watch the Introductory Video
* Request Access
  * CND initiated

What are my options?

* Self-paced Webinars
* ESC classroom instruction
* Computer labs
* Self led training in the live system

Preloaded Database

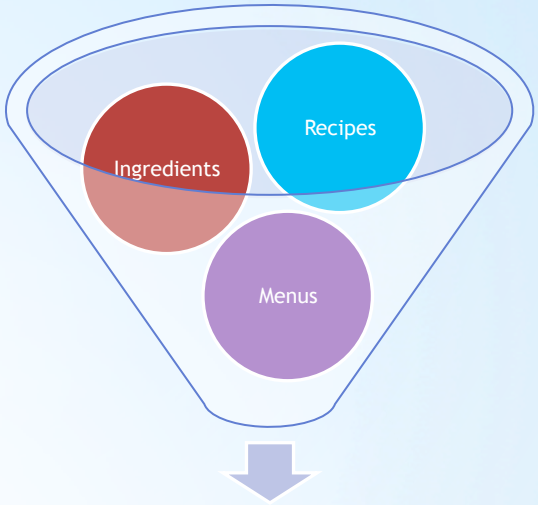
Regulatory compliance

Modification of Recipes

What are the benefits?

Robust Database

- ✓5,000 + ingredients
- ✓Stock item information
- ✓USDA Recipes
- ✓Regional Recipes
- ✓Regional Menus



Cycle Menus

MENU 2017

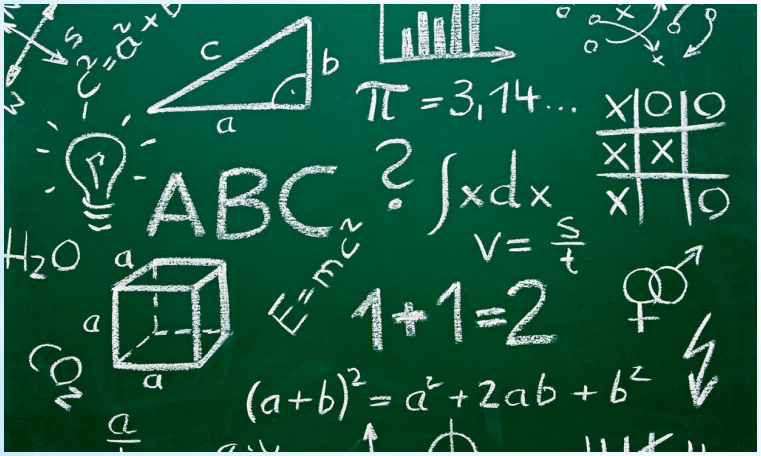
PLUG IN YOUR MENU

Menu Enhancement Nutrition Software

Regulatory Compliance

- ✓ Compliance reports
- ✓ Accurate Production records
- ✓ Smart Snack compliance
- ✓ Electronic records

Modification of Recipes



- ✓Find and replace
- ✓Scale recipes
- ✓Alter serving sizes
- ✓Copy and update
- ✓Recipe with in a recipe

Ease of Use

- Preloaded information
- Production record accuracy
- Diversity in communication

What are the “Bells & Whistles”?

Meal Period	Meals	Sales/Meal	Cost/Meal	Sales	Cost
Breakfast	20	$4.50	$1.50	$90.00	$30.00
Lunch	30	$9.00	$3.00	$270.00	$90.00
Dinner	50	$9.00	$3.00	$450.00	$150.00
Midnight	10	$7.50	$2.50	$75.00	$25.00
Totals	110			$885.00	$295.00
Averages				$8.05	$2.68
Average Cost Per Meal					33.33%

- Track Food Costs
- Technicians Worksheets
- Illustrating Information on Recipes/Presentation of Food

What are the “Bells & Whistles”?

- Grocery Lists
- Identify “Texas Grown” items
- Recipe/Menu Signage

Baby Carrots

PER SERVING (1 c.)			
112 CALORIES	0.0g SAT FAT	192mg SODIUM	22.4g CARBS

Allergens:

Made With: Carrots, baby frozen, 12/2lb. Flav R Pac 12004

What are the “Bells & Whistles”?

Baby Carrots

PER SERVING (1 c.)

112	0.0g	192mg	22.4g
CALORIES	SAT FAT	SODIUM	CARBS

Allergens:

Made With: Carrots, baby frozen, 12/2lb. Flav R Pac 12004

Savory Italian Lasagna

PER SERVING (1 piece)

319	6.8g	375mg	26.9g
CALORIES	SAT FAT	SODIUM	CARBS

Allergens:

Made With: BEVERAGES,H2O,TAP,MUNICIPAL; TOMATOES,RED,RIPE,CND,PACKED IN TOMATO JUC; BEEF,GROUND,80% LN MEAT / 20% FAT,CRUMBLES,CKD,PAN-BROWNED; ONIONS,RAW; PASTA,DRY,ENR; CHEESE, MOZZARELLA, LMPS, FROZEN, SHREDDED; TOMATO PASTE, LOW-SODIUM, CANNED; Removed in CN20 CHEESE BLEND,"SCHOOL CHOICE LOAF BLEND:AMER CH/SUB 50/50",AS; GARLIC POWDER; SPICES,BASIL,DRIED; PARSLEY,DRIED; MARJORAM,DRIED; SPICES,OREGANO,DRIED; PEPPER,BLACK; SPICES,THYME,DRIED

Crispy Baked Chicken

PER SERVING (1 drumstick with skin)

190	2.0g	335mg	11.4g
CALORIES	SAT FAT	SODIUM	CARBS

Allergens: Contains Egg, Milk, Soy.

Made With: Chicken UC, IQF, CN drumsticks, XL, 96/3.5oz.; Tyson 8832-928 (1Each drumstick =1.5M/MA. Contains: chicken drum sticks); Condiment, Lite Ranch Dressing Classic 1 Gallon, Litehouse, 13961; Bread, Italian Style Bread Crumbs, Progresso, 10041196891161, Non-WG; Eggs, fresh raw, grade AA, large 15 doz., Distributor's Choice; Oil, vegetable (soybean), 6/1gal., Bunge/Distributor's Choice (soybean vegetable oil); Spice, Poultry Seasoning, Culinary Secrets, 11014; Onion Powder, packed approximately 1/20 oz. (Dehydrated onion.); Spice, garlic powder, 6 / 1 lb.; Distributor's Choice (dried garlic); Copy of Salt, non-iodized (salt); Spice, pepper black ground, 6/18 oz..;Distributor's Choice

Crispy Tacos

PER SERVING (2 tacos)

516	11.2g	141mg	44.4g
CALORIES	SAT FAT	SODIUM	CARBS

Allergens:

Made With: Taco Shell, Regular Yellow 5", Mission Foods, 07381, WGR; BEEF,GROUND,80% LN MEAT / 20% FAT,RAW; LETTUCE, ROMAINE,RAW; CHEESE,CHEDDAR, shredded; TOMATOES,RED,RIPE,RAW,YEAR RND AVERAGE; Tomato, paste, canned 6/#10, 111 oz., red gold, rpkua99 (tomatoes, citric acid); ONIONS, whole RAW; Chili Powder, 1/5.25lb. (Chili pepper, other spices, salt, garlic powder, silicon dioxide.); Garlic, Granulated, 24 oz (Dehydrated garlic.); Water; Spice, cumin ground, 6/14 oz.; Distributor's Choice (ground cumin seed); White pepper. (White pepper.); Paprika, Ground, 1/5.5lb. (Paprika, silicon dioxide.); Onion Powder, packed approximately 1/20 oz. (Dehydrated onion.)

Milk

PER SERVING (1 ea.)

110	1.5g	130mg	13.0g
CALORIES	SAT FAT	SODIUM	CARBS

Allergens: Contains Milk.

Made With: Milk, 1% Fat White

Student App

- Access Menu Offerings
- View Nutrition/Allergen Information
- Rate Meals
- Push out Messages

Tell me MORE!!!!

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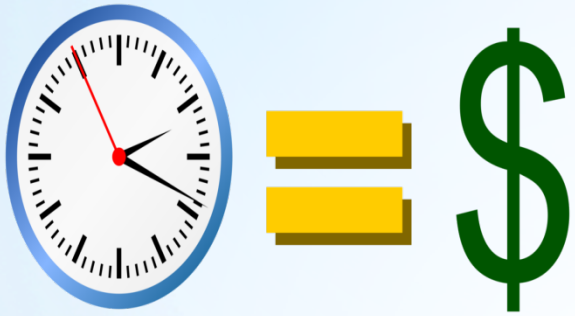

Features

* TDA Shared Data Updates annually
* Copy and paste features
* Menu Distribution
* Tracking Professional Standards

Will it Save Me Time?

System Options

- ✓ Local Data
  - ✓ Ingredients, Recipes, Menus, Food Costs
- ✓ Shared Data Sources
  - ✓ Statewide
  - ✓ Pre-populated Menu Cycles
- ✓ Sequential Onboarding
  - ✓ Production Only
  - ✓ Data from multiple sources

Record Keeping Advantages

* Administrative Review
  * All records kept electronically
  * Meal Pattern Documentation can be uploaded
  * Smart Snack information for a la carte items
  * Production records
  * Professional Standards Tracking

- Less staff time on record keeping
- Create new menu items and know they are compliant
- Revise menus to increase appeal
- Increase interest with menu signage

Program Improvement

Student Engagement

- ✓ Mobile App
  - ✓ View menu options
  - ✓ Provides nutrition/ allergen information
  - ✓ Build a reimbursable meal
  - ✓ Rate meals

Program Improvement

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PLUG IN YOUR MENU
ME 2017 NU
Menu Enhancement Nutrition Software

- ✓ Mobile App
  - ✓ Parents view menu options on the go
  - ✓ Able to see the variety provided
  - ✓ Interested in nutrition and allergen information
  - ✓ Increase confidence in your program

Program Improvement

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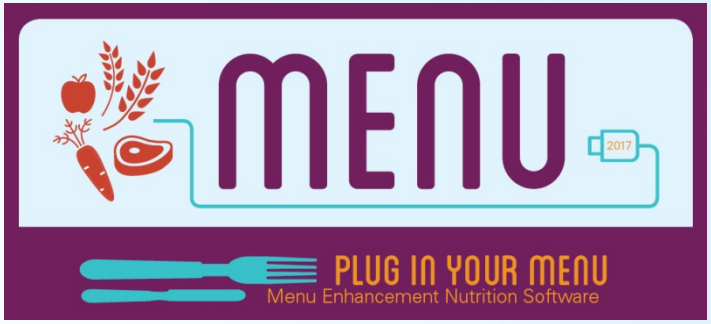
PLUG IN YOUR MENU
ME 2017 NU
Menu Enhancement Nutrition Software

- **Start Gradual**
  - Videos and self guided training
  - Use pre-loaded data
  - Onboard a few sites at a time
- **Modify and try new features**
  - System allows edits
  - Learn new features as skills increase

What are you waiting for???

- ✓Technology is here to stay
- ✓Learning is Exciting!
- ✓Elevates Program in the district

✓Challenge Yourself!



Menu Planning Resource

TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

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(1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;

(2) fax: (202) 690-7442; or

(3) email: program.intake@usda.gov.

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