



CHILD NUTRITION

NATIONAL SCHOOL LUNCH PROGRAM

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Menu Planning Systems



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

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Food and Nutrition Division
National School Lunch Program



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www.SquareMeals.org



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Question

Do you currently use menu planning software to plan your menus and manage production?



Question

For those that do use menu software, why?

For those that do not use menu software,
why not?



Menu Planning Software Overview



Menu Planning Software Overview

Menu planning software is a web-based solution designed to manage different aspects of a foodservice operation



Menu Planning



Production



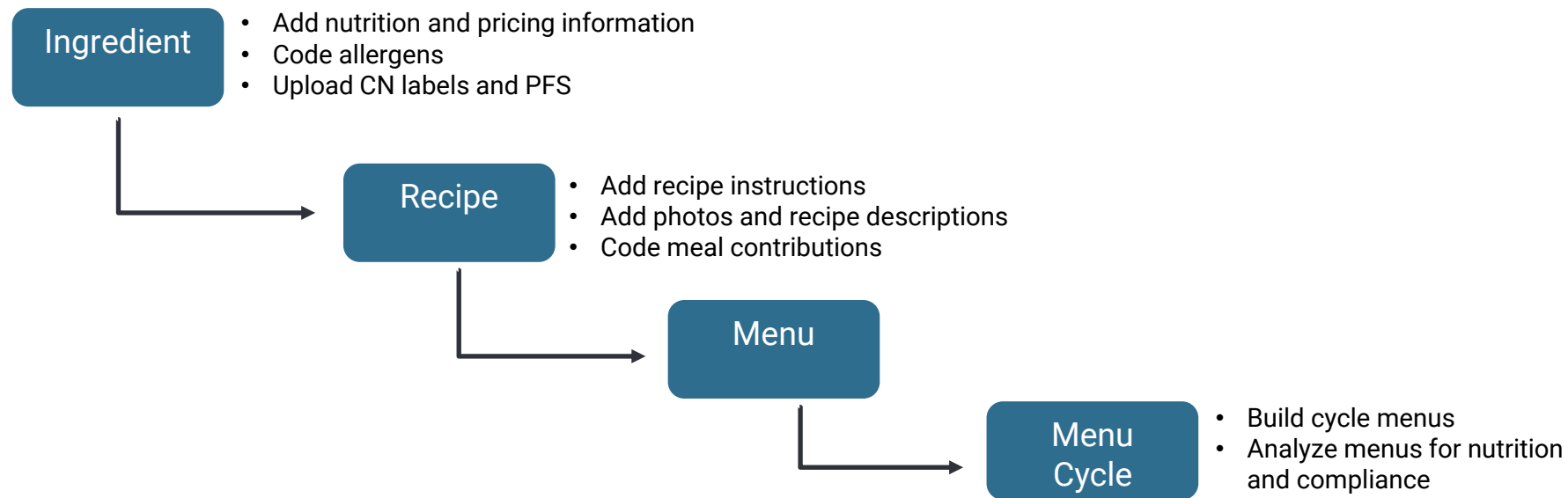
Marketing



Menu Planning Systems Overview

Menu Planning

- ❖ Build ingredients, recipes, and menu cycles



Menu Planning Systems

Production

- ❖ Input plan numbers and record production
- ❖ System keeps track of plan numbers and production counts to generate shopping lists, production records, waste reports, etc.

Plan

Select Serving Date Production Plan Production Record

5000 - TEXAS TRAINING HIGH SCHOOL - Tuesday 3/3/2020 - Lunch - Main Line Select Terminals for POS Sales Save

Menu: Test HS Lunch Menu W1D2

Serving Group	Planned Count	Actual Count
9-12	500	450
Total:	500	450

Status: ⚠ Plan Complete [History](#)

Offer vs. Serve:

Food Preparation Site: Site Code: 5000 Site: TEXAS TRAINING HIGH SCHOOL

Plan Comments:

Record Comments:

Total Waste: lbs

[Technician's Worksheet](#) [Technician's Worksheet in Spanish](#) [Production Form](#) [Production Ticket...](#)

Menu Items Default Carryover Date: Add Menu Item... Save Record

Category: Entrée-TDA; May Choose: 1

Cheeseburger in Paradise (TXR1113) (Contributes: 2 WGR) Comments:

2 Meat/MA

Serving Size	Planned	Produced	Carryover	Return to Stock	Waste	Total Leftover	Total Served	POS Qty	a la carte	Reimbursable
1 Each	75	75	<input type="text"/>	<input type="text"/>	3	3	72	<input type="text"/>	<input type="text"/>	72

Qty Prepared:

Chicken Quesadilla (TXR1162) (Contributes: 1 WGR) Comments:

1 Meat/MA

Served with:
- Fresh Tomato Salsa: Farm Fresh

Serving Size	Planned	Produced	Carryover	Return to Stock	Waste	Total Leftover	Total Served	POS Qty	a la carte	Reimbursable
1 Each	200	200	<input type="text"/>	<input type="text"/>	14	14	186	<input type="text"/>	<input type="text"/>	186

Menu Planning Systems

Production

- ❖ Input plan numbers and record production
- ❖ System keeps track of plan numbers and production counts to generate shopping lists, production records, waste reports, etc.

Plan

Select Serving Date Production Plan Production Record

5000 - TEXAS TRAINING HIGH SCHOOL - Tuesday 3/3/2020 - Lunch - Main Line

Menu: [Test HS Lunch Menu W1D2](#) [Select Terminals for POS Sales](#) [Save](#)

Serving Group	Planned Count	Actual Count
9-12	500	450
Total:	500	450

Status: ⚠ Plan Complete [History](#)

Offer vs. Serve:

Food Preparation Site: Site Code: 5000 Site: TEXAS TRAINING HIGH SCHOOL

Plan Comments:

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Total Waste: lbs

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1 Each	200	200	<input type="text"/>	<input type="text"/>	14	14	186	<input type="text"/>	<input type="text"/>	186

Menu Planning Systems

Production

- ❖ Input plan numbers and record production
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Plan

Select Serving Date Production Plan Production Record

5000 - TEXAS TRAINING HIGH SCHOOL - Tuesday 3/3/2020 - Lunch - Main Line

Menu: Test HS Lunch Menu W1D2 [Select Terminals for POS Sales](#) [Save](#)

Serving Group	Planned Count	Actual Count
9-12	500	450
Total:	500	450

Status: ⚠ Plan Complete [History](#)

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Plan Comments:

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2 Meat/MA

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Qty Prepared:

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Menu Planning Systems Overview

Menu Marketing

Access to mobile and web-based menu marketing tools for parents and students to further engage with the food that is served in their cafeteria



Menu Planning Software Financial Benefits



Menu Planning Systems

Financial Benefits: Menu Planning

Standardized Recipes

- Consistency
- Portion Control
- Scalable

Honey Lemon Chicken (LR1062)

Scaled for 50 (1 piece) servings

HACCP Process: Process 2: Same day service

Meal Contribution: 2 Meat/MA

Yield: 16 Pound, 12 5/8 Ounce

Step #	Stock Item# / Recipe Code	Stock Item / Recipe Name	Stock Quantity	Directions
1	PER1002	Water	1 Quart	
2	DST1218	Honey, Bulk Packed, 6/5#, As Purchased	1 Pound, 7 Ounce	
3	DST1264	Lemon Juice, Concentrate, As Purchased	1 Cup	
4	DST1219	Salt, Non-Iodized, 1/25#, US 8399, As Purchased	1 tablespoon, 1 teaspoon	
5	DST1158	Black Pepper, ground, As Purchased	2 teaspoon	Combine water, honey, lemon juice, salt, and pepper in a bowl. Set aside for step 5.
6	DST1243	Chicken Thighs, Frz, Raw, As Purchased	14 Pound, 12 Ounce	Remove skin from thighs. Discard. Place 25 chicken thighs in each steamtable pan (12" x 20" x 2 1/2"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.
7				Bake: Conventional oven: 400° F for 20 minutes Convection oven: 375° F for 20 minutes
8				Drain fat and discard.
9				Pour 3 1/2 cups of honey-lemon mixture over each pan of chicken thighs.
10				Bake until golden brown: Conventional oven: 350° F for 15 minutes Convection oven: 325° F for 15 minutes
11				CCP: Heat to 165° F or higher for at least 15 seconds. For glazed appearance, baste after 10 minutes. CCP: Hold for hot service at 135° F or higher.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Hot Holding	135.00	Discard the food if it cannot be determined how long the food temperature was below 135°F.
Reheat	Reheating	165.00	Continue reheating/heating food if the internal temperature does not reach the required temperature.
Cook	Cooking	165.00	Continue cooking food until the internal temperature reaches the required temperature.



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Menu Planning Systems Overview

Financial Benefits: Menu Planning

Nutrient Analysis and Menu Compliance

- Instantly analyze menus for nutrition and meal pattern compliance
- Reports automatically update as menu changes are made



Menu Cycle Week - Food Components

Menu Cycle Name: Training- Lunch- High School, Week 1

Site Group: High Schools

Serving Group: 9-12

Meal Pattern: [USDA]Meal Pattern SY 2014+

Meal Type: Lunch

Fruit (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Fruits (cups)	1.125 (Pass)	1.500 (Pass)	0.500 (Fail)	1.000 (Pass)	1.000 (Pass)	5.125	≥ 5.000	Pass
Weekly Fruit Juice Limit Requirement	Weekly Fruit Offering		Weekly Fruit Juice Offering		% of Weekly Fruit that is Juice		Weekly Check	
≤ 50.000 % of	5.125		0.500		9.756%		Pass	
Vegetables (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Vegetables (cups)	[1.750 - 1.875] (Pass)	[1.000 - 1.750] (Pass)	[1.000 - 1.250] (Pass)	1.000 (Pass)	0.750 (Fail)	[5.500 - 6.625]	≥ 5.000	Pass
Dark Green	0.500	0.000	0.000	0.000	0.000	0.500	≥ 0.500	Pass
Red/Orange	0.750	1.250	0.500	0.000	0.000	2.500	≥ 1.250	Pass
Beans/Peas (Legumes)	0.000	0.750	0.000	0.000	0.000	0.750	≥ 0.500	Pass
Starchy	0.000	0.250	1.000	0.000	0.500	1.750	≥ 0.500	Pass
Other	0.625	0.000	0.250	1.000	0.250	2.125	≥ 0.750	Pass
Additional Vegetables	Weekly Vegetable Juice Limit Requirement	Weekly Vegetables Offering	Weekly Vegetable Juice Offering	% of Weekly Vegetables that is Juice		Weekly Check		
2.000	≤ 50.000 % of	6.625	0.000	0.00%		Pass		
M/MA (oz eq.)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Meat/Meat Alternates (oz eq.)	2.000 (Pass)	2.000 (Pass)	2.000 (Pass)	2.000 (Pass)	[3.500 - 4.500] (Pass)	[11.500 - 12.500]	[10.000 - 12.000]	Exceeded
Grains (oz eq.)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Grains (oz eq.)	[3.000 - 4.000] (Pass)	2.000 (Pass)	[2.000 - 3.000] (Pass)	3.250 (Pass)	2.000 (Pass)	[12.250 - 14.250]	[10.000 - 12.000]	Exceeded
Weekly Whole Grain Rich	Weekly Grains Offering	Weekly Non-Whole Grain Rich Offering	% of Whole Grain Rich		Whole Grain Rich Check	Grain Based Dessert Total for All Weekly Meals	No More Than 2oz eq. of Grain Based Desserts	
≥ 50.000 % of	27.000	0.000	100.000 %		Pass	1.250	Pass	
Milk (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Fluid Milk (cups)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	5.000	≥ 5.000	Pass
Varieties of Milk	Pass	Fail	Pass	Pass	Pass			
Skim/fat-free, unflavored								
Skim/fat-free, flavored	Served		Served	Served	Served			
Low-fat (1% or less), unflavored	Served	Served	Served	Served	Served			
Low-fat (1% or less), flavored								
Reduced fat (2% fat) or whole, unflavored and flavored								

Menu Cycle Week - Food Components

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Fruits (cups)	1.125 (Pass)	1.500 (Pass)	0.500 (Fail)	1.000 (Pass)	1.000 (Pass)	5.125	≥ 5.000	Pass
Weekly Fruit Juice Limit Requirement	Weekly Fruit Offering		Weekly Fruit Juice Offering		% of Weekly Fruit that is Juice		Weekly Check	
≤ 50.000 % of	5.125		0.500		9.756%		Pass	
Vegetables (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Vegetables (cups)	[1.750 - 1.875] (Pass)	[1.000 - 1.750] (Pass)	[1.000 - 1.250] (Pass)	1.000 (Pass)	0.750 (Fail)	[5.500 - 6.625]	≥ 5.000	Pass
Dark Green	0.500	0.000	0.000	0.000	0.000	0.500	≥ 0.500	Pass
Red/Orange	0.750	1.250	0.500	0.000	0.000	2.500	≥ 1.250	Pass
Beans/Peas (Legumes)	0.000	0.750	0.000	0.000	0.000	0.750	≥ 0.500	Pass
Starchy	0.000	0.250	1.000	0.000	0.500	1.750	≥ 0.500	Pass
Other	0.625	0.000	0.250	1.000	0.250	2.125	≥ 0.750	Pass
Additional Vegetables	Weekly Vegetable Juice Limit Requirement		Weekly Vegetables Offering		Weekly Vegetable Juice Offering		% of Weekly Vegetables that is Juice	
2.000	≤ 50.000 % of		6.625		0.000		0.00%	
Pass								
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Weekly Whole Grain Rich	Weekly Grains Offering		Weekly Non-Whole Grain Rich Offering		% of Whole Grain Rich		Whole Grain Rich Check	
≥ 50.000 % of	27.000		0.000		100.000 %		Pass	
Milk (cups)	Weekly Milk Requirement		Weekly Milk Offering		% of Weekly Milk that is Skim/Fat-free		Weekly Check	
5.000	5.000		5.000		100.000 %		Pass	
Milk (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Fluid Milk (cups)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	5.000	≥ 5.000	Pass
Varieties of Milk	Pass	Fail	Pass	Pass	Pass			
Skim/fat-free, unflavored								
Skim/fat-free, flavored	Served		Served	Served	Served			
Low-fat (1% or less), unflavored	Served	Served	Served	Served	Served			
Low-fat (1% or less), flavored								
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Vegetables (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Vegetables (cups)	[1.750 - 1.875] (Pass)	[1.000 - 1.750] (Pass)	[1.000 - 1.250] (Pass)	1.000 (Pass)	0.750 (Fail)	[5.500 - 6.625]	≥ 5.000	Pass
Dark Green	0.500	0.000	0.000	0.000	0.000	0.500	≥ 0.500	Pass
Red/Orange	0.750	1.250	0.500	0.000	0.000	2.500	≥ 1.250	Pass
Beans/Peas (Legumes)	0.000	0.750	0.000	0.000	0.000	0.750	≥ 0.500	Pass
Starchy	0.000	0.250	1.000	0.000	0.500	1.750	≥ 0.500	Pass
Other	0.625	0.000	0.250	1.000	0.250	2.125	≥ 0.750	Pass
Additional Vegetables	Weekly Vegetable Juice Limit Requirement		Weekly Vegetables Offering		Weekly Vegetable Juice Offering		% of Weekly Vegetables that is Juice	
2.000	≤ 50.000 % of		6.625		0.000		0.00%	
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Weekly Whole Grain Rich	Weekly Grains Offering		Weekly Non-Whole Grain Rich Offering		% of Whole Grain Rich		Whole Grain Rich Check	
≥ 50.000 % of	27.000		0.000		100.000 %		Pass	
1.250								
Pass								
Milk (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Fluid Milk (cups)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	5.000	≥ 5.000	Pass
Varieties of Milk	Pass	Fail	Pass	Pass	Pass			
Skim/fat-free, unflavored								
Skim/fat-free, flavored	Served		Served	Served	Served			
Low-fat (1% or less), unflavored	Served	Served	Served	Served	Served			
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≤ 50.000 % of	5.125		0.500		9.756%		Pass	
Vegetables (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Vegetables (cups)	[1.750 - 1.875] (Pass)	[1.000 - 1.750] (Pass)	[1.000 - 1.250] (Pass)	1.000 (Pass)	0.750 (Fail)	[5.500 - 6.625]	≥ 5.000	Pass
Dark Green	0.500	0.000	0.000	0.000	0.000	0.500	≥ 0.500	Pass
Red/Orange	0.750	1.250	0.500	0.000	0.000	2.500	≥ 1.250	Pass
Beans/Peas (Legumes)	0.000	0.750	0.000	0.000	0.000	0.750	≥ 0.500	Pass
Starchy	0.000	0.250	1.000	0.000	0.500	1.750	≥ 0.500	Pass
Other	0.625	0.000	0.250	1.000	0.250	2.125	≥ 0.750	Pass
Additional Vegetables	Weekly Vegetable Juice Limit Requirement	Weekly Vegetables Offering	Weekly Vegetable Juice Offering	% of Weekly Vegetables that is Juice		Weekly Check		
2.000	≤ 50.000 % of	6.625	0.000	0.00%		Pass		
M/MA (oz eq.)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Meat/Meat Alternates (oz eq.)	2.000 (Pass)	2.000 (Pass)	2.000 (Pass)	2.000 (Pass)	[3.500 - 4.500] (Pass)	[11.500 - 12.500]	[10.000 - 12.000]	Exceeded
Grains (oz eq.)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Grains (oz eq.)	[3.000 - 4.000] (Pass)	2.000 (Pass)	[2.000 - 3.000] (Pass)	3.250 (Pass)	2.000 (Pass)	[12.250 - 14.250]	[10.000 - 12.000]	Exceeded
Weekly Whole Grain Rich	Weekly Grains Offering	Weekly Non-Whole Grain Rich Offering	% of Whole Grain Rich		Whole Grain Rich Check	Grain Based Dessert Total for All Weekly Meals	No More Than 2oz eq. of Grain Based Desserts	
≥ 50.000 % of	27.000	0.000	100.000 %		Pass	1.250	Pass	
Milk (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Fluid Milk (cups)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	5.000	≥ 5.000	Pass
Varieties of Milk	Pass	Fail	Pass	Pass	Pass			
Skim/fat-free, unflavored								
Skim/fat-free, flavored	Served		Served	Served	Served			
Low-fat (1% or less), unflavored	Served	Served	Served	Served	Served			
Low-fat (1% or less), flavored								
Reduced fat (2% fat) or whole, unflavored and flavored								

Menu Cycle Week - Food Components

Menu Cycle Name: Training- Lunch- High School, Week 1

Site Group: High Schools

Serving Group: 9-12

Meal Pattern: [USDA]Meal Pattern SY 2014+

Meal Type: Lunch

Fruit (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check				
Fruits (cups)	1.125 (Pass)	1.500 (Pass)	0.500 (Fail)	1.000 (Pass)	1.000 (Pass)	5.125	≥ 5.000	Pass				
Weekly Fruit Juice Limit Requirement	Weekly Fruit Offering		Weekly Fruit Juice Offering		% of Weekly Fruit that is Juice		Weekly Check					
≤ 50.000 % of	5.125		0.500		9.756%		Pass					
Vegetables (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check				
Vegetables (cups)	[1.750 - 1.875] (Pass)	[1.000 - 1.750] (Pass)	[1.000 - 1.250] (Pass)	1.000 (Pass)	0.750 (Fail)	[5.500 - 6.625]	≥ 5.000	Pass				
Dark Green	0.500	0.000	0.000	0.000	0.000	0.500	≥ 0.500	Pass				
Red/Orange	0.750	1.250	0.500	0.000	0.000	2.500	≥ 1.250	Pass				
Beans/Peas (Legumes)	0.000	0.750	0.000	0.000	0.000	0.750	≥ 0.500	Pass				
Starchy	0.000	0.250	1.000	0.000	0.500	1.750	≥ 0.500	Pass				
Other	0.625	0.000	0.250	1.000	0.250	2.125	≥ 0.750	Pass				
Additional Vegetables	Weekly Vegetable Juice Limit Requirement		Weekly Vegetables Offering		Weekly Vegetable Juice Offering		% of Weekly Vegetables that is Juice		Weekly Check			
2.000	≤ 50.000 % of		6.625		0.000		0.00%		Pass			
M/MA (oz eq.)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check				
Meat/Meat Alternates (oz eq.)	2.000 (Pass)	2.000 (Pass)	2.000 (Pass)	2.000 (Pass)	[3.500 - 4.500] (Pass)	[11.500 - 12.500]	[10.000 - 12.000]	Exceeded				
Grains (oz eq.)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check				
Grains (oz eq.)	[3.000 - 4.000] (Pass)	2.000 (Pass)	[2.000 - 3.000] (Pass)	3.250 (Pass)	2.000 (Pass)	[12.250 - 14.250]	[10.000 - 12.000]	Exceeded				
Weekly Whole Grain Rich	Weekly Grains Offering		Weekly Non-Whole Grain Rich Offering		% of Whole Grain Rich		Whole Grain Rich Check		Grain Based Dessert Total for All Weekly Meals		No More Than 2oz eq. of Grain Based Desserts	
≥ 50.000 % of	27.000		0.000		100.000 %		Pass		1.250		Pass	
Milk (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check				
Fluid Milk (cups)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	5.000	≥ 5.000	Pass				
Varieties of Milk	Pass	Fail	Pass	Pass	Pass							
Skim/fat-free, unflavored												
Skim/fat-free, flavored	Served		Served	Served	Served							
Low-fat (1% or less), unflavored	Served	Served	Served	Served	Served							
Low-fat (1% or less), flavored												
Reduced fat (2% fat) or whole, unflavored and flavored												

Menu Cycle Week - Food Components

Menu Cycle Name: Training- Lunch- High School, Week 1

Site Group: High Schools

Serving Group: 9-12

Meal Pattern: [USDA]Meal Pattern SY 2014+

Meal Type: Lunch

Fruit (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Fruits (cups)	1.125 (Pass)	1.500 (Pass)	0.500 (Fail)	1.000 (Pass)	1.000 (Pass)	5.125	≥ 5.000	Pass
Weekly Fruit Juice Limit Requirement	Weekly Fruit Offering		Weekly Fruit Juice Offering		% of Weekly Fruit that is Juice		Weekly Check	
≤ 50.000 % of	5.125		0.500		9.756%		Pass	
Vegetables (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Vegetables (cups)	[1.750 - 1.875] (Pass)	[1.000 - 1.750] (Pass)	[1.000 - 1.250] (Pass)	1.000 (Pass)	0.750 (Fail)	[5.500 - 6.625]	≥ 5.000	Pass
Dark Green	0.500	0.000	0.000	0.000	0.000	0.500	≥ 0.500	Pass
Red/Orange	0.750	1.250	0.500	0.000	0.000	2.500	≥ 1.250	Pass
Beans/Peas (Legumes)	0.000	0.750	0.000	0.000	0.000	0.750	≥ 0.500	Pass
Starchy	0.000	0.250	1.000	0.000	0.500	1.750	≥ 0.500	Pass
Other	0.625	0.000	0.250	1.000	0.250	2.125	≥ 0.750	Pass
Additional Vegetables	Weekly Vegetable Juice Limit Requirement		Weekly Vegetables Offering		Weekly Vegetable Juice Offering		% of Weekly Vegetables that is Juice	
2.000	≤ 50.000 % of		6.625		0.000		0.00%	
Pass								
M/MA (oz eq.)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Meat/Meat Alternates (oz eq.)	2.000 (Pass)	2.000 (Pass)	2.000 (Pass)	2.000 (Pass)	[3.500 - 4.500] (Pass)	[11.500 - 12.500]	[10.000 - 12.000]	Exceeded
Grains (oz eq.)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Grains (oz eq.)	[3.000 - 4.000] (Pass)	2.000 (Pass)	[2.000 - 3.000] (Pass)	3.250 (Pass)	2.000 (Pass)	[12.250 - 14.250]	[10.000 - 12.000]	Exceeded
Weekly Whole Grain Rich	Weekly Grains Offering		Weekly Non-Whole Grain Rich Offering		% of Whole Grain Rich		Whole Grain Rich Check	
≥ 50.000 % of	27.000		0.000		100.000 %		Pass	
Grain Based Dessert Total for All Weekly Meals	No More than 2oz eq. of Grain Based Desserts							
1.250	Pass							
Milk (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Fluid Milk (cups)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	5.000	≥ 5.000	Pass
Varieties of Milk	Pass	Fail	Pass	Pass	Pass			
Skim/fat-free, unflavored								
Skim/fat-free, flavored	Served		Served	Served	Served			
Low-fat (1% or less), unflavored	Served	Served	Served	Served	Served			
Low-fat (1% or less), flavored								
Reduced fat (2% fat) or whole, unflavored and flavored								

Menu Planning Systems

Financial Benefits: Menu Planning

Menu Cycle Week – Nutrient Analysis

Menu Cycle: Training- Lunch- High School
 Week: 1
 Result: **Fail**

Meal Pattern: [USDA]Meal Pattern SY 201
 Meal Type: Lunch
 Serving Group: 9-12
 Site Group: High Schools

Cycle Week Nutrient Summary

Nutrient	Weekly Standard Value	Actual Value	% of Calories
Calories (Kcal)(1)	[750.00 - 850.00]	756.62(M)	
Total Fat (g)		20.51(M)	24.39
Sat Fat (g)(1)	< 10.00 % of Calories	5.56(M)	6.62
Trans Fat (g)(2)		0.10(M)	
Chol (mg)		55.03(M)	
Sodium Target 1 (mg) (13)	< 1,420.00	1,088.27(M)	
Sodium Target 2 (mg) (13)	< 1,080.00	1,088.27(M)	
Carb (g)		117.93(M)	62.15
Total Fiber (g)		10.70(M)	
Sugars (g)		50.20(M)	26.54
Added Sugars (g)		0.00(M)	
Protein (g)		32.35(M)	17.10
Iron (mg)		5.68(M)	
Calcium (mg)		400.55(M)	
VitA (IU)		2,715.60(M)	
VitC (mg)		68.01(M)	
VitD (mcg)		0.00(M)	
Potassium (mg)		0.30(M)	
Mois (g)		32.78(M)	
Ash (g)		0.48(M)	

Cycle Week Food Component Summary

Food Component	Standard Value	Actual Value	% of Total
Fruit	>= 5,000	5,125	
Veg	>= 5,000	[5,500 - 6,625]	
Veg-DG	>= 0,500	0,500	
Veg-RO	>= 1,250	2,500	
Veg-BP	>= 0,500	0,750	
Veg-S	>= 0,500	1,750	
Veg-O	>= 0,750	2,125	
Grains	[10,000 - 12,000]	[12,250 - 14,250](a)	
Non-WGR		0,000	
WGR	>= 50,000 % of	27,000	100.00
Meat/MA	[10,000 - 12,000]	[11,500 - 12,500](a)	
MILK-F	>= 5,000	5,000	
Fruit-J	<= 50,000 % of	0,500	9.76
Grain-D	<= 2,000	1,250	
Vegetable-J	<= 50,000 % of	0,000	0.00
MILK-V		Fail	

Menu Cycle Week – Nutrient Analysis

* USDA is offering flexibility by allowing SFAIs to exceed the maximum amount of grains and meat/meat meal alternates as long as the daily and weekly minimums for these components are met and the calories are within the required range.

Menu Item (Serving Size)	Plan Qty	Calorie (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	
Training- Lunch- HS- 1 - Day: 1																				
Category: Entrée/Combo-TDA: May Choose: 1																				
French Bread Pizza - TXR154 (1 ea.)	250	300.00	12.00	4.50	0.00	25.00	560.00	33.00	0.00	4.00	(M)	18.00	2.90	200.00	500.00	3.60	(M)	(M)	(M)	
Spaghetti Bowl - TXR119 (1 ea.)	250	408.93	14.81	5.18	0.00	68.55	928.93	40.82	8.24	9.61	(M)	29.70	5.37	83.91	0.00(M)	0.00(M)	(M)	(M)	(M)	
Category: Grain-TDA: May Choose: 2																				
Breadstick - TXR1025 (2 ea.)	425	160.00	3.00	0.00	0.00	0.00	130.00	28.00	2.00	1.98	(M)	4.00	2.00	0.00	(M)	(M)	(M)	(M)	(M)	
Sauce, Marinara, Meatless - TXR1275 (1/2 c.)	400	55.36	2.02	0.00	0.00	0.00	367.82	6.63	2.01	3.59	(M)	2.59	0.11	5.25	654.38	24.55	(M)	(M)	(M)	
Category: Fruit-TDA: May Choose: 2																				
Diced Peaches - TXR1032 (1/2 c.)	300	70.00	0.00	0.00	0.00	0.00	10.00	17.00	1.00	13.00	(M)	1.00	0.00	0.00	300.00	1.20	(M)	(M)	(M)	
Fresh Grapes - TXR1059 (1 ea.)	300	56.00	0.00	0.00	0.00	0.00	9.00	14.00	1.00	13.00	(M)	0.00	0.00	6.00	(M)	(M)	(M)	(M)	(M)	
Category: Vegetable-TDA: May Choose: 2																				
California Blend Vegetables - TXR1130 (1/2 c.)	300	14.00	0.00	0.00	0.00	0.00	17.33	2.00	1.33	1.33	(M)	0.67	0.00	13.33	966.67	12.00	(M)	(M)	(M)	
Strawberry Spinach Salad - LR1035 (1/4 c.)	300	135.33	10.22	1.25	0.00(M)	0.00(M)	35.87	9.80	3.15	3.77	(M)	3.33	1.75	44.66	2935.53	29.23	(M)	(M)	(M)	47.62 (M)
Category: Milk-TDA: May Choose: 1																				
1% Unflavored Milk - TXR1054 (1 Carton)	250	100.00	2.50	1.50	0.00	10.00	125.00	12.00	0.00	12.00	(M)	8.00	0.00	300.00	500.00	0.00	(M)	(M)	(M)	
Chocolate Milk, FF - TXR1032 (1 Carton)	150	111.63	0.00	0.00	0.00	4.65	176.74	18.61	0.00	16.74	(M)	8.37	0.00	279.07	465.12	1.12	(M)	(M)	(M)	
Strawberry Milk, FF - TXR1053 (1 Carton)	25	148.84	0.00	1.40	0.00	13.95	116.28	20.46	0.00	19.54	(M)	10.23	0.00	372.09	1627.91	1.12	(M)	(M)	(M)	
Category: Conduit-TDA: May Choose: 1																				
Chocolate Pudding - TXR1040 (1/2 c.)	400	100.00	0.00	0.00	0.00	0.00	160.00	23.00	0.99	16.00	(M)	2.00	0.72	60.00	0.00	0.00	0.00	(M)	(M)	
Training- Lunch- HS- 2 - Day: 2																				
Category: Entrée-TDA: May Choose: 1																				
BBQ on a Bun - TXR1202 (1 ea.)	350	2.20	0.06	0.02	0.00	0.15	5.31	0.33	0.05	0.06	(M)	0.12	0.02	0.80	5.02	0.01	(M)	(M)	(M)	

Menu Planning Systems Overview

Financial Benefits: Menu Planning

Menu and Recipe Pricing

- Know your recipe and menu costs
- Dynamic reporting

Day: 5						
Menu Item Category: Entrée/Combo-TDA						
LR1108	Cheeseburger 18-19 LISD	1 ea.	140	0.6209	86.93	
LR1109	Hamburger 18-19 LISD	1 ea.	20	0.5737	11.47	
Category Food Cost Per Meal:				0.62		
Menu Item Category: Fruit-TDA						
LR1372	Apple Gala Fresh LISD	1 ea.	80	0.2139	17.11	
LR1360	Pears, Diced & Drained Seneca Foods L566844	1/2 c.	80	0.2719	21.75	
Category Food Cost Per Meal:				0.24		
Menu Item Category: Vegetable-TDA						
LR1112	Beans, Baked LISD	1/2 c.	105	0.1069	11.22	
LR1110	Salad, Burger	3/4 c.	100	0.2652	26.52	
LR1206	Simplot Tater Gems	2 5/8 oz.	155	0.1385	21.47	
Category Food Cost Per Meal:				0.37		
Menu Item Category: Milk-TDA						
LR1056	Milk, 1% Fat White, 50/8 oz, Borden 15409	1 Carton	50	0.3016	15.08	
LR1057	Milk, Chocolate Fat Free, 50/8 oz, Borden 16405	1 ea.	50	0.3015	15.08	
Category Food Cost Per Meal:				0.19		
Menu Item Category: Condiment-TDA						
LR1059	Condiments, Ketchup, Single Serve , 500/18 grams Packets, 78000113	1 ea.	110	0.0154	1.69	
LR1061	Condiments, Mustard Yellow, 500/5.5g Packets, 78000358	1 ea.	55	0.0122	0.67	
LR1060	Condiments, Salad Dressing, 200/12g Packets, 78000390	1 ea.	55	0.0352	1.93	
Category Food Cost Per Meal:				0.03		
Average / Total Meal Cost for Day 5:				1.44	230.92	
Average / Total Meal Cost for Week 1:				1.28	1,027.12	



Menu Planning Systems Overview

Financial Benefits: Menu Planning

Menu and Recipe Pricing

- Know your recipe and menu costs
- Dynamic reporting

Day: 5						
Menu Item Category: Entrée/Combo-TDA						
LR1108	Cheeseburger 18-19 LISD	1 ea.	140	0.6209	86.93	
LR1109	Hamburger 18-19 LISD	1 ea.	20	0.5737	11.47	
Category Food Cost Per Meal:				0.62		
Menu Item Category: Fruit-TDA						
LR1372	Apple Gala Fresh LISD	1 ea.	80	0.2139	17.11	
LR1360	Pears, Diced & Drained Seneca Foods L566844	1/2 c.	80	0.2719	21.75	
Category Food Cost Per Meal:				0.24		
Menu Item Category: Vegetable-TDA						
LR1112	Beans, Baked LISD	1/2 c.	105	0.1069	11.22	
LR1110	Salad, Burger	3/4 c.	100	0.2652	26.52	
LR1206	Simplot Tater Gems	2 5/8 oz.	155	0.1385	21.47	
Category Food Cost Per Meal:				0.37		
Menu Item Category: Milk-TDA						
LR1056	Milk, 1% Fat White, 50/8 oz, Borden 15409	1 Carton	50	0.3016	15.08	
LR1057	Milk, Chocolate Fat Free, 50/8 oz, Borden 16405	1 ea.	50	0.3015	15.08	
Category Food Cost Per Meal:				0.19		
Menu Item Category: Condiment-TDA						
LR1059	Condiments, Ketchup, Single Serve , 500/18 grams Packets, 78000113	1 ea.	110	0.0154	1.69	
LR1061	Condiments, Mustard Yellow, 500/5.5g Packets, 78000358	1 ea.	55	0.0122	0.67	
LR1060	Condiments, Salad Dressing, 200/12g Packets, 78000390	1 ea.	55	0.0352	1.93	
Category Food Cost Per Meal:				0.03		
Average / Total Meal Cost for Day 5:				1.44	230.92	
Average / Total Meal Cost for Week 1:				1.28	1,027.12	



Menu Planning Systems Overview

Financial Benefits: Production

- ❖ Use system reports to monitor food waste and poorly performing items
- ❖ Generate grocery lists with order quantities based on planned counts
- ❖ Improve projected counts using forecasting tools



Grocery List

Area: TEXAS TRAINING DISTRICT

Site: TEXAS TRAINING HIGH SCHOOL

Date: 12/04/2020 - 12/07/2020

Item #/ Ingredient Code	Item Description	Total Quantity	Amount Needed
DST1008 - TDA Shared	Rice Mix, Spanish brown rice, wg, Flavorwise R219-D5190 [Case = 6 Bag]	0 Case, 3.75 Bag	12/04/2020 - Lunch - 0 Case, 3.75 Bag
DST1011 - TDA Shared	Salsa, mild enhanced, 6/#10cn, 103 oz., red gold, redsc99 [Case = 6 no. 10 can]	0 Case, 1.50 no. 10 can	12/04/2020 - Lunch - 0 Case, 1.50 no. 10 can
DST1029 - TDA Shared	Beans, Pinto, Canned in brine, low sodium, 6/#10 can, Bush [Case = 6 no. 10 can]	0 Case, 0.01 no. 10 can	12/04/2020 - Lunch - 0 Case, 0.01 no. 10 can
DST1033 - TDA Shared	Potato, tots, white potato, frozen, bakeable, reduced sodium, 6/5 lb bags, Ore-Ida oif00215a [Case = 6 bag]	0 Case, 1.07 bag	12/07/2020 - Lunch - 0 Case, 1.07 bag
DST1045 - TDA Shared	Sauce, butter, flavored granules, no artificial flavors, 24/4 oz., Butter Buds 49835 [Case = 24 Package]	0 Case, 4.80 Package	12/04/2020 - Lunch - 0 Case, 4.05 Package 12/07/2020 - Lunch - 0 Case, 0.75 Package
DST1050 - TDA Shared	Beef, beef patty, charbroiled w/tpv, fc, 200/2.4oz. Portions per 30lb. case. Don Lee Farms CNQ262403 [Case = 200 1 each]	1 Case, 190.00 1 each	12/04/2020 - Lunch - 1 Case, 100.00 1 each 12/07/2020 - Lunch - 0 Case, 90.00 1 each
DST1059 - TDA Shared	Chicken Nuggets, Whole Grain Breaded, Pilgrim's Pride, Gold Kist, 61210, MMA, WG [Case = 790 each]	0 Case, 315.00 each	12/07/2020 - Lunch - 0 Case, 315.00 each
DST1060 - TDA Shared	Pizza, tony's smart pizza, 4x6 pepperoni pizza 50/50, whole grain crust, frozen. packed 96 servings [Case = 96 1 Each]	1 Case, 74.00 1 Each	12/04/2020 - Lunch - 1 Case, 29.00 1 Each 12/07/2020 - Lunch - 0 Case, 45.00 1 Each



Daily Food Production Record

Serving Date: Monday 2/3/2020
 Meal Service: Lunch
 Menu Line: HS Grill Line #4

Serving Group	Planned Count	Actual Count
9-12	190	165
Ala Carte	15	15
Total:	205	180

Plan Comments:

Record Comments:

Locally Grown	Menu Item (Recipe #) Serving Size (Portioning Tool)	9-12	Ala Carte	Total Planned	Servings Produced	Total Served	Non-Reimbursable	Reimbursable	Leftover	Comments
	Entrée-TDA; May Choose: 1									
	Chicken Sandwich Crispy Pilgrims Pride WG (LR1118)	150 (1 ea.)	10 (1 ea.)	160 (1 ea.)	160 (1 ea.)	159 (1 ea.)	14 (1 ea.)	145 (1 ea.)	Waste 1 (1 ea.)	
				Meal Contribution:	3 oz eq. WGR, 2 oz eq. Meat/MA					
				Qty Prepared:	13 Bag 4 Each OR 21 lb. 2.62 oz. (Bun, Hamburger White Wheat KHEB22301) - DST1044 (Bag = 12 Each/60.0000 Gram), 1 Case 2 Bag OR 40 lb. (Chicken Breast Filet Breaded Pilgrims (007516)) - DST1046 (Case = 6 Bag/5.0000 Pound).					
				Temperature (°F):	N/A					
	Sandwich, Steak Chicken Oven Fry LISD L8668102 (LR1265)	40 (1 ea.)	5 (1 ea.)	45 (1 ea.)	45 (1 ea.)	15 (1 ea.)	1 (1 ea.)	14 (1 ea.)	Waste 30 (1 ea.)	
				Meal Contribution:	2 oz eq. WGR, 2 oz eq. Meat/MA					
				Qty Prepared:	3 Bag 9 Each OR 5 lb. 15.24 oz. (Bun, Hamburger White Wheat KHEB22301) - DST1044 (Bag = 12 Each/60.0000 Gram), 0 Case 45 1/8 Each OR 10 lb. 11.02 oz. (Steak Pattie WG Breaded AdvancePierre 8668102L) - DST1053 (Case = 130 Each/3.8000 Ounce).					
				Temperature (°F):	N/A					
	Fruit-TDA; May Choose: 2									
	Rosy Applesauce LISD (LR1183)	125 (1/2 c.)	5 (1/2 c.)	130 (1/2 c.)	130 (1/2 c.)	117 (1/2 c.)	3 (1/2 c.)	114 (1/2 c.)	Carryover 13 (1/2 c.) to 02/04/2020	
				Meal Contribution:	1/2 cup Fruit					
				Qty Prepared:	0 Case 5 7/8 #10 Can OR 39 lb. 8.41 oz. (Applesauce Unsweetened CND 100541C LISD) - DST1145 (Case = 6 #10 Can/108.0000 Ounce).					
				Temperature (°F):	Cold Hold: 36°					
	Strawberries, Whole FRZ LI100044 LISD (LR1364) 1/2 Cup (4 oz. spoodle)	55 (1/2 c.)	5 (1/2 c.)	60 (1/2 c.)	60 (1/2 c.)	58 (1/2 c.)		58 (1/2 c.)	Waste 2 (1/2 c.)	
				Meal Contribution:	1/2 cup Fruit					
				Qty Prepared:	0 Case 2 1/4 Bag OR 10 lb. 14.54 oz. (Strawberries Whole IQF 110846C LISD) - DST1121 (Case = 6 Bag/5.0000 Pound).					



Forecasting Report

Site: 5000 - TEXAS TRAINING HIGH SCHOOL

Serving Date: 12/1/2020

Meal Service: Lunch

Menu Line: Burger Line

Serving Group	Planned Count
9-12	250
Total:	250

Previous Servings								Suggested Counts	
Menu Item	Serving Date	Meals Served	Total Planned	Servings Produced	Leftover	Total Served	Comments	9-12	Item Total
Entrée-TDA (Choose 1)									
Cheeseburger in Paradise (1 Each)	11/30/2020	500	100	100	0	100		63	63
Chicken Quesadilla (1 Each)								57	57
Hamburger (1 Each)	11/30/2020	500	100	100	3	97		55	55
Nachos Grande 9-12 (1 Each)								57	57
Pizza Choice (1 Each)	11/30/2020	500	100	100	10	90		51	51
Fruit-TDA (Choose 2)									
Mixed Fruit 1 c Test (4 fluid ounce)								160	160
Texas Orange Smiles (1/2 Cup)								160	160
Vegetable-TDA (Choose 2)									
Fries, Sweet Potatoes, 1 c Test (1/2 Cup)								182	182
Garden Salad (1 Each)	11/30/2020	500	250	250	5	245		134	134
Refried Beans 1 c Test (1/2 Cup)								182	182
Milk-TDA (Choose 1)									
1% White Milk (1 Each)	11/30/2020	500	100	100	30	70		38	38
FF Chocolate Milk (1 Each)	11/30/2020	500	200	200	0	200		118	118
FF Strawberry Milk (1 Each)	11/30/2020	500	200	200	0	200		118	118
Condiment-TDA (Choose 1)									
Dressing, lite ranch, 4/1g. (2 tablespoon)	11/30/2020	500	250	250	0	250		165	165
Hamburger Garnish (1 Each)	11/30/2020	500	300	300	0	300		198	198
Salsa (1/4 Cup)								100	100

Forecasting Report

Site: 5000 - TEXAS TRAINING HIGH SCHOOL

Serving Date: 12/1/2020

Meal Service: Lunch
Menu Line: Burger Line

Serving Group	Planned Count
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Salsa (1/4 Cup)								100	100

Menu Planning Software

Financial Benefits: Marketing

- ❖ Access to mobile apps and other technology to market menus and keep students engaged with the food being served at their school
- ❖ Use features like ratings, favorites, and surveys to get feedback on menu items



Daily Weekly Monthly

Mon 30 NOV

Tue 01 DEC

Wed 02 DEC

Thu 03 DEC

Fri 04 DEC

Select School: TEXAS TRAINING HIGH SCHOOL

Select Grade: 09

Select Meal Type: Lunch


Burger Line


Menu Items for Lunch at TEXAS TRAINING HIGH SCHOOL


Published on 12/03/2020 at 8:49 AM


[Allergens](#) [View Nutrition Info](#) [Make a Tray](#)

ENTRÉE-TDA

Cheeseburger in Paradise

 Calories 237 / Carbs 25.71g
 Allergens: Milk,Wheat,Soy,Gluten
 100%

Chicken Nuggets

 Calories 200 / Carbs 12g
 Allergens: Milk,Wheat,Soy,Gluten
 Not yet rated

Chicken Spaghetti

 Calories 275 / Carbs 22.71g
 Allergens: Milk,Soy
 100%

Hamburger

 Calories 237 / Carbs 25.7g
 Allergens: Wheat,Soy,Gluten
 100%





Select School

TEXAS TRAINING HIGH SCHO...

Select Grade

09

Select Meal Type

Lunch

Bu

Menu Items for Lunch at TEXAS TRAINING HIGH SCHOOL

Published on 12/03/2020 at 8:49 AM

ENTRÉE-TDA

Cheeseburger in Paradise



Calories 237 / Carbs 25.71g

Allergens: Milk,Wheat,Soy,Gluten



Chicken Nuggets



Calories 200 / Carbs 12g

Allergens: Milk,Wheat,Soy,Gluten

Not yet rated

Chicken Spaghetti



Calories 275 / Carbs 22.71g

Allergens: Milk,Soy



Hamburger



Calories 237 / Carbs 25.7g

Allergens: Wheat,Soy,Gluten



Wed
02
DEC

Thu
03
DEC

Fri
04
DEC



Select Meal Type
Lunch

Burger Line

Allergens View Nutrition Info Make a Tray



Daily Weekly Monthly

Mon 30 NOV

Tue 01 DEC

Wed 02 DEC

Thu 03 DEC

Fri 04 DEC

Select School: TEXAS TRAINING HIGH SCHOOL

Select Grade: 09

Select Meal Type: Lunch


Burger Line


Menu Items for Lunch at TEXAS TRAINING HIGH SCHOOL


Published on 12/03/2020 at 8:49 AM


[Allergens](#) [View Nutrition Info](#) [Make a Tray](#)

ENTRÉE-TDA

Cheeseburger in Paradise

 Calories 237 / Carbs 25.71g
 Allergens: Milk,Wheat,Soy,Gluten
 100%

Chicken Nuggets

 Calories 200 / Carbs 12g
 Allergens: Milk,Wheat,Soy,Gluten
 Not yet rated

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 Calories 275 / Carbs 22.71g
 Allergens: Milk,Soy
 100%

Hamburger

 Calories 237 / Carbs 25.7g
 Allergens: Wheat,Soy,Gluten
 100%

Mon
30
NOV

Thu
03
DEC

Menu Items for Lunch at TEXAS TRAINING HIGH

Published on 12/03/2020 at 8:49 AM

ENTRÉE-TDA

Cheesburger in Paradise

G P

Calories 237 / Carbs 25.71g

Allergens: Milk, Wheat, Soy, Gluten

👍 100%

Corn dog

G P

Calories 250 / Carbs 30g

Allergens: Egg, Wheat, Soy, Gluten

👍 100%

Hamburger

G P

Calories 237 / Carbs 25.7g

Allergens: Wheat, Soy, Gluten

Not yet rated

Pizza Choice

G V P

Calories 310 / Carbs 34g


Allergens: Milk, Wheat, Soy, Gluten

👍 100%

<

Hamburger

>



237 Calories

[Default Serving Size](#) 1 ea.

Allergens

Gluten
 Soy
 Wheat

Contains Gluten, Soy, Wheat.

Ingredients

- Beef, Frozen, Fully Cooked Charbroiled Patty, 200/2.4 oz, Don Lee Farms, CNQ262403K (Ground beef (not more than 20% fat), water, textured vegetable protein product (soy flour, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate (B1), pyridoxine hydrochloride (B6), riboflavin (B2), cyanocobalamin (B12)), seasoning; 2% or less each of hydrolyzed soy protein, maltodextrin, onion powder, spice, natural flavors, sugar, salt, torula yeast, yeast extract, disodium inosinate, caramel color), autolyzed yeast, potassium chloride)
- Bun, hamburger, Whole Grain, 3.75" Sliced, Bake Crafters 472 (1 each bun = 2 G. Whole Wheat Flour, Water, Enriched Wheat Flour, Sugar, Yeast, Soybean Oil, Salt, Improver: Monoglycerides and less than 2% of each of the following: Preservatives, Calcium Propionate, Conditioner (Diethyl Tartaric Acid Esters of Mono-Diglycerides, Enzymes, Ascorbic Acid, and 2% or Less of each of the Following: Malted Wheat Flour, Calcium Sulfate.)

	% Daily Value	
Total Fat	8.20g	12.62%
Saturated Fat	2.70g	13.50%
Cholesterol	41mg	13.67%
Sodium	349mg	14.54%
Total Carbohydrate	25.70g	8.57%
Dietary Fiber	3.40g	13.60%
Sugars	2.30g	
Protein	17.50g	35%
Vitamin A	14IU	0.28%
Vitamin C	1.20mg	2%
Calcium	71g	7.10%
Iron	2.94g	16.33%

Interact

Rate
Favorite

Share

Close

Question

What technology do you use to market your menus?



Menu Planning Systems

Other Benefits

- ❖ Less hassle
- ❖ Keep menus, recipes, records in one place
- ❖ Facilitates administrative review
- ❖ Adapt quickly to changes in foodservice operations and regulations



Question

Which of the following are potential financial benefits of using menu planning software?

- A. Analyze menus for nutrition and meal pattern compliance monitoring
- B. Standardized recipes
- C. Generate shopping list based on expected participation
- D. Market menus to students and parents
- E. All of the above



Rusk ISD

John Hood, Child Nutrition Director



Plan and Record

Plan

Record

Production Status

Production Orders

Grocery List

Production Adjustment

Reports

Reviews

Plan

Select Serving Date
Production-Plan
Production-Record
Production-Withdraw

Site Code Site
0100 RUSK INTERMEDIATE

Plan Incomplete
 Plan Complete
 Record Complete
 Withdrawal Complete
 Holiday

December 2020

SUN	MON	TUE	WED	THU	FRI	SAT
29 Nov	30 Nov Breakfast-Br... Lunch-Regula...	1 Dec Breakfast-Br... Lunch-Regula...	2 Dec Breakfast-Br... Lunch-Regula...	3 Dec Breakfast-Br... Lunch-Regula...	4 Dec Breakfast-Br... Lunch-Regula...	5 Dec
6 Dec	7 Dec Breakfast-Br... Lunch-Regula...	8 Dec Breakfast-Br... Lunch-Regula...	9 Dec Breakfast-Br... Lunch-Regula...	10 Dec Breakfast-Br... Lunch-Regula...	11 Dec Breakfast-Br... Lunch-Regula...	12 Dec
13 Dec	14 Dec Breakfast-Br... Lunch-Regula...	15 Dec Breakfast-Br... Lunch-Regula...	16 Dec Breakfast-Br... Lunch-Regula...	17 Dec Breakfast-Br... Lunch-Regula...	18 Dec Breakfast-Br... Lunch-Regula...	19 Dec

- Plan and Record ▲
- Plan
- Record
- Production Status
- Production Orders
- Grocery List
- Production Adjustment
- Reports ▼
- Reviews ▼

Record 📄

Select Serving Date
Production Plan
Production Record
Production Withdraw

Site Code
0100
Site
RUSK INTERMEDIATE

⊘ Plan Incomplete
⚠️ Plan Complete
✔️ Record Complete
★ Withdrawal Complete
■ Holiday

◀
December 2020
📅
▶

SUN	MON	TUE	WED	THU	FRI	SAT
29 Nov	30 Nov ✔️ Breakfast-Br... ✔️ Lunch-Regula...	1 Dec ✔️ Breakfast-Br... ✔️ Lunch-Regula...	2 Dec ✔️ Breakfast-Br... ✔️ Lunch-Regula...	3 Dec ✔️ Breakfast-Br... ✔️ Lunch-Regula...	4 Dec ✔️ Breakfast-Br... ✔️ Lunch-Regula...	5 Dec
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13 Dec	14 Dec ⚠️ Breakfast-Br... ⊘ Lunch-Regula...	15 Dec ⚠️ Breakfast-Br... ⊘ Lunch-Regula...	16 Dec ⚠️ Breakfast-Br... ⊘ Lunch-Regula...	17 Dec ⚠️ Breakfast-Br... ⊘ Lunch-Regula...	18 Dec ⚠️ Breakfast-Br... ⊘ Lunch-Regula...	19 Dec



Post Production Costing Report

Generated on: 12/7/2020 9:13:30 AM by John Hood

Date: 11/30/2020 - 11/30/2020

Site Code	Site Name	Serving Date	Menu Line	Actual Meal Count	Total Food Cost (\$)	Food Cost Per Meal (\$)
Site Group: Elementary School; Meal Type: Lunch						
0100	RUSK INTERMEDIATE	11/30/2020	Regular	228	\$426.42	\$1.8703
SubTotal/Average: RUSK INTERMEDIATE				228	\$426.42	\$1.8703
0102	RUSK EL	11/30/2020	Regular	229	\$342.95	\$1.4976
SubTotal/Average: RUSK EL				229	\$342.95	\$1.4976
SubTotal/Average: Elementary School; Meal Type: Lunch				457	\$769.37	\$1.6835
Site Group: High Schools; Meal Type: Lunch						
0002	RUSK H S	11/30/2020	Regular	368	\$656.36	\$1.7836
SubTotal/Average: RUSK H S				368	\$656.36	\$1.7836
SubTotal/Average: High Schools; Meal Type: Lunch				368	\$656.36	\$1.7836
Site Group: Middle Schools; Meal Type: Lunch						
0041	RUSK J H	11/30/2020	Regular	347	\$681.47	\$1.9639
SubTotal/Average: RUSK J H				347	\$681.47	\$1.9639
SubTotal/Average: Middle Schools; Meal Type: Lunch				347	\$681.47	\$1.9639
Site Group: Primary School; Meal Type: Lunch						
0103	RUSK PRI	11/30/2020	Regular	265	\$512.46	\$1.9338
SubTotal/Average: RUSK PRI				265	\$512.46	\$1.9338
SubTotal/Average: Primary School; Meal Type: Lunch				265	\$512.46	\$1.9338
Grand Total/Average:				1,437	\$2619.67	\$1.8230



Menu Software Implementation Considerations



Menu Planning Software

Implementation Considerations: Cost

- Do we need software that only performs nutrient analysis and menu compliance, or do we need software that performs other functions, such as production, inventory, point of sale, etc.? How much will it cost for each of these features?
- How many licenses will we need?
- How will we fund the purchase of software?



Menu Planning Software

Implementation Considerations: Skillset and Time

- Is my staff comfortable enough with the computer to use a menu planning system?
- How efficient is the software for entering data, building menus, recording production, etc.?
- How extensive is the ingredient and recipe database?
- What staff or other resources do I have to enter ingredients, recipes, menus?



Menu Planning Software

Implementation Considerations

- What hardware requirements are needed to support the menu software?
- What type of software support is available?
- How often is the software updated?



Additional Resources



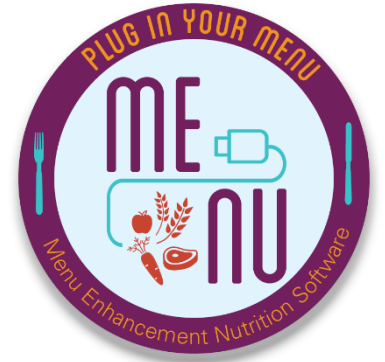
Additional Resources

MENU Module

Menu planning software available at no cost to all CEs operating the National School Lunch Program. Menu Module includes:

- Menu Planning
- Production
- School Café – Mobile and web-based menu marketing app
- Team Work – Professional Standards Tracking
- Technical assistance from ESCs and TDA
- In-depth training materials

To learn more, visit the MENU Module homepage on Square Meals or contact your local ESC representative



Additional Resources

MENU Module

How to Request Access

1. User Access Manager (UAM)
2. FND-101



Texas Department of Agriculture
Certificate of Authority for External Users

FND-101

COMMISSIONER SID MILLER

IMPORTANT: Users must log in to TX-UNPS every 90 days or else their account will be deactivated. If a user's account is deactivated, a new FND-101 must be submitted to TDA.

SECTION A	¹ CONTRACTING ENTITY (CE) NAME	
	Legal Name of Organization	DBA Name
	<input type="text"/>	<input type="text"/>
² CONTRACTING ENTITY (CE) IDENTIFIER		
CE ID		
<input type="text"/>		

TO ADD A NEW USER OR MODIFY AN EXISTING USER, COMPLETE THE FOLLOWING:		
¹ USER INFORMATION <input type="checkbox"/> ADD NEW USER <input type="checkbox"/> MODIFY EXISTING USER		
First Name (Legal names only, no nicknames)	Middle Initial	Last Name
<input type="text"/>	<input type="text"/>	<input type="text"/>
Title	TX-UNPS User ID (if modifying an existing user)	
<input type="text"/>	<input type="text"/>	
Business E-mail (For new users, logon information will be emailed to this address.)	Business Phone (<input type="text"/>) <input type="text"/> - <input type="text"/>	Extension <input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
Signature of User	Date (mm/dd/yy)	
<input type="text"/>	<input type="text"/>	

² REPRESENTATIVE TYPE (Must be participating in Program.)																																						
SECTION B	<table border="1"> <thead> <tr> <th>School Nutrition Programs (SNP) Groups</th> <th>Add</th> <th>Remove</th> </tr> </thead> <tbody> <tr> <td>SNP CE Admin</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>SNP CE Support (Claims)</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>Food Service Management Company (FSMC) Representative</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>MENU CE Support - Admin</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>MENU CE Support - Staff</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> </tbody> </table>	School Nutrition Programs (SNP) Groups	Add	Remove	SNP CE Admin	<input type="checkbox"/>	<input type="checkbox"/>	SNP CE Support (Claims)	<input type="checkbox"/>	<input type="checkbox"/>	Food Service Management Company (FSMC) Representative	<input type="checkbox"/>	<input type="checkbox"/>	MENU CE Support - Admin	<input type="checkbox"/>	<input type="checkbox"/>	MENU CE Support - Staff	<input type="checkbox"/>	<input type="checkbox"/>	<table border="1"> <thead> <tr> <th>Child and Adult Care Food Program (CACFP) Groups</th> <th>Add</th> <th>Remove</th> </tr> </thead> <tbody> <tr> <td>CACFP Center CE Admin</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>CACFP Center CE Support (Claims)</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>CACFP Day Care Home (DCH) CE Admin</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>CACFP Day Care Home (DCH) CE Support</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>CACFP Read Only</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> </tbody> </table>	Child and Adult Care Food Program (CACFP) Groups	Add	Remove	CACFP Center CE Admin	<input type="checkbox"/>	<input type="checkbox"/>	CACFP Center CE Support (Claims)	<input type="checkbox"/>	<input type="checkbox"/>	CACFP Day Care Home (DCH) CE Admin	<input type="checkbox"/>	<input type="checkbox"/>	CACFP Day Care Home (DCH) CE Support	<input type="checkbox"/>	<input type="checkbox"/>	CACFP Read Only	<input type="checkbox"/>	<input type="checkbox"/>
	School Nutrition Programs (SNP) Groups	Add	Remove																																			
	SNP CE Admin	<input type="checkbox"/>	<input type="checkbox"/>																																			
	SNP CE Support (Claims)	<input type="checkbox"/>	<input type="checkbox"/>																																			
	Food Service Management Company (FSMC) Representative	<input type="checkbox"/>	<input type="checkbox"/>																																			
	MENU CE Support - Admin	<input type="checkbox"/>	<input type="checkbox"/>																																			
	MENU CE Support - Staff	<input type="checkbox"/>	<input type="checkbox"/>																																			
Child and Adult Care Food Program (CACFP) Groups	Add	Remove																																				
CACFP Center CE Admin	<input type="checkbox"/>	<input type="checkbox"/>																																				
CACFP Center CE Support (Claims)	<input type="checkbox"/>	<input type="checkbox"/>																																				
CACFP Day Care Home (DCH) CE Admin	<input type="checkbox"/>	<input type="checkbox"/>																																				
CACFP Day Care Home (DCH) CE Support	<input type="checkbox"/>	<input type="checkbox"/>																																				
CACFP Read Only	<input type="checkbox"/>	<input type="checkbox"/>																																				

Additional Resources

[Square Meals Financial Support Resource Page](#)



CHILD NUTRITION

NATIONAL SCHOOL LUNCH PROGRAM

Menu Planning Software Financial Benefits and Considerations

Did you know that TDA offers MENU Module, a menu software solution complete with in-depth training, technical assistance, and streamlined reports for your administrative review, all at no cost? Whether you choose to use MENU or another system, menu planning software may help you achieve nutrition integrity and can also provide financial benefits to your foodservice operation.

MENU PLANNING SYSTEM BENEFITS

REDUCE FOOD COSTS

- Automatically calculate food costs based on real pricing
- Generate costing reports across all schools within your district
- Use system reports to monitor food waste and poorly performing items

MANAGE PRODUCTION

- Use automated tools to help with forecasting
- Create shopping lists based on expected daily participation

RECIPE STANDARDIZATION AND SCALING

- Standardize recipes to help with portion control and consistency
- Automate recipe scaling, so that ingredient quantities are accurately calculated as recipe yields are changed

INCREASE LIKELIHOOD OF COMPLIANCE






- Instantly analyze menus for NSLP meal pattern compliance
- Provide clean, easy-to-read documentation

MENU MARKETING

- Upload appealing recipe pictures and descriptions to increase student participation
- Use mobile apps to market menus and receive feedback from students regarding recipes

BETTER PREPARATION AND LESS HASSLE

- Keep recipes, menus, and food production records organized and in one place
- Quickly adapt to changes in foodservice operations by creating menus to accommodate different service styles and anticipated needs (non-congregate, emergency, etc.)
- Use system templates as-is or tweak them to save time on adding recipes and menu cycles
- Adapt quickly to the latest regulations based on software companies' timely updates

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Menu Planning Software Financial Benefits and Considerations



QUESTIONS TO CONSIDER BEFORE SELECTING SOFTWARE*

- Do I need software that only performs nutrient analysis, or do I need software that performs other functions, such as production management, costing, inventory, etc.?
- How much will the software cost for the features we need? How many licenses will we need?
- What hardware requirements are needed to support the menu software?
- How efficient is the software for entering data, building menus, recording production, etc.?
- Is my staff comfortable enough with the computer to use a menu system?
- What staffing resources do I have to enter data?
- What type of software support is available? Online, telephone, in-person?
- How often is the software updated?

ADDITIONAL RESOURCES

- Click [here](#) and [here](#) for a USDA-approved list of nutritional analysis and menu compliance software
- To learn more about MENU Module, TDA's free nutritional analysis and menu planning software, visit the MENU Module page on [SquareMeals.org](#).
- Are you ready to implement a menu planning system at your CE? Find out by taking the [Are You Ready to Launch MENU Module Quiz!](#) This assessment is geared towards MENU Module, but the questions are broad enough that they can be applied to any menu planning system.

*Adapted from United States Department of Agriculture (2015). *Nutrient Analysis Protocol: How to Analyze Menus for USDA's School Meals Programs*. [cwebsites Publishing](#).







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Additional Resources

- Are you ready to implement a menu planning system at your CE? Find out by taking the [Are you Ready to Launch MENU Module Quiz!](#)
- Click [here](#) for a list of USDA – approved list of menu compliance software



Additional Resources

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Questions?



CHILD NUTRITION

NATIONAL SCHOOL LUNCH PROGRAM

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Austin, TX 78701



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fax: (202) 690-7442; or email: program.intake@usda.gov.

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Food and Nutrition Division
National School Lunch Program



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