

How to Enter Menus Using inTEAM's **OPTION 2**

In schools with **multiple serving lines** where:

The side items are **different** depending on the entrée **AND**

The students are **not** permitted to choose items from multiple lines,

The menu must be entered into the compliance tool using **Option 2**.

In option 2, menu items are **linked by serving lines**. Each serving line will have its own recipe entrée header and all items on that serving line will be linked together. It will be easiest to identify the various serving lines if the recipe entrée is named for the entrée on that line.

Example: 2 serving lines:

Line 1: **Hamburgers, French fries, broccoli and applesauce**

Line 2: **Baked chicken, mashed potatoes, corn, mandarin oranges and a whole grain roll**

Total Feeding Figure 700 [Edit](#) Projected Average Cost per Meal [Data Missing](#) View Cost Data

Meal Component	Recipe Name or Combo Name	Menu Item	Actual Portion Size	Recipe # or Product Name and Code	Source	Planned # of Servings	Creditable Portion Size	Unit of Measure	Calories (1 serving)	Saturated Fat (1 serving)	Sodium (1 serving)	Actions
▼ Recipe - Entree	Hamburger option	Hamburger option	1	1598	Vendor	500			600	4	600	Edit Delete
▲▼ Whole Grains	Hamburger option	WG bun	2 oz	1598	Vendor	500	2	oz eq.				Edit Delete
▲▼ Meat/Meat Alternate	Hamburger option	beef patty	2 oz	1598	Vendor	500	2	oz eq.				Edit Delete
▲▼ Vegetable Starchy	Hamburger option	fries	1 cup	1598	Local	500	1	cup				Edit Delete
▲▼ Vegetable Dark Green	Hamburger option	broccoli	0.5 cup	1598	Local	400	0.5	cup	40	0	0	Edit Delete
▲▼ Fruit	Hamburger option	applesauce	1	1598	Local	350	1	cup	75	0	10	Edit Delete
▲▼ Condiments	Hamburger option	ketchup	2 packet		Vendor	400	0	oz eq.	40	0	300	Edit Delete
▲▼ Recipe - Entree	Baked Chicken option	Chicken option	1	62165	Vendor	200			750	3.5	700	Edit Delete
▲▼ Meat/Meat Alternate	Baked Chicken option	chicken	3 oz	62165	Vendor	200	3	oz eq.				Edit Delete
▲▼ Whole Grains	Baked Chicken option	WG roll	2 oz	62165	Vendor	200	2	oz eq.				Edit Delete
▲▼ Vegetable Starchy	Baked Chicken option	mashed potato	0.75 cup	62165	Local	200	0.75	cup				Edit Delete
▲▼ Vegetable Starchy	Baked Chicken option	corn	0.5	62165	Local	200	0.5	cup				Edit Delete
▲▼ Fruit	Baked Chicken option	mandarin oranges	1 cup		Local	175	1	cup	75	0	0	Edit Delete
▲▼ Milk Skim/fat-free, flavored		skim choc milk	8 oz		Local	500	1	cup	120	0	20	Edit Delete
▲▼ Milk Skim/fat-free, flavored		skim straw milk	8 oz		Local	100	1	cup	120	0	20	Edit Delete
▲▼ Milk Low-fat (1%), unflavored		1% white milk	8 oz		Local	100	1	cup	100	1	20	Edit Delete
		Vegetable Including										

1. It is possible to vary the numbers of planned portions but still link menu items by serving line.
2. When changing the planned numbers of an item, do NOT include the nutrition information in the banner line, but rather enter it in individually on the appropriate component line.

Those menu items will appear in blue, but they are still linked by the "Recipe Name or Combo Name" cell.

3. Menu items that are available to all students, regardless of the serving line they choose, will not be linked.