

inTEAM Software Update and Menu Costs



inTEAM LLC

Kentucky School Nutrition Association

Monday, June 17, 2013

Presenters: Janet Luc Griffin and Kimberly Rogers

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Agenda

- Introduction
- Software Updates
- Quick Tips on Menu Compliance
- Menu Costs



Introduction



Janet Luc Griffin, MPH, Consultant

Janet Luc Griffin has over 10 years of experience in the public health arena. Janet has a Bachelor's of Science in Human Nutrition, Foods and Exercise from Virginia Tech and a Master's in Public Health. She became a licensed nutritionist with the WIC program in Washington D.C. as the Chinese Speaking Nutritionist. In 2006, she became a School Nutrition Programs (SNP) Specialist with the Virginia Department of Education (VDOE). In 2010, Janet was hired on as a Child & Adult Care Food Program (CACFP) Coordinator to help transition the program from USDA to the Virginia Department of Health.



Kimberly Rogers, RD, Consultant

Kimberly Rogers earned a Bachelor's of Science in General Dietetics from Eastern Kentucky University and completed the Sarasota County School's dietetic internship that focused on Child Nutrition Programs. She became a registered dietitian working as a Nutrition Specialist for a school district in Florida, where she planned and designed menus and nutrition education materials, among other various responsibilities. In 2012, she was hired as the Certification and Validation Team Leader and Dietetics Educator for the Kentucky Department of Education, training Food Service directors across the state on the New Meal Pattern and 6 Cent Certification and Validation Procedures. Kentucky was an early adopter of inTEAM's software and Kim's extensive field experience implementing and utilizing inTEAM software in Kentucky makes her well suited to apply her skills from a user perspective.

Software Updates



Updates as of May 28th:

- Default Sort Button
- Posted Menu
- Speed of inTEAM Software

Updates Implemented Mid July:

- Elimination of Meat/Meat Alternate and Grains Max for Lunch
- Update to Breakfast Menu Tool
- Documenting Actual Portion Size
- Update to View Report

Default Sort Button

Daily Menu

Sun - 05/12 **Mon - 05/13** Tues - 05/14 Wed - 05/15 Thur - 05/16 Fri - 05/17 Sat - 05/18

Total Feeding Figure 500 [Edit](#)

Projected Average Cost per Meal Data Missing

[View Cost Data](#)

	Meal Component	Recipe Name or Combo Name	Menu Item	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	Chicken Nuggets	Chicken Nuggets (3.9 oz)	Tyson	Local	450			252	3	564	Edit Delete
▲	Meat/Meat Alternate	Chicken Nuggets	Chicken Nuggets	Tyson	Local	450	2	oz eq.				Edit Delete
▲	Whole Grains	Chicken Nuggets	Nuggets Breading	Tyson	Local	450	1	serving				Edit Delete
▼	Recipe - Entree	Turkey & Noodles	Turkey & Noodles (1 cup)	D-17	Vendor	50			244	1.88	186	Edit Delete
▲	Meat/Meat Alternate	Turkey & Noodles	Turkey	D-17	Local	50	2	oz eq.				Edit Delete
▲	Grains	Turkey & Noodles	Noodles	D-17	Local	50	1	serving				Edit Delete
▲	Meat/Meat Alternate		meat								1	Edit Delete
▲	Whole Grains		Bread								1	Edit Delete
▲	Vegetable Dark Green		Broccoli (0.75 cup)								48	Edit Delete
▲	Vegetable Starchy		Mashed Potatoes (0.75 cup)								414	Edit Delete
▲	Fruit		Applesauce (0.5 cup)								2	Edit Delete
▲	Fruit		Grapes (0.5 cup)								2	Edit Delete
▲	Fruit		Orange (0.5 cup)								0	Edit Delete
▲	Fruit Juice		Orange Sherbet (4 oz)								20	Edit Delete
▲	Milk Skim/fat-free, flavored		Skim Milk Chocolate (1 cup)								130	Edit Delete
▲	Milk Low-fat (1%), unflavored		1% Milk (1 cup)								107	Edit Delete
	Vegetable Incl. Juice		Vegetable Including Juice Minimum Offered									Edit
	Vegetable Juice		Vegetable Juice Maximum Offered									Edit
	Fruit Incl. Juice		Fruit Including Juice Minimum Offered				1.75	cup				Edit
	Fruit Juice		Fruit Juice Maximum Offered				0.25	cup				Edit

The Default Sort Button allows a user to enter the menu anyway they would like it, and the system will sort the menu for you, by listing out your Recipe-Entrees, Recipes, Side Dishes, and Milk Options.

[Add New Item](#) [Remove All Items](#) **[Default Sort](#)**

This day is currently an operating day, click [here](#) to designate it as a non-operating day.

Posted Menu

The Posted Menu button is now available for districts. This will allow you to generate a Posted Menu from the menu you created within the Menu Compliance Tool. You will be able to save it as a PDF, Word or Excel File.

Keppel Test Menu 2 5/15/13 - Grades K - 5

Menu: Keppel Test Menu 2 5/15/13 [Edit](#)

Week Of: 05/12/2013 - 05/18/2013

Meal Session: Lunch

Status: Not Submitted

[Back](#) [Duplicate Existing Menu](#) [View Report](#) [Posted Menu](#)

Daily Menu

Sun - 05/12 **Mon - 05/13** Tues - 05/14 Wed - 05/15 Thur - 05/16 Fri - 05/17 Sat - 05/18

Total Feeding Figure 500 [Edit](#) Projected Average Cost per Meal [Data Missing](#) [View Cost Data](#)

	Meal Component	Recipe Name or Combo Name	Menu Item	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	Chicken Nuggets	Chicken Nuggets (3.9 oz)	Tyson	Local	450			252	3	564	Edit Delete
▲	Meat/Meat Alternate	Chicken Nuggets	Chicken Nuggets	Tyson	Local	450	2	oz eq.				Edit Delete
▲	Whole Grains	Chicken Nuggets	Nuggets Breading	Tyson	Local	450	1	serving				Edit Delete
▲	Recipe - Entree	Turkey & Noodles	Turkey & Noodles (1 cup)	D-17	Vendor	50			244	1.88	186	Edit Delete
▲	Meat/Meat Alternate	Turkey & Noodles	Turkey	D-17	Local	50	2	oz eq.				Edit Delete
▲	Grains	Turkey & Noodles	Noodles	D-17	Local	50	1	serving				Edit Delete
▲	Meat/Meat Alternate		meat		Local	500	1	oz eq.	100	1	1	Edit Delete

Speed of inTEAM Software

Daily Menu

Sun - 05/12 **Mon - 05/13** Tues - 05/14 Wed - 05/15 Thur - 05/16 Fri - 05/17 Sat - 05/18

Total Feeding Figure 500 [Edit](#) Projected Average Cost per Meal Data Missing [View Cost Data](#)

Meal Component	Recipe Name or Combo Name	Menu Item	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	Chicken Nuggets	Chicken Nuggets (3.9 oz)	Tyson	Local	450			252	3	564	Edit Delete
▲▼ Meat/Meat Alternate	Chicken Nuggets	Chicken Nuggets	Tyson	Local	450	2	oz eq.				Edit Delete
▲▼ Whole Grains	Chicken Nuggets	Nuggets Breading	Tyson	Local	450	1	serv/oz				Edit Delete
▲▼ Recipe - Entree									1.88	186	Edit Delete
▲▼ Meat/Meat Alternate											Edit Delete
▲▼ Grains											Edit Delete
▲▼ Meat/Meat Alternate								1	1		Edit Delete
▲▼ Whole Grains								1	1		Edit Delete
▲▼ Vegetable Dark Green								0.93	48		Edit Delete
▲▼ Vegetable Starchy								2.02	414		Edit Delete
▲▼ Fruit								0.01	2		Edit Delete
▲▼ Fruit		Grapes (0.5 cup)		Local	200	0.5	cup	52	0.04	2	Edit Delete
▲▼ Fruit		Orange (0.5 cup)		Local	200	0.5	cup	42.5	0.01	0	Edit Delete
▲▼ Fruit Juice		Orange Sherbet (4 oz)		Local	500	0.25	cup	110	1	20	Edit Delete
▲▼ Milk Skim/fat-free, flavored		Skim Milk Chocolate (1 cup)		Local	400	1	cup	91	0.4	130	Edit Delete
▲ Milk Low-fat (1%), unflavored		1% Milk (1 cup)		Local	100	1	cup	102	1.55	107	Edit Delete
Vegetable Incl. Juice		Vegetable including Juice Minimum Offered				1.5	cup				Edit
Vegetable Juice		Vegetable Juice Maximum Offered					cup				Edit
Fruit Incl. Juice		Fruit including Juice Minimum Offered				1.75	cup				Edit
Fruit Juice		Fruit Juice Maximum Offered				0.25	cup				Edit
		Offered									
	- Select -			Local	500		cup				Save Cancel

The speed of the system should be improved as you edit/delete line items and add new items within your current menu.

[Add New Item](#)
[Remove All Items](#)
[Default Sort](#)

This day is currently an operating day, click [here](#) to designate it as a non-operating day.

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Elimination of Meat/Meat Alternate and Grains Max for Lunch

Weekly Components Statistics

	Fruit	Vegetable	Meat/Meat Alternate	Grains	Milk
Weekly Regulations	2 1/2 cups	3 3/4 cups	8 - 10 oz servings	8 - 9 oz servings	5 cups
Menu Actuals	10.5 cups	7 cups	10 - 10 oz servings	8.5 - 10 oz servings	5 cups
Regulation Met?	Yes	Yes	Yes	No	Yes

The Maximums will be removed for both Meat/Meat Alternate and Grains for Lunch Menus. This means that if you are not meeting at least the minimum the system will flag you in red notifying you that you are not meeting the regulation.

Update to Breakfast Menu Tool

Daily Minimum for Meal Component/ Daily Nutrient Statistics

	Fruit/Veg	Grain	Milk	Meat/Meat Alternate-Grain	Meat/Meat Alternate-Extra	Calories	% Saturated Fat	Sodium
Regulation Minimum	½ cup	1 oz	1 cup					
Menu Actuals	½ cup	1 oz	1 cup	1 oz	1oz	525 kcal	1.2%	920 mg
Regulation Met	Yes	Yes	Yes					

Weekly Nutrient Statistics

	Avg. Calories	Avg. % Saturated Fat	Sodium Average
Regulation Minimum	350-500 kcal	<10%	
Menu Actuals	480 kcal	8.75%	854 mg
Regulation Met	Yes	Yes	

Weekly Components Statistics

	Fruit/Veg	Grains	Meat/Meat Alternate-Grain	Total Grains	Meat/Meat Alternate-Extra	Milk
Regulation Minimum	½ cup			8 oz		1 cup
Menu Actuals	2½ cups	5 oz	2 oz	7 oz	2 oz	5 cups
Regulation Met	Yes			No		

Weekly Whole Grains, Milk

	Regulation	Menu Actuals	Regulation Met
Whole Grains	½ of Grains Servings must be Whole Grain	72%	Yes
Milk	A variety of milk types are served	Served	Yes
Milk	Cannot serve Low-fat (1%), flavored	Not Served	Yes
Milk	Cannot serve Reduced fat (2% fat) or whole, unflavored and flavored	Not Served	Yes

Statistics will be updated based on the updated breakfast regulations for the 2013-2014 school year. New columns to account for Meat/Meat Alternate-Grains and Meat/Meat Alternate-Extra. Juice regulation was eliminated, and half of your grains servings must be whole grain just like lunch.

Update to Breakfast Menu Tool

Daily Menu
Sun - 05/26 **Mon - 05/27** Tues - 05/28 Wed - 05/29 Thur - 05/30 Fri - 05/31

Total Feeding Figure 500 [Edit](#) Projected Average Cost per Meal (Serving) [View Cost Data](#)

Meal Component	Recipe Name or Combo Name	Menu Item	Recipe # or Product Name and Code	Quantity	Unit	Cost	Actions
Recipe - Entree	Sausage Biscuit	Sausage Biscuit	#123				Edit Delete
Meat/Meat Alternate	Sausage Biscuit	Sausage	#123				Edit Delete
Grains	Sausage Biscuit	Biscuit	#123				Edit Delete
		Vegetable Including					Edit
		Minimum Offered					Edit
		Maximum Offered					Edit
		Fruit Including Juice					Edit
		Minimum Offered					Edit
		Maximum Offered					Edit
		Fruit Juice					Edit
		Minimum Offered					Edit
		Maximum Offered					Edit
		Vegetable Juice					Edit
		Minimum Offered					Edit
		Maximum Offered					Edit
		Fruit Incl. Juice					Edit
		Minimum Offered					Edit
		Maximum Offered					Edit
		Fruit Juice					Edit
		Minimum Offered					Edit
		Maximum Offered					Edit

Drop-down menu options:
 - Select -
 Recipe - Entree
 Recipe
 Meat/Meat Alternate
 Grains
 Whole Grain
 Grain Based Dessert
 Whole Grain Based Dessert
 Vegetable Dark Green
 Vegetable Juice DG
 Vegetable Red/Orange
 Vegetable Juice R/O
 Vegetable Beans/Peas
 Vegetable Starchy
 Vegetable Other
 Vegetable Juice Other
 Vegetable Addl to Reach Total
 Fruit
 Fruit Juice
 Plain Dessert
 Condiments
 Milk Skim/fat-free, flavored
 Milk Skim/fat-free, unflavored
 Milk Low-fat (1%), unflavored
 Milk Low-fat (1%), flavored
 Milk Reduced fat (2% fat) or whole, unflavored and flavored

Grain Based Dessert, Whole Grain Based Dessert, and Plain Desserts will be eliminated from the Meal Components selection for breakfast. The current Meat/Meat Alternate will change to Meat/Meat Alternate-Grain, and there will be a new selection, Meat/Meat Alternate-Extra.

The Vegetable Juice and Fruit Juice required fields will be eliminated for breakfast.

Vegetable Incl. Juice		Vegetable Including Juice			1.5	cup		Edit
Vegetable Juice		Vegetable Juice				cup		Edit
Fruit Incl. Juice		Fruit Including Juice			2	cup		Edit
Fruit Juice		Fruit Juice			0.5	cup		Edit

Documenting Actual Portion Size

	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)
▼	Recipe - Entree	Sausage Biscuit	Sausage Biscuit		#123	Local	500			289	1	389
▲ ▼	Meat/Meat Alternate	Sausage Biscuit	Sausage		#123	Local	500		1 oz eq.			
▲	Grains	Sausage Biscuit	Biscuit		#123	Local	500		1 oz eq.			
	Vegetable Incl. Juice		Vegetable Including Juice Minimum Offered									
	Vegetable Juice		Vegetable Juice Maximum Offered									
	Fruit Incl. Juice		Fruit Including Juice Minimum Offered									
	Fruit Juice		Fruit Juice Maximum Offered									

A new column will be added to Menu Compliance to allow a user to enter the Actual Portion Size for menu items.

Update to View Report

Breakfast Report

Lunch Report

Quick Tips on Menu Compliance

- When editing Recipe-Entrees, and Recipes edit from the bottom up
- Utilize the Tabbing Capability
- Default Sort
- Duplicate Menu
- Stored Database of Menu Items, and utilize the Prefill Recipe Name or Combo Name and Recipe# or Product Name and Code
- Quick Reference Guide

Menu Costs

- inTEAM Menu Cost Module
- Menu Costs and Portion Control
- Causes of Food Waste
- HHFKA Requirements Affecting Menu Costs
- Potential Sources of Income
- Menu Costs Module Goals



Menu Costs

inTEAM Associates, Inc. **DecisionSupportToolkit** Username: jluo Role: DA Date: June 13, 2013 Data: Demo District (Demo State Agency) [Switch](#) [Logout](#)

Home Data Collection Reports Meal Benefits **Menu Compliance** Users

[Menu Certification](#) [Validation Review](#) [Production Record](#) [Quick Reference Guide](#) [One Serving Yield Calculator](#)

Keppel Test Menu 2 5/15/13 - Grades K - 5

Menu: Keppel Test Menu 2 5/15/13 [Edit](#)
 Week Of: 05/12/2013 - 05/18/2013
 Meal Session: Lunch
 Status: Not Submitted

[Back](#) [Duplicate Existing Menu](#) [View Report](#) [Posted Menu](#) [Delete](#)

Daily Menu
 Sun - 05/12 **Mon - 05/13** Tues - 05/14 Wed - 05/15 Thur - 05/16 Fri - 05/17 Sat - 05/18

Total Feeding Figure 500 [Edit](#) Projected Average Cost per Meal **Data Missing** [View Cost Data](#)

	Meal Component	Recipe Name or Combo Name	Menu Item	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	Chicken Nuggets	Chicken Nuggets (3.9 oz)	Tyson	Local	450			252	3	564	Edit Delete
▲ ▼	Meat/Meat Alternate	Chicken Nuggets	Chicken Nuggets	Tyson	Local	450	2	oz eq.				Edit Delete
▲ ▼	Whole Grains	Chicken Nuggets	Nuggets Breading	Tyson	Local	450	1	serving				Edit Delete
▲ ▼	Recipe - Entree	Turkey & Noodles	Turkey & Noodles (1 cup)	D-17	Vendor	50			244	1.85	186	Edit Delete
▲ ▼	Meat/Meat Alternate	Turkey & Noodles	Turkey	D-17	Local	50	2	oz eq.				Edit Delete
▲ ▼	Grains	Turkey & Noodles	Noodles	D-17	Local	50	1	serving				Edit Delete

By selecting the "View Cost Data" button you will be able to access the menu you created in Menu Compliance and track your menu item costs.



Menu Costs

Daily Menu

Sun - 05/26 **Mon - 05/27** Tues - 05/28 Wed - 05/29 Thur - 05/30 Fri - 05/31 Sat - 06/01

Total Feeding Figure 500 [Edit](#)

Projected Average Cost per Meal **\$0.33**

Save and Recalculate

View Nutrient Data

Menu Items

Meal Component	Menu Item	Planned # of Servings	Creditable Portion Size	Enter or Calculate Cost per Serving?	Cost per Serving	Inventory Unit	Servings per Inventory Unit	Cost per Inventory Unit	Value of commodities per Inventory Unit	A la Carte Sales Price
Recipe - Entree	Sausage Biscuit	500		N/A						
Meat/Meat Alternate	Sausage	500	1 oz eq.	Calculate	\$0.23	Box	50	11.50		
Grains	Biscuit	500	1 oz eq.	Enter	0.10					

This day is currently an operating day, click [here](#) to designate it as a non-operating day.

1. You will have a choice to Enter, Calculate Cost per Serving or select N/A. Based on what is selected the system will prompt you to complete certain fields.
2. The system defaults for you to enter what the cost per serving is to assist you in calculating the Projected Average Cost per Meal. [Projected Average Cost per Meal] will be calculated as follows: $\text{SUM}([\text{Planned \# of Servings}] \times [\text{Cost per Serving}]) / [\text{Total Feeding Figure}]$ and display as a \$X.XX currency.
3. This is the first phase on the menu cost module that will assist you in Pre- Costing menus. We plan to increase functionality to allow you to manipulate the data to get a more précised cost based on menu items offered as a part of a reimbursable meal.
4. You also have the capability to document whether an item has a commodity value or what the A la Carte Sales Price is.

Menu Costs

Daily Menu

Sun - 05/26 **Mon - 05/27** Tues - 05/28 Wed - 05/29 Thur - 05/30 Fri - 05/31 Sat - 06/01

Total Feeding Figure 500 [Edit](#) Projected Average Cost per Meal \$0.33 [View Cost Data](#)

Meal Component	Recipe Name or Combo Name	Menu Item	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	Sausage Biscuit	Sausage Biscuit	#123	Local	500			289	1	389	Edit Delete
▲ Meat/Meat Alternate	Sausage Biscuit	Sausage	#123	Local	500	1	oz eq.				Edit Delete
▲ Grains	Sausage Biscuit	Biscuit	#123	Local	500	1	oz eq.				Edit Delete
Vegetable Incl. Juice		Vegetable Including Juice Minimum Offered					cup				Edit
Vegetable Juice		Vegetable Juice Maximum Offered					cup				Edit
Fruit Incl. Juice		Fruit Including Juice Minimum Offered					cup				Edit
Fruit Juice		Fruit Juice Maximum Offered					cup				Edit
Grains	Sausage Biscuit			Local	500		oz eq.	enter value	enter value	enter value	Save Cancel

[Add New Item](#) [Remove All Items](#) [Default](#)

Recipe Name or Combo Name	Menu Item	Recipe # or Product Name and Code	Source	Creditable Portion Size	Unit of Measure	Calories (1 serving)	Saturated Fat (1 serving)	Sodium (1 serving)	Cost per Serving
Sausage Biscuit	Biscuit	#123	Local	1	oz eq.				\$0.10

This day is currently an operating day, click [here](#) to designate it as a non-operating day.

Once menu costs have been entered in for an item that same item can be added into a new menu that way you will not have to duplicate your effort in reentering the Cost Per Serving.

Menu Costs and Portion Control

Correct Portions Help Assure:

- Meal serving size requirements
- Nutritional Requirements (Targeted Menu Review for the New SMARRT Review)
- Planned recipe yield
- Food cost control
- Customer Satisfaction



The Case of the Over-served Mashed Potatoes

- 1/2 cup costs = \$.20
 - 3/4 cup served = +.10
 - 200 servings/day X \$.10 =
 - \$20.00 wasted per day
-
- Menued 18 times per year per school =
 - \$360.00 per year, per school
 - 5 schools: \$100/day; \$1800/year



Over-serving Mashed Potatoes: Another Problem!

For every **two** incorrect servings,
the amount planned is short one serving.

For 200 planned servings,
over-serving yields only 133 portions or about
67 servings short



Causes of Food Waste

- Over-ordering
- Not receiving the amount ordered
- Waste during production
- Over-production
- Lack of portion control
- Leftovers
- Too much plate waste



Benefits of Determining Menu Costs

- Pre-costing all your menu items to determine the cost of one serving will help you better understand the costs of the meals you serve
- It will also help you compare your post-costs of food based on the number of students you feed
- If the post costs exceed the number of students you feed, you could observe your school's meal preparation or service techniques to determine ways to cut costs or eliminate waste



Menu Costs Statistics

School nutrition directors report double digit price increases for foods critical to providing balanced, nutritious school meals:

- Milk: 14% average increase
- Fruits & Vegetables: 13% average increase
- Meat and Meat Alternatives: 11% average
- Bread: 15% average increase
- (From School Nutrition Association Cost Survey of Members, September 2008)



HHFKA Requirements Affecting Menu Costs

Serving more whole grain products

- 2012-2013 50% of all grains served for lunch must be whole grain
- 2013-2014 50% of all grains served for both breakfast and lunch must be whole grain
- 2014-2015 100% of grains served for both breakfast and lunch must be whole grain



Serving more Fruits/Vegetables

- 2012-2013 Reimbursable lunches served must include ½ cup of fruit/vegetable
- 2012-2013 Offering vegetables by subgroup
- 2014-2015 Reimbursable breakfasts and lunches served must include ½ cup of fruit/vegetable
- Increased daily and weekly fruit and vegetable offerings by grade group



Menu Cost Comparison for Canned, Frozen and Fresh Vegetables



Table 2: Nutrient Scores and Prices for Vegetables

Indices of Vitamin Intake Per Calorie Consumed[¥]

	Canned	Frozen	Fresh
White Corn	0.013	0.011	0.014
Yellow Corn	0.013	0.012	0.014
Carrots, Whole	0.061	0.048	0.049
Spinach	0.298	0.221	0.334
Turnip Greens	0.096	0.079	0.177
Green Beans	0.049	0.035	0.039
Peas	0.023	0.027	0.030
Asparagus	0.083	0.075	0.084

Price per Edible Cup[§]

	Canned	Frozen	Fresh
	\$ 0.69	\$ 1.40	\$ 1.17
	\$ 0.69	\$ 1.40	\$ 1.17
	\$ 0.69	\$ 1.19	\$ 0.77
	\$ 0.84	\$ 1.51	\$ 3.92
	\$ 0.81	\$ 1.48	\$ 2.11
	\$ 0.67	\$ 1.22	\$ 3.23
	\$ 0.74	\$ 1.34	\$ 1.83
	\$ 2.09	\$ 3.61	\$ 1.83

¥ Sources: Author's calculation using USDA's Food and Nutrient Database for Standard Reference, Release 24, and National Academies Institute of Medicine, Food and Nutrition Board, Recommended Dietary Allowances and Adequate Intakes for Vitamins and Elements

§ Sources: Stewart, Hayden, Jeffrey Hyman, Jean C. Buzby, Elizabeth Frazão, and Andrea Carlso. 2011. *How Much Do Fruits and Vegetables Cost?* In Economic Information Bulletin. Washington, DC: USDA: Economic Research Service. Italicized values are from Reed, J., E. Frazao, and R. Itskowitz. 2004. *How Much Do Americans Pay for Fruits and Vegetables?* Vol. 790, Economic Information Bulletin. Washington, DC: US Dept. of Agriculture, Economic Research Service.

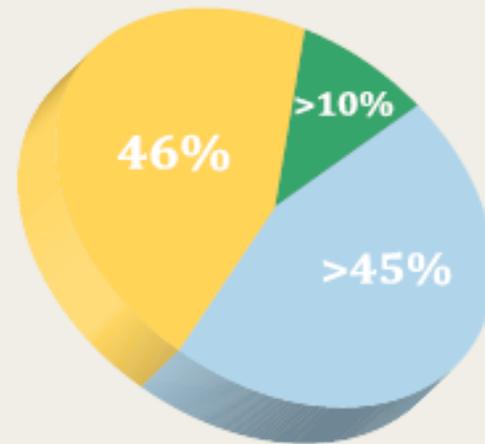
Menu Costs vs. Reimbursement and/or Cost of a Reimbursable Meal

		Less than 60% F/R (2010-2011)			
Menu Item	Cost	Free	Reduced	Paid	Total
Chili	\$1.55				
Roll	\$0.10				
Salad	\$0.20				
Apple	\$0.20				
Milk	\$0.20				
Total	\$2.25	\$2.86	\$2.46 + \$0.40	\$0.27+ \$2.75	\$8.74
Difference from Menu Cost		\$0.61	\$0.61	\$3.02	\$4.24

The total difference from menu cost could go towards any of the following: Labor, Supplies, Gas/Transportation and Indirect Costs. Keep in mind, depending on your menu, these extra funds can be limited based on what types of foods are served.

Average School Lunch Cost

Average School Lunch Service Cost Breakdown*



**School Lunch and Breakfast Cost Study-II: Summary of Findings,
FNS Office of Research, Nutrition, and Analysis, April 2008*

<http://www.schoolfoodfocus.org/site/wp-content/uploads/2010/05/School-Food-101-Cost-of-School-Lunch1.pdf>

Potential Sources of Income

- Increase reimbursable meal participation
- Increase sales of nutritious a la carte foods
- Increase catering sales



inTEAM's Goals in Creating the Menu Costs Module

- Allow a district to Pre- Cost all menus
- Allow a district to analyze Post- Costs using production records
- Allow a district to manipulate menu costs data to help create the most cost efficient menus



QUESTIONS



THANK YOU

inTEAM Contact Information:

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