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| **TOPIC** | **FREQUENCY** | **ACTION ITEMS ON NEW MENU** |
| **HEALTHIER**  (less processed, less junk food, real, natural, whole, fresh, homemade, not prepackaged) | **44%** | * Removing 30 food additives, including high fructose corn syrup, artificial flavors, colors and sweeteners, MSG, and hydrogenated oils * Removing majority of pre-packaged bread items * Reducing number of grain options offered * All natural condiments and sauces * Removing strawberry milk * Removing sugary cereals and those with artificial additives and replacing with whole grain, clean label cereals * Removing donut from breakfast * Adding daily protein option at breakfast, including yogurt and eggs * Removing cookies and cinnamon rolls * Adding more variety of fresh fruits and vegetables, including strawberries, clementines, watermelon and pineapple * Removing Uncrustable PB & J sandwich, due to artificial ingredients and peanut allergy concerns * Offering un-breaded protein options, like grilled chicken sandwich * Making more items from scratch the Central Kitchen |
| **QUALITY**  (look, temperature) | **11%** | * More homemade items, less prepackaged items * All natural ingredients * Increased cold storage, instead of frozen storage of items * More detailed Cooking and Serving Guide at each kitchen * Quality control tests for the Central Kitchen recipes |
| **MENU VARIETY** | **10%** | * Menu will be a 6 week cycle with seasonal variations throughout the year * Items will be added or removed based on student popularity |
| **VARIETY IN FRESH**  **FRUITS/VEGETABLES** | **7%** | * Increasing daily variety with 1 specialty fruit and 1 specialty vegetable * When seasonally available: clementine, pineapple, strawberries, watermelon, plums, cherry tomatoes, carrot sticks, jicama, broccolini, snap peas |
| **ALLERGY FRIENDLY OPTIONS**  (gluten, dairy, peanut) | **6%** | * Corn tortillas on tacos * Displaying soy & rice milk options * In many cases, decreasing number of ingredients in items, thereby reducing number of allergens |
| **LESS SUGARY ITEMS** | **4%** | * Serving bread item only when entrée requires additional grain equivalence * Removing cookies and sweet crackers * Removing donut from breakfast menu * Removing multiple sugary cereals, like Cinnamon Toast Crunch, Choc Mini Wheats, Fruity Cheerios, and replacing with less sweetened cereals * Removing strawberry milk * Removing multiple sweet bread options at breakfast, like honey bun, cinnamon roll, banana choc chip muffin |
| **MORE PROTEIN ITEMS** | **4%** | * New breakfast protein: daily hard-boiled egg, yogurt, egg breakfast tacos, mini quiche, egg breakfast quesadillas * Optional Jennie O turkey meatballs with pasta dishes * Fresh hummus served every Friday |
| **KID FRIENDLY OPTIONS** | **4%** | * Grilled cheese pita * Mini chicken sliders * Turkey & cheddar pinwheel sandwiches * Keeping the most popular dishes, but ensuring clean labels |
| **REMOVE UNCRUSTABLES** | **3%** | * 6 week pilot removing Uncrustable PB&J sandwiches, for a peanut-free kitchen and lack of clean label options |
| **LIST INGREDIENTS ONLINE** | **2%** | * All items will have ingredients listed online |
| **HIGHER QUALITY MEATS** | **1%** | * All natural meats will be featured on the menu, which aligns with the clean label initiative |
| **REMOVE CORN DOGS** | **1%** | * Corn dogs will be removed due to parent requests and lack of clean label options |