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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
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| **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
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| **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
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| **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
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| **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
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| **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
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| **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
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| **KID FRIENDLY OPTIONS** | **4%** | * Grilled cheese pita
* Mini chicken sliders
* Turkey & cheddar pinwheel sandwiches
* Keeping the most popular dishes, but ensuring clean labels
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| **REMOVE UNCRUSTABLES** | **3%** | * 6 week pilot removing Uncrustable PB&J sandwiches, for a peanut-free kitchen and lack of clean label options
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| **LIST INGREDIENTS ONLINE** | **2%** | * All items will have ingredients listed online
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| **HIGHER QUALITY MEATS** | **1%** | * All natural meats will be featured on the menu, which aligns with the clean label initiative
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| **REMOVE CORN DOGS** | **1%** | * Corn dogs will be removed due to parent requests and lack of clean label options
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