

Questions & Answers from January

What's New with School Nutrition webinar

Q1: I just want to make sure I understand this correctly, if we serve gluten free meals, such as a gluten free hamburger this should be a separate item on production records? We typically ring them in the register under whatever meal item it is. A GF hamburger would be rung under a hamburger for accountability purposes. How would something like this work with a central commissary kitchen, where the special diet meals are sent to the schools in large quantities and then cooked when those students are in attendance?

A1: All menu items, including those that accommodate special dietary needs, need to be recorded as part of your production. You can include menu items used for special dietary needs on the main production record or on a separate production record; it is up to the school to decide.

Q2: If I wanted to serve croutons in my garden bar, and they were not available in a wheat form, can I still use them?

A2: Yes you can serve croutons that are not whole grain-rich, but they cannot contribute to the grains component. You will need to serve food items that are whole grain-rich to fulfill that component. Remember that the croutons still contribute to dietary specifications such as calories and sodium.