# Menu Mayhem: Taming the Chaos of Creativity

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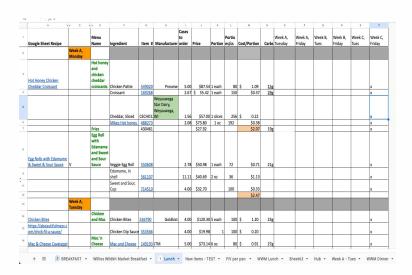
# From this.....







# To this!



#### **Today's Focus:**

We're going to cover two main things (with lots of little things in between).

It might seem overwhelming — but remember, I didn't do this overnight!

- 1 Menu Ideation (the menu idea vault!)
  - Organizing and compiling ideas
- 2 Bringing all your menu ideas to life!
  - PFS (Product Formulation Statements)
  - Costing
  - Recipe templates

Take as little or as much as you'd like —I'm just here to share what's worked for me!



# IN A NUTSHELL

### THE MENU IDEA VAULT - capture, organize and use

Link vendor sheets and magazine pages—ditch the paper.

Track goals: ex. homemade dressings, smoothies with immersion blender.

Note ideas or specific item numbers that are already available.

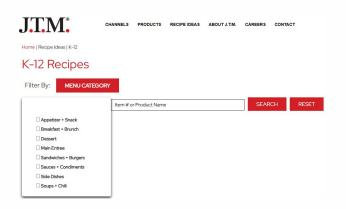
Easily update by grade, meal type, or item.

Swap in student-approved ideas anytime.

#### **Capture:** Bookmark USDA or Vendor websites for organizing recipes and resources







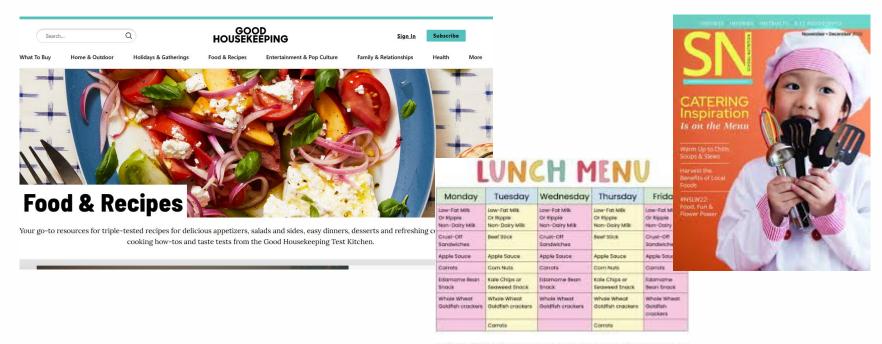




**Healthy Recipes for Child Nutrition Professionals** 

#### **Capture:** Ideas from other districts or magazines

(if your old school like me and still love magazines)



Breakfast/Snack Options: Granois Bar, Apple Sauce, Yogurt, Low-Yot Milk or Ripple Non-Dairy milk

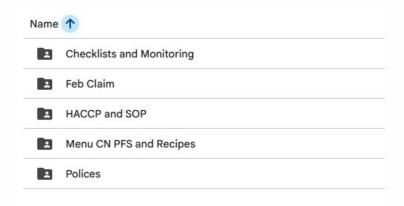


## Organize:



#### From Idea to Tray!

- Pick your menu item from your new menu vault!
- Choose the products/items to make it
- Check distributor and add costing.
- Link Product formulation statements for auditors and equivalents - <u>LET ME SHOW YOU HOW!!!</u>
  - a. NOTE! Just share this with auditors = so easy!





#### **Live Recipes at Your Fingertips**

- Access up-to-date recipes and product sheets on kitchen computers.
- No printing, no outdated versions—see changes instantly in Google Sheets.
- Streamlines workflow and keeps everyone on the same page.
- Let me show you how!

Google Sheet Recipe	Killiderly Willestra	Menu Name	Ingredient	ltem #	Manufacturer	Cases to order	Price	Portion	Portion s/cs	Cost/Portion	Carbs	Week A, Tuesday
	Week A, Monday											
Hot Honey Chicken		Hot honey and chicken cheddar	Chicken Pattie	F400300	Proveiw	5.00	Ć07.F4	1	90	ć 100	15-	
Cheddar Croissant		croissants	Croissant	549020 169268		2.67	-	1 each	80 150		15g 29g	1.5
					Weyauwega Star Dairy, Weyauwega,	1.56		1 slices	256			
			Mikes Hot honey	488273		2.08	\$73.80	1 oz	192	\$0.38		J
		Fries		430461			\$27.92			\$2.07	19g	

#### **Centralize Your Local Marketing**

- Keep all marketing materials in one place—no separate folders needed!
- Easy to access, update, and reference anytime.

Provolone, Sliced	CEPRV12-CWSD	WI	0
Mozzarella, Shredded	CEMOZZ20-CWS	Weyauwega Star Dairy, Weyauwega, WI	2
Bacon	PK18-22F-CBEE	Beelers Pure Pork, Le Mars IA	0
Chicken Breast, seasoned	CHBR620-CGER	Gerbers Amish Farm, Kidron OH	1
Eggs	EGCF15-CSRA	Sunrise Acres, Hudsonville, MI	2
Tofu, Spicy Stir Fry	TFSTS10-CJEN	Phoenix Bean, Chicago, IL	1
Apples, Gala	APPGA138-CFL AMM	Flamm Orchards, Cobden, IL	2





# QUESTIONS & ANSWERS

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