

Why work with NutriStudents K-12?

To Increase Participation and Revenues

- **45 Weeks of USDA-Compliant NSLP and CACFP Lunch Menus** – Student-tested and approved menus are at the heart of the NutriStudents K-12 system. You can mix-and-match the menu weeks, using some or all weeks in any order, interspersing them with your own weeks, if you choose.
- **Breakfast Menu Builder** – With a few clicks, you can build customized monthly breakfast menus – with accompanying promotional calendars and Food Production Reports – for the entire school year.
- **Cafeteria Connection Parents' Newsletter** – Customizable to districts/schools, this newsletter helps educate parents on the merits of school meal programs.
- **Promotional Calendar Creator**, which allows you to auto-populate a promotional calendar based on the NutriStudents K-12 menu weeks you choose.
- **Pictorial Menus** help convey our menu variety while helping foodservice staff to present meals in a visually appealing manner.

To Streamline Ordering and Operations, Control Costs

- **DataBites™** – Our inventory and order management system is your centralized tool for tracking menu cycles, meal counts and inventory; creating monthly calendar menus; and simplifying your weekly distributor orders.
- **Streamlined Market Basket** – A market basket of less than 600 items eases inventory management and ordering, helps save on food costs and reduces waste.
- **USDA Commodity Calculator** that helps you forecast, manage and maximize commodity foods to save on food costs and minimize waste.
- **Downloadable Food Production Reports** – Each menu week includes corresponding Food Production Reports on which staff can write in the daily quantities served, amounts left over and any conditions that may have affected participation for a given day. This is greatly simplified from the manual reports many districts currently use.
- **Scalable, Easy-to-Follow Recipes** – All our scalable recipes include step-by-step instructions and HACCP procedures, making it easy for staff to execute a delicious, safe meal program.

To Ensure Compliance

- **Administrative Review Support** – We work with districts before, during and after their USDA audit to ensure a successful outcome and positive experience.
- **Registered Dietitian** – Our menus are developed in consultation with our dedicated Registered Dietitian, who certifies they all comply with USDA guidelines prior to use.
- **Certified School Nutrition Specialist** – NutriStudents K-12 General Manager Laurie Yohn has earned the Certified School Nutrition Specialist credential, attesting to her thorough understanding of all aspects of school meal programs. She is also a Certified ServSafe Instructor and Exam Proctor.
- **Training Resources**, including tutorial videos, cafeteria and kitchen signage, and a HACCP manual to help facilitate staff training.
- **Weekly Nutrient Analysis** – All menu weeks include Weekly Calendar Menus with nutrient analysis, as well as HHKFA Checklists, RD Statements of Menu Approval, Contribution Reports and Food Production Reports.