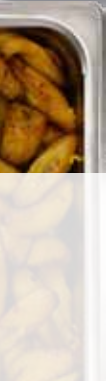


 **FEED
YOUR MIND**
www.schoolfoodnyc.org



SERVICE TIME





THIS PAGE

- A. Pan, Bun (18x26x1) PM10317B
- B. Steamtable Pan, Stainless Elongated 2-1/2" PM11022B
- C. Ladle, 2oz PM10305B
- D. Steamtable Full Pan X 2" Deep WMSYS013B
- E. Steamtable 1/3 Pan X 2" Deep WMSYS005B
- F. Steamtable 1/2 Pan X 2" Deep WMSYS011B

NEXT PAGE

- G. Spoodle, 8oz Solid PM11026B
- H. Spoodle, 4oz PM10387B
- I. Spatula, Heat Resistant PM11033
- J. Spoodle, 3oz PM10993B
- K. Spoodle, 2oz PM10990B
- L. Tongs, 9" S/S PM10351B/Tongs 12" PM10616B



TOOLS FOR SERVICE





More Than 1 Way To Serve An Item

By using a variety of serving pan sizes on the line, you can design steam table layouts with depth and height that will create a more visually appealing display. Try switching up your service line and see for yourself.

2018

FEBRUARY to JUNE MENU

PRE-K to 8, JHS & MIDDLE SCHOOL AND HIGH SCHOOL LUNCH MENUS



MEAT &
MEAT ALTERNATE

ROASTED CARROTS



BAKED FRENCH FRIES



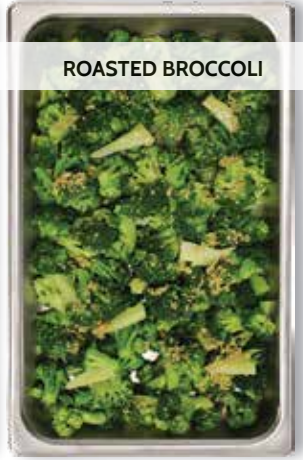
GREEN GARDEN SALAD



SWEET POTATO WEDGES



ROASTED BROCCOLI



CRUNCHY CARROT STICKS



CONFETTI CORN



ONION RINGS



ROASTED CHICKPEA PESTO



HOME FRIES (version 1)



SUPER HERO SPINACH



WHITE BEAN SALAD



KALE SALAD



STEWED PINTO BEANS



POTATO WEDGES



HEALTHY COLE SLAW



GARLICKY GREEN BEANS



HOME FRIES (version 2)



ROASTED ZUCCHINI



SWEET POTATO WAFFLE FRIES



KALE CAESAR SALAD



VEGETABLES

GRAINS & TREATS

HOT PRETZEL



GARLIC TOAST



SUN CHIPS



LO MEIN NOODLES



GARLIC KNOTS



DINNER ROLL



MAC-n-CHEESE



BAKED SCOOPS



EGG ROLL



VEGETABLE FRIED RICE



PLANTAINS



MEXICALI BEANS



BROWN RICE



COOKIE TREAT (version 1)



COOKIE TREAT (version 2)





Pizza, Cheesy Bread & Homemade Toasted Cheese Sandwiches are the **ONLY 3** items to be served off a bun pan.

PIZZA FRIDAY

Top Left to Right: Extra Zesty, Meat Lovers, Classic Cheese & Ranch Chicken





WRAP it

Menu Items That Are Wrapped For Service

Turkey Burger
Turkey Cheeseburger
Hot Turkey Caprese on Ciabatta Bread
Hot Turkey Melt with Gravy on Ciabatta Bread
Hot Turkey Supreme Sandwich Served on Ciabatta Bread
Cubano Panini
Turkey Sausage Onion & Peppers served on a Hero
Hamburger
Cheeseburger
100% Beef New York Cheeseburgers Served on Ciabatta Bread
100% Beef Hamburgers & Cheeseburgers
100% Beef Greek Style Cheeseburgers Served on Ciabatta Bread
100% Beef Bacon Cheddar Cheeseburger Served on Ciabatta Bread
100% Beef Pizza Burger Served on Ciabatta Bread
100% Beef Mediterranean Burger Served on Ciabatta Bread

Crispy Chicken Wrap
Crispy Chicken Waffle Sandwich
Spicy Chicken Sandwich
Cheese Steak on a New York Hero
Gyro on a Pita
Fish Burrito
Southwest Fish & Cheese Sandwich
**While this guide covers LUNCH only,
all Breakfast Sandwiches should be wrapped as well.*



The Finishing Touch - Garnishing

Food presentation is an essential element to getting our customers to eat. Often in presenting food, a garnish is used to add the following elements:

Decorative look to the dish

Creates visual impact/brightens the plate

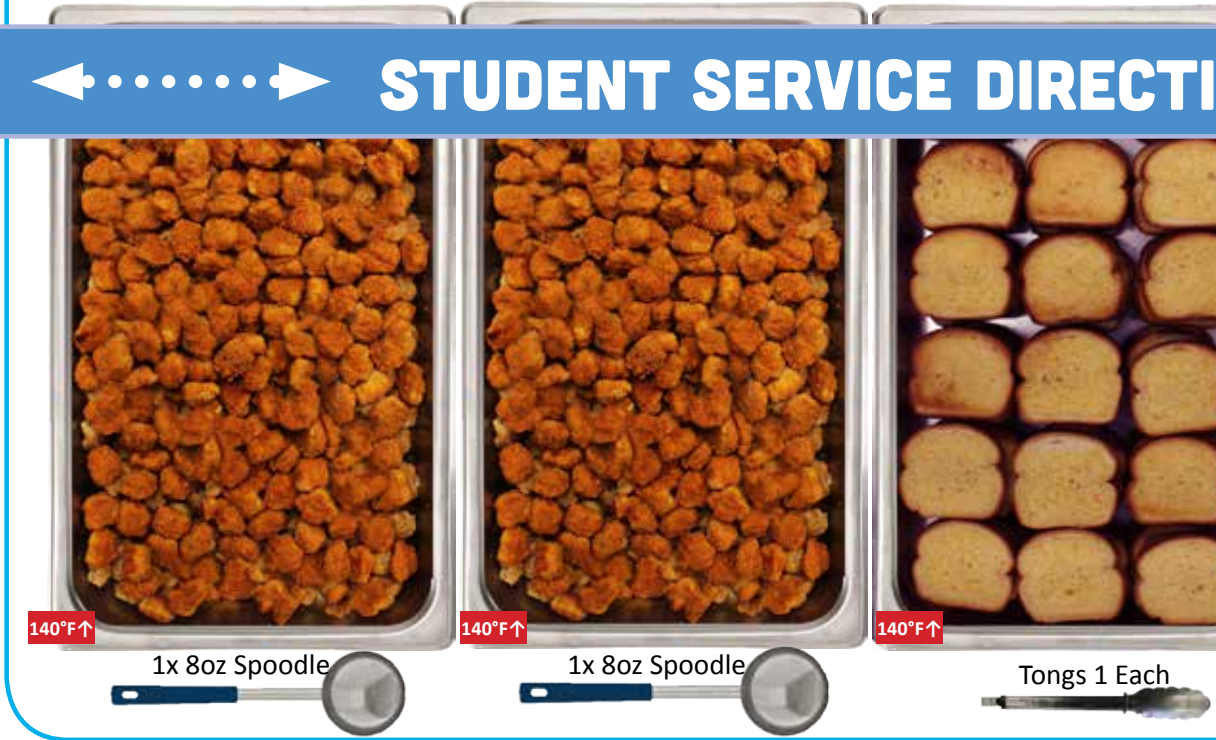
Adds an additional flavor

Items Available For Garnishing:

Fresh Chopped Parsley, Cilantro, Basil or Scallions, Onions, Craisins, Shredded Cheddar or Jack Cheese, Shredded Carrots, Diced Red & Green Pepper's, Lemon Zest and Dry Herbs.

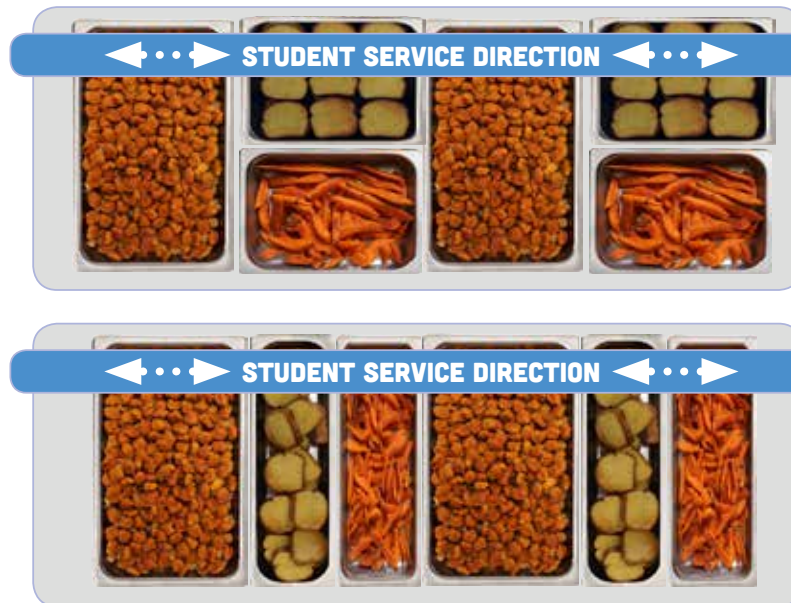
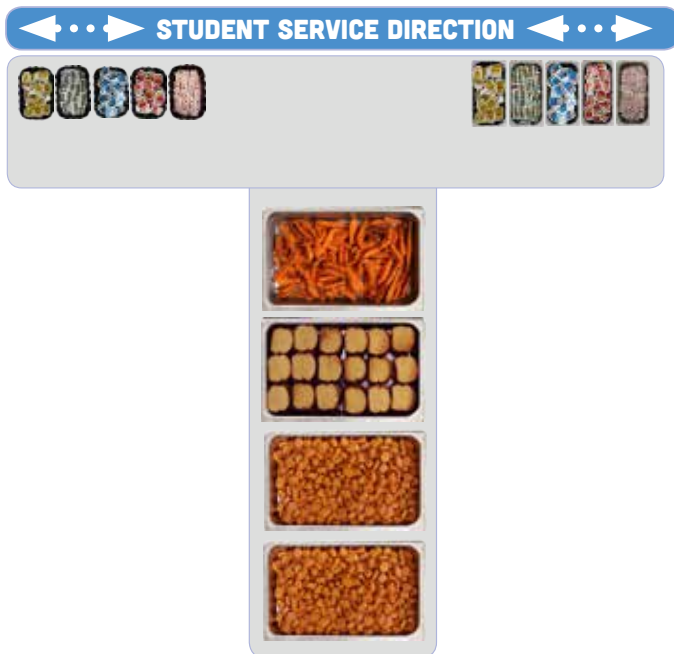
BATCH COOK PER PERIOD. START THE PERIOD WITH A FRESH FIL

STUDENT SERVICE DIRECTION



ITEM: POPCORN CHICKEN
RECIPE #: CK-068
PAN: 2 inch deep full steam table pan
NOTES: Offer dipping sauces (BBQ, ranch, honey mustard, ketchup and/or hot sauce) on the side

ITEM: GARLIC TOAST
RECIPE #: GR034
PAN: 2 inch deep full steam table pan
NOTES: Do NOT thaw before cooking. Item should be cooked from frozen.



TUP EXAMPLE

GARLIC TOAST | SWEET POTATO WEDGE FRIES

LED STEAM TABLE PAN.

ON ← →

140°F↑

1-2 x 4 oz Spoodle

SERVICE TABLE

SERVE CONDIMENTS USING EITHER CONTAINER SHOWN.

ITEM: SWEET POTATO WEDGE FRIES
 RECIPE #: VRO-011
 PAN: 2 inch deep full steam table pan
 NOTES: Offer dipping sauce (ketchup) on the side
 frozen

SERVICE TABLE

← → **STUDENT SERVICE DIRECTION** ← →

SERVICE TABLE

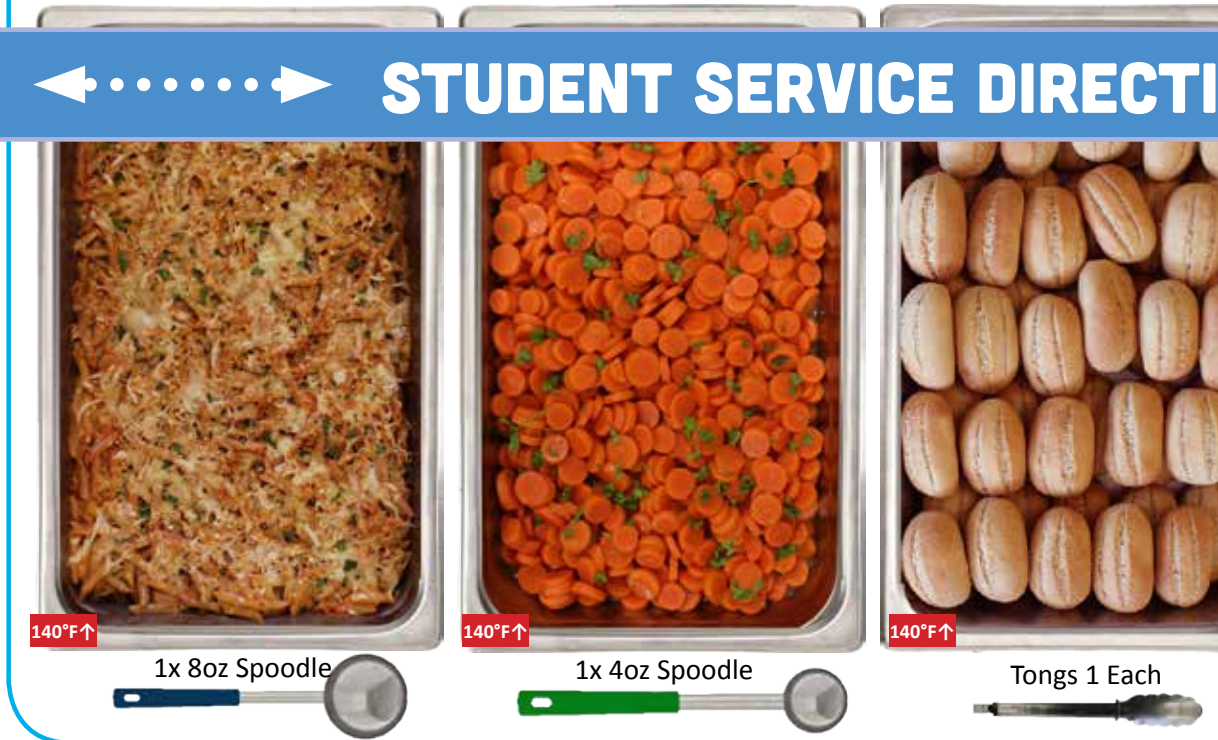
SERVICE TABLE



- SCHOOLFOOD STAFF**
- Clean Uniform
 - Gloves
 - Thermometer
 - Hairnet
 - Smile & Say Hello
 - Explain Menu

BATCH COOK PER PERIOD. START THE PERIOD WITH A FRESH FIL

STUDENT SERVICE DIRECTION



140°F↑

1x 8oz Spoodle

140°F↑

1x 4oz Spoodle

140°F↑

Tongs 1 Each

ITEM: BAKED PENNE

RECIPE #: GR-047

PAN: 2 inch deep full steam table pan

NOTES: Offer flavor station

ITEM: ORANGE ROASTED CARROTS

RECIPE #: VRO-002

PAN: 2 inch deep full steam table pan

ITEM: DINNER ROLL

RECIPE #: GR-030

PAN: 2 inch deep full steam table pan

STUDENT SERVICE DIRECTION

FLAVOR STATION

Granulated Garlic
Red Pepper Flakes
Parmesan Cheese

FLAVOR STATION

Granulated Garlic
Red Pepper Flakes
Parmesan Cheese



STUDENT SERVICE DIRECTION



STUDENT SERVICE DIRECTION



TUP EXAMPLE

MARINARA SAUCE | ROASTED CARROTS | DINNER ROLLS

HERBED MARINARA SAUCE

ON



FLAVOR STATION

Granulated Garlic
Red Pepper Flakes
Parmesan Cheese

ITEM: HERBED MARINARA SAUCE

RECIPE #: SAU-004

PAN: 4 inch deep half steam table pan

ITEM: MOZZARELLA STICKS

RECIPE #: CH-003

PAN: 2 inch deep half steam table pan

NOTES: Serve with Herbed Marinara Sauce on the side

FLAVOR STATION

Granulated Garlic
Red Pepper Flakes
Parmesan Cheese



FLAVOR STATION

Granulated Garlic
Red Pepper Flakes
Parmesan Cheese

FLAVOR STATION

Granulated Garlic
Red Pepper Flakes
Parmesan Cheese

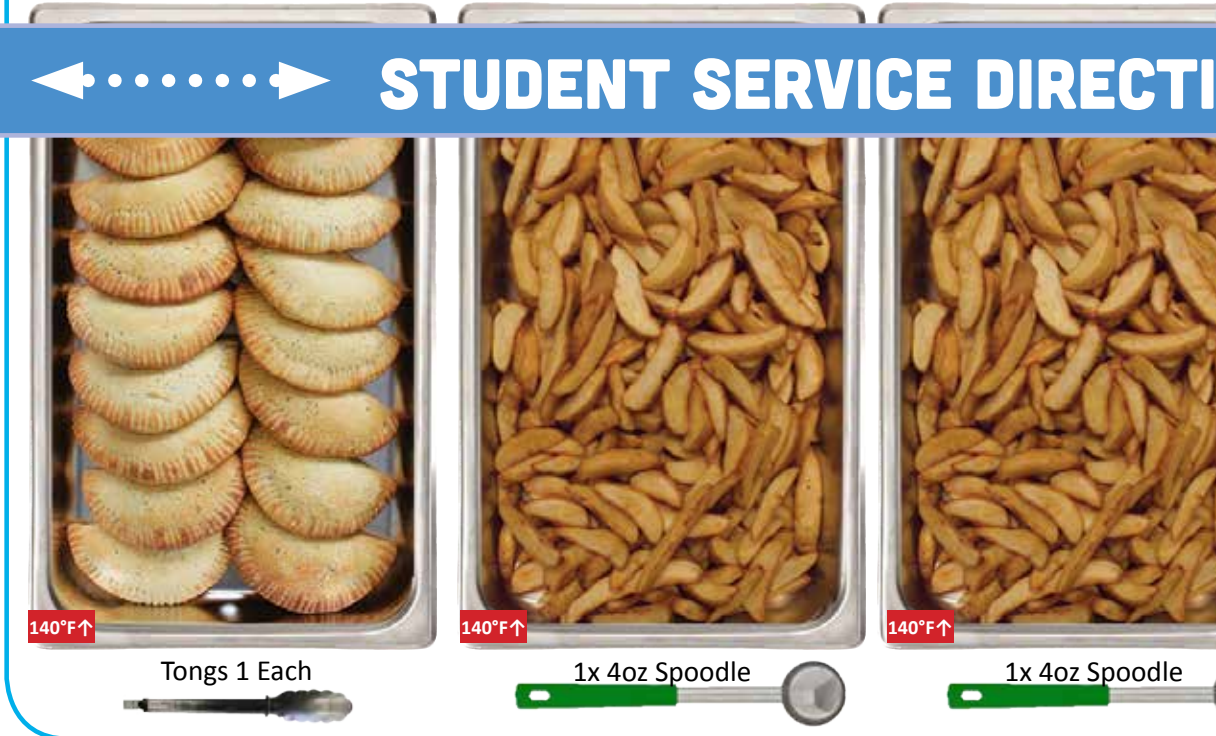


SCHOOLFOOD STAFF

- Clean Uniform
- Gloves
- Thermometer
- Hairnet
- Smile & Say Hello
- Explain Menu

BATCH COOK PER PERIOD. START THE PERIOD WITH A FRESH FIL

STUDENT SERVICE DIRECTION



140°F↑

Tongs 1 Each



140°F↑

1x 4oz Spoodle



140°F↑

1x 4oz Spoodle



ITEM: STEAK & CHEESE EMPANADA

RECIPE #: BF-014

PAN: 2 inch deep full steam table pan

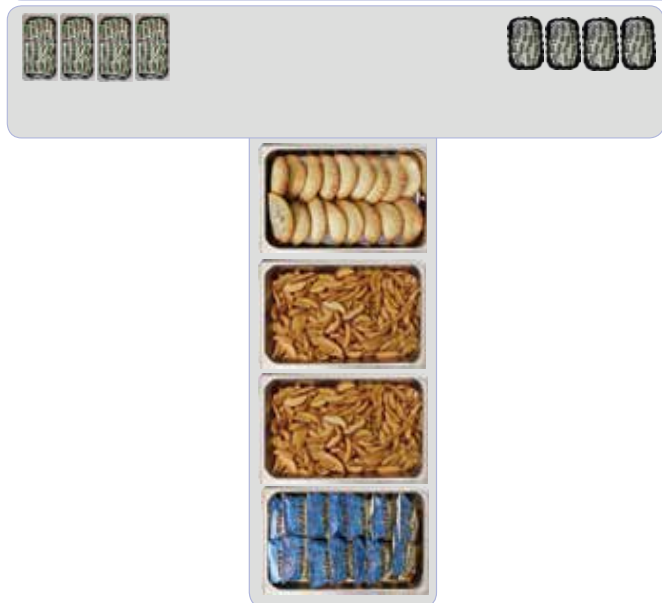
ITEM: SEASONED WEDGE FRIES

RECIPE #: VS017

PAN: 2 inch deep full steam table pan

NOTES: Offer dipping sauce (ketchup) on the side

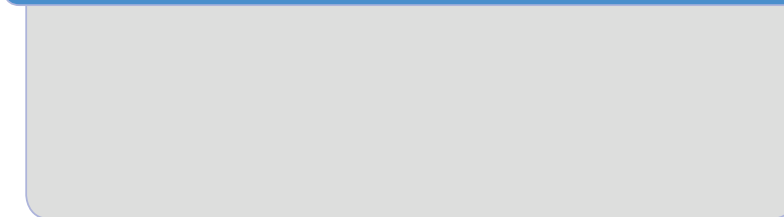
STUDENT SERVICE DIRECTION



STUDENT SERVICE DIRECTION



STUDENT SERVICE DIRECTION



TOP EXAMPLE

WEDGE FRIES | BAKED! TOSTITOS SCOOPS

LED STEAM TABLE PAN.

ON ← →



STEAM TABLE WELL IS TURNED OFF

1 Each

SERVICE TABLE



SERVE CONDIMENTS USING EITHER CONTAINER SHOWN.



ITEM: BAKED TOSTITOS SCOOPS

PAN: 4 inch deep full steam table pan

NOTES: Check package expiration date before serving

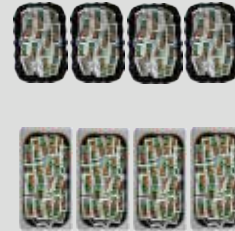
SERVICE TABLE



← STUDENT SERVICE DIRECTION →



SERVICE TABLE



SERVICE TABLE



SCHOOLFOOD STAFF

- Clean Uniform
- Gloves
- Thermometer
- Hairnet
- Smile & Say Hello
- Explain Menu



VEGETABLES 1st OR LAST ON THE SERVICE LINE?

Some schools prefer it first so we can assist in providing a reimbursable meal and others say last because you want the customer to see the entree first. Either way select the option that is best for service. We ALL agree we need to engage "OUR CUSTOMERS" and offer the entire menu and not just serve it on their plate.

RECIPES

ARE THEY BE

FOLLOWED

TODAY'S ME

THE SET

ARE RECOM

PAN SIZES &

UTENSILS B

WALK TI

ARE YOU OU

SERVICE LIN

BEFORE SER

SURE EVERY

PRESENTAB

LET'S GET READY FOR SERVICE

01

MENU

IS THE POSTED MENU OF THE DAY BEING OFFERED?

02

BEING FOR MENU?

03

QUALITY CONTROL

ARE YOU BATCH COOKING FOR EACH PERIOD?

04

UP
RECOMMENDED
REQUIRED
BEING USED?

05

ACCESSORIES

ARE CONDIMENTS, FLAVOR STATION, UTENSILS & NAPKINS FILLED AND ON DISPLAY NEAR THE SERVICE LINE?

06

HE LINE
OUTSIDE THE
5 MINUTES
VICE TO MAKE
THING LOOKS
LE?



