

revolution^ofoods.

PROPOSAL

for Horizon Montessori Public Schools - Pearland
2019-2020 Vended Meal Service

Attention: Finance Department

June 20, 2019

This proposal includes data that shall not be disclosed outside the bid/proposal process and shall not be duplicated, used or disclosed in whole or in part for any purpose except for use in the procurement process.



Legal Name of Organization

Revolution Foods, Inc.
13823 N Promenade Blvd, Suite 300
Stafford, TX 77477
281-907-9141

Headquarters Mailing Address

985 Third Street
Oakland, CA 94607
510-596-9024

Federal Tax ID

14-1955846

Principal of the Organization

Kristin Groos Richmond
Chief Executive Officer and Co-Founder

Submitted By:

Megan Couture
Director of Business Development
720-317-5112
mcouture@revolutionfoods.com



Executive Summary

June 20, 2019

Finance Department

Horizon Montessori Public Schools - Pearland

Dear RFP Evaluation Committee:

Revolution Foods was founded to make healthy, great tasting food available to all. With Revolution Foods, you're giving your student more than just a meal – you're Feeding Good™.

Recent research has shown that **students who consume healthy school meals score higher on achievement tests**. The biggest increase in test scores came from those students eligible for free or reduced-price meals at school or through community programs. The National Bureau of Economic Research has identified that it costs about \$222 per student, per year, to switch to a healthy lunch vendor. Investment in healthy meals was shown to raise student achievement by about 4 percentile points on average.¹ The research also finds that implementation of a high-quality, nutritious meal program is one of the least expensive ways to drive positive academic outcomes for at-risk youth.

Research performed by the Nutrition Policy Institute and UC Berkeley aimed to differentiate the nutritional quality of meals by school meal providers. In this study, **Revolution Foods was ranked above all other meal providers in every category**. Please see page 9 for details on this study.

The foundation of our partnership is service excellence, unparalleled meal quality, and a commitment to innovate and improve your meal service program. We pledge to:

Provide meals that drive student satisfaction

Our food is kid-inspired, chef-crafted™, and has no preservatives, no artificial ingredients, no trans fats, and no partially hydrogenated oils. Our meals exceed the industry nutrition standards and always include whole grains, lean proteins, and a wide variety of fresh fruits and vegetables.

Offer high quality meals priced within your budget

Pricing is below the anticipated 2019-20 reimbursement rates to ensure Horizon Montessori does not pay out of pocket for meal program expenses. We are committed to making freshly-prepared, delicious food accessible to all.

Provide exceptional partnership experience

Your partnership team includes a delivery driver, Customer Success Coordinator, and Regional Partnership Manager. Each are only a phone call away and always available to support your program's specific needs.

**Celebrate the
diversity of the kids
you serve**

We have great respect for the diversity at Horizon Montessori. Revolution Foods was created to make healthy and delicious meals accessible to all students, in all neighborhoods, every day. As we get to know the culture and preferences of the youth you serve, we will develop our menus to offer meals that meet the needs of your individual community.

**Consistently
innovate and better
our programs**

We aim to provide dynamic menus with unique, interesting flavors, and textures for your students. We introduce new kid-tested breakfast, lunch, snack, and supper options every month. Additionally, we tirelessly vet our suppliers, commit to clean label ingredients, and revise company-wide best practices to develop stable, reliable, and exciting meal programs.

**Guarantee full
compliance and
audit support**

Compliance is the most important aspect of our meal program. We guarantee full NSLP compliance of our meals and provide all meal documentation as needed. We are highly experienced in the audit and administrative review processes and can assist Horizon Montessori through all stages.

Together, we can help your students become lifelong healthy eaters. We look forward to working in partnership to accomplish this goal!

Sincerely,



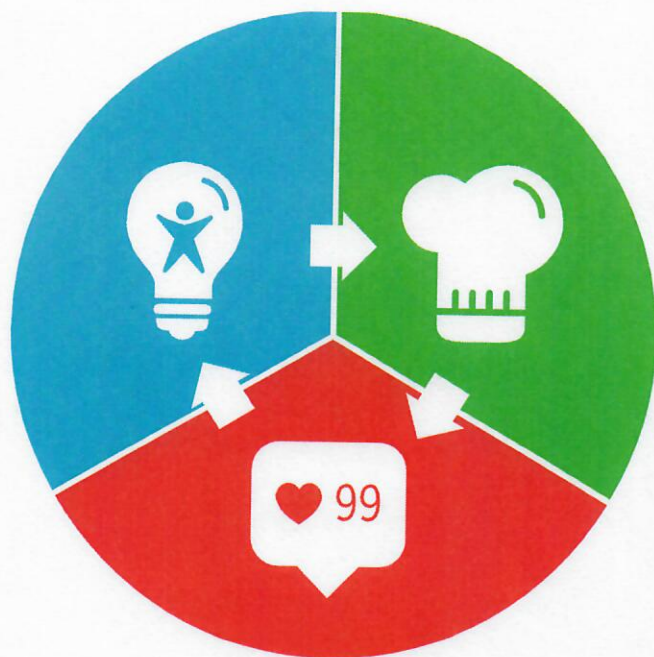
Megan Couture
Director of Business Development

Table of Contents

Executive Summary	3
Table of Contents	5
Kid-Inspired, Chef-Crafted™	6
Revolution Foods: Feeding Good™ Drives Positive Academic Outcomes	9
Your Partner	10
Program Promotion & Student Engagement	10
Nutrition Education and Citywide Wellness	14
Audit and Compliance Support	15
Meal Service	18
Menu Platforms	19
Meal Presentation and Packaging	20
Offer vs. Serve	21
Equipment	22
Meal Ordering	24
Delivery	30
Operating Plan	33
Transition Timeline	34
Our Team	35
Diversity	35
Our Founders	36
Partnership	37
Leadership	40
About Us	41
Our Story	42
Business Practices	43
Awards and Recognitions	44
Culinary Center and Food Safety	45
Price Proposal	46
References	48
Conclusion	49
Attachments	50

Kid-Inspired, Chef-Crafted™

Our core pillars and value-driven mission set Revolution Foods apart as the **recognized leader in youth nutrition, health, and wellness**. Our meals are:



Kid-Inspired

Allowing student voices to lead what we make and why – from regional preferences, to familiar flavors from home

Chef-Crafted

Making Kid-Inspired meals compliant and nutritious using our culinary expertise

Student-Tested

Incorporating student feedback into menu and meal design to increase participation, enjoyment, and engagement

Our menu development process begins with ideas, feedback, and insights from your students. Our regional chefs, in-house dietitians, and product development team craft prototype menu items using clean-label ingredients. The final products are brought back to student taste panels for sampling, suggestions, and approval before being added to our menu offerings.

When these new items are placed on our menus, we follow-up with students on a regular basis using qualitative surveys to track satisfaction and develop plans for future renovations and innovations.

Using High Quality Ingredients

As part of our commitment to clean label ingredients, we never use the following:




No artificial colors, flavors, or sweeteners



No high fructose corn syrup, MSG, benzoates, bromates, or sulfites



No partially or fully hydrogenated fats/oils



No BHA, BHT, TBHQ, sodium nitrites/nitrates

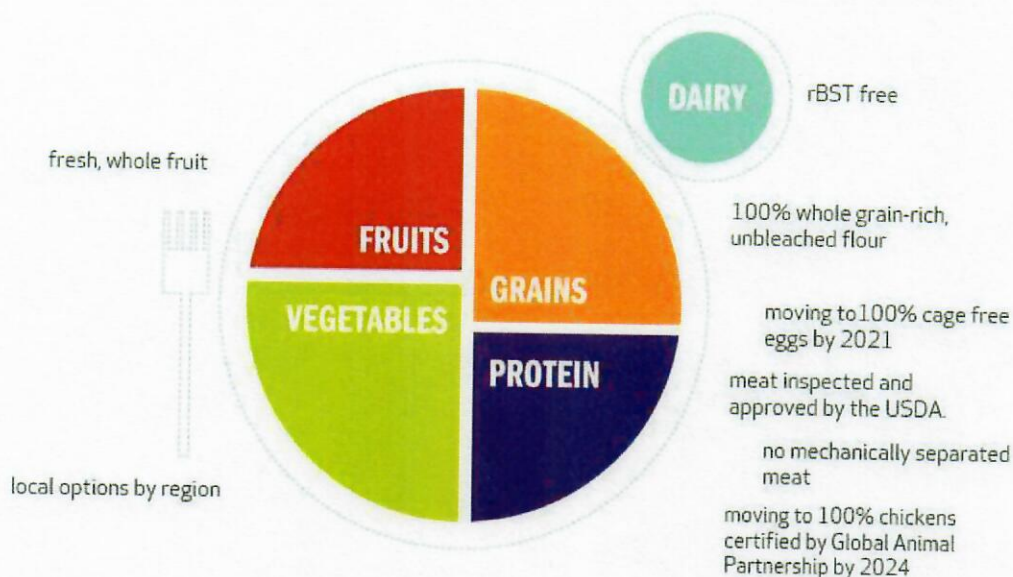
acesulfame-K	caffeine	lactitol	propyl gallate
artificial colors	calcium bromate	malitol	Saccharin
artificial flavors	calcium peroxide	mannitol	sodium benzoate
aspartame	caramel color (3&4)	mycoprotein/Quorn	sodium bisulfite
azodicarbonamide	carmines	monosodium glutamate (MSG)	sodium metabisulfite
benzoates	dimethylpolysiloxane	monopotassium glutamate	sodium nitrate/nitrite
benzoyl peroxide	high fructose corn syrup	partially hydrogenated oil	sodium sulfite
bleached flour	hydrolyzed vegetable protein	potassium benzoate	sorbitol
brominated vegetable oil	hydrogenated oils	potassium bisulfite	sucralose
BHA	interestersterified oils (IE)	potassium bromate	TBHQ
BHT	isomalt	potassium metabisulfite	xylitol

How we created our clean label standards:

- 1
banned risky ingredients
 we identified ingredients that experts recommend limiting or eliminating
- 2
listened to stakeholders
 we listened to the desires of our stakeholders, including school officials and parents
- 3
published our list
 we made our list of banned ingredients fully transparent, available to anyone who asks

Guaranteeing Nutritional Standards

Our meals exceed USDA Healthy Hunger-Free Kid Act (HHFKA) nutrition standards.



Clean Label Ingredients in Action

Our spaghetti and meatballs are a kid-favorite and are made from wholesome ingredients.



What we have	What others have
<ul style="list-style-type: none"> ✓ Italian-style meat balls made with USDA Choice Beef, USDA Grade A Turkey, plant-based protein, natural flavors and spices 	<ul style="list-style-type: none"> ✗ mechanically separated meat (meatballs)
<ul style="list-style-type: none"> ✓ freshly cooked whole grain-rich spaghetti 	<ul style="list-style-type: none"> ✗ high fructose corn syrup or corn syrup (meatballs, marinara sauce)
<ul style="list-style-type: none"> ✓ marinara sauce made with crushed tomatoes and extra-virgin olive oil 	<ul style="list-style-type: none"> ✗ partially hydrogenated fats (meatballs) ✗ chlorinated or bleached flour (meatballs, pasta)

Revolution Foods: Feeding Good™ Drives Positive Academic Outcomes



Nutrition Policy Institute

In July 2016, the Nutrition Policy Institute (NPI) released an analysis¹ of school meal vendors titled *School Vending Menu Analysis: Methods, Assumptions, and Results*. **The primary purpose of this research was to provide menu scores to differentiate the nutritional quality of menus from a variety of school food vendors.** To accomplish this task, the NPI conducted a state-of-the-art menu analysis method to assign a Healthy Eating Index (HEI) score for each vendor.



UC Berkeley

In February 2017, the University of California at Berkeley used this data in their study² titled *School Lunch Quality and Academic Performance*, correlating the menu analysis to student test scores in schools and found them to be positively linked. **This confirms healthy school meals not only drive positive academic outcomes for students but are also one of the least expensive intervention methods to set youth up for success.**

"Healthier meals could raise student achievement by about 4 percentile points on average."

- Michael L. Anderson, Associate Professor of Economics, UC Berkeley

Looking at the data and the landscape of healthy school meal providers assessed, **Revolution Foods meals ranked #1 on all scoring measures for "healthiness" vs other companies.** We are fully committed to our promise of Feeding Good™, deeply proud of our impact so far, and grateful for the unsolicited validation of our approach.



Other vendors studied and compared to Revolution Foods include: Aramark, Compass, Preferred Meals, Sodexo, Bellflower, Blue Lake, Choice Lunch, CSU Chico, Fieldbrook, Good Earth, Kid Chow, Preferred Choice, Royal Dining, Santa Clarita, School Nutrition Plus, and Southwest Foodservice Excellence.

¹ Nutrition Policy Institute. School Vending Menu Analysis. July 2016. <http://faculty.weatherhead.case.edu/jpg75/pdfs/Nutrition-Policy-Institute-July-2016.pdf>
² UC Berkeley. School Lunch Quality and Academic Performance. February 2017. https://are.berkeley.edu/~mlanderson/pdf/school_lunch.pdf

Your Partner

Program Promotion & Student Engagement

A partnership with Revolution Foods is a partnership committed to driving student engagement and overall satisfaction in your meal program. **We view our partnership as a specifically designed strategic plan to strengthen your child nutrition program.**

We are here to help our partners increase student engagement by providing a variety of tools and resources including new meal promotions, student tastings, feedback collection, and more. We are passionate about proactively seeking out your feedback, and working together on new solutions to keep your kids coming back for more.



Line Setup

With over 12 years of experience, our team has helped run successful meal programs in every kind of space imaginable. We can help Horizon Montessori make the most of your space and resources, and improve the appearance, ease, and appeal of your meal line.

Accessible Menus

Menus are available via PowerPoint and PDF, which can be shared with parents and students in electronic or print formats.

Culinary Center Tours

Our doors are open! We welcome Horizon Montessori's community to visit our culinary center to see where and how our meals are made, and to meet our team firsthand. We host student field trips, high school career events, and open houses. Contact your account manager to schedule!

Menu Assessment

We regularly analyze participation data to ascertain the most popular menu items among your students. Based on that assessment, we plan regional menu offerings that fit the unique tastes of your student population. We offer a wide selection of culturally diverse and healthy options every day.

Feedback Collection

In addition to quantitative analysis of menu item popularity, our team collects feedback from students, leadership groups, teachers, staff, and families. We conduct taste test events, formal surveys, informal visits, and partner check-ins to collect this data. We incorporate this data into our menu planning and innovation process. We are committed to:

- Ongoing opportunities to provide feedback using a standing **online survey** (with easy integration into social media platforms);
- **Regular meetings** with principals, servers, and other interested parties to solicit feedback and address concerns;
- **Ongoing taste tests** to introduce new menu items and receive feedback; and
- Proactive **focus groups and meetings** with students and student leaders to address concerns, collect ideas, and assess needs.



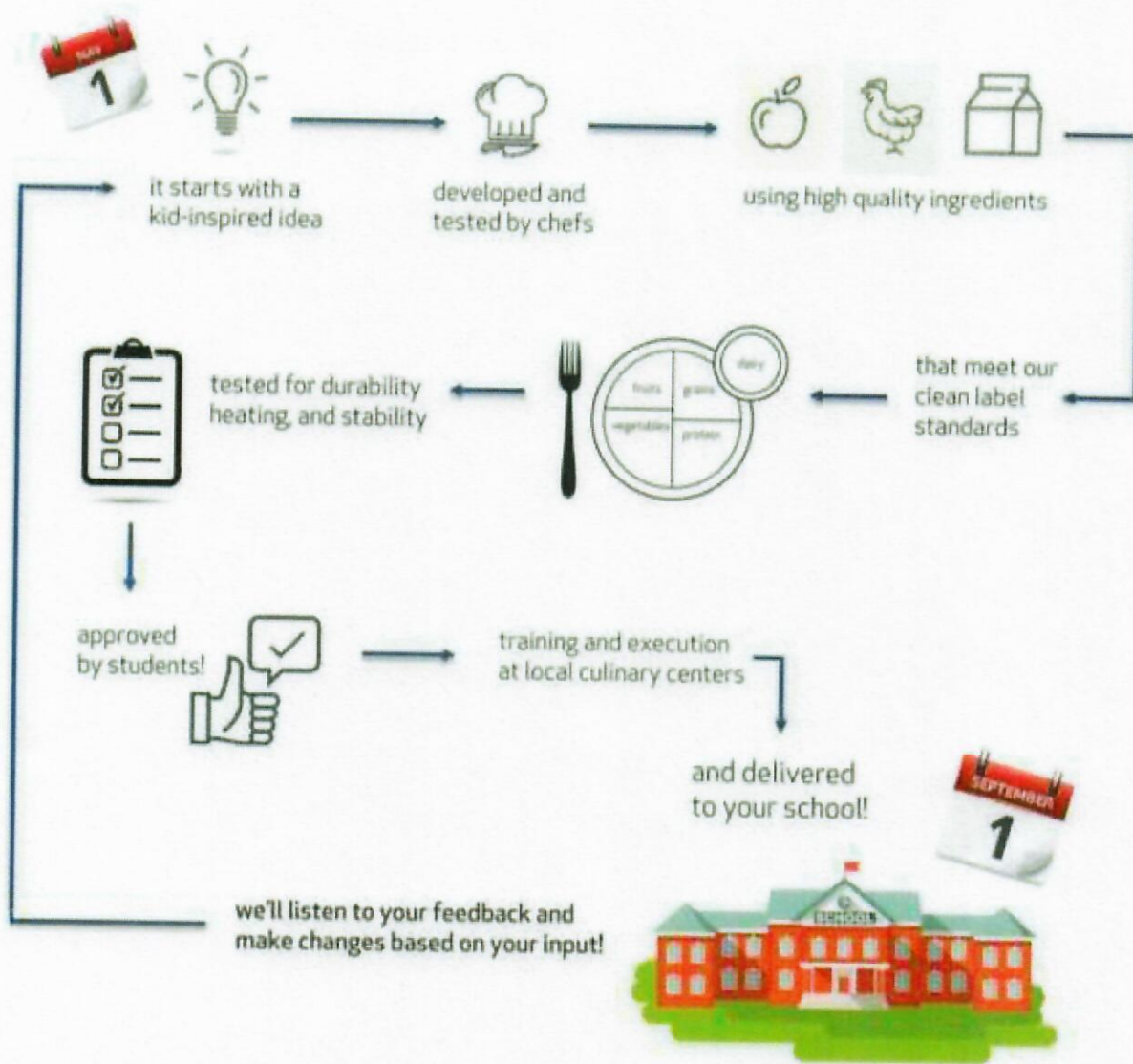
Community Engagement Events

Our Partnership Team is available to participate, present, or support community engagement events, back to school events, special assemblies, Food Day events, and other educational or information sessions throughout the year.



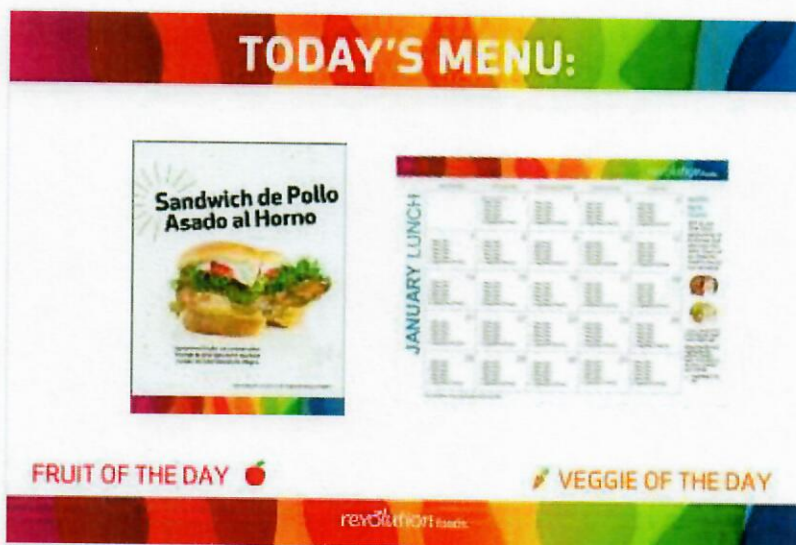
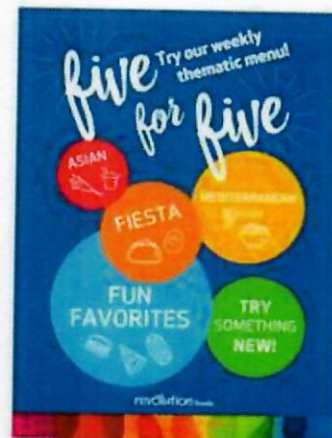
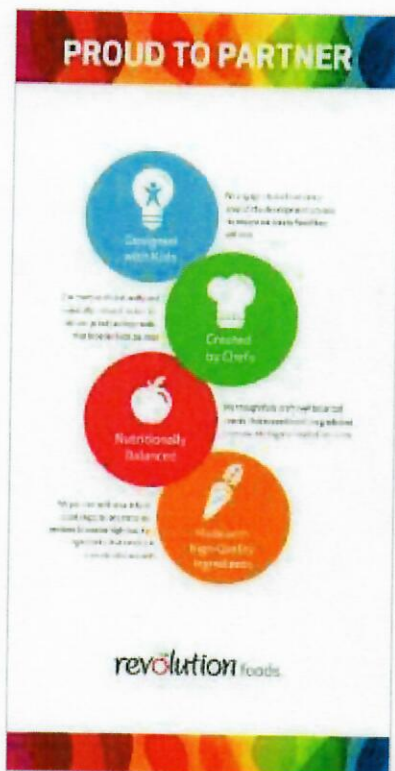
Menu Development and Innovation

During the meal development process, **our team of chefs and nutritionists'** prototype and test samples with students. We've developed a wide variety of kid favorites that adhere to our ingredient standards, meet or exceed USDA requirements, and — most importantly — get students excited to eat!



Marketing Overview

We're committed to helping drive up participation and engagement in your school meal program. We provide a "back-to-school starter-kit" to introduce the meal program at the start of the year, and other cafeteria collateral on a regular basis to keep your students engaged and excited.



Examples of cafeteria collateral provided for SY 2018-19 including, clockwise from top left: adhesive banner, OvS compliance signage and thematic menu poster, dry-erase menu board with new meal flyers, server apron & oven mitt (not to scale).

Nutrition Education and Citywide Wellness

We know that living a healthy lifestyle is more than just eating the meals provided during the school day. Kids must eat healthy at home too. We connect Horizon Montessori's kids and families with local nutrition education groups. These groups provide interactive courses and a variety of classes including basic nutrition, food justice, local ingredient sourcing, cooking, and gardening. Together, we create a greater impact for citywide wellness.

Grass Roots Engagement	
	<p>We partners with FoodCorps by planting school gardens and hosting nutrition fairs in schools in the Mid-Atlantic Region. Activities have included planting seeds, playing nutrition trivia games, and taste testing tropical fruits!</p>
Experiential Learning	
	<p>18 Reasons and Cooking Matters have partnered to provide free cooking and nutrition classes to families in the SFUSD. They have integrated our recipes into their curriculum so students and families can bring their favorite recipes from school home.</p>
Citywide Collaboration	
	<p>We work closely with community stakeholders in Denver including the City, the Food Bank, non-profits and the School District to identify areas of food insecurity and build a partnership roadmap to reducing food insecurity.</p>
Family Advocacy	
	<p>Through active engagement with parents in Boston we have established an advocacy partnership that gives voice to the needs of a diverse group of parents from across the City that informs our work.</p>
	<p>Share Our Strength's No Kid Hungry campaign educates and empowers low-income families to stretch their food budgets so their kids get healthy meals at home. Participants learn to shop strategically, use nutrition information to make healthier food choices, and cook delicious, affordable meals.</p>
Sustainability	
	<p>Our partnership with Food Rescue has created a nationally scalable platform where we can minimize food waste and ensure excess food is repurposed to decrease food insecurity in the communities we serve.</p>

Audit and Compliance Support

Records

We maintain the following records for five (5) years and keep them easily accessible for you in the event of an audit:

- Menu documentation that details each food group component contribution and that component meets or exceeds NSLP requirements for grades PK, K-5, 6-8, and 9-12.
- Allergen and carbohydrate information, including meal choices for students with special meal accommodations.
- Copies of: packing slips, planned production records, recipes, sub-recipes, nutrition fact panel labels, and product formulation specifications.

Audits

- Notify your Revolution Foods account manager within three business days of receiving notice of an audit or other action from a state (or other) authority. technical assistance, or other action. Your account manager will work with your business office to accommodate all reporting requests in a timely manner.
- We provide meal service and detailed menu information during on-site, administrative review, to allow auditors to observe meal service in real-time, with data readily available.
- If required, we also provide corrective action related to menu and meal design.

Electronic MPRs

Schools participating in the school meals program are required to keep detailed records of meals claimed for reimbursement. Menu Production Records (MPRs) help support monthly reimbursement claims, demonstrate meal pattern compliance, and are reviewed during the SFA administrative review.

Our daily MPRs can be received as a hard copy (paper) OR through PrimeroEdge in electronic or paperless form. Electronic MPRs are:

- ✓ **Efficient** – No hole punching, filing in binders, or copying MPRs for the central office
- ✓ **Waste Tracking** – Allows for entering consumption and waste to generate reports easily!
- ✓ **Better organization** – All meal data is stored electronically, no lost records
- ✓ **Convenience** – MPRs can be accessed from any location
- ✓ **Legible** – Easy for state agency auditors to read
- ✓ **Accurate** – Less prone to math errors due to system auto-calculation & validation
- ✓ **Environmentally friendly** – Can be included in school zero waste programs

Healthy Hunger-Free Kids Act

School Food Authorities can earn an additional 6 cents reimbursement per lunch that is certified to be compliant with the meal pattern requirements specified in the Healthy Hunger-Free Kids Act (HHFKA). **Every single one of our lunch meals are HHFKA compliant.** To demonstrate compliance, we provide the following:

- One week of menus (lunch and breakfast, for each group as applicable)
- Detailed menu worksheets of food components and portions including vegetable subgroups
- Nutrient analysis of calories and saturated fats

Buy American

The Richard B. Russell National School Lunch Act includes a Buy American provision which requires that School Food Authorities operating school meal programs purchase domestically produced and processed foods to the maximum extent possible. **We source products from suppliers that can comply with the Buy American provision.**



Monthly Menu Planning

Revolution Foods provides nutritional data no later than one week in advance of service. Nutritional Data includes:

- Monthly Menu Portion Detail to demonstrate compliance with the following meal pattern(s):
 - National School Lunch Program for grades PK, K-5, 6-8, 9-12
- Carbohydrate Report to assist parents and staff in ordering for students with diabetes.
- Allergen Report tracking the eight commonly recognized allergen components (wheat, dairy, eggs, soy, shellfish, fish, peanuts, tree nuts) as defined by the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) to assist staff in ordering for special meal accommodations.

Menu changes or substitutions may be required due to unforeseen circumstances; in the event a substitution is required, Revolution Foods will communicate the need in writing.

As mutually agreed upon, there may be an additional charge for meal accommodations outside the vegetarian and dairy-free meal alternatives.

Students with special dietary needs must have a signed statement by a medical doctor or a recognized medical authority on file. As stated above, Revolution Foods only accommodates special needs regarding food allergies under FALCPA.



MILK



EGG



TREE NUTS



PEANUTS



WHEAT



FISH

CRUSTACEAN
SHELLFISH

SOY

At this time, we are not capable of modifying texture, providing items outside of those we source, or changing the nutritional profile of individual menu items or foods to meet needs of students with disabilities. These types of accommodations must be addressed at the school level, by Horizon Montessori.

Note: We do not use peanut or tree nut ingredients in any of our recipes. We do not handle peanuts or tree nuts on our food production floor. However, we do bring in prepackaged baked goods that are produced in facilities that may handle and process nuts.

Meal Service

Meal Platforms & Services

We offer several meal platforms to meet your needs, including breakfast, lunch, snack, and supper. Each platform offers flexible cold or hot menus served unitized, in individual portions, or family-style.

Menu Selections

We liven up the mix by rotating classic picks with exciting additions so there is always something new to try. We offer vegetarian and dairy-free options daily. Horizon Montessori can choose to order a few of each item on the menu or go all-in for the kid-favorite option.

Menu Components

Every meal contains the 5 components required to make a reimbursable (NSLP compliant) meal: fruit, vegetable, meat/meat alternate, whole grains, and milk. Under Offer vs. Serve, Horizon Montessori's students have the freedom to choose 3, 4, or 5 of their preferred components to create a compliant meal.



Menu Platforms

Breakfast

We offer hot and cold breakfast, with the option to unitize cold breakfast items for an additional fee. Every breakfast is served with fresh fruit, whole grains, and white milk. Meals are compliant with the National School Breakfast Program for grades PK, K-5, 6-8, 9-12.



Lunch

We offer hot and cold lunch, including vegetarian and dairy-free options, daily. Every lunch contains healthy carbohydrates, lean proteins, fresh fruits and vegetables, and white or chocolate milk. Condiments (e.g., ketchup, mustard, mayo, and hot sauce) are provided as designed with each lunch. Meals are compliant with the National School Lunch Program for grades PK, K-5, 6-8, 9-12.



Faculty Meals

Meals for faculty and staff can be added to deliveries when ordered with student meals.

Field Trip Meals

Sack lunches are available for field trips and are typically delivered a day ahead, so staff can be packed up and ready to go on the big day.



Catering

Our catering menu includes student favorites, regional specialties, and classic picks. Please ask your Revolution Food contact for more information and pricing.

Spices

Our custom-blended spices are designed with input from the students we serve. Our full spice bar includes: Chili Citrus, Caribbean Blend, Creole, Italian Garlic, and The Rev Blend. All of our spice blends are NSLP-compliant, and free of the 8 major allergens. Additional fees may apply.



Meal Presentation and Packaging

We've invested in environmentally friendly **proprietary packaging** so our meals not only taste amazing, but also *look* delicious, fresh and fun.



new packaging for SY 19-20

packaging improvements

Based on student and administrative feedback, the next phase of our packaging, designed to increase student participation, will include:

- Clear trays for cold meals (switching from opaque white to increase visibility of ingredients and appetite appeal)
- White compartment trays for hot meals (switching from black trays for greater kid appeal)



grilled chicken wrap

ballpark style

- playful branded flow-wrapping for sandwiches, wraps, burgers, and dogs
- trays, milk cartons, and napkins are compostable
- utensils are recyclable



honey chicken salad

café style

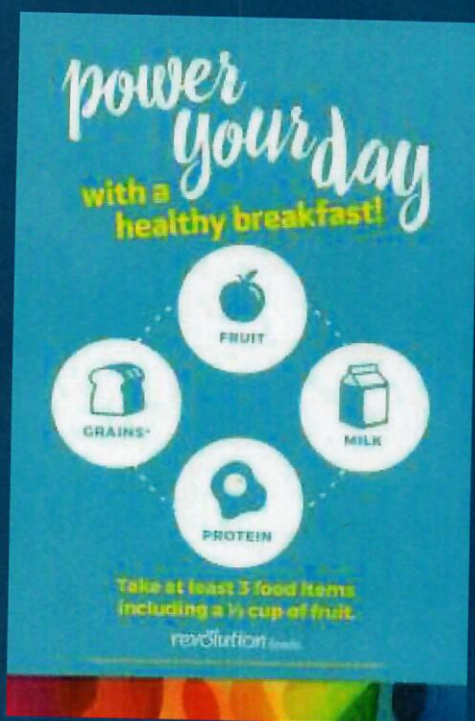
- a colorful seal gives our entrées a café-inspired look that appeals to kids, with a clear window for visibility
- milk cartons and napkins are compostable
- plastic containers and utensils are recyclable

Offer vs. Serve

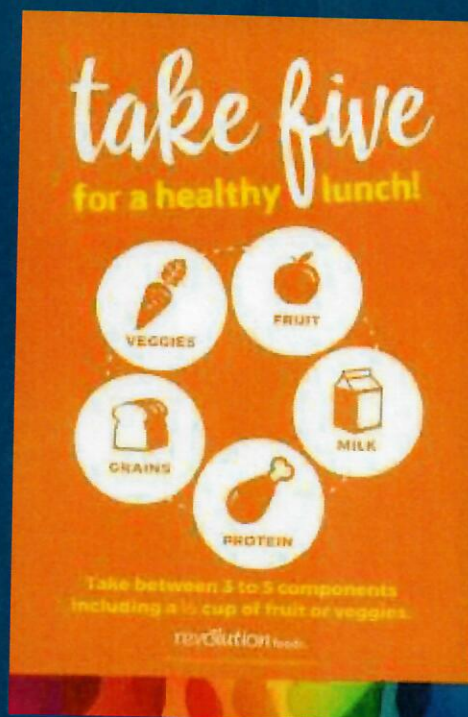
Our breakfast and lunch programs follows Offer vs. Serve (OVS), a strategy designed to give students independence while also reducing waste.

Under OVS, fruit, vegetables, and milk are provided family-style for students to select one, both, or all options. **This service style ensures efficiency and waste reduction while providing students the opportunity to build their own meal out of their preferred components.**

Breakfast OVS Requirements



Lunch OVS Requirements



- Schools offer students 4 food groups: fruit, grains, protein, and milk.
- Students take at least 3 food components.
- 1 component must be at least 1/2 cup serving of fruit.
- Schools offer students all 5 food groups: fruit, vegetables, grains, protein, and milk.
- Students take 3-5 food components.
- 1 component must be 1/2 cup serving of fruit or vegetables and 2 other full components.

Equipment

Onsite Equipment



- Revolution Foods will provide, maintain, and repair the following equipment:
 - One (1) full-size retherm oven
 - One (1) double-door refrigerator
- Horizon Montessori will be responsible for all electrical needs and power outlets required to operate equipment.





Additional equipment can be found in our equipment catalogue provided upon request, and purchased directly from Myers Restaurant Supply. Equipment leasing options are also available.

Equipment Provided by Revolution Foods

Retherm Oven

	Name	CresCor 8KW Roast-n-Hold – Full Size
	Model Number	RO-151-037
	Electrical	8000 watts, 208 volts, 1 phase, 60 hz., 50 amps
	Capacity	180 meals, 18 full size sheet trays
	Dimensions (in.)	Width: 28-3/4, Depth: 37-3/4, Height: 73-11/16
	Electrical Outlet	6-50 

Refrigerator (Double Door)

	Name	True Reach-In Solid Swing Door Refrigerator
	Model Number	T-49
	Electrical	115 volts, 1 phase, 60 hz., 5.8 amps
	Capacity	2 Doors, 6 shelves, 49 cu. ft.
	Dimensions (in.)	Width: 54-1/8, Depth: 29-1/2, Height: 78-3/8
	Electrical Outlet	5-15 

Delivery Equipment

Each meal is prepared, individually packaged, and sealed in recyclable, single-use containers. This packaging method prevents leakage and ensures meal stay fresh and do not dry out during reheating. Meals are transported in bread racks and stackers that support food when shifted in transport.

- The majority of our meals are delivered via bread baskets and dolly, as pictured.
- When full, these bakery trays stack securely for easy transport.
- When empty, the trays cross-stack and nest for back room and truck space savings.
- Accommodations can be made for sites without commercial refrigerators, where bread baskets may not fit.



Each basket can accommodate:

- 24 trays for our standard cold entrees
- 24 trays for our standard hot entrees
- 24 unitized breakfasts
- 24 Grab 'n' Go supper meals
- 24 field trip meals
- 60 unitized vegetable trays
- 60 hot/cold sandwiches
- 60 specialty items (such as Panada Pies, Quesadillas, or Burritos)

Dolly height: 6"



Meal Ordering

Daily menu options are listed one month in advance in AppleCore, our proprietary online ordering system. Horizon Montessori can place orders at any time until 5pm on the Tuesday prior to the upcoming week of service. Our Account Management team is available to guide and support you through the ordering process.

Access Online at www.Order.RevFoods.com

revolution foods.

[logout](#)

Home [Order](#) [A La Carte](#) [Schools](#) [Invoices](#) [Reports](#) [My Profile](#)

[« previous month](#)

January 2019

M	T	W	T	F
Dec 31	Jan 1	Jan 2 ✓ Cold Breakfast - Shelf Stable: 30 Breakfast Fruit - Shelf Stable: 12 Extras: 125	Jan 3 ✓ Hot Breakfast: 30 Breakfast Fruit: 12, 40% Hot lunch: 125 Lunch Vegetable: 50, 40% Lunch Fruit: 100, 80% Beverage: 116 Extras: 125	Jan 4 ✓ Cold Breakfast: 30 Breakfast Fruit: 12, 40% Hot lunch: 125 Lunch Vegetable: 50, 40% Lunch Fruit: 100, 80% Beverage: 116 Extras: 125
Jan 7 ✓ Cold Breakfast: 30 Breakfast Fruit: 12, 40% Hot lunch: 112 Lunch Vegetable: 45, 40% Lunch Fruit: 90, 80% Beverage: 104	Jan 8 ✓ Hot Breakfast: 30 Breakfast Fruit: 12, 40% Hot lunch: 121 Lunch Vegetable: 48, 40% Lunch Fruit: 97, 80% Beverage: 112	Jan 9 ✓ Cold Breakfast: 30 Breakfast Fruit: 12, 40% Hot lunch: 109 Lunch Vegetable: 88, 40% Lunch Fruit: 87, 80% Beverage: 101	Jan 10 ✓ Cold Breakfast: 35 Breakfast Fruit: 14, 40% Hot lunch: 113 Lunch Vegetable: 45, 40% Lunch Fruit: 90, 80% Beverage: 106	Jan 11 ✓ Cold Breakfast: 30 Breakfast Fruit: 12, 40% Hot lunch: 122 Lunch Vegetable: 98, 40% Lunch Fruit: 98, 80% Beverage: 113 Extras: 300
Jan 14 - Baked Mac & Cheese and Chicken Bites Lunch Combo with BBQ Sauce Packet - Cheddar Cheese Sub Sandwich with Yogurt and Mustard Packet (multiple variations) - Dairy Free Option By Request	Jan 15 - Cheesy Pizza Bites (multiple variations) - Gluten-Free Meal for Medical Needs--MD Note Required: Contains Milk - Gluten-Free Meal for Medical Needs--MD Note for Wheat/Gluten Required: Contains Soy	Jan 16 - BBQ Chicken with Cheesy Rice and Goldfish Pretzels (multiple variations) - BBQ Chicken Wrap with BBQ Ranch Yogurt Dressing (multiple variations) - Dairy Free Option By Request	Jan 17 - Cheesy Ravioli with Cinnamon Grahams 1oz (multiple variations) - Chili Citrus Drumstick with Seasoned Brown Rice and Pinto Beans - Gluten-Free Meal for Medical Needs--MD Note for Wheat/Gluten Required: Contains Milk	Jan 18 - Buffalo Chicken Wrap with Yogurt Ranch Dressing (multiple variations) - Cheese Pizza (multiple variations) - Crispy Chicken Sandwich with Ketchup Packet (multiple variations)

Click on any day of the week to order. The dates with check marks mean that orders have been placed for that day. Dates without check marks mean that orders have not been placed.

Placing Daily Orders

Order > Calendar

Order > Next

Cancel

breakfast

breakfast - unitized

Banana Muffin with Fruit



100

Zac Omega Blackberry Bar with Fruit

All meals come with fruit.
Extra fruit auto-populates based
on your pre-set preferences.



Fresh Fruit - 2nd Piece



100

breakfast beverage

milk-0% *Preset at 20%*

Milk auto-populates based on
your pre-set preferences
between Nonfat and Low Fat.



20

milk-1% *Preset at 80%*



80

lunch

hot lunch

All Natural Hot Dog on a Whole Grain Bun

Dairy-Free options daily



110

BBQ Chicken Sandwich on a Whole Grain Bun

Special Lunch Meal for Medical Needs -- MD Note required



cold lunch - sandwich

Egg Salad Sub on Whole Grain Bun

Vegetarian options daily



cold lunch - salad

UPDATED!! Chicken Caesar Salad with Caesar Dressing, Whole Grain Dinner Roll and Rev Foods Whole Grain Crackers

field trip lunch

Field Trip Meal

Vegetarian Field Trip Meal



lunch beverage

milk-0% *Preset at 20%*



22

milk-1% *Preset at 80%*



88

lunch fruit

Fresh Fruit



110

lunch vegetable

Chopped Romaine Lettuce



110

Sliced Tomatoes



110

Reading Your Packing Slip

PACKING SLIP: MON, JANUARY 7, 2019

deliver to
NSLP ABC School
 1234 Main Street
 Happyville, CA, 95400

Delivery Address

Delivery Date

bill to
Fake School
 1234 Main Street
 Happyville, CA, 95400

details
 Account Manager: (Select Account Manager)
 Truck Route: 99

menus subscribed to
 NCA Beverage NSLP
 NCA Beverage NSLP Chocolate Milk Fridays
 NCA Breakfast NSLP
 NCA Breakfast NSLP Fruit
 NCA Lunch NSLP Fruit
 NCA Lunch NSLP K-12
 NCA Lunch NSLP K-12 Vegetable - Regular
 NCA Lunch NSLP PK-12 Field Trip

NSLP delivery tags (initial each)
 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18

T-tag Check Boxes
 Find the total number of T-tags and make a final check to ensure all items are off the truck and at the site.

NSLP Hot lunch	description	veg/df	size	qty
	Crispy Chicken Sandwich with Ketchup [a,b,c,d,e]	DF	K-5	30
TOTAL				30

Order Description
 Detailed breakdown of meal components and T-tag information.

NSLP Hot lunch components	code	description	qty	container	tag
	(a)	Crispy Chicken Sandwich (K-5) [K-5]	30	LgSheet: (2.0)	NSLP T1
	(b)	Ketchup (1 packet)	30	ProductCase: (0.30)	NSLP T2
	(c)	Forks (Sleeves of 100/ea)	30	ProductCase: (0.30)	NSLP T3
	(d)	Rev Foods Carry Tray (125/sleeve) (ea)	30	ProductCase: (0.30)	NSLP T4
	(e)	Napkin (500 per sleeve)	30		

NSLP Cold Lunch - Sandwich	description	veg/df	size	qty
	Roast Turkey and Cheese Sub on Whole Grain Roll with Mayonnaise on the Side [a,b,c,d,e]		K-5	30
TOTAL				30

All meals (e.g hot lunches, cold lunches, field trip meals, snacks, unitized breakfasts, regular breakfasts, etc.) are broken down into different sections on the packing slip. Each entry includes a description of the meal, designation of vegetarian or dairy-free if applicable, size, quantity and other items to be served with the meal (a,b,c,d).

NSLP Cold Lunch - Sandwich components

code	description	qty	container	tag
(a)	Roast Turkey and Cheese Sub on Whole Grain Roll (k-5) [K-5]	30	LgSheet: (1.12)	NSLP T5
(b)	Mayonnaise on the Side (1 packet)	30	ProductCase: (0.30)	NSLP T6
(c)	Rev Foods Carry Tray (125/sleeve) (ea)	30	ProductCase: (0.30)	NSLP T7
(d)	Forks (Sleeves of 100/ea)	30	ProductCase: (0.30)	NSLP T8
(e)	Napkin (500 per sleeve)	30		

Utensils and trays also have a T-tag. Napkins do not. Your driver will be sure to deliver napkins to you on a regular basis.

NSLP Lunch Fruit

description	veg/df	size	qty
Fresh Fruit [a]	Veg, DF	K-5	48
TOTAL			48

NSLP Lunch Fruit components

code	description	qty	container	tag
(a)	Fresh Fruit (1/2 cup)	48	Stacker: (0.48)	NSLP T9

NSLP Lunch Vegetable

description	veg/df	size	qty
Steamed Carrots [a]	Veg, DF	K-5	36
TOTAL			36

Vegetables are delivered family-style; this section shows the serving portion based on the size.

NSLP Lunch Vegetable components

code	description	qty	container	tag
(a)	Steamed Carrots (3/4 cup)	36	Full400Pan: (1.4)	NSLP T10

NSLP Cold Breakfast (consume on Fri, May 20)

description	veg/df	size	qty
Blueberry Burst Whole Grain Bagel with Cream Cheese and Fresh Fruit [a,b,c,d,e]	Veg	K-5	30
TOTAL			30

Breakfasts and field trip lunches are delivered one day ahead of your regular meal delivery, so the items and quantities here reflect what you will serve *tomorrow*. The "consume on" date is always indicated with day ahead delivery.

NSLP Cold Breakfast components

code	description	qty	container	tag
(a)	Blueberry Burst Whole Grain Bagel (1 each)	30	ProductCase: (0.30)	NSLP T11
(b)	Fresh Fruit (1/2 cup)	30	Stacker: (0.30)	NSLP T12
(c)	Cream Cheese (1 oz)	30	ProductCase: (0.30)	NSLP T13
(d)	Knives (Sleeves of 100/ea)	30	ProductCase: (0.30)	NSLP T14
(e)	Napkin (500 per sleeve)	30		

NSLP beverages

description	count	cases	tag
Milk: 1%, half-pint	55	1.5	NSLP T15 NSLP T16
Milk: 0%, half-pint	15	0.15	NSLP T17
Soy Milk (*Doctor's note required)	2	0.2	NSLP T18

Order Notes

Delivery Notes

Meal Time

Temp at Departure: _____ Time of Departure: _____

Use this space to indicate any notes regarding the delivery.

For RF Office Use Only

Equipment/Misc. Inventory

item	qty left at school site	qty picked up
Stackers		
Cambros		
Trays		
Utensils		
Condiments		#####
Milk		#####
Other Equipment		

NSLP Delivery Confirmation

Received by: _____ Temp at receipt: _____

Driver Signature _____ Time of receipt: _____

Your driver will note the time and temperature of food upon leaving the culinary center, and again upon delivery.

NSLP T5

Route 99 Unit Cambro-Large

Del. Date Thu, 5/19 Cont LgSheet

Con. Date Thu, 5/19

Type Cold Lunch - Sand.

item	size	qty
SubTurkChs	K-5	30 (1.12)

Example of a T-tag
Each T-tag will list site abbreviation, route number, delivery date, consumption date, menu item, size, and quantity.

Sample Menu Production Record

Production Form

Site:
 Serving Date: 8/7/2017
 Meal Service: Lunch
 Menu Line: All

Meal Pattern: [USDA]Meal Pattern SY 2017-2022
 Offer Vs. Serve: True

1. Record number or reimbursable meals sold

Serving Group	Planned Count	Actual Count
K-5	100	90
6-8	75	70
9-12	50	40
Program Adults	0	
Second Meals	0	
Drop Trays	0	
Sample Trays	0	
Total:	225	200

Plan Comments:
 Record Comments:

1. Record Servings Produced- This will generally equal Total Planned (it's the number of meals you received).

Menu Item (Recipe #)	K-5	6-8	9-12	Total Planned	Servings Produced	Total Served	Leftover	Comments
Hot Lunch; Chooser: 1								
Lunch, Chicken Bites with Ketchup (K-5) 2017_04 (RR30488)	80 (1 ea.)	0 (1 ea.)	0 (1 ea.)	80 (1 ea.)	80	78	2	
				Meal Contribution: 1 1/2 WGR, 2 Meat/MA				
				Qty Prepared: N/A				
Lunch, Chicken Bites with Ketchup and Pretzels (6-8) 2017_04 (RR30489)	0 (1 ea.)	60 (1 ea.)	0 (1 ea.)	60 (1 ea.)	60		2	
				Meal Contribution: 2 1/2 WGR, 2 Meat/MA				
				Qty Prepared: N/A				
Lunch, Chicken Bites with Ketchup and Pretzels (9-12) 2017_04 (RR30487)	0 (1 ea.)	0 (1 ea.)	40 (1 ea.)	40 (1 ea.)	40	36	6	
				Meal Contribution: 2 3/4 WGR, 2 1/2 Meat/MA				
				Qty Prepared: N/A				
Cold Lunch - Sandwich; Chooser: 1								
Lunch, Sandwich Turkey and Cheese COMP N/A (K-12) 2017_09 (RR3511)	10 (1 ea.)	10 (1 ea.)	5 (1 ea.)	25 (1 ea.)	25		6	
				Meal Contribution: 2 WGR, 2 1/4 Meat/MA, 1/8 Veg-DG				
				Qty Prepared: N/A				
Fruits; Chooser: 1								
Fruit, Apple 1/2 Cup (RR0003)	50 (1 ea.)	25 (1 ea.)	50 (1 ea.)	125 (1 ea.)	125	100	25	
				Meal Contribution: 1/2 Fruit				
				Qty Prepared: N/A				
Fruit, Apple 2nd 1/2 Cup (RR0036)	0 (1 ea.)	0 (1 ea.)	50 (1 ea.)	50 (1 ea.)	50	40	10	
				Meal Contribution: 1/2 Fruit				
				Qty Prepared: N/A				

3. Record Leftovers
 The Entree & Vegetable Leftovers can be imported from the AppleCore Consumption Report or manually entered in Primo.

The Fruit and Milk Leftovers are entered in Primo only.

4. Add any comments from meal service

The Meal Size is listed after the Menu Item name. Each serving group will have a separate line which shows how many meals were ordered. This line is 6-8 so displays orders for 6-8. The K-5 & 9-12 size will display as "0"

If a meal serves K-5; 6-8; & 9-12 it will display as (K-12). All orders will display on the same line. For this meal there were 10 K-5; 10 6-8; & 5 9-12 size meals.

Remember to complete your Receiving & Heating Food Temperature Log

Delivery

Meal Delivery

We will deliver daily to the delivery site. Meals will be delivered cold, to be heated on-site. Deliveries will consist of lunch meals to be eaten the same day, and breakfast meals to be eaten the following morning. The final delivery window will be mutually agreed upon prior to the start of meal service.



Revolution Foods maintains a HACCP for each of our culinary centers. Delivery trucks are temperature controlled and equipped with monitoring systems to ensure food safe temperatures are always kept. All drivers measure and document the temperature of meals prior to leaving the culinary center.

Upon delivery, drivers unload and place meals in the designated location at the delivery site. Drivers then measure and record meal temperatures again, and confirm the order with Horizon Montessori's on-site point of contact.

Revolution Foods will provide adequate refrigeration to ensure wholesomeness during delivery in accordance with state and local health codes. Horizon Montessori is responsible for all food components and food safety concerns once meals are delivered.

Truck & Driver Safety

Our drivers receive thorough training on food safety, delivery route management, and additional topics such as managing parking lots, driving around buses, and handling holiday traffic. Each of our trucks is outfitted with a Revolution Foods sticker so that school partners and civilian drivers may contact us with feedback regarding our trucks and driver performance. Please see page 39 for more information on driver training and hiring practices.



Delivery Logistics

Scheduling Delivery Routes

To create efficient routes, we take the following steps:

1. Develop delivery plans for sites based on program start and meal service times
2. Perform route and delivery dry-runs two weeks prior to start of service
3. Re-evaluate routes and make adjustments as needed
4. Finalize routes and perform dry-runs one week prior to the start of service

Monitoring Vehicle Location & Meal Temperatures

Our vehicles are equipped with a web-based monitoring system to track routes, as pictured on the following page. This tracker enables us to monitor our vehicles in real-time, communicate efficiently with drivers, and report and analyze route data. Our vehicles are also equipped with a cold chain monitoring system, which allows us to remotely monitor the temperature of our trucks in real-time. We are alerted to temperature shifts immediately so corrective action can be taken. Temperature information is stored online in a centralized log.

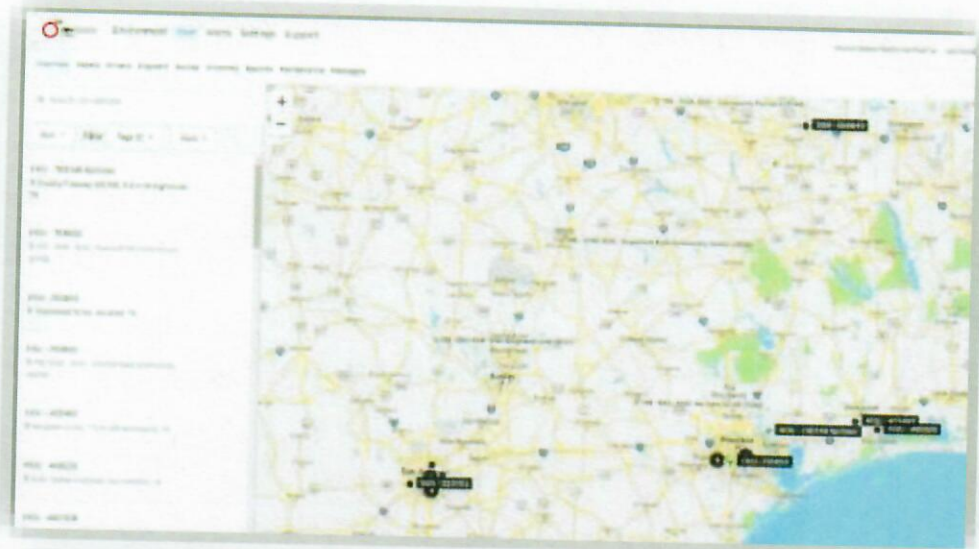
As a second measure of control, each truck has a digital thermometer gauge to allow the driver to monitor the temperature throughout delivery. Cold food temperatures are taken manually upon delivery sites, and recorded on the delivery packing slip. Temperatures are also recorded on a centralized log at our culinary center.

Managing the Fleet

Maintaining our fleet of delivery trucks is essential to our performance and mission. Our Dispatch Manager is primarily responsible for making sure that our fleet and delivery vessels are in excellent condition. Each driver is expected to report problems or issues immediately to the Dispatch Manager. Odometer, refrigerant, temperature gauges, are read and recorded daily.

At regularly scheduled intervals, each vehicle undergoes standard service and maintenance under the supervision of the truck leasing company's service professional. In the event of any missed points or failed inspections, the leasing company and our Dispatch Manager will analyze the item(s) and develop a repair plan. Most repairs occur within two weeks, while emergency issues are addressed immediately. As an added layer of support, the Director of Operations reviews reports and analyses provided by the Dispatch Manager and leasing company to further refine and improve our process. Additional information about your route and vehicles will be available for review after service start.

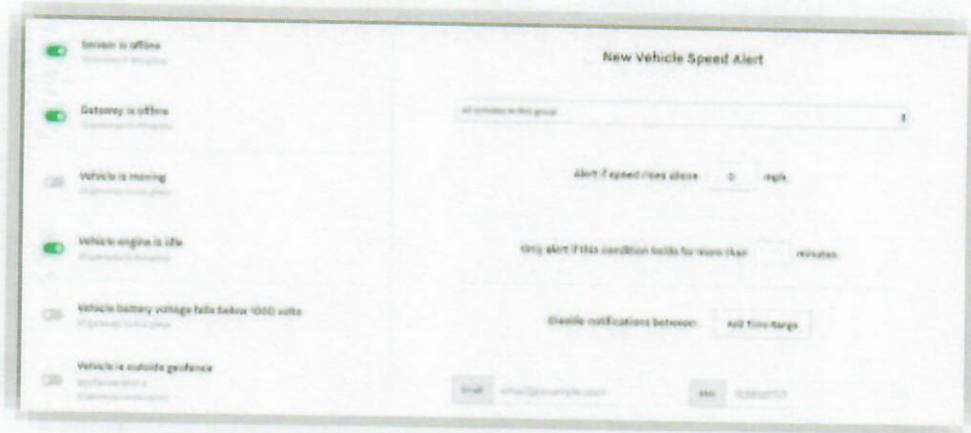
Live GPS tracking with real-time updates



Real-time & historical data for refrigerated transport



Instant SMS & Email Alerts



Operating Plan

Customer service excellence is the foundation of a successful partnership. A preliminary operating guide is below:

	Category	Activity	Owner
Monthly	Menu Management	Menus are published online in AppleCore one month prior to meal service. Orders may be entered weekly or monthly.	<ul style="list-style-type: none"> • Program & Services Manager • Customer Success Coordinator
	Compliance & Audit	Prior to each month of service, Horizon Montessori receives nutrition documentation, including allergen and carbohydrate reports.	<ul style="list-style-type: none"> • Revolution Foods Compliance Team • Customer Success Coordinator
Weekly	Menu Management	Horizon Montessori places orders Tuesday by 5:00 pm each week. Any changes or requests made after this time will be handled on a case-by-case basis.	<ul style="list-style-type: none"> • Horizon Montessori Staff • Customer Success Coordinator
Daily	Meal Service	All meal components are delivered daily. Meal components intended to be served hot are reheated on-site.	<ul style="list-style-type: none"> • Driver Fleet • Horizon Montessori Serving Staff
Quarterly	Program Engagement	Check-in with program participants via meal surveys and site visits.	<ul style="list-style-type: none"> • Regional Partnership Manager
	Program Engagement	Connect with program participants, parents, and staff by attending or presenting at community gatherings or special events.	<ul style="list-style-type: none"> • Regional Partnership Manager
	Partnership Support	Partnership team connects with Horizon Montessori via site visits, teleconferences, and emails to discuss overall program satisfaction.	<ul style="list-style-type: none"> • Regional Partnership Manager • Customer Success Coordinator

Transition Timeline

We are here to help make your transition to a new meal vendor as seamless as possible. The sample transition plan below represents our typical approach to managing the transition. Your Customer Success Coordinator (CSC) and Regional Partnership Manager (RPM) will develop a targeted plan that meets your needs specifically.

Week 1	Horizon Montessori confirms Revolution Foods as meal vendor Revolution Foods provides fully executed contract Horizon Montessori provides all required documents to the state agency	
Week 2	CSC provides Back-to-School Checklist Horizon Montessori confirms Back-to-School details	
Week 3	CSC creates AppleCore account/s for online ordering, visits site/s for walk-through, equipment check, handbook training, and Q&As.	
Week 4	CSC finalizes supplies and marketing materials needed for first day of service Dispatch Team develops routing plan Dispatch Team performs dry-run of route and delivers equipment and supplies	
Week 5	CSC and RPM visit campus to observe a meal session, get feedback from students, and offer recommendations	
Ongoing Support	Customer Success Coordinators (CSC) available by phone or email 7:00 am – 5:00 pm, Monday-Friday	Regional Partnership Manager (RPM) available by phone or email 9:00 am – 5:00 pm, Monday-Friday

Our Team

We believe that **healthy, fresh food and responsible business practices go hand-in-hand**. At Revolution Foods, we strive to create a positive, equitable, safe, and enjoyable work environment for our team.



Our team is the heart of our organization, embodying our core values, and putting our mission into practice every single day. Our team members receive competitive wages, health and dental benefits, ownership opportunities, and paid vacation and sick time. We consider our core values a reciprocal pledge between our company, our employees, and our partners.



Our team, **richly diverse and representative of the school communities we serve**, shares the common goal of nourishing students with healthy, quality, meals. Each team member starts their Revolution Foods career by participating in a critical developmental discussion about Revolution Foods' core values, purpose, and mission, and how the new team member is expected to help carry out those values and achieve our purpose. We have an "open door" policy, and offer learning modules, training, and ongoing workshops to help our team reach their full potential.

Diversity



The rich diversity of our team is a source of pride, innovation, and knowledge. We have been recognized by the Initiative for a Competitive Inner City as leaders in urban job development in 2011, 2012, 2014, and 2018.

Our Founders

Founders Kristin Groos-Richmond and Kirsten Saenz-Tobey met at the University of California, Berkeley Haas School of Business, where they bonded over their mutual passion for education. While working in schools, Kristin and Kirsten saw the incredible impact that healthy food had on student performance and behavior. For kids to do well in school, and in life, they need the right fuel: nutritious food, a well-rounded education, and the right attitude about health.

Revolution Foods began operation in 2006, with a partnership with Whole Foods Market and four Oakland, California schools. A decade later, we have grown into 15 states, serve over 2.5 million meals every week, and are focused on ensuring that all students, regardless of zip code, have access to high-quality meals.



Kristin Groos Richmond

Co-Founder + Chief Executive Officer

Kristin was formerly the Vice President of Resources for Indispensable Schools and Educators, where she designed and executed scalability strategies. Later she co-founded the Kenya Community Center for Learning in Nairobi. Kristin is an Aspen Institute New Leaders in Education Fellow, an Ashoka Fellow, and an Education Pioneers Fellow. She served on the Obama White House Council for Community Solutions and is a Young Global Leader Fellow of the World Economic Forum and a Schwab Foundation Social Entrepreneur.



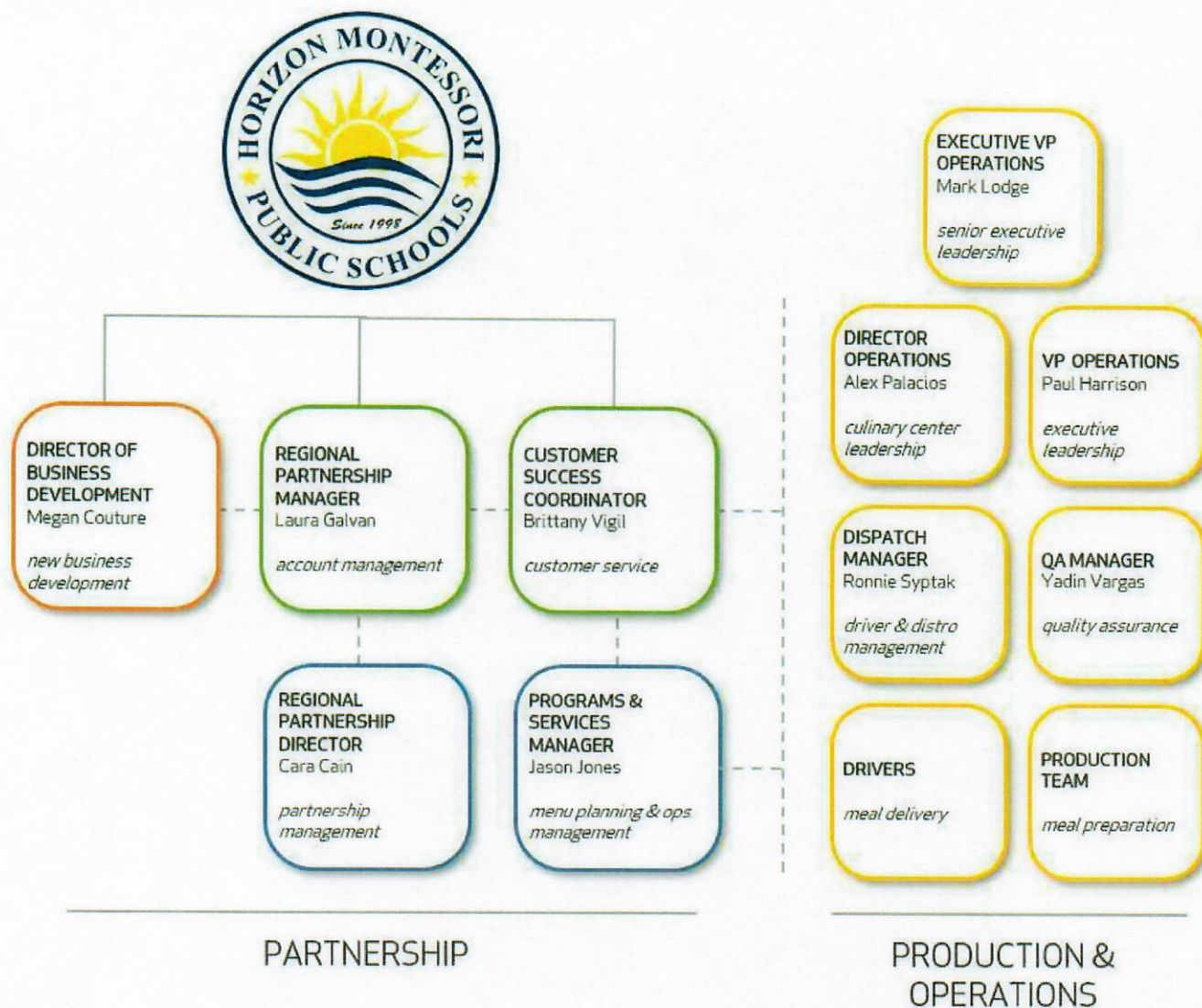
Kirsten Saenz Tobey

Co-Founder + Chief Impact Officer

Kirsten began as a classroom and experiential teacher in gardening and international programs. She managed operations for the School for Field Studies Center for Coastal Studies in Mexico. While writing the business plan for Revolution Foods, Kirsten worked with the UN Hunger Task Force to scale up school feeding programs in Ghana, and with McDonald's to assess environmental responsibility in their supply chain. She is an Aspen Institute Sustainability Fellow, an Ashoka Fellow, and a Schwab Foundation Social Entrepreneur.

Partnership

The key to providing a sound program is fundamentally based in partnership. We strive to provide Horizon Montessori with best-in-class customer service from our well-rounded partnership team based in our local culinary center:



Local Partnership Team



Alex Palacios, Director of Operations (DO)

The Director of Operations builds strong relationships with staff, partners, and local advocates in the communities we serve. The DO is primarily responsible for building and leading a high performing team, driving business development, growing our market share, managing community relationships, and maintaining profit and loss for this region.



Megan Couture, Director of Business Development (DBD)

The Director of Business Development seeks new relationships with schools, educational partners, and community partners. The DBD meets with and educates new partners about our mission, products, services, and operational capabilities, and develops meal and service platforms specific to each partner.



Cara Cain, Regional Partnership Director (RPD)

The Regional Partnership Director's primary role is to provide leadership and guidance for our RPMs. The RPD develops strategy for data accuracy, partner engagement, operational support, and high-level communication to ensure a seamless and successful meal program partnership.



Laura Galvan, Regional Partnership Manager (RPM)

The Regional Partnership Manager provides account management to our current partners. The RPMs are on-the-ground, meeting with partners, parents, and kids, to solve problems, find solutions, and ensure service is running smoothly. The RPM is also responsible for staff training and leadership and increasing program participation.



Jason Jones, Program and Services Manager (PSM)

The Programs and Services Manager creates menus, analyzes menu data to provide the best meal service possible and ensures that support systems and programs for customers are working well. The PSM also supports the RPM by responding to customer requests, maintaining customer information in our database, and coordinating community initiatives.



Brittany Vigil, General Customer Success Coordinator (CSC)

The Customer Success Coordinator is the daily "go-to" person for most customer service needs. The CSC manages partners' order changes, substitutions, and logistical needs, helps manage waste and maintain Revolution Foods' owned equipment and inventory. The CSC is the primary contact for partners and our internal team.

Background Checks

We are committed to upholding the safety of the communities we serve. All employees working on school campuses are required to pass a background check prior to their first day of employment, in compliance with state law and our strict policy. Background checks are confidential and conducted by the Human Resources Department. All management personnel, whether working on a school campus or not, are also screened.

Criminal: Pursuant to the Fair Credit Reporting Act, the background check will show all convictions, non-convictions, and probations, for at least the past seven (7) years.

DMV: When a core function of the position is driving or when a company vehicle will be used, the applicant's motor vehicle record is obtained from the state where the applicant is currently licensed (between 3 and 7 years, depending on state policies). The record includes all violations, convictions, and accidents.

Employee Performance, Promotion and Disciplinary Action

Revolution Foods is committed to building and maintaining a strong team to support Horizon Montessori, and implement the following policies:

- 90-day probationary period upon start of job
- Annual evaluation
- Ongoing development and training
- Merit-based pay increases
- Position relocation
- Progressive discipline carried over year-to-year
- Formal complaint/grievance procedure to communicate concerns without threat of reprisal, harassment, intimidation

Should disciplinary action prevent an employee from performing their assigned tasks, Revolution Foods will substitute staff to ensure Horizon Montessori's students enjoy their meals as scheduled.

Leadership



Culinary Center Operations

Our culinary centers are led by our **Directors of Operations** and are responsible for meeting best practices in **food safety, production, distribution, purchasing, and customer service.**



Meal & Menu Innovation

Our R&D team is led by our **Vice President of Culinary Excellence**. When they aren't in the kitchen, the R&D team is travelling across the country to test meals, collect feedback, and develop a variety of fresh and delicious foods that appeal to students in every region.



Nutrition & Compliance

Our **Director of Nutrition & Compliance** leads our team of nutritionists, dietitians, and compliance experts to guarantee that every one of our meals meets or exceeds federal nutrition guidelines.



Account Management

Excellence in customer service is fundamental to our partnerships. **Regional Partnership Managers, Programs and Services Managers** and **Customer Success Coordinators** ensure excellent, personalized, and reliable customer service



Business Development

Our **Directors of Business Development** travel the country seeking new opportunities to bring nutritious meals to students. This team creates flexible solutions to meet the needs of school districts, charter schools, after school programs, and other organizations serving meals to youth.

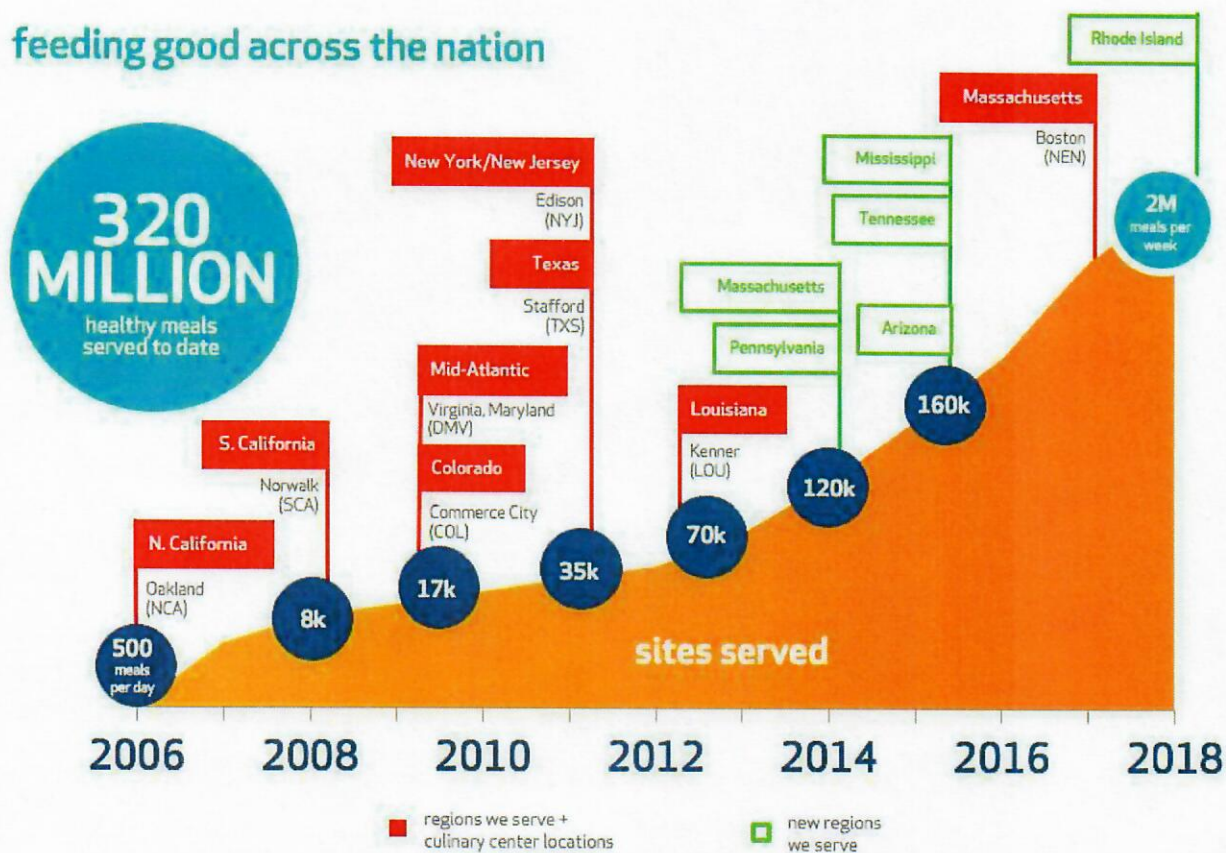
About Us

“Revolution Foods has established an authentic brand with a mission that moms and kids admire, trust, and want to make part of their lives. They are now poised to break through and disrupt the \$5 trillion food industry. They’ve built the foundation for an iconic change-the-world company over the past decade.”

- Steve Case, AOL co-founder and Revolution Foods investor

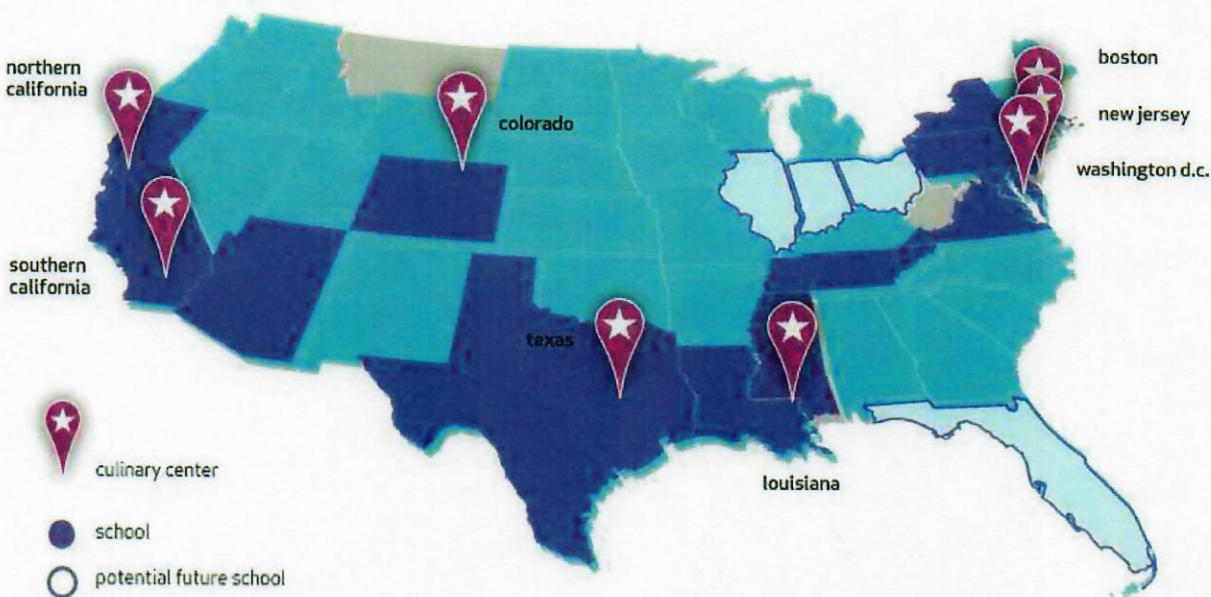
Revolution Foods has raised over \$150 million to grow and expand our impact since inception in 2006. **With investors including Kellogg Foundation, Beacon Fund, NewSchools Venture Fund, and the Emerson Collective, our investors and shareholders truly believe in our mission and support our efforts.** We are on track to expand our business to serve as many children and youth as possible, while maintaining overall stability and efficiency. Our board of directors includes members that are highly seasoned in the worlds of food, logistics, operations, and finance. We welcome you to learn more about us at www.revolutionfoods.com.

feeding good across the nation



Our Story

Revolution Foods started with a **mission to transform the way America eats by providing access to healthy, affordable meals**. Today, Revolution Foods serves over 500,000 nutritious meals each day in partnership with education programs across the country. Each meal continues to be home-style, kid-friendly, and freshly-prepared with care. **320+ million meals later, our journey has only just begun.**



We uphold the highest food standards in the industry — **exceeding the National School Lunch Program, Child and Adult Care Food Program, and Summer Food Service Program requirements** — and are setting the standard for school nutrition nationwide.

We are headquartered in Oakland, California and have eight state-of-the-art culinary centers nationwide, located in **Texas, Northern California, Southern California, Colorado, Louisiana, Maryland, Massachusetts, and New Jersey.**

We recognize that what we do is just as important as how we do it. Our team members receive competitive wages, health and dental benefits, company ownership opportunities, paid vacation, and sick time. We are committed to environmental sustainability and have been recognized as a **certified Bay Area Green Business, a certified Water Smart Business, and B Corporation.**

Business Practices

Community Involvement Practices

- We are 100% committed to health and wellness. Our expert partnership team is available for **events, workshops, expos, and classes** to help educate the community we serve.
- We create a holistic learning environment around our food service offerings that includes partnering with our **nutrition advocacy partners** for kids and families.
- We solicit **feedback** both in person and virtually from our customers – our goal is to ensure that all of our partners have the service they need to support their own school community.
- Revolution Foods **impacts local economic development** by hiring from the communities we serve. To date, we have created over 3,000 jobs nationwide.

Hiring & Workplace Practices

- All full-time employees have access to **full health benefits** and are paid at or above fair wage standards.
- We are committed to employee development featuring **professional development** and job specific trainings.
- We are dedicated to hiring a **diverse workforce**. We hire from the communities we serve, ensuring our team reflects the diversity of our schools' population.
- We have been honored for our **urban job creation** by the Initiative for a Competitive Inner City (ICIC) in 2010, 2011, 2014, and 2018 on the Inner City 100 list for fastest-growing inner city job creators in the United States.

Certified B Corp Business

Revolution Foods is proud to be a certified B Corp member, using the power of business to solve social and environmental problems. As a B Corp organization, **Revolution Foods is certified to meet rigorous standards of social and environmental performance, accountability, and transparency**, and is part of a growing community creating a material positive impact on society and the environment.

Environmental Practices

- Revolution Foods' commitment to **sustainability** extends to our packaging and utensils, most of which can be recycled or composted. We work to **reduce wasteful packaging** and encourage bulk packaging through our purchasing volume.
- We strive to reduce "food miles" through **local sourcing and distribution**.
- We use **energy-efficient bulbs** and have installed motion-sensor switches to turn off lights when not in use.
- We manage thermostats **using SmartAC models** for heating and AC units, which automatically reduced use when needed.
- We utilize **Energy Star-rated equipment, low- or zero-VOC paints and carpets, and low-flow faucets** throughout our Culinary Centers.



Awards and Recognitions



	Publication/Organization	Award/Story
2018	THE ECONOMIST	Fixing Food
	FORBES	Five Women Led Companies Breaking Barriers in Food and Beverage Industry
	INNER CITY CAPITAL CONNECTIONS	Starting a Food Revolution, One School Lunch at a Time
2017	THE TODAY SHOW	Lunch Gets a Makeover
	HUFFINGTON POST	Revolution Foods is Changing the Way America Eats
2016	BUSINESS INSIDER	#16/100 Business Visionaries Creating Value for the World
	FORTUNE	7 World-Changing Companies to Watch
	FORBES	Revolutionizing an Industry by Building an Empire Based on Values
	B CORPORATION MAGAZINE	Best for the World Honoree
2015	FAST COMPANY	World's Most Innovative Companies, #2 in Education
	SCHWAB FOUNDATION	Social Entrepreneurs of the Year, CEO Recognition
2014	FORTUNE + FOOD AND WINE	List of Most Innovative Women
	INC 5000	List of Fastest Growing Companies
	INITIATIVE FOR A COMPETITIVE INNER CITY	Inner City 100 Winners, #19 fastest growing job creators
	BAY AREA CFO OF THE YEAR	Bay Area CFO Award, Non-Public Company
	UNITED STATES HEALTHFUL FOOD COUNCIL	REAL Food Innovator Award
2013	UC BERKELEY HAAS SCHOOL OF BUSINESS	Innovator of the Year Award
	FORTUNE MAGAZINE	40 under 40
2012	GIRL SCOUTS OF AMERICA	Green Forever Award
	INITIATIVE FOR A COMPETITIVE INNER CITY	Inner City 100 Winners, #2 fastest growing job creators
2011	INITIATIVE FOR A COMPETITIVE INNER CITY	Community Impact Award
	TIME MAGAZINE	Education Activists
	INITIATIVE FOR A COMPETITIVE INNER CITY	Inner City 100 Winners, #2 fastest growing job creators
2010	NEW SCHOOLS VENTURE FUND	Entrepreneur of the Year Award
2007	UC BERKELEY HAAS SCHOOL OF BUSINESS	Global Social Venture Competition Winners
2006	WORLD ECONOMIC FORUM	Young Global Leaders 5-year Fellowship
	ASHOKA	Social Entrepreneur Fellowship

Culinary Center and Food Safety

Revolution Foods boasts a **state-of-the art** Culinary Center, located in Stafford. Our center is over 24,000 square feet and includes cutting edge kitchen equipment such as ProSeal Flow Wrappers and Baxter Ovens. We employ a staff of dedicated and diligent chefs, prep cooks, production workers, and a fleet of experienced drivers to freshly prepare and deliver meals daily. We maintain an immaculate kitchen and require all of our staff to be trained in food safety. Our Culinary Centers meet all applicable state and local health, safety, and sanitation regulations.



We always maintain detailed Hazard Analysis and Critical Control Points (HACCP) to ensure proper food safety and quality. Our HACCPs are updated in real-time, reviewed annually, and retaught to our team.

Food production areas are kept at a maximum of 38-41°F. We follow FIFO (First-In, First-Out) to make sure ingredients are rotated and used in proper order. Pallets are stored 6" off the ground. We do not use peanut or tree-nut ingredients in any of our recipes. We do not handle peanuts or tree nuts on our food production floor. However, we do bring in prepackaged baked goods that are produced in facilities that may handle and process nuts.

The Quality Assurance Manager performs Good Manufacturing Practices (GMP) and Food Safety audits daily, with immediate corrective actions implemented upon findings. The results and solutions are then distributed to the Director of Operations, Vice President of Operations, and Executive Vice President of Operations for further review. Any noncompliant meals or processes identified during the audit are corrected immediately and the HACCP is updated, if needed. Regular internal auditing process, cGMP inspections, and thorough follow-up assures the quality and safety of our meals.

Our culinary centers are subject to random, periodic inspections by USDA, state and local health departments, and other agencies designated to inspect meal quality by the state. These inspections are accomplished in accordance with U.S. Department of Agriculture Food and Nutrition Service regulations. Each of our centers is inspected at least twice yearly, and all inspections reports are available for your review.

We welcome Horizon Montessori and your students to visit a Culinary Center to see our operations in action!

Price Proposal

Our meals include:

- **Entrées** provided in individually packaged portions
- **Fresh fruits and vegetables** provided in family-style servings
- **Milk**
 - White milk, choice of 1% or nonfat, provided with all meals
 - Chocolate milk, nonfat, provided with lunch one (1) day per week
- **Serving utensils and eating utensils**
- **Napkins**
- **Paper trays/boats**
 - Small boats for individual fruit/vegetable servings
 - Large trays for lunch meals + components
- **Condiments** as designed with the meal



Delivery

We will deliver daily to the delivery site. Meals will be delivered cold, to be heated on-site. Deliveries will consist of lunch meals to be eaten the same day, and breakfast meals to be eaten the following morning. The final delivery window will be mutually agreed upon prior to the start of meal service.

Equipment

Revolution Foods will provide one (1) full-size retherm oven and one (1) double-door refrigerator (as detailed on page 22) and manage all maintenance and repairs. Horizon Montessori will be responsible for all electrical needs and power outlets as required.

Partnership and Operations Support

Our dedicated partnership team is available for site visits, engagement events, and one-on-one training and support.

Compliance & Audit Support

All meals are guaranteed to be compliant with the National School Lunch Program for breakfast, lunch and snack for grades PK-5, 6-8, 9-12. In addition, all meals meet or exceed the Healthy Hunger-Free Kids Act nutrition requirements.

We will provide complete audit support for your program, including menu planning documentation and nutritional analyses.

Pricing for August 1, 2019 through July 31, 2020

Meal/Size	Estimated # of Serving Days	Estimated Servings Per Day	Price Per Meal
NSLP Breakfast, hot/cold	SY: 180 Summer: 20	SY: 300 Summer: 35	\$1.68
NSLP Lunch	SY: 180 Summer: 20	SY: 300 Summer: 35	\$2.78

Assumptions

Pricing is specific to each of the meal platforms specified above and the information as provided in the Request for Proposal.

Invoices

We submit itemized invoices to Horizon Montessori every week. Payment is due within thirty (30) days of the invoice date.

References

Please use the references below to learn more about our programs, services, and reputation. Additional references are available upon request.

Business Entity	Harmony Public Schools, Texas
Contact	Yalcin Akyildiz
Title	Chief Financial Officer, Associate Superintendent
Address	9321 West Sam Houston Parkway South, Houston, TX 77099
Phone Number	(713) 343-3333
Email	yakyildiz@harmonytx.org
Service Dates	Fall 2012 - Present
Meal Program	National School Lunch Program
Service Description	Provide 1,150 breakfasts and 3,700 lunches daily to 11 schools
Business Entity	The Lawson Academy
Contact	Cheryl Lawson
Title	Executive Director
Address	3129 Southmore Boulevard, Houston, TX 77004
Phone Number	(713) 741-3600
Email	clawson@walipp.org
Service Dates	Fall 2012 - Present
Meal Program	National School Lunch Program
Service Description	Provide 150 breakfasts and 290 lunches
Business Entity	Academy of Accelerated Learning
Contact	Martha Bravo
Title	Operations Manager
Address	6025 Chimney Rock Road, Houston, TX 77081
Phone Number	(281) 823-2575
Email	mbravo@aalinc.org
Service Dates	Fall 2015 - Present
Meal Program	National School Lunch Program
Service Description	Provide 430 breakfasts and 630 lunches daily to 2 schools

Conclusion

Thank you for carefully considering our proposal.

Like you, we are parents, educators, and global citizens and we understand how important it is to educate children about good nutrition. Our goal is to help future generations develop a lifelong appreciation for real food and be empowered to make better, healthier choices - for themselves, for their communities, and for the planet.



Attachments

1. Sample Menus
2. Vendor Certifications
 - a. Texas – State Registration
 - b. Texas – Fort Bend County DBA
 - c. Texas – Sales and Use Tax Resale Certificate
 - d. Texas – Sales and Use Tax Permit
 - e. Texas – Food Manufacturer License
 - f. Stafford – Food Establishment Permit
 - g. Certificate of Insurance
3. RFP Certifications
4. Contract

sample hot/cold breakfast

NSLP Pre-K

Monday	Tuesday	Wednesday	Thursday	Friday
<ul style="list-style-type: none"> • <i>corn chex</i> with an orange <p>1</p>	<ul style="list-style-type: none"> • HOT omelet with cheese & an apple • blueberry muffin with an apple <p>2</p>	<ul style="list-style-type: none"> • HOT french toast, maple turkey sausage, & egg with an orange • cinnamon raisin bagel <p>3</p>	<ul style="list-style-type: none"> • HOT chicken sausage & omelet gordita with a pear • breakfast cinnamon crumble & a pear <p>4</p>	<ul style="list-style-type: none"> • yogurt with granola & apple slices <p>5</p>
<ul style="list-style-type: none"> • string cheese with cinnamon grahams & an orange <p>8</p>	<ul style="list-style-type: none"> • HOT cinnamon toast bagel with an apple • french toast muffin with an apple <p>9</p>	<ul style="list-style-type: none"> • HOT egg & sausage quesadilla with an orange • <i>cheerios</i> with an orange <p>10</p>	<ul style="list-style-type: none"> • HOT pancakes with syrup & a pear • blueberry burst bagel with cream cheese & a pear <p>11</p>	<ul style="list-style-type: none"> • turkey & cheddar brekwich on an english muffin with apple slices <p>12</p>
<ul style="list-style-type: none"> • <i>multigrain cheerios</i> with an orange <p>15</p>	<ul style="list-style-type: none"> • HOT sausage & cheddar biscuit • cinnamon raisin bagel <p>16</p>	<ul style="list-style-type: none"> • HOT peach pancake bowl • mini lemon muffin & string cheese <p>17</p>	<ul style="list-style-type: none"> • HOT southwest chicken chorizo & cheese brekwich on an english muffin with a pear • yogurt & cinnamon grahams with a pear <p>18</p>	<ul style="list-style-type: none"> • mini bagels with grape jam & a hard boiled egg <p>19</p>
<ul style="list-style-type: none"> • yogurt with granola & an orange <p>22</p>	<ul style="list-style-type: none"> • HOT cornbread & egg omelet with an apple • whole wheat bagel with cream cheese & an apple <p>23</p>	<ul style="list-style-type: none"> • HOT pancakes with syrup & an orange • <i>cheerios</i> & an orange <p>24</p>	<ul style="list-style-type: none"> • HOT buenos dias breakfast burrito & a pear • cinnamon grahams, string cheese, & a pear <p>25</p>	<ul style="list-style-type: none"> • banana muffin & apple slices <p>26</p>
<ul style="list-style-type: none"> • <i>corn chex</i> & an orange <p>29</p>	<p>Menus are designed to meet the NSLP meal pattern requirements for ages 1 – 2 & 3 – 5 with a minimum of 1 oz grain/breads, ½ cup fruit, & 8 fl oz milk in every meal</p> <p>all grain items are whole grain rich ages 1 – 2: whole white milk provided daily ages 3 – 5 : 0% & 1% white milk provided daily</p> <p>this institution is an equal opportunity provider</p>			



sample hot/cold breakfast

NSLP K-12

Monday	Tuesday	Wednesday	Thursday	Friday
<ul style="list-style-type: none"> strawberry zac omega bar & an orange cinnamon chex with educational snacks & an orange 	<ul style="list-style-type: none"> HOT omelet with cheese & an apple blueberry muffin & an apple 	<ul style="list-style-type: none"> HOT french toast, maple turkey sausage, & egg with grapes cinnamon raisin bagel 	<ul style="list-style-type: none"> HOT chicken sausage & omelet gordita with a pear berry apple crisp zee zees bar & a pear 	<ul style="list-style-type: none"> mini lemon muffin & string cheese yogurt with granola & apple slices
<ul style="list-style-type: none"> dipperdoodle bar & an orange cheerios with apple zak attack bar & an orange 	<ul style="list-style-type: none"> HOT cinnamon toast bagel & an apple french toast muffin & an apple 	<ul style="list-style-type: none"> HOT egg & sausage quesadilla with grapes cinnamon crisp zee zees bar & grapes 	<ul style="list-style-type: none"> HOT strawberry pancake bowl blueberry burst bagel with cream cheese & a pear 	<ul style="list-style-type: none"> turkey & cheddar brekwich on an english muffin with apple slices yogurt with educational snacks & apple slices
<ul style="list-style-type: none"> multigrain cheerios with mini dipperdoodle bar & an orange blackberry zac omega bar & an orange 	<ul style="list-style-type: none"> HOT sausage & cheddar biscuit cinnamon raisin bagel 	<ul style="list-style-type: none"> HOT pancakes with syrup & grapes berry apple crisp zee zees bar & grapes 	<ul style="list-style-type: none"> HOT southwest chicken chorizo & cheese brekwich on an english muffin with a pear yogurt & cinnamon grahams with a pear 	<ul style="list-style-type: none"> breakfast cinnamon crumble & apple slices mini bagels with grape jam & a hard boiled egg
<ul style="list-style-type: none"> corn chex with strawberry zac attack bar & an orange cinnamon crisp zee zees bar & an orange 	<ul style="list-style-type: none"> HOT cornbread & egg omelet with an apple whole wheat bagel with cream cheese & an apple 	<ul style="list-style-type: none"> HOT peach pancake bowl yogurt with educational snacks & grapes 	<ul style="list-style-type: none"> HOT buenos dias breakfast burrito & a pear blueberry burst bagel with cream cheese & a pear 	<ul style="list-style-type: none"> banana muffin & apple slices cheerios with animal crackers & apple slices

Menus are designed to meet the meal pattern requirements for grades K - 12 with a minimum of 1 oz grain/breads, 1 cup of fruit, & 8 fl oz of milk in every meal.

all grain items are whole grain rich
0% & 1% white milk provided daily

this institution is an equal opportunity provider



sample lunch NSLP Pre-K

DID YOU KNOW?

Revolution Foods is proud to serve freshly prepared food made with real ingredients.

Our meals are always:

- designed with kids
- created by chefs
- nutritionally balanced
- made with high-quality ingredients
- all grains are whole grain rich!

(df) = dairy free, (v) = vegetarian
ages 1 - 2: whole white milk provided daily
ages 3 - 5: 0% & 1% white milk provided daily

Monday	Tuesday	Wednesday	Thursday	Friday
<ul style="list-style-type: none"> • pure beef cheeseburger • cheese pizza (v) • bbq chicken wrap 	<ul style="list-style-type: none"> • five cheese lasagna (v) • smothered beef burrito • chicken salad sandwich (df) 	<ul style="list-style-type: none"> • baked mac & cheese with chicken bites • vegan bbq "beef" calzoni (df) (v) • ham & cheese sandwich 	<ul style="list-style-type: none"> • chicken teriyaki with carrot rice (df) • buffalo chicken crunchadilla • southwest veggie wrap (v) 	<ul style="list-style-type: none"> • classic chicken parm pasta • red chile chicken tamale (df) • sunny sandwich chef kit (sunbutter & jelly) (v)
<ul style="list-style-type: none"> • chopped lettuce & sliced tomatoes with ranch • banana 	<ul style="list-style-type: none"> • seasoned green beans • nectarine 	<ul style="list-style-type: none"> • steamed corn • pear 	<ul style="list-style-type: none"> • blanched broccoli florets • apple 	<ul style="list-style-type: none"> • glazed diced carrots • orange
<ul style="list-style-type: none"> • bean and cheese quesadilla (v) • grilled chicken bites with bbq beans • chillin' chinese chicken noodles 	<ul style="list-style-type: none"> • crispy chicken sandwich (df) • five cheese lasagna (v) • sesame chicken wrap (df) 	<ul style="list-style-type: none"> • chicken enchilada plate • cheese pizza panada pie (v) • chicken salad sandwich (df) 	<ul style="list-style-type: none"> • general tso's chicken • green chile & cheese tamale (v) • cheddar cheese sandwich (v) 	<ul style="list-style-type: none"> • bean & cheese pupusa (v) • pepperoni pizza • turkey & cheddar sandwich
<ul style="list-style-type: none"> • green peas • banana 	<ul style="list-style-type: none"> • steamed diced carrots • nectarine 	<ul style="list-style-type: none"> • fresh tomatoes • pear 	<ul style="list-style-type: none"> • broccoli & carrot salad • apple 	<ul style="list-style-type: none"> • cucumber & tomato salad • Orange
<ul style="list-style-type: none"> • five cheese lasagna (v) • lone star bbq chicken sandwich • ham & cheese sandwich 	<ul style="list-style-type: none"> • cheesy ravioli (v) • baked mac & cheese with bbq chicken • chicken salad sandwich (df) 	<ul style="list-style-type: none"> • orange grilled chicken (df) • pepper jack cheeseburger • cheddar cheese sandwich (v) 	<ul style="list-style-type: none"> • creamy chicken alfredo • bbq beef flatbread melt • sunny sandwich chef kit (sunbutter & jelly) (v) 	<ul style="list-style-type: none"> • cheesy pizza bites with tomato sauce (v) • chicken taco trio • hummus dippers (v)
<ul style="list-style-type: none"> • seasoned carrots, corn, & peas • banana 	<ul style="list-style-type: none"> • chopped lettuce & sliced tomatoes with ranch • nectarine 	<ul style="list-style-type: none"> • steamed diced carrots • pear 	<ul style="list-style-type: none"> • fresh cucumber slices • apple 	<ul style="list-style-type: none"> • glazed diced carrots • orange

Menus are designed to meet the NSLP meal pattern requirements for ages 1 - 2 & 3 - 5 with a minimum of 1.5 oz meat/meat alternate, 1.5 oz grain, 1/2 cup fruit, 1/4 cup vegetables, & 8 fl oz of milk in every meal.

this institution is an equal opportunity provider



sample lunch NSLP Pre-K

DID YOU KNOW?

Revolution Foods is proud to serve freshly prepared food made with real ingredients.

Our meals are always:

- designed with kids
- created by chefs
- nutritionally balanced
- made with high-quality ingredients
- all grains are whole grain rich!

(df) = dairy free, (v) = vegetarian
ages 1 - 2: whole white milk provided daily
ages 3 - 5: 0% & 1% white milk provided daily

Monday	Tuesday	Wednesday	Thursday	Friday
<ul style="list-style-type: none"> • kickin' chicken melt sandwich • cheesy chicken quesadilla • cheddar cheese sandwich (v) 	<ul style="list-style-type: none"> • chicken bites (df) • chicken sausage & cheddar eggel sandwich • sunny sandwich chef kit (sunbutter & jelly) (v) 	<ul style="list-style-type: none"> • mongolian beef with no-so-fried rice • chicken gumbo & cornbread • southwest veggie wrap (v) 	<ul style="list-style-type: none"> • spaghetti marinara with mozzarella (v) • cheese pizza (v) • chicken salad sandwich (df) 	<ul style="list-style-type: none"> • pure beef cheeseburger • chicken potstickers with not-so-fried rice • egg salad sandwich (v) (df)
<ul style="list-style-type: none"> • diced carrots • banana 	<ul style="list-style-type: none"> • steamed corn • nectarine 	<ul style="list-style-type: none"> • steamed diced carrots • pear 	<ul style="list-style-type: none"> • seasoned green beans • apple 	<ul style="list-style-type: none"> • blanched broccoli florets with ranch • orange
<ul style="list-style-type: none"> • grilled chicken bites with bbq beans • cheesy ravioli (v) • chicken caesar wrap 				
<ul style="list-style-type: none"> • seasoned carrots, corn, & peas • banana 				

Menus are designed to meet the NSLP meal pattern requirements for ages 1 - 2 & 3 - 5 with a minimum of 1.5 oz meat/meat alternate, 1.5 oz grain, 1/2 cup fruit, 1/4 cup vegetables, & 8 fl oz of milk in every meal.

this institution is an equal opportunity provider



sample lunch NSLP K - 5

DID YOU KNOW?

Revolution Foods is proud to serve freshly prepared food made with real ingredients.

Our meals are always:

- designed with kids
- created by chefs
- nutritionally balanced
- made with high-quality ingredients
- all grains are whole grain rich!

(df) = dairy free, (v) = vegetarian
0% & 1% white milk provided daily

Monday	Tuesday	Wednesday	Thursday	Friday
<ul style="list-style-type: none"> • pure beef cheeseburger • cheese pizza (v) • bbq chicken wrap • garden ranch salad with chicken 	<ul style="list-style-type: none"> • five cheese lasagna (v) • smothered beef burrito • chicken salad sandwich (df) • sesame chicken salad 	<ul style="list-style-type: none"> • baked mac & cheese with chicken bites • vegan bbq "beef" calzoni (df) (v) • ham & cheese sandwich • chicken caesar wrap 	<ul style="list-style-type: none"> • chicken teriyaki with carrot rice (df) • buffalo chicken crunchadilla • southwest veggie wrap (v) • mighty meaty deli combo sandwich 	<ul style="list-style-type: none"> • classic chicken parm pasta • red chile chicken tamale (df) • sunny sandwich chef kit (sunbutter & jelly) (v) • turkey & cheddar sandwich
<ul style="list-style-type: none"> • chopped lettuce & sliced tomatoes with ranch (dg, ro) • banana 	<ul style="list-style-type: none"> • seasoned green beans (o) • nectarine 	<ul style="list-style-type: none"> • steamed corn (s) • pear 	<ul style="list-style-type: none"> • chilled edamame (bp) • blanched broccoli florets (dg) • apple 	<ul style="list-style-type: none"> • glazed sliced carrots (ro) • orange
<ul style="list-style-type: none"> • the revolution hot dog (df) • grilled chicken bites with bbq beans • cheddar cheese sandwich • chillin' chinese chicken noodles 	<ul style="list-style-type: none"> • breakfast for lunch: pancakes with sausage • crispy chicken sandwich (df) • egg salad sandwich (df) (v) • sesame chicken wrap (df) 	<ul style="list-style-type: none"> • chicken enchilada plate • cheese pizza panada pie (v) • chicken salad sandwich (df) • veggie chef's salad with pinto beans, hard boiled egg, & <i>goldfish pretzels</i> (v) 	<ul style="list-style-type: none"> • general tso's chicken • green chile & cheese tamale (v) • sunny sandwich chef kit (sunbutter & jelly) (v) • chicken caesar salad with croutons 	<ul style="list-style-type: none"> • bean & cheese pupusa (v) • pepperoni pizza • turkey & cheddar sandwich • buffalo chicken wrap
<ul style="list-style-type: none"> • green peas (s) • banana 	<ul style="list-style-type: none"> • steamed sliced carrots (ro) • nectarine 	<ul style="list-style-type: none"> • grape tomatoes with ranch (ro) • poppin' pinto beans (bp) • pear 	<ul style="list-style-type: none"> • broccoli & carrot salad (dg, ro) • apple 	<ul style="list-style-type: none"> • coleslaw (o) • orange
<ul style="list-style-type: none"> • five cheese lasagna (v) • lone star bbq chicken sandwich • ham & cheese sandwich • honey mustard chicken wrap 	<ul style="list-style-type: none"> • fiesta scoops with three layer dip (v) • baked mac & cheese with bbq chicken • chicken salad sandwich (df) • garden ranch salad with chicken & <i>goldfish pretzels</i> 	<ul style="list-style-type: none"> • orange grilled chicken (df) • pepper jack cheeseburger • veggie taco salad with pinto beans, mozzarella cheese, & <i>goldfish pretzels</i> (v) • turkey & cheddar sandwich 	<ul style="list-style-type: none"> • creamy chicken alfredo • bbq beef flatbread melt • sunny sandwich chef kit (sunbutter & jelly) (v) • mighty meaty deli combo sandwich 	<ul style="list-style-type: none"> • cheesy pizza bites with tomato sauce (v) • chicken taco trio • hummus dippers (v) • chicken caesar wrap
<ul style="list-style-type: none"> • seasoned carrots, corn, & peas (s, ro) • banana 	<ul style="list-style-type: none"> • chopped lettuce & sliced tomatoes with ranch (dg, ro) • nectarine 	<ul style="list-style-type: none"> • garbanzo, edamame, & shredded carrots (bp, ro) • pear 	<ul style="list-style-type: none"> • cucumber & tomato salad (o, ro) • apple 	<ul style="list-style-type: none"> • glazed sliced carrots (ro) • orange

Menus are designed to meet the meal pattern requirements for grades K-5 with a minimum of 1.5 oz meat/meat alternate, 1.5 oz grain, 1/2 cup fruit, 3/4 cup vegetables, & 8 fl oz of milk in every meal.

Weekly vegetable sub-groups indicated by: Red/Orange (ro), Dark Green (dg), Starchy (s), Other (o), Beans/Peas (bp)

this institution is an equal opportunity provider



sample lunch NSLP K - 5

DID YOU KNOW?

Revolution Foods is proud to serve freshly prepared food made with real ingredients.

Our meals are always:

- designed with kids created by chefs
- nutritionally balanced
- made with high-quality ingredients
- all grains are whole grain rich!

(df) = dairy free, (v) = vegetarian
0% & 1% white milk provided daily

Monday	Tuesday	Wednesday	Thursday	Friday
<ul style="list-style-type: none"> • jerk drumstick & pineapple carrot rice (df) • cheesy chicken quesadilla • cheddar cheese sandwich (v) • bbq chicken wrap • black beans, edamame, corn, & diced carrots (bp, s, ro) • banana <p style="text-align: right;">22</p>	<ul style="list-style-type: none"> • chicken bites (df) • chicken sausage & cheddar egg sandwich • sunny sandwich chef kit (sunbutter & jelly) (v) • honey mustard salad with grilled chicken bites • steamed corn (s) • nectarine <p style="text-align: right;">23</p>	<ul style="list-style-type: none"> • mongolian beef with no-so-fried rice • chicken gumbo & cornbread • southwest veggie wrap (v) • ham & cheese sandwich • orany carrots (ro) • pear <p style="text-align: right;">24</p>	<ul style="list-style-type: none"> • classic spaghetti & meatballs (df) • cheese pizza (v) • chicken salad sandwich (df) • buffalo chicken wrap • seasoned green beans (o) • apple <p style="text-align: right;">25</p>	<ul style="list-style-type: none"> • the revolution hot dog (df) • chicken potstickers with not-so-fried rice • turkey & cheddar sandwich • veggie chef's salad with pinto beans, hard boiled egg, & goldfish pretzels (v) • blanched broccoli florets with ranch (dg) • orange <p style="text-align: right;">26</p>
<ul style="list-style-type: none"> • popcorn chicken bites with bbq beans • cheesy ravioli (v) • chicken caesar wrap • mighty meaty deli combo sandwich • seasoned carrots, corn, & peas (s, ro) • banana <p style="text-align: right;">29</p>				

Menus are designed to meet the meal pattern requirements for grades K-5 with a minimum of 1.5 oz meat/meat alternate, 1.5 oz grain, 1/2 cup fruit, 3/4 cup vegetables, & 8 fl oz of milk in every meal.

Weekly vegetable sub-groups indicated by: Red/Orange (ro), Dark Green (dg), Starchy (s), Other (o), Beans/Peas (bp)

this institution is an equal opportunity provider



Weekly - Orient Summary

Generated on: 2/19/2019 8:46:21 AM evolution Foods

Menu Names: Bid NSLP Breakfast K-12 Day 01, Bid NSLP Breakfast K-12 Day 02, Bid NSLP Breakfast K-12 Day 03, Bid NSLP Breakfast K-12 Day 04, Bid NSLP Breakfast K-12 Day 05
 Meal Pattern: [USDA]Meal Pattern SY 2014
 Calculation Method: Weighted Analysis
 Meal Type: Breakfast

Nutrient	Day 1	Day 2	Day 3	Day 4	Day 5	Week Standard Value	Actual Value	% of Calories
Calories (Kcal)(1)	479.76	435.98	520.12	613.90	426.00	[450.00 - 500.00]	495.15	
Sfat (g)(1)	1.47 (2.76%)	4.83 (9.98%)	3.42 (5.93%)	3.77 (5.52%)	3.45 (7.29%)	< 10.00 % of Calories	3.39	6.16 %
TFat (g)(2)	0.00	0.00	0.00	0.00	0.00		0.00	
Sodium Target 1 (mg)(13)	277.50	521.53	450.26	467.55	355.00	< 540.00	414.37	
Sodium Target 2 (mg)(13)	277.50	521.53	450.26	467.55	355.00	< 485.00	414.37	

Legend

- (M) Indicates missing nutrient values.
- 1 Standard Value is the daily average requirement for a school week.
- 2 Trans Fat is provided for informational purposes, not for monitoring purposes.
- 3 Sodium Target 2 will be marked in orange if exceeded prior to the effective date of July 1, 2020 and does not impact pass/fail compliance prior to that date.

Weekly - rrient Summary

Generated on: 2/20/2019 10:27:13 AM

evolution Foods

Menu Names: Bid NSLP Breakfast K-12 Day 06, Bid NSLP Breakfast K-12 Day 07, Bid NSLP Breakfast K-12 Day 08, Bid NSLP Breakfast K-12 Day 09, Bid NSLP Breakfast K-12 Day 10
 Meal Pattern: [USDA]Meal Pattern SY 2014
 Site Group: NCA
 Serving Group: K-12
 Calculation Method: Weighted Analysis
 Meal Type: Breakfast

Nutrient	Day 1	Day 2	Day 3	Day 4	Day 5	Week Standard Value	Actual Value	% of Calories
Calories (Kcal)(1)	489.76	389.84	537.99	599.08	423.30	[450.00 - 500.00]	487.99	
Sfat (g)(1)	1.97 (3.62%)	2.86 (6.61%)	3.93 (6.58%)	4.40 (6.61%)	2.72 (5.78%)	< 10.00 % of Calories	3.18	5.86 %
TFat (g)(2)	0.00	0.00	0.00	0.00	0.00		0.00(M)	
Sodium Target 1 (mg)(13)	247.50	448.05	476.72	493.44	460.54	< 540.00	425.25(M)	
Sodium Target 2 (mg)(13)	247.50	448.05	476.72	493.44	460.54	< 485.00	425.25(M)	

Legend

(M) Indicates missing nutrient values.

- 1 Standard Value is the daily average requirement for a school week.
- 2 Trans Fat is provided for informational purposes, not for monitoring purposes.
- 3 Sodium Target 2 will be marked in orange if exceeded prior to the effective date of July 1, 2020 and does not impact pass/fail compliance prior to that date.

Weekly - Nutrient Summary

Generated on: 2/20/2019 10:51:53 AM

Menu Names: Bid NSLP Breakfast K-12 Day 11, Bid NSLP Breakfast K-12 Day 12, Bid NSLP Breakfast K-12 Day 13, Bid NSLP Breakfast K-12 Day 14, Bid NSLP Breakfast K-12 Day 15
 Meal Pattern: [USDA]Meal Pattern SY 2014
 Calculation Method: Weighted Analysis
 Meal Type: Breakfast

Nutrient	Day 1	Day 2	Day 3	Day 4	Day 5	Week Standard Value	Actual Value	% of Calories
Calories (Kcal)(1)	484.76	449.73	457.91	627.74	472.25	[450.00 - 500.00]	498.48	
Sfat (g)(1)	1.72 (3.19%)	4.57 (9.15%)	1.86 (3.65%)	3.01 (4.31%)	2.52 (4.80%)	< 10.00 % of Calories	2.73	4.94 %
TFat (g)(2)	0.00	0.00	0.00	0.00	0.03		0.01	
Sodium Target 1 (mg)(13)	230.00	530.21	422.50	430.77	421.00	< 540.00	406.90	
Sodium Target 2 (mg)(13)	230.00	530.21	422.50	430.77	421.00	< 485.00	406.90	

Legend

- (M) Indicates missing nutrient values.
- 1 Standard Value is the daily average requirement for a school week.
- 2 Trans Fat is provided for informational purposes, not for monitoring purposes.
- 3 Sodium Target 2 will be marked in orange if exceeded prior to the effective date of July 1, 2020 and does not impact pass/fail compliance prior to that date.

Weekly - Infant Nutrient Summary

Generated on: 2/20/2019 11:32:23 AM evolution Foods

Menu Names: Bid NSLP Breakfast K-12 Day 16, Bid NSLP Breakfast K-12 Day 17, Bid NSLP Breakfast K-12 Day 18, Bid NSLP Breakfast K-12 Day 19, Bid NSLP Breakfast K-12 Day 20
 Meal Pattern: [USDA]Meal Pattern SY 2014
 Site Group: NCA
 Serving Group: K-12
 Calculation Method: Weighted Analysis
 Meal Type: Breakfast

Nutrient	Day 1	Day 2	Day 3	Day 4	Day 5	Week Standard Value	Actual Value	% of Calories
Calories (Kcal)(1)	489.76	487.98	417.91	654.88	446.00	[450.00 - 500.00]	499.31	
Sfat (g)(1)	2.47 (4.54%)	5.53 (10.21%)	3.76 (8.09%)	4.65 (6.39%)	1.95 (3.93%)	< 10.00 % of Calories	3.67	6.62 %
TFat (g)(2)	0.00	0.00	0.00	0.00	0.00		0.00	
Sodium Target 1 (mg)(13)	292.50	532.23	456.00	475.19	392.50	< 540.00	429.69	
Sodium Target 2 (mg)(13)	292.50	532.23	456.00	475.19	392.50	< 485.00	429.69	

Legend

(M) Indicates missing nutrient values.

- Standard Value is the daily average requirement for a school week.
- Trans Fat is provided for informational purposes, not for monitoring purposes.
- Sodium Target 2 will be marked in orange if exceeded prior to the effective date of July 1, 2020 and does not impact pass/fail compliance prior to that date.

Weekly - Food Components

Menu Names: Bid NSLP Breakfast K-12 Day 01, Bid NSLP Breakfast K-12 Day 02, Bid NSLP Breakfast K-12 Day 03, Bid NSLP Breakfast K-12 Day 04, Bid NSLP Breakfast K-12 Day 05
 Meal Pattern: [USDA]Meal Pattern SY 2014
 Meal Type: Breakfast

Fruit (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	5.000	≥ 5.000
Weekly Fruit Juice Limit Requirement								
≤ 50.000 % of	Total Weekly Fruit		Total Weekly Fruit Juice		Weekly Fruit that is Juice		Weekly Check	
	5.000	1.500	30.000%		30.000%		Pass	
Vegetables (cups)								
0.000	0.000	0.000	0.000	0.000	0.000	0.000	≥ 0.00	Pass
0.000	0.000	0.000	0.000	0.000	0.000	0.000	≥ 0.00	Pass
0.000	0.000	0.000	0.000	0.000	0.000	0.000	≥ 0.00	Pass
0.000	0.000	0.000	0.000	0.000	0.000	0.000	≥ 0.00	Pass
0.000	0.000	0.000	0.000	0.000	0.000	0.000	≥ 0.00	Pass
0.000	0.000	0.000	0.000	0.000	0.000	0.000	≥ 0.00	Pass
Additional Vegetables								
0.00	Weekly Vegetable Juice Limit Requirement		Total Weekly Vegetables		% of Total Weekly Vegetables that is Juice		Weekly Check	
	≥ 0.00 %	0.000	0.000		0.00%		Pass	
M/MA (oz eq.)								
0.000	0.000	[2.000 - 3.000]	1.500	1.750	1.000	[6.250 - 7.250]	≥ 0.00	Pass
Grains (oz eq.)								
2.000 (Pass)	[2.500 - 3.500] (Pass)	3.000 (Pass)	3.000 (Pass)	3.000 (Pass)	1.000 (Pass)	[11.500 - 12.500] (a)	[9.000 - 10.000]	Exceeded (a)
Weekly Whole Grain Rich								
≥ 100.000 % of	Weekly Grains Total	Weekly Whole Grain Rich Total	% of Whole Grain Rich	Whole Grain Rich Check		Grain Based Dessert Total for All Weekly Meals		No More Than 2oz eq. of Grain Based Desserts
	20.500	20.500	100.000%	Pass		0.000		N/A
Milk (cups)								
1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	5.000	≥ 5.000	Pass
Sodium/Fat-free, flavored; Skim/fat-free, flavored; Low-fat (1% or less), flavored								
	Pass	Pass	Pass	Pass	Pass			
Saturated fat (2% fat) whole, unflavored and flavored								

USDA is offering flexibility by allowing SFAs to exceed the maximum amount of grains and meat/meat meal alternates as long as the daily and weekly minimums for these components are met and the calories are within the required range.

Weekly - Food Components

Menu Names: Bid NSL Breakfast K-12 Day 06, Bid NSLP Breakfast K-12 Day 07, Bid NSLP Breakfast K-12 Day 08, Bid NSLP Breakfast K-12 Day 09, Bid NSLP Breakfast K-12 Day 10
 Meal Pattern: [USDA]Meal Pattern SY 2014
 Meal Type: Breakfast

Fruit (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.500 (Pass)	1.000 (Pass)	5.500	≥ 5.000	Pass
Weekly Fruit Juice Limit Requirement		Total Weekly Fruit		Total Weekly Fruit Juice		Weekly Fruit that is Juice		Weekly Check
≤ 50.000 % of		5.500		1.500		27.273%		Pass
vegetables (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
vegetables (cups)	0.000	0.000	0.000	0.000	0.000	0.000	≥ 0.00	Pass
Dark Green	0.000	0.000	0.000	0.000	0.000	0.000	≥ 0.00	Pass
Red/Orange	0.000	0.000	0.000	0.000	0.000	0.000	≥ 0.00	Pass
Beans/Peas Legumes	0.000	0.000	0.000	0.000	0.000	0.000	≥ 0.00	Pass
Starchy	0.000	0.000	0.000	0.000	0.000	0.000	≥ 0.00	Pass
Other	0.000	0.000	0.000	0.000	0.000	0.000	≥ 0.00	Pass
Additional Vegetables		Weekly Vegetable Juice Limit Requirement		Total Weekly Vegetables		% of Total Weekly Vegetables that is Juice		Weekly Check
0.00		≥ 0.00 %		0.000		0.00%		Pass
M/MA (oz eq.)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Meat Alternates (oz eq.)	0.000	0.000	1.000	[0.000 - 1.000]	[1.000 - 1.500]	[2.000 - 3.500]	≥ 0.00	Pass
Grains (oz eq.)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Grains (oz eq.)	2.000 (Pass)	4.000 (Pass)	4.000 (Pass)	[3.000 - 4.000] (Pass)	[1.000 - 2.000] (Pass)	[14.000 - 16.000] (a)	[9.000 - 10.000]	Exceeded (a)
Weekly Whole Grain Rich		Weekly Grains Total		Weekly Whole Grain Rich Total		Whole Grain Rich Check		Weekly Check
≥ 100.000 % of		24.000		24.000		100.000%		N/
Milk (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Milk (cups)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	5.000	≥ 5.000	Pass
Low-fat, nonfat, or fat-free; Skim/fat-free, flavored; Low-fat (1% or less), flavored	Pass	Pass	Pass	Pass	Pass			
Low-fat (1% or less), flavored								
Reduced fat (2% fat) whole, unflavored and flavored								
Weekly Whole Grain Rich		Weekly Grains Total		Weekly Whole Grain Rich Total		Grain Based Dessert Total for All Weekly Meals		Weekly Check
≥ 100.000 % of		24.000		24.000		1.000		N/
Milk (cups)		Day 1		Day 2		Day 3		Weekly Check
Milk (cups)		1.000 (Pass)		1.000 (Pass)		1.000 (Pass)		Pass
Low-fat, nonfat, or fat-free; Skim/fat-free, flavored; Low-fat (1% or less), flavored		Pass		Pass		Pass		
Low-fat (1% or less), flavored								
Reduced fat (2% fat) whole, unflavored and flavored								
Weekly Whole Grain Rich		Weekly Grains Total		Weekly Whole Grain Rich Total		Grain Based Dessert Total for All Weekly Meals		Weekly Check
≥ 100.000 % of		24.000		24.000		1.000		N/
Milk (cups)		Day 1		Day 2		Day 3		Weekly Check
Milk (cups)		1.000 (Pass)		1.000 (Pass)		1.000 (Pass)		Pass
Low-fat, nonfat, or fat-free; Skim/fat-free, flavored; Low-fat (1% or less), flavored		Pass		Pass		Pass		
Low-fat (1% or less), flavored								
Reduced fat (2% fat) whole, unflavored and flavored								

USDA is offering flexibility by allowing SFAs to exceed the maximum amount of grains and meat/meat alternates as long as the daily and weekly minimums for these components are met and the calories are within the required range.

Weekly - Food Components

Menu Names: Bid NSL Breakfast K-12 Day 11, Bid NSLP Breakfast K-12 Day 12, Bid NSLP Breakfast K-12 Day 13, Bid NSLP Breakfast K-12 Day 14, Bid NSLP Breakfast K-12 Day 15
 Meal Pattern: [USDA]Meal Pattern SY 2014
 Meal Type: Breakfast

Fruit (cups)	Day 1		Day 2		Day 3		Day 4		Day 5		Weekly Total		Weekly Requirement		Weekly Check		
	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	5.000	5.000	≥ 5.000	Weekly Check	Weekly Check		
Weekly Fruit Juice Limit Requirement		Total Weekly Fruit		Total Weekly Fruit Juice		Total Weekly Fruit Juice		Total Weekly Fruit Juice		Total Weekly Fruit that is Juice		Total Weekly Fruit that is Juice		Total Weekly Fruit that is Juice		Total Weekly Fruit that is Juice	
≤ 50.000 % of		5.000		1.500		1.500		1.500		30.000%		30.000%		30.000%		30.000%	
Vegetables (cups)	Day 1		Day 2		Day 3		Day 4		Day 5		Weekly Total		Weekly Requirement		Weekly Check		
0.000	0.000		0.000		0.000		0.000		0.000		0.000		≥ 0.00		Pas.		
Dark Green	0.000		0.000		0.000		0.000		0.000		0.000		≥ 0.00		Pas.		
Red/Orange	0.000		0.000		0.000		0.000		0.000		0.000		≥ 0.00		Pas.		
Beans/Peas (Legumes)	0.000		0.000		0.000		0.000		0.000		0.000		≥ 0.00		Pas.		
Starchy	0.000		0.000		0.000		0.000		0.000		0.000		≥ 0.00		Pas.		
Other	0.000		0.000		0.000		0.000		0.000		0.000		≥ 0.00		Pas.		
Additional Vegetables		Weekly Vegetable Juice Limit Requirement		Total Weekly Vegetables		Total Weekly Vegetables		Total Weekly Vegetable Juice		% of Total Weekly Vegetables that is Juice		Weekly Requirement		Weekly Check			
0.00		≥ 0.00 %		0.000		0.000		0.000		0.00%		0.00%		Weekly Check			
M/MA (oz eq.)	Day 1		Day 2		Day 3		Day 4		Day 5		Weekly Total		Weekly Requirement		Weekly Check		
0.000	0.000		1.000		[0.000 - 1.000]		[0.750 - 1.750]		[0.000 - 2.000]		[1.750 - 5.750]		≥ 0.00		Pas.		
Grains (oz eq.)	Day 1		Day 2		Day 3		Day 4		Day 5		Weekly Total		Weekly Requirement		Weekly Check		
2.000 (Pass)	4.000 (Pass)		4.000 (Pass)		[4.000 - 5.000] (Pass)		4.000 (Pass)		2.000 (Pass)		[16.000 - 17.000] (a)		[9.000 - 10.000]		Exceeded (a)		
Weekly Whole Grain Rich		Weekly Grains Total		Weekly Whole Grain Rich Total		% of Whole Grain Rich		Whole Grain Rich Check		Grain Based Dessert Total for All Weekly Meals		No More Than 2oz eq. of Grain Based Desserts		N/A			
≥ 100.000 % of		26.000		26.000		100.000%		Pass		0.000		0.000		N/A			
Milk (cups)	Day 1		Day 2		Day 3		Day 4		Day 5		Weekly Total		Weekly Requirement		Weekly Check		
1.000 (Pass)	1.000 (Pass)		1.000 (Pass)		1.000 (Pass)		1.000 (Pass)		1.000 (Pass)		5.000		≥ 5.000		Pas.		
skim/fat-free, flavored; Skim/fat-free, flavored; Low-fat (1% or less), flavored	Pass		Pass		Pass		Pass		Pass		Pass		Pass		Pass		
low-fat (1% or less), flavored	Pass		Pass		Pass		Pass		Pass		Pass		Pass		Pass		
reduced fat (2% fat) whole, unflavored and flavored	Pass		Pass		Pass		Pass		Pass		Pass		Pass		Pass		

USDA is offering flexibility by allowing SFAs to exceed the maximum amount of grains and meat/meat alternates as long as the daily and weekly minimums for these components are met and the calories are within the required range.

Weekly - Food Components

Menu Names: Bid NSLP Breakfast K-12 Day 16, Bid NSLP Breakfast K-12 Day 17, Bid NSLP Breakfast K-12 Day 18, Bid NSLP Breakfast K-12 Day 19, Bid NSLP Breakfast K-12 Day 20
 Meal Pattern: [USDA]Meal Pattern SY 2014
 Meal Type: Breakfast

Fruit (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
	1.000 (Pass)	1.000 (Pass)	1.500 (Pass)	1.000 (Pass)	1.000 (Pass)	5.500	≥ 5.000	Pass
Weekly Fruit Juice Limit Requirement	Total Weekly Fruit Juice					Weekly Fruit that is Juice	Weekly Requirement	Weekly Check
≤ 50.000 % of	5.500					27.273%		
Vegetables (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
0.000	0.000	0.000	0.000	0.000	0.000	0.000	≥ 0.00	Pass
Dark Green	0.000	0.000	0.000	0.000	0.000	0.000	≥ 0.00	Pass
Red/Orange	0.000	0.000	0.000	0.000	0.000	0.000	≥ 0.00	Pass
Beans/Peas (Legumes)	0.000	0.000	0.000	0.000	0.000	0.000	≥ 0.00	Pass
Starchy	0.000	0.000	0.000	0.000	0.000	0.000	≥ 0.00	Pass
Other	0.000	0.000	0.000	0.000	0.000	0.000	≥ 0.00	Pass
Additional Vegetables	Total Weekly Vegetables				Total Weekly Vegetable Juice	% of Total Weekly Vegetables that is Juice	Weekly Requirement	Weekly Check
0.00	0.000				0.000	0.00%		
M/MA (oz eq.)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
0.000	0.000	[2.000 - 3.000]	[0.000 - 1.000]	2.000	0.000	[4.000 - 6.000]	≥ 0.00	Pass
Grains (oz eq.)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
2.000 (Pass)	[2.500 - 3.500] (Pass)	[3.000 - 4.000] (Pass)	4.000 (Pass)	2.000 (Pass)	[13.500 - 15.500] (a)	[9.000 - 10.000]	Exceeded (a)	
Weekly Whole Grain Rich	Weekly Grains Total	Weekly Whole Grain Rich Total	% of Whole Grain Rich			Whole Grain Rich Check	Grain Based Dessert Total for All Weekly Meals	No More Than 2oz eq. of Grain Based Desserts
≥ 100.000 % of	23.500	23.500	100.000%			Pass	1.000	N/A
Milk (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	5.000	≥ 5.000	Pass
skim/fat-free, flavored; Skim/fat-free, unflavored; Low-fat (1% or less), flavored; Low-fat (1% or less), unflavored	Pass	Pass	Pass	Pass	Pass			
Reduced fat (2% fat) whole, unflavored and flavored								

USDA is offering flexibility by allowing SFAs to exceed the maximum amount of grains and meat/meat meal alternates as long as the daily and weekly minimums for these components are met and the calories are within the required range.

Weekly - Infant Nutrient Summary

Generated on: 2/16/2019 9:05:00 AM by kristen tekell

Menu Names: Bid NSLP Lunch K-12 Day 01, Bid NSLP Lunch K-12 Day 02, Bid NSLP Lunch K-12 Day 03, Bid NSLP Lunch K-12 Day 04, Bid NSLP Lunch K-12 Day 05
 Site Group: NCA
 Meal Pattern: [USDA]Meal Pattern SY 2014
 Calculation Method: Weighted Analysis
 Meal Type: Lunch

Nutrient	Day 1	Day 2	Day 3	Day 4	Day 5	Week Standard Value	Actual Value	% of Calories
Calories (Kcal)(1)	722.92	562.79	657.26	623.76	656.08	[550.00 - 650.00]	644.56	
Sfat (g)(1)	9.26 (11.53%)	4.52 (7.22%)	3.83 (5.25%)	3.71 (5.35%)	3.97 (5.45%)	< 10.00 % of Calories	5.06	7.06 %
TFat (g)(2)	0.00	0.00	0.00	0.00	0.00		0.00(M)	
Sodium Target 1 (mg)(13)	833.25	593.47	691.51	505.53	677.42	< 1,230.00	660.24	
Sodium Target 2 (mg)(13)	833.25	593.47	691.51	505.53	677.42	< 935.00	660.24	

Legend

(M) Indicates missing nutrient values.

- Standard Value is the daily average requirement for a school week.
- Trans Fat is provided for informational purposes, not for monitoring purposes.
- Sodium Target 2 will be marked in orange if exceeded prior to the effective date of July 1, 2020 and does not impact pass/fail compliance prior to that date.

Weekly - 1000 - Nutrient Summary

Generated on: 2/16/2019 11:29:03 AM by kristen tekell

Menu Names: Bid NSLP Lunch K-12 Day 06, Bid NSLP Lunch K-12 Day 07, Bid NSLP Lunch K-12 Day 08, Bid NSLP Lunch K-12 Day 09, Bid NSLP Lunch K-12 Day 10
 Meal Pattern: [USDA]Meal Pattern SY 2014
 Calculation Method: Weighted Analysis
 Meal Type: Lunch

Nutrient	Day 1	Day 2	Day 3	Day 4	Day 5	Week Standard Value	Actual Value	% of Calories
Calories (Kcal)(1)	674.13	592.16	810.40	570.55	597.48	[550.00 - 650.00]	648.94	
Sfat (g)(1)	5.07 (6.77%)	4.07 (6.19%)	6.31 (7.01%)	3.59 (5.66%)	7.34 (11.05%)	< 10.00 % of Calories	5.28	7.32 %
TFat (g)(2)	0.20	0.01	0.00	0.00	0.00		0.04(M)	
Sodium Target 1 (mg)(13)	733.70	783.08	902.87	581.95	747.45	< 1,230.00	749.81	
Sodium Target 2 (mg)(13)	733.70	783.08	902.87	581.95	747.45	< 935.00	749.81	

Legend

- (M) Indicates missing nutrient values.
- 1 Standard Value is the daily average requirement for a school week.
- 2 Trans Fat is provided for informational purposes, not for monitoring purposes.
- 3 Sodium Target 2 will be marked in orange if exceeded prior to the effective date of July 1, 2020 and does not impact pass/fail compliance prior to that date.

Weekly - I orient Summary

Menu Names: Bid NSLP Lunch K-12 Day 1.1, Bid NSLP Lunch K-12 Day 12, Bid NSLP Lunch K-12 Day 13, Bid NSLP Lunch K-12 Day 14, Bid NSLP Lunch K-12 Day 15
 Site Group: NCA
 Serving Group: K-5
 Meal Pattern: [USDA]Meal Pattern SY 2014
 Calculation Method: Weighted Analysis
 Meal Type: Lunch

Nutrient	Day 1	Day 2	Day 3	Day 4	Day 5	Week Standard Value	Actual Value	% of Calories
Calories (Kcal)(1)	656.44	697.72	782.13	489.17	590.58	[550.00 - 650.00]	643.21	
Sfat (g)(1)	4.07 (5.58%)	7.78 (10.03%)	4.48 (5.16%)	4.16 (7.65%)	4.36 (6.64%)	< 10.00 % of Calories	4.97	6.95 %
TFat (g)(2)	0.00	0.00	0.01	0.00	0.00		0.00(M)	
Sodium Target 1 (mg)(13)	749.19	854.69	939.90	598.43	781.13	< 1,230.00	784.67	
Sodium Target 2 (mg)(13)	749.19	854.69	939.90	598.43	781.13	< 935.00	784.67	

Legend

- (M) Indicates missing nutrient values.
- 1 Standard Value is the daily average requirement for a school week.
- 2 Trans Fat is provided for informational purposes, not for monitoring purposes.
- 3 Sodium Target 2 will be marked in orange if exceeded prior to the effective date of July 1, 2020 and does not impact pass/fail compliance prior to that date.

Weekly - I orient Summary

Menu Names: Bid NSLP Lunch K-12 Day 16, Bid NSLP Lunch K-12 Day 17, Bid NSLP Lunch K-12 Day 18, Bid NSLP Lunch K-12 Day 19, Bid NSLP Lunch K-12 Day 20
 Site Group: NCA
 Serving Group: K-5
 Meal Pattern: [USDA]Meal Pattern SY 2014
 Calculation Method: Weighted Analysis
 Meal Type: Lunch

Nutrient	Day 1	Day 2	Day 3	Day 4	Day 5	Week Standard Value	Actual Value	% of Calories
Calories (Kcal)(1)	753.51	567.89	690.42	533.95	663.03	[550.00 - 650.00]	641.76	
Sfat (g)(1)	4.21 (5.03%)	3.66 (5.80%)	3.89 (5.07%)	5.52 (9.30%)	7.57 (10.27%)	< 10.00 % of Calories	4.97	6.97 %
TFat (g)(2)	0.00	0.00	0.00	0.00	0.20		0.04(M)	
Sodium Target 1 (mg)(13)	707.02	594.64	842.88	586.03	904.89	< 1,230.00	727.09	
Sodium Target 2 (mg)(13)	707.02	594.64	842.88	586.03	904.89	< 935.00	727.09	

Legend

- (M) Indicates missing nutrient values.
- 1 Standard Value is the daily average requirement for a school week.
- 2 Trans Fat is provided for informational purposes, not for monitoring purposes.
- 3 Sodium Target 2 will be marked in orange if exceeded prior to the effective date of July 1, 2020 and does not impact pass/fail compliance prior to that date.

Weekly - Food Components

Menu Names: Bid NS Lunch K-12 Day 01, Bid NSLP Lunch K-12 Day 02, Bid NSLP Lunch K-12 Day 03, Bid NSLP Lunch K-12 Day 04, Bid NSLP Lunch K-12 Day 05
 Meal Pattern: [USDA]Meal Pattern SY 2014
 Meal Type: Lunch

Fruit (cups)	Day 1		Day 2		Day 3		Day 4		Day 5		Weekly Total		Weekly Requirement		Weekly Check		
	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	2.500	2.500	≥ 2.500	≥ 2.500	Pas:	Pas:	
Weekly Fruit Juice Limit Requirement	≤ 50.000 % of		Total Weekly Fruit		Total Weekly Fruit Juice		Total Weekly Fruit Juice		% of Total		Weekly Fruit that is Juice		Weekly Requirement		Weekly Check		
Vegetables (cups)	Day 1		Day 2		Day 3		Day 4		Day 5		Weekly Total		Weekly Requirement		Weekly Check		
Dark Green	[0.750 - 5.000] (Pass)		[0.750 - 4.000] (Pass)		[0.750 - 1.500] (Pass)		0.750 (Pass)		[0.750 - 1.125] (Pass)		[3.750 - 12.375]		≥ 3.750		Pas:		
Red/Orange	2.000		1.500		0.750		0.250		0.375		4.875		≥ 0.500		Pas:		
Beans/Peas (Legumes)	3.000		0.375		0.000		0.000		1.000		4.375		≥ 0.750		Pas:		
Starchy	0.000		0.000		0.000		0.000		0.000		0.500		≥ 0.500		Pas:		
Other	0.000		2.500		0.000		0.000		0.000		2.500		≥ 0.500		Pas:		
Additional Vegetables		Weekly Vegetable Juice Limit Requirement		Total Weekly Vegetables		Total Weekly Vegetable Juice		% of Total Weekly Vegetables that is Juice		Weekly Total		Weekly Requirement		Weekly Check			
M/MA (oz eq.)		1.000		≤ 50.000 % of		12.375		0.000		0.000%		Weekly Requirement		Weekly Check			
Grains (oz eq.)		Day 1		Day 2		Day 3		Day 4		Day 5		Weekly Total		Weekly Requirement		Weekly Check	
Whole Grain Rich		[6.000 - 8.000] (Pass)		[5.500 - 6.500] (Pass)		[5.250 - 7.500] (Pass)		[5.250 - 6.500] (Pass)		[5.750 - 7.000] (Pass)		[27.750 - 35.500] (a)		[8.000 - 10.000]		Exceeded (a)	
Whole Grain Rich		[6.000 - 7.500] (Pass)		[6.000 - 8.500] (Pass)		[5.250 - 7.500] (Pass)		[5.500 - 9.000] (Pass)		[6.000 - 7.500] (Pass)		[28.750 - 40.000] (a)		[8.000 - 9.000]		Exceeded (a)	
Milk (cups)		Weekly Grains Total		Weekly Whole Grain Rich Total		% of Whole Grain Rich		Whole Grain Rich Check		Grain Based Dessert Total for All Weekly Meals		No More Than 2oz eq. of Grain Based Desserts		Weekly Requirement		Weekly Check	
≥ 100.000 % of		130.500		130.500		100.000%		Pass		0.000		0.000		Weekly Requirement		Weekly Check	
Milk (cups)		Day 1		Day 2		Day 3		Day 4		Day 5		Weekly Total		Weekly Requirement		Weekly Check	
Reduced fat (2% fat) whole, unflavored		1.000 (Pass)		1.000 (Pass)		1.000 (Pass)		1.000 (Pass)		1.000 (Pass)		5.000		≥ 5.000		Pas:	
Skim/fat-free, flavored; Skim/fat-free, unflavored; Low-fat (1% or less), flavored	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	
Low-fat (1% or less), flavored																	
Reduced fat (2% fat) whole, unflavored																	

USDA is offering flexibility by allowing SFAs to exceed the maximum amount of grains and meat/meat alternates as long as the daily and weekly minimums for these components are met and the calories are within the required range.

Weekly - Food Components

Menu Names: Bid NS Lunch K-12 Day 06, Bid NSLP Lunch K-12 Day 07, Bid NSLP Lunch K-12 Day 09, Bid NSLP Lunch K-12 Day 10
 Meal Pattern: [USDA]Meal Pattern SY 2014
 Meal Type: Lunch

Fruit (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check	
	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	2.500	≥ 2.500	Pass
Weekly Fruit Juice Limit Requirement ≤ 50.000 % of		Total Weekly Fruit		Total Weekly Fruit Juice		Weekly Fruit that is Juice		Weekly Check	
		2.500	0.000	0.000	0.000	0.000%		Pass	
Vegetables (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check	
0.750 - 1.500 (Pass)	0.750 - 1.500 (Pass)	0.750 - 1.500 (Pass)	0.750 - 5.000 (Pass)	0.750 - 3.250 (Pass)	0.750 - 1.125 (Pass)	[3.750 - 12.375]	≥ 3.750	Pass	
Dark Green	0.500	0.000	1.500	3.125	0.375	5.500	≥ 0.500	Pass	
Red/Orange	0.000	0.750	0.875	0.125	0.375	2.125	≥ 0.750	Pass	
Beans/Peas (Legumes)	0.000	0.000	2.625	0.000	0.000	2.625	≥ 0.500	Pass	
Starchy	0.750	0.000	0.000	0.000	0.000	0.750	≥ 0.500	Pass	
Other	0.750	0.750	0.000	0.000	0.750	2.250	≥ 0.500	Pass	
Additional Vegetables	Weekly Vegetable Juice Limit Requirement		Total Weekly Vegetables		Total Weekly Vegetable Juice		% of Total Weekly Vegetables that is Juice		Weekly Check
	1.000 ≤ 50.000 % of		12.375		0.000		0.000%		Pass
M/MA (oz eq.)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check	
5.500 - 7.750 (Pass)	5.750 - 6.750 (Pass)	5.750 - 6.500 (Pass)	5.750 - 6.500 (Pass)	5.750 - 7.000 (Pass)	6.000 - 7.250 (Pass)	[28.750 - 35.250] (a)	[8.000 - 10.000]	Exceeded (a)	
Grains (oz eq.)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check	
5.000 - 6.500 (Pass)	6.000 - 9.000 (Pass)	6.000 - 9.000 (Pass)	6.000 - 7.500 (Pass)	5.000 - 9.000 (Pass)	6.000 - 7.000 (Pass)	[28.000 - 39.000] (a)	[8.000 - 9.000]	Exceeded (a)	
Weekly Whole Grain Rich	Weekly Grains Total		Weekly Whole Grain Rich Total		Whole Grain Rich Check		Grain Based Dessert Total for All Weekly Meals		Weekly Check
≥ 100.000 % of	133.000		133.000		100.000%		0.000		Pass
Milk (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check	
1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	5.000	≥ 5.000	Pass	
skim/fat-free, flavored; Skim/fat-free, flavored; Low-fat (1% or less), flavored	Pass	Pass	Pass	Pass	Pass				
low-fat (1% or less), flavored									
reduced fat (2% fat) whole, unflavored and flavored									

USDA is offering flexibility by allowing SFAs to exceed the maximum amount of grains and meat/meat meal alternates as long as the daily and weekly minimums for these components are met and the calories are within the required range.

Weekly - Food Components

Menu Names: Bid NSLP Lunch K-12 Day 11, Bid NSLP Lunch K-12 Day 12, Bid NSLP Lunch K-12 Day 13, Bid NSLP Lunch K-12 Day 14, Bid NSLP Lunch K-12 Day 15
 Meal Pattern: [USDA]Meal Pattern SY 2014
 Meal Type: Lunch

Fruit (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	2.500	≥ 2.500	Pas
Weekly Fruit Juice Limit Requirement	Total Weekly Fruit Juice					Weekly Fruit that is Juice	Weekly Requirement	Weekly Check
≤ 50.000 % of	2.500					0.000	0.000%	Pas
Vegetables (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
[0.750 - 1.125] (Pass)	[0.750 - 5.000] (Pass)	[0.750 - 4.250] (Pass)	[0.750 - 1.500] (Pass)	[0.750 - 1.500] (Pass)	[0.750 - 1.500] (Pass)	[3.750 - 12.625]	≥ 3.750	Pas
Dark Green	0.375	2.000	1.500	0.000	0.750	4.625	≥ 0.500	Pas
Red/Orange	0.500	3.000	0.000	0.125	0.750	4.375	≥ 0.750	Pas
Beans/Peas (Legumes)	0.000	0.000	2.375	0.000	0.000	2.375	≥ 0.500	Pas
Starchy	0.625	0.000	0.000	0.000	0.000	0.625	≥ 0.500	Pas
Other	0.000	0.000	0.375	0.625	0.000	1.000	≥ 0.500	Pas
Additional Vegetables	Total Weekly Vegetables					% of Total Weekly Vegetables that is Juice	Weekly Requirement	Weekly Check
1.000	12.625					0.000	0.000%	Pas
M/MA (oz eq.)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
[5.750 - 6.750] (Pass)	[6.000 - 6.500] (Pass)	[5.250 - 7.000] (Pass)	[5.250 - 6.000] (Pass)	[6.000 - 8.000] (Pass)	[6.000 - 8.000] (Pass)	[28.250 - 34.250] (a)	[8.000 - 10.000]	Exceeded (a)
Grains (oz eq.)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
[6.000 - 8.000] (Pass)	[5.250 - 7.500] (Pass)	[5.000 - 8.000] (Pass)	[5.000 - 6.000] (Pass)	[6.000 - 8.000] (Pass)	[6.000 - 8.000] (Pass)	[27.250 - 37.500] (a)	[8.000 - 9.000]	Exceeded (a)
Weekly Whole Grain Rich	Weekly Grains Total	Weekly Whole Grain Rich Total	% of Whole Grain Rich		Whole Grain Rich Check	Grain Based Dessert Total for All Weekly Meals	No More Than 2oz eq. of Grain Based Desserts	
≥ 100.000 % of	126.500	126.500	100.000%		Pass	0.000	Pas	
Milk (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	5.000	≥ 5.000	Pas
skim/fat-free, flavored; Skim/fat-free, unflavored; Low-fat (1% or less), flavored	Pass	Pass	Pass	Pass	Pass			
low-fat (1% or less), unflavored								
reduced fat (2% fat) whole, unflavored								
and flavored								

USDA is offering flexibility by allowing SFAs to exceed the maximum amount of grains and meat/meat alternates as long as the daily and weekly minimums for these components are met and the calories are within the required range.

Weekly - Food Components

Menu Names: Bid NS Lunch K-12 Day 16, Bid NSLP Lunch K-12 Day 17, Bid NSLP Lunch K-12 Day 18, Bid NSLP Lunch K-12 Day 19, Bid NSLP Lunch K-12 Day 20
 Meal Pattern: [USDA]Meal Pattern SY 2014
 Meal Type: Lunch

Fruit (cups)	Day 1		Day 2		Day 3		Day 4		Day 5		Weekly Total		Weekly Requirement		Weekly Check	
	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	0.500 (Pass)	2.500	2.500	≥ 2.500	≥ 2.500	Pass	Pass
Weekly Fruit Juice Limit Requirement	Total Weekly Fruit		Total Weekly Fruit Juice		Total Weekly Fruit Juice		Total Weekly Fruit Juice		Total Weekly Fruit Juice		Weekly Fruit that is Juice		Weekly Requirement		Weekly Check	
≤ 50.000 % of	2.500		2.500		2.500		2.500		2.500		0.000%		0.000%		0.000%	
Vegetables (cups)	Day 1		Day 2		Day 3		Day 4		Day 5		Weekly Total		Weekly Requirement		Weekly Check	
[0.750 - 1.500] (Pass)	[0.750 - 1.500] (Pass)	[0.750 - 3.750] (Pass)	[0.750 - 1.125] (Pass)	[0.750 - 3.750] (Pass)	[0.750 - 1.250] (Pass)	[0.750 - 1.125] (Pass)	[0.750 - 1.250] (Pass)	[0.750 - 1.250] (Pass)	[0.750 - 5.000] (Pass)	[0.750 - 5.000] (Pass)	[3.750 - 12.625]	≥ 3.750	≥ 3.750	Pass	Pass	Pass
Dark Green	0.750	1.500	0.375	0.375	0.375	0.375	0.375	0.375	2.250	2.250	5.250	≥ 0.500	≥ 0.500	Pass	Pass	Pass
Red/Orange	0.000	0.000	0.750	0.750	0.500	0.500	0.500	0.625	0.625	1.875	1.875	≥ 0.750	≥ 0.750	Pass	Pass	Pass
Beans/Peas (Legumes)	0.500	0.000	0.000	0.000	0.000	0.000	0.000	2.125	2.125	2.625	2.625	≥ 0.500	≥ 0.500	Pass	Pass	Pass
Starchy	0.000	2.250	0.000	0.000	0.000	0.000	0.000	0.000	0.000	2.250	2.250	≥ 0.500	≥ 0.500	Pass	Pass	Pass
Other	0.250	0.000	0.000	0.000	0.750	0.750	0.000	0.000	0.000	1.000	1.000	≥ 0.500	≥ 0.500	Pass	Pass	Pass
Additional Vegetables	Weekly Vegetable Juice Limit Requirement		Total Weekly Vegetables		Total Weekly Vegetables		Total Weekly Vegetable Juice		Total Weekly Vegetable Juice		% of Total Weekly Vegetables that is Juice		Weekly Requirement		Weekly Check	
1.000	≤ 50.000 % of		12.625		12.625		0.000		0.000		0.000%		0.000%		0.000%	
M/MA (oz eq.)	Day 1		Day 2		Day 3		Day 4		Day 5		Weekly Total		Weekly Requirement		Weekly Check	
[5.250 - 8.000] (Pass)	[5.250 - 8.000] (Pass)	[5.500 - 6.750] (Pass)	[5.250 - 6.750] (Pass)	[5.500 - 6.750] (Pass)	[5.250 - 6.500] (Pass)	[5.250 - 6.750] (Pass)	[5.250 - 6.500] (Pass)	[6.000 - 6.750] (Pass)	[6.000 - 6.750] (Pass)	[27.250 - 34.750] (a)	[27.250 - 34.750] (a)	[8.000 - 10.000]	[8.000 - 10.000]	Exceeded (a)	Exceeded (a)	Exceeded (a)
Grains (oz eq.)	Day 1		Day 2		Day 3		Day 4		Day 5		Weekly Total		Weekly Requirement		Weekly Check	
[5.000 - 9.000] (Pass)	[5.000 - 9.000] (Pass)	[5.500 - 7.250] (Pass)	[5.250 - 6.000] (Pass)	[5.500 - 7.000] (Pass)	[5.000 - 7.000] (Pass)	[5.250 - 6.000] (Pass)	[5.000 - 7.000] (Pass)	6.000 (Pass)	6.000 (Pass)	[26.750 - 35.250] (a)	[26.750 - 35.250] (a)	[8.000 - 9.000]	[8.000 - 9.000]	Exceeded (a)	Exceeded (a)	Exceeded (a)
Weekly Whole Grain Rich	Weekly Grains Total		Weekly Whole Grain Rich Total		Weekly Whole Grain Rich Total		% of Whole Grain Rich		% of Whole Grain Rich Check		Grain Based Dessert Total for All Weekly Meals		Weekly Requirement		Weekly Check	
≥ 100.000 % of	122.000		122.000		122.000		100.000%		Pass		0.000		0.000		No More Than 2oz eq. of Grain Based Desserts	
Milk (cups)	Day 1		Day 2		Day 3		Day 4		Day 5		Weekly Total		Weekly Requirement		Weekly Check	
1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	5.000	5.000	≥ 5.000	≥ 5.000	Pass	Pass	Pass
Low-fat/free, flavored; Skim/fat-free, flavored; Low-fat (1% or less), flavored	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass
Low-fat (1% or less), flavored																
Reduced fat (2% fat) whole, unflavored																
Reduced fat (2% fat) whole, unflavored																

USDA is offering flexibility by allowing SFAs to exceed the maximum amount of grains and meat/meat alternates as long as the daily and weekly minimums for these components are met and the calories are within the required range.