



Culturally Inclusive
Recipe Toolkit

STRATEGIES FOR SOLICITING RECIPES FROM THE SCHOOL COMMUNITY TIP SHEET



STRATEGY	IMPLEMENTATION	BENEFITS
<p>Recipe Competitions</p>	<ul style="list-style-type: none"> • Solicit local family favorites or regional and culturally inspired recipes. • Recognize the winners with their name or school attached to the recipe. • Create a school foodservice recipe book, sharing favorite recipes from the program and the community. 	<ul style="list-style-type: none"> • Gains an understanding of local food preferences. • Solicits authentic regional and cultural recipes. • Creates community awareness of the program. • Student buy-in to the program. • Inclusion of stakeholders in the continual improvement of the program.
<p>Advisory Groups</p>	<ul style="list-style-type: none"> • Regularly scheduled meetings focused on program improvements. <ul style="list-style-type: none"> ▪ Monthly ▪ Quarterly • Organized by demographics such as: <ul style="list-style-type: none"> ▪ Age group ▪ Meal sites ▪ Parent groups ▪ School faculty/staff ▪ Community members • Develop goals and action plans to meet stakeholder needs. 	<ul style="list-style-type: none"> • Increases program awareness by members of the school community. • Creates program advocates and ambassadors that share program information with a variety of stakeholders. • Collects regular feedback from the school community. • Inclusion of stakeholders in the continual improvement of the program.
<p>Focus Groups</p>	<ul style="list-style-type: none"> • Facilitated small group discussions with the intent of learning participant opinions on a specific topic area. • Organized by demographics such as: <ul style="list-style-type: none"> ▪ Age group ▪ Meal sites ▪ Parent groups ▪ School faculty/staff ▪ Community members • Assess stakeholder perceptions of the program. • Identify perceived gaps in the current menus and suggested improvements. • Solicit recipe ideas from participants. 	<ul style="list-style-type: none"> • Increased program awareness among members of the school community. • Limited-time commitment for facilitator and participants. • Used to seek feedback on a single issue or a variety of topics.

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Survey(s)	<ul style="list-style-type: none"> • Use surveys to identify the types of menu items stakeholders want to see on the menu. • Use the information to narrow down the types of recipes to solicit from the community. • Use platforms that make sense to the user group—digital, paper, posters with stickers, in-person, etc. • Survey students by age group, meal site, grade level, etc. • Survey parents/households/community members. 	<ul style="list-style-type: none"> • Relatively easy to develop and administer • Low cost • Provides representative sampling of the population. Low levels of subjectivity • Captures the data efficiently needed for decision making • Easy to sort the data and make informed decisions
Student Cooking Competition(s)	<ul style="list-style-type: none"> • Pair students with a school nutrition professional with culinary experience (site-level cooks, department staff, local chefs, etc.) to develop a recipe. • Develop requirements to use specific local products and provide guidelines for meal pattern crediting and desired nutritional parameters for each recipe by type (entrée or side dish). • Invite local producers (e.g., local farmers) to participate to highlight the products and share ideas with students. 	<ul style="list-style-type: none"> • Creates community awareness of the program • Improves student buy-in to the program • Creates a buzz around the program by highlighting student-designed meals • Engages students and the community • Builds goodwill and increases program awareness
Recipe Dropbox	<ul style="list-style-type: none"> • Add a digital recipe dropbox to the School Food Authority (SFA) web page for stakeholders to submit recipes. • Develop criteria for the recipes and post them in a centralized location. • Pre-assign categories for the recipe submissions. • Create a field for the user to input their information to request that they be reached for further questions and (if selected) to sample and provide feedback during the taste-testing and evaluation phase. 	<ul style="list-style-type: none"> • Receive recipe ideas and concepts throughout the year • Stakeholders can share recipes that are popular with students and the community in an easy-to-use format • Recipe submissions can be easily categorized and sorted • Provides high user engagement

Adapted from the [USDA Recipe Standardization Guide for School Nutrition Programs](#) Refer to the guide for more information.



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