



Culturally Inclusive
Recipe Toolkit



PLANNING FOR A SUCCESSFUL NEW RECIPE LAUNCH WITH YOUR STAFF TIP SHEET



TIPS FOR INTRODUCING NEW CULTURALLY INCLUSIVE RECIPES TO SCHOOL NUTRITION STAFF



- Provide an opportunity for cultural competence and cultural humility training. Utilize infographics and tip sheets from this toolkit.

- Prepare a presentation for staff to review the recipe development process, including photos of students and community members who participated in the project, results from taste-testing events, and other information that “tells the story” of the culturally inclusive recipe. Identify and describe any ingredients that may be unfamiliar to staff. Include information about where the new ingredient(s) will be sourced and instructions for receiving and storage.



- Allow students and community members who contributed to the culturally inclusive recipe development to participate in some part of the staff training, if possible. For example, invite students or community members to share their knowledge of cultural ingredients that may be new to the school nutrition program, or stories about the cultural recipe being added to the menu.

- Allow school nutrition staff to taste the new item, ask questions, and provide feedback.



- Train staff on preparing the new standardized recipes, giving live demonstrations or opportunities for hands-on practice. Review serving size, proper plating and presentation, and pronunciation of the menu item, condiments, and ingredients. Give plenty of opportunities for staff questions.

STAFF TRAINING ON NEW RECIPES

- As with introducing any new recipe to your program, your staff should receive training on how to use and prepare the new recipe. For culturally inclusive recipes that have been developed in collaboration with students and community members, be sure the new recipe training includes information about the recipe development process and the benefits of culturally inclusive recipes to school meal programs.
- At the end of the training, staff should be able to answer questions from students and school-based staff on the new menu item.



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