Building Cycle Menus
A three-part series

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Oregon Department of Education

• Jessica Visinsky MS RD MBA
  – Child Nutrition Specialist
Oregon Training Needs

Completed Needs Assessment of SFAs

- 58% training needed in menu planning options
- 48% forecasting production needs
- 49% increase their knowledge of procurement of product; food and supplies, regional produce, and seasonal produce
Cycle Menu Training Series

• Module I – Elements of Basic Nutrition
Cycle Menu Training Series

• Module II – Building a Cycle Menu
Item: Chicken Broccoli Bowl
Component Group(s): M/MA, G, V
Description: Chicken nuggets and broccoli over spaghetti w/ Tsao sauce
Recipe or Product #: R198

Component Crediting:

<table>
<thead>
<tr>
<th>Component</th>
<th>Sub Groups (cup)</th>
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<tbody>
<tr>
<td></td>
<td>DG 1/2 c</td>
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<tr>
<td></td>
<td>RO 0</td>
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<tr>
<td>M/MA</td>
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CHICKEN BROCCOLI BOWL
Cycle Menu Training Series

• Module III - Procurement
Mentorship
Impact

“I think that the options of having online and workshop training is a good combination.”

“Great references and handouts - visuals are so important.”

“loved that it was a mix of online and in person”
“This training was a great idea. Over the past several years I have struggled trying to figure out the Federal procurement regulations as they applied to food service...this training will help us do a better job. Thank you for putting this together.”
What's Next

Professional Standards Grant

Cycle Menus Trainings

New professional standards require annual training for all program staff and hiring standards for new directors. The goal of the standards is to help you and your staff maintain or acquire the knowledge and skills needed to successfully manage and operate school meal programs.

The funds received from this grant have been used to develop a three-prong training:

Sponsor to Sponsor

Join the Professional Standards Listserv and share ideas, best practices, and questions.

- Module I – Basic Elements of Nutrition
- Module II – Cycle Menu Creation
- Module III – Procurement for Cycle Menus

PROCUREMENT
Module III

Menu that Move

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Cycle Menus Series Module III-Procurement
Thank you!

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• Questions?