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DEPARTMENT OF  
EDUCATION

*Oregon achieves . . . together!*

# Building Cycle Menus

## A three-part series

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# Oregon Department of Education

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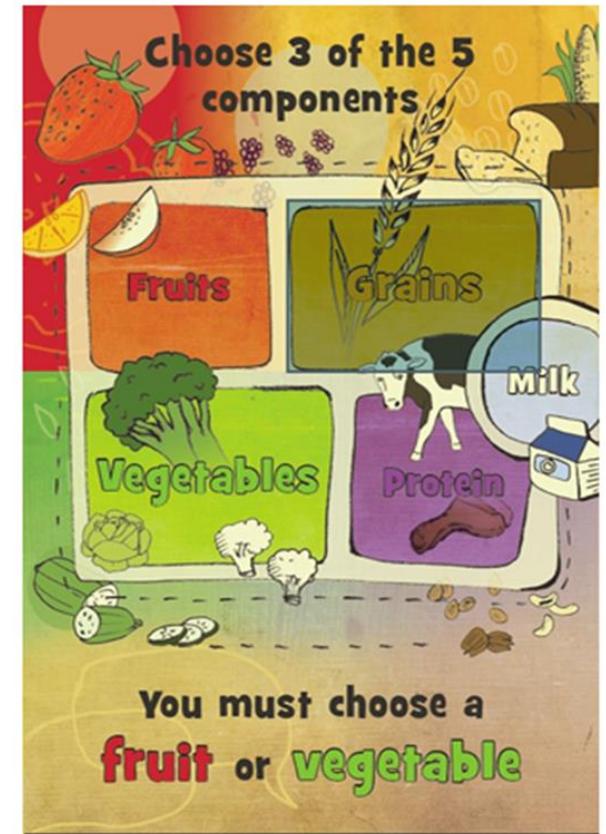
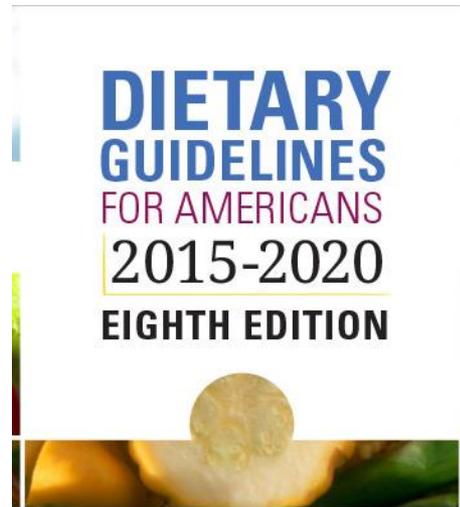
# Oregon Training Needs

## 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



# Component Cards

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

M/MA 2 G 2 F      V 1/2

Sub Groups (cup)  
DG 1/2 c B/L       
RO      O       
S     

CHICKEN BROCCOLI BOWL





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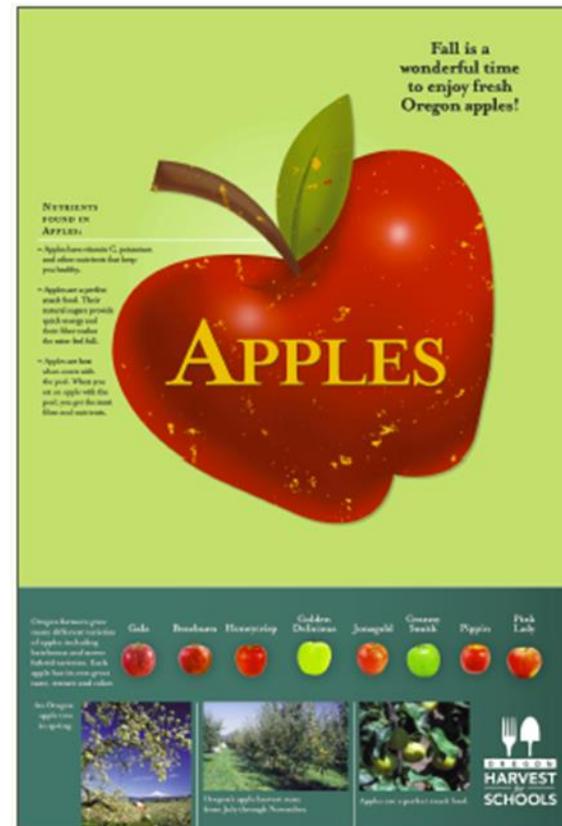
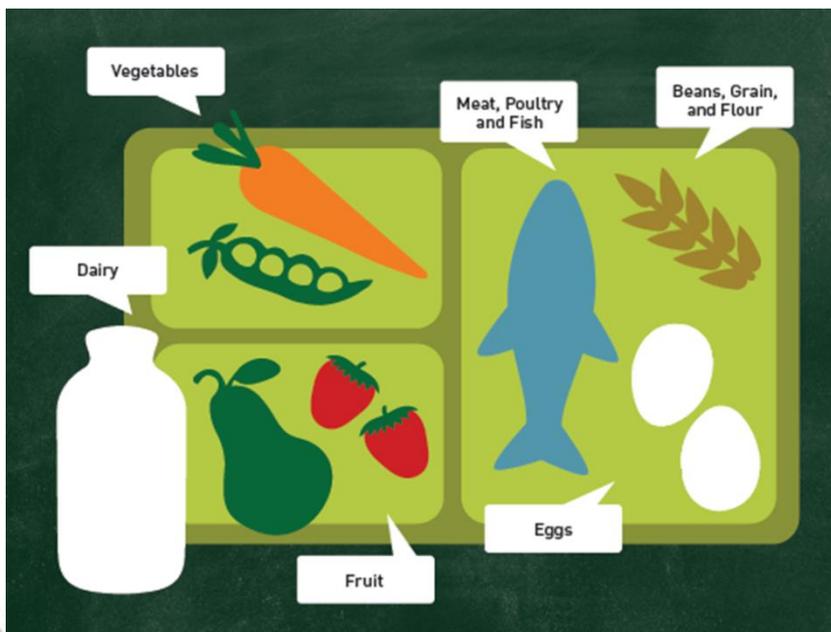
**CHILD**  
**NUTRITION**  
**PROGRAMS**

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# Cycle Menu Training Series

- Module III - Procurement



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# Mentorship



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# Impact

**“I think that the options of having on line and work shop training is a good combination.”**

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

**“loved that it was a mix of online and in person”**



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“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



## School Nutrition Programs

School Nutrition Programs (SNP) provides reimbursement for nutritious meals and snacks served to eligible children in public schools, private schools, and residential child care institutions.

Home > Students & Families > Child Nutrition > School Nutrition Programs > Professional Standards Grant

## 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 c 

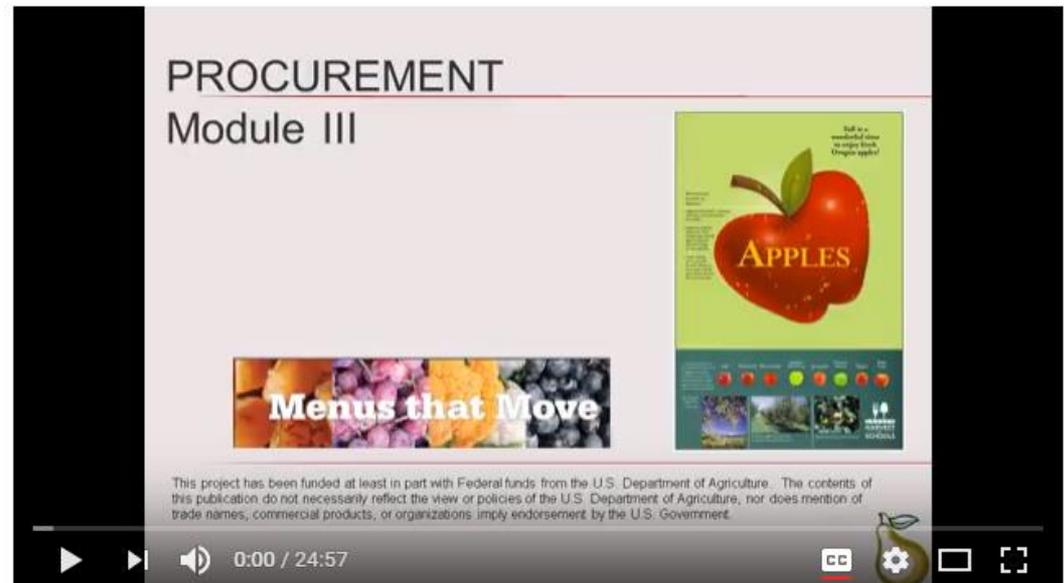
### Sponsor to Sponsor

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

APPLES

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# Thank you!

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- Questions?