The Edible Editorial

April 2023

Best Practices for Menu Planning

Thoughtful menu planning will ensure healthy, balanced and nutritious meals. The USDA has outlined the five basic steps of careful menu planning.

Strive for Balance

- Balance flavors: Too much of any one flavor will make the plate unappealing for children.
- Balance unhealthy fats: Serve high saturated fat foods with vegetables and fruits.

Contrast on the Plate to make meals more appealing. Consider the following:

- Texture
- Taste
- Appearance
- Size and Shape of the Food

Think about Color

- Avoid all the same color. Add at least two colors to your plate each meal.
- Fruits and vegetables are great for adding colors from the rainbow.
- Add color to colorless foods, pair mashed potatoes with broccoli.
- Add spices to foods with little color. Paprika or green herbs provide color to white potatoes.

Emphasize Variety

Food Choices: Serve a variety of different meat/

meat alternates throughout the week. Try for hamburger one day and chicken the next. The same applies to side dishes. Provide several options throughout the week.

- Serving Style: There are many different ways to serve healthy foods: casseroles, soups, sandwiches and salads.
- Food Form: Try out different ways of serving meats and vegetables. Prepare vegetables in various ways to include raw, steamed, roasted or in a salad. Vary your spices and seasonings.
- Include a Surprise: Make meal time adventure time. Offer new foods with other foods that children are familiar with.

Consider Eye Appeal

- Presentation is Key: If a plate does not look good visually, it is more difficult for a child to want to eat it.
- Consider how food is presented and placed on the table.

National CACFP Sponsors Association

Maple Baked French Toast Squares—USDA Recipe for Child Care Centers

CACFP Crediting Information (25 servings):

1 piece provides 1 oz. equivalent meat/meat alternate and 1 oz. equivalent grains.

Ingredients:	Weight	Measure
Frozen whole eggs, thawed (boxed whole eggs)	1 lb. 7 1/2 oz.	2 2/3 cup
Low-fat (1%) milk		3 cups
Sugar	5 oz.	1/2 cup 2 Tbsp.
Salt		1/8 tsp.
Vanilla extract		2 tsp.
Ground cinnamon		1 tsp.
Whole-grain bread, sliced	1 lb. 10 oz.	17 1/3 slices
Maple syrup	6 oz.	3/4 cup

Directions:

- 1. Combine eggs, milk, sugar, salt, vanilla, and cinnamon in a large bowl. Stir well.
- 2. Break bread slices into small pieces and add to egg mixture. Stir well.
- 3. Allow to set for 30 minutes to 1 hour. Bread should be soft and broken up completely.
- 4. Pour mixture into steam table pan (large baking dish) (12"x 20"x 2 1/2") lightly coated with pan release spray. Spread evenly.
- 5. Pour 3/4 cup (about 6 oz.) maple syrup over pan in a swirling motion.
- 6. Bake at 400 degrees F or 25 to 35 minutes.
- 7. Heat to 165 degrees F or higher for at least 15 seconds.
- 8. Allow to rest for 20 minutes before cutting.
- 9. Cut pan 5 x 5. (25 pieces).
- 10. Serve 1 piece (2 3/8" x 4")



Home & Center Based Day Care—Training

As part of the Keep Kids Fed Act, each meal and snack will be paid with an extra \$0.10 in addition to the reimbursement rate for the period of July 1, 2022 through June 30, 2023.

Also, as part of the Keep Kids Fed Act for the time period of July 1, 2022 through June 20, 2023 Tier II providers will be reimbursed at the Tier I rate.

As of right now, the additional reimbursement funds that were allowed due to the Covid-19 Pandemic are set to expire on June 30, 2023.

Our condolences to the family of Kristi Smith (provider) in Ottawa County who recently passed away.





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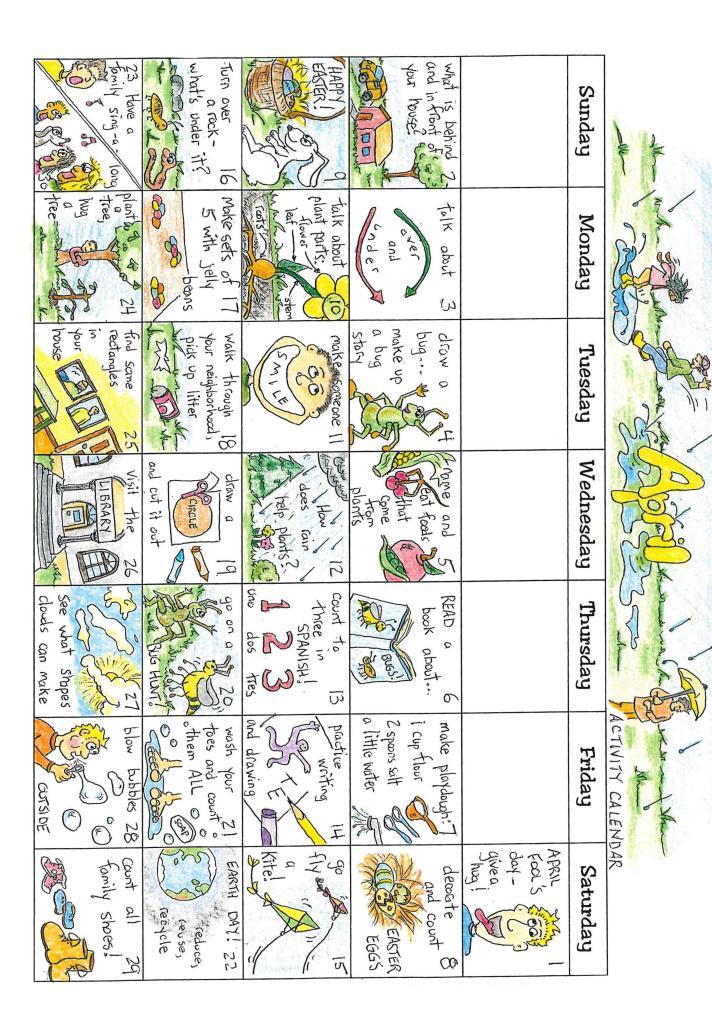
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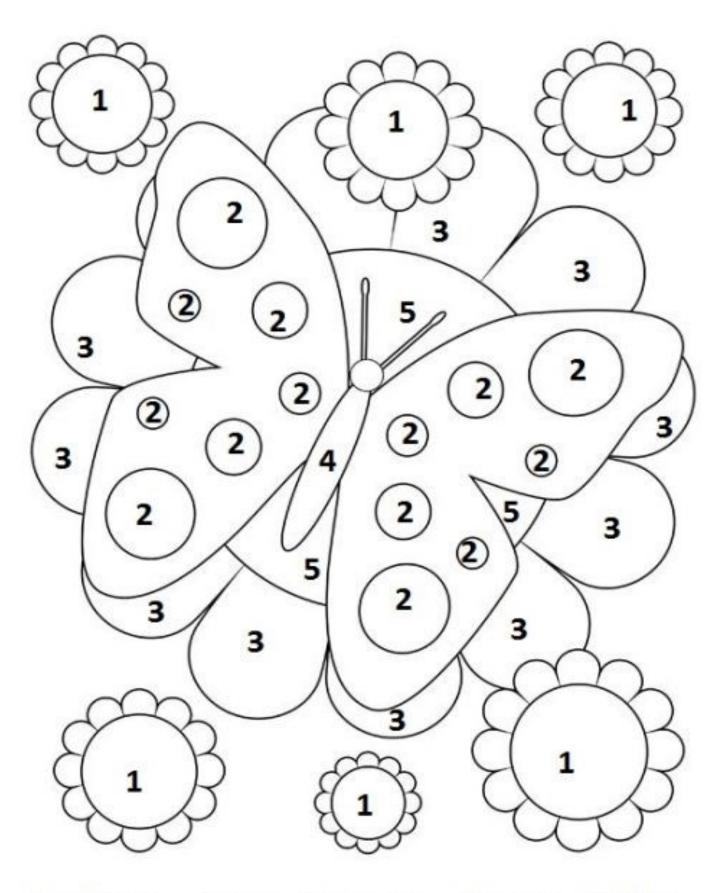
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1. mail: U.S. Department of Agriculture Office of the Assistant Secretary for Civil Rights 1400 Independence Avenue, SW Washington, D.C. 20250-9410; or

2. fax: (833) 256-1665 or (202) 690-7442; or email: program.intake@usda.gov

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1-yellow 2-red 3-green 4-gray 5-blue