



Cycle Menus: An Ingredient to Successful Commodity Reprocessing

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District Backgrounds

- Evanston Township High School
 - One school district, 3000 students
 - 47% Free and Reduced
 - 3 student cafeterias, 1 student cafeteria
- Rock Island/Milan School District # 41

Why is a Cycle Menu Beneficial?

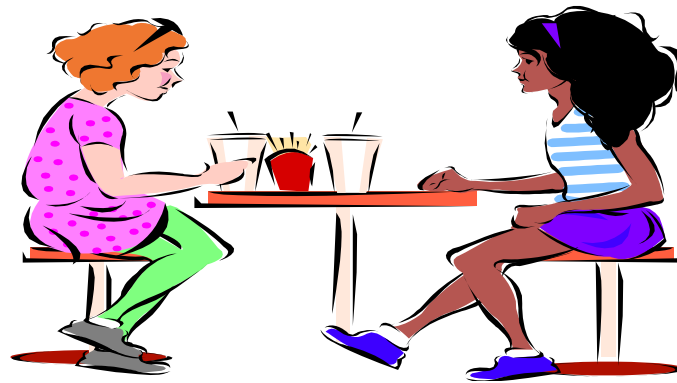
- SAVES TIME!

- Less time is required to make new menus
- Staff become more efficient in preparation techniques because they are familiar with the menu
- Production sheets can be done in advance for the entire year!



Why is a Cycle Menu Beneficial?

- Increased participation
 - Popular foods are served with greater frequency
 - Customers know what to expect to be on the menu, therefore, can choose ahead of time what they want for lunch



Why is a Cycle Menu Beneficial?

Forecasting and planning is straightforward.

- Ordering is simple
 - Able to give product useage to distributor and manufacturer which will ensure you receive the products you need WHEN you need them.





Examples of Cycle Menu

- www.ethsnutrition.com
- <http://www.district65.net/departments/foodservices/Lunch/I00C828DD.1/Elementary%20Lunch%20Menu%2011-12%20Final.pdf>



Starting a Cycle Menu

1. What items do your customers like most?

- Check past invoices and useage for favorite menu choices
- Attend food shows to get new ideas
- Conduct student taste tests
- Decide on the amount of items you want to place on the menu

Starting a Cycle Menu

2. Determine if you prefer a one week cycle, a two week cycle or a three week cycle

3. Determine the frequency of each entrée

How many times will that meal fall on a day off or a holiday?



Cycle Menus and Commodity Reprocessing

1. Determine the items that can be reprocessed using commodity dollars
2. Count how many times that school year the items/entrees will be served





Cycle Menu and Commodity Reprocessing

3. Estimate the amount of product you will use each time it is served
4. Go to the Illinois Commodity System for the Approved End Products Reports
 - See the amount of “corn” in each case of tortilla chips or the amount of “chicken” in a chicken patty



Cycle Menu and Commodity Reprocessing

5. Calculate the amount of “corn” or “chicken” you want to divert to each manufacturer.
6. Enter the amount you want to divert in the ICS webpage by state assigned deadline.

Questions????

