

Meshing Commodities with Nutrition Standards  
July 21, 2008  
2:15-3:15pm

Panel Session Outline:

Three school food service speakers will give a 5 minute introduction providing background on their school food service operation, including size of school district, the number of meals served, and briefly noting the challenges and successes in using commodities to meet Dietary Guidelines. The industry respondent will provide perspective on the development and use of specifications to achieve schools' nutrient standards and respond to the challenges faced by the industry in meeting those needs. The process for successfully reaching nutrient goals will be highlighted. Audience participation is encouraged.

Moderator questions to be addressed:

1. What commodities do you use in your lunch program?
2. Do you buy bulk commodities? Do you process in house or do you divert them for further processing?
3. If you send commodities for further processing, how do you develop your specifications for the end products? How do you work with your suppliers to achieve your nutrient goals?
4. What nutrition standards have you used to help guide your selection and processing of products to meet Dietary Guidelines goals?
5. How have the IOM recommendations affected your vending and other offerings? Do you see any challenges in adapting these to school lunch?
6. What are the biggest challenges you face in meeting nutrient standards for your menus using commodities?
7. What do you consider your greatest successes in using commodities to meet your nutrient goals?
8. Do you have recommendations for improving the process for working with USDA and the other processors?

Questions will be solicited from the audience using note cards as they arrive at the session. Further questions will be taken directly from the audience as well.