

Same Stuff, Different Day is a GOOD Thing

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Develop and standardize quantity recipes for scratch-made food based on pans of food rather than total portions

- Tailor component contributions to age/grade requirements



Shopping list

Servings	Size	Food Item (AP)	Serving Description (EP)	Exact Qty	Purchase Qty	Purchase Unit
25	1 oz	Chicken, cooked, frozen, diced or pulled, no skin, wing meat, neck meat, giblet, or kidneys, includes USDA Foods	cooked chicken meat	1.56	1.75	lb
25	1-1/2 oz	Chicken, cooked, frozen, diced or pulled, no skin, wing meat, neck meat, giblet, or kidneys, includes USDA Foods	cooked chicken meat	2.34	2.50	lb
25	2 oz	Chicken, cooked, frozen, diced or pulled, no skin, wing meat, neck meat, giblet, or kidneys, includes USDA Foods	cooked chicken meat	3.12	3.25	lb

Planning by Pans Approach

- Evaluate favorite recipes
- Develop new recipes
- Determine nutrient standards and purchase amounts using *Food Buying Guide* calculator (shown on left)



Try the recipe in single pan (20-25 portions)

- The final product will be reproduced faithfully regardless of the quantity prepared.
- Yield assured



Pan Approach supports batch cooking of menu items and advance preparation of key ingredients, reduces clean-up, increases choice and improves food quality

- Work simplification techniques employed, such as mise en place
- Every student offered freshly cooked consistent food
- Effect of differences in staff skill reduced
- Satellites can receive cold products and finish as needed rather than hot hold
- Products can be mixed, cooked, and served in same pan
- Programs can increase offerings and improve participation

