

Top Five Tips for...

Preparing and Serving Scratch and Semi-Scratch Recipes

from...



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- 1 Start with your commodity products**
Your USDA Foods entitlement provides you with access to many foods and products that can be easily incorporated into scratch and semi-scratch recipes.
- 2 Pick simple recipes that are versatile**
Simple recipes are ones that include just a few common ingredients and don't require a lot of complex cooking skills or fancy equipment to prepare.
- 3 Engage your staff in the process**
Ask your staff for recipe ideas they think will be successful in your meal service.
- 4 Sample your new items**
Allow your staff and students to taste test any new recipes so you can gather feedback before planning to serve them in your meal service.
- 5 Utilize existing resources**
Check out [USDA Team Nutrition](#) or the [ICN Child Nutrition Recipe Box](#).