

Top Five Tips for...

Generating Excitement for Summer Meals with Creative Meal Service

from...



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1

Increase color variety by offering different fruit and vegetables.

Use a variety of colors from different fruits and vegetables to elevate plate appeal.

2

Utilize "build your own" meal service bars.

Empower students to choose their own meals through "build your own" meal service bars.

3

Incorporate refreshing meals during the hot summer months.

Take advantage of cold options during the heat of the summer with fresh snack plates.

4

Experiment with new recipes during the summer!

Hold taste tests during the summer months to try out new items for the upcoming school year!

5

Delve into the world of inspiration!

Connect with other districts, and explore alternative creative avenues, such as social media for meal inspiration.