Building Visibility Series

Outlining empowering strategies to promote school meals, improve student and family perceptions, and build meaningful partnerships in your school nutrition community!

Incorporating Local Produce into Cafeteria Menus Boosts Participation

Let's Build On This Topic...

Discover successful menu strategies designed to improve school meal programs and boost participation. See how these examples are making a positive impact on Arizona school food service lines!



Incorporate Scratch Meals

- **Osborn School District** served these Baja Fish Sandwiches following a student taste test. The entree was then weaved into the six week menu rotation and served with spicy homemade baja sauce on a scratch-made bun.
- Gathering and using **student feedback** regularly to guide menu planning and continuous improvements helps encourage participation.

Offer a Vibrant Variety of Produce Items

- **Humboldt Unified School District** highlights the use of a colorful, fresh, local garden bar.
- Offering a **variety** of fruits and vegetables helps increase student choice and increase exposure to nutritious foods





Highlight Local Produce Produce

- **Tucson Unified School District** served locally grown fresh strawberries in homemade yogurt parfaits. These strawberries were procured from Duncan Family Farms via Pivot Produce.
- **Promoting locally sourced foods** through social media, menus, newsletters, and other platforms whenever feasible enhances freshness, quality, and strengthens community partnerships.

Key Takeaway

The most successful school meal programs bring all of these strategies together to create a dining experience that students look forward to each day!

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