

Food Cost Comparison

Nutrient Standard Menu Planning can drive new profits for your operation. Optimized food costs and increased student participation leading to higher profits are driven by a combination of elements including:

- Fewer mandated “components” per meal
- No costly 2 oz. protein requirement
- Less food waste
- Improved menu appeal with students

The below calculations are meant to illustrate topline examples of what Nutrient Standard Menu Planning can do for your profits.

Breakfast Example:

Traditional Food Based Meal (grades 7-12)

| Sunrise Special | | |
|-----------------|-----------------------------|--------|
| Component | Food Item | Cost |
| 1 Bread | Kellogg's® Bowl Pack Cereal | \$.27 |
| 1 Bread | Toast | \$.10 |
| 1 Fruit | Apple | \$.15 |
| 1 Milk | 8 oz. Milk | \$.18 |
| Meal Total: | | \$.70 |

Nutrient Standard Meal

| Sunrise Special | |
|-----------------------------|--------|
| Food Item | Cost |
| Kellogg's® Bowl Pack Cereal | \$.27 |
| Apple | \$.15 |
| 8 oz. Milk | \$.18 |
| Meal Total: \$.60 | |

\$.70 cost for Food Based Meal – \$.60 cost for Nutrient Standard Meal = \$.10 food cost savings per student served

Lunch Example:

Traditional Food Based Meal (grades 7-12)

| Cheez-it® Fiesta Salad | | |
|------------------------|---------------------|--------|
| Component | Food Item | Cost |
| 1 Bread | Roll | \$.10 |
| 1 Protein | 2 oz. Meat or Beans | \$.30 |
| 1 Vegetable | 1/2 cup Mixed Salad | \$.15 |
| 1 Fruit | Apple | \$.15 |
| 2 Breads | Cheez-it® crackers | \$.25 |
| 1 Milk | 8 oz. Milk | \$.18 |
| Meal Total: | | \$1.18 |

Nutrient Standard Meal

| Cheez-it® Fiesta Salad | |
|------------------------|--------|
| Food Item | Cost |
| Cheez-it® Taco Salad | \$.50 |
| Apple | \$.15 |
| 8 oz. Milk | \$.18 |
| Meal Total: \$.83 | |

\$1.18 cost for Food Based Meal – \$.83 cost for Nutrient Standard Meal = \$.35 food cost savings per student served.