

How to Begin Planning for More Produce at Breakfast?

Step 1: Assessment

Ask yourself, your staff, and your colleagues:

- What seasonal produce is currently being served?
- What is your dry and refrigerated storage capacity for fresh fruits and vegetables?
- What are your preparation and equipment needs to prepare and/or serve additional produce?
- Is your labor force adequately trained and scheduled to handle additional produce?

Step 2: Project Planning

Use the assessment to answer the questions below.

- What menu changes are necessary to include more fresh fruits and vegetables?
- What does the program have the capacity to do?
- What is the projected increase in produce usage?
- What types and forms of produce will be incorporated into breakfast?
- How will the additional produce be prepared and served?