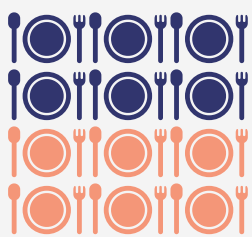


MAKING THE MOST OUT OF INVENTORY: CROSS-UTILIZATION

SCHOOL MEALS SUPPLY CHAIN ISSUES



National supply chain issues, lack of favorite menu items, unexpected substitutions, increased cost, etc., is causing school nutrition operations to be more creative and flexible. Implementing cross-utilization can help streamline ordering, menu planning and meal services.

What is cross-utilization?

Cross-utilization is the use of a single ingredient across two or more menu items.



BENEFITS OF CROSS-UTILIZATION

Helps to control food costs.

Menu planning helps to reduce the amount of ingredients ordered and food waste.

An opportunity to start where you are.

Get creative by developing new menu items based on current inventory.

Work smarter, not harder.

Foodservice is simplified and sped up when ingredients are used in multiple meals.

CROSS-UTILIZATION WITH STAPLE INGREDIENTS

To ensure the daily and weekly required minimum amounts are met, sponsors should follow the [NSLP and SBP meal pattern requirements](#) which contains the required food components and their minimum serving sizes for the meal to be eligible for reimbursement.

Beef

[Beef Burrito](#) | [Beef Shepherd's Pie](#) | [Beef Stir-Fry](#) | [Beef Vegetable Soup](#) | [Chili con Carne with Beans](#) | [Hash Brown Stacker](#) | [Mexicali Taco Boat](#) | [Taco Salad](#) | [Taco Soup](#)

Chicken

[Chicken à la King](#) | [Chicken Burrito](#) | [Chicken Curry Casserole](#) | [Chicken Noodles](#) | [Chicken Pot Pie](#) | [Chicken and Rice Soup](#) | [Chicken Slider with Honey Mustard Aioli](#) | [Chicken Taco](#)

Fish

[Asia Tuna Burger](#) | [Jerk Fish in a Pita Pocket](#) | [Jerk Fish Wrap](#) | [Roasted Fish Crispy Slaw Wrap](#)



Legumes

[Bean Burrito Bowl](#) | [Bean Tostada](#) | [Eagle Pizza](#) | [Fiesta Wrap](#) | [Purple Power Bean Wrap](#) | [Spanish Chickpea Stew](#) | [Vegetable Chili](#) | [Vegetable Chili Boat](#) | [Vegetable Quesadilla](#)

Pork

[Pizza Cup with Ground Pork Topping](#) | [Pork Burrito](#) | [Pork Stir-Fry](#) | [Sweet and Sour Pork](#)

Turkey

[Barbecued Turkey on a Roll](#) | [Breakfast Pizza with Hash Brown Crust](#) | [Lasagna with Ground Turkey](#) | [Roasted Potatoes and Turkey Hash](#) | [Turkey à la King](#) | [Turkey Breakfast Sausage](#) | [Turkey Meatloaf](#) | [Turkey Noodles](#) | [Turkey Pot Pie](#) | [Turkey and Rice Soup](#) | [Turkey Taco](#)

Source: Institute of Child Nutrition

ADDITIONAL RESOURCES

Cross-utilization is a great way to display creative, delicious, and nutritious meal items while stream lining ordering and inventory processes and controlling cost.

Become inspired by using the FDACS [Menu Planning & Meal Service Ideas Using USDA Foods](#) Guide.

For more information on menu planning and variety, register to view the FDACS [Menu Planning - Fruits and Vegetables Galore](#) Training.



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